

# Chocolate

## TOURS & EVENTS



### MONDAY

#### The Emerald Estate Cacao Tree to Chocolate Bar Tour

In this class we would like to indulge you further into the world's favorite aphrodisiac... chocolate. Our chocolate alchemists will host you on our Emerald Estate Cacao Tour to show you the complete cycle of Tree to Bar production. We will discuss the history of chocolate in the Caribbean and the production process. To start off we will visit the Emerald Estate to witness the natural side of cacao including tasting raw cacao while discussing the fermentation, sun drying and polishing of the beans. Then travel back to our own Chocolate Lab to elaborate on the technical part of making the perfect chocolate bar. This 2 hour guided experience takes you through cacao bean roasting, grinding and conching in the making of our chocolate to create the perfect snap and shine. Along the way you will enjoy an invigorating cup of local cacao tea and our organic chocolate bars that range from 60%, 70% and 92% Bittersweet. A complimentary Bar of Emerald Estate Organic Chocolate will be our treat to you as souvenir to take home.

From 9:00 - 11:00 am

US\$75 per person; sign up at Guest Services.

Minimum 2, maximum 6 persons per session

### TUESDAY

#### Chocolate Sensory Tasting

Join us on an awakening journey through the flavor palate of cacao and chocolate. We will start by tasting the cacao bean, which is the very first step in chocolate production, and end with the strongest type of cacao mass while sampling all in between. We will focus our attention on how to truly appreciate chocolate as it should be tasted and educate ourselves on its distinct differences. As a culmination of the sensory tasting session sample some of our homemade truffles and a taste of Emerald Estate Organic Chocolate bar.

From 10:00 - 10:30 am, Treehouse Restaurant Complimentary; sign up at Guest Services.

Minimum 2, maximum 6 persons per session

#### Discover Chocolate

For this tantalizing interactive experience following the Chocolate Sensory Tasting, we will move to the Chocolate Lab to discover just how chocolate is made. We are a Tree to Bar organic boutique chocolate producer using only Emerald Estate Organic Cacao. Join our chocolate alchemists to learn the basic techniques of making chocolate, tempering chocolate, creating your own fudge and making a personalized chocolate bar. The best part... you take home what





you make! So, if you've ever pondered the alchemy involved in creating the finest of chocolates, enroll in this Discover Chocolate workshop and learn this delightful art for yourself. This class is hands on so be prepared to be covered with chocolate!

*From 10:30 - 11:30 am in our Chocolate Lab  
US\$45 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session*

### **WEDNESDAY**

#### **The Emerald Estate Cacao Tree to Chocolate Bar Tour**

*(See description on Monday)*

*From 2:00 - 4:00 pm . US\$75 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session*

### **THURSDAY**

#### **Discover Chocolate**

*(See description on Tuesday)*

*From 10:30 - 11:30 am in our Chocolate Lab US\$45 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session*

#### **Chocolate, Wine and Paradise**

Learning how to taste wines is a straightforward adventure that will deepen your appreciation for both wines and wine makers. Now we take it one step further to matching and tasting wine with our own hand made organic Emerald Estate Chocolate. Look, smell, taste - starting with your basic senses and expanding! From there you will learn how to taste wines and chocolate like the pros in no time!

*From 5:30 - 6:00 pm - located in the Jade Lounge. US\$45 per person; sign up at Guest Services. Minimum 2 persons, maximum 6 persons per session*

### **FRIDAY**

#### **The Emerald Estate Cacao Tree to Chocolate Bar Tour**

*(See description on Monday)*

*From 9:00 - 11:00 am. US\$75 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session*

