

Chocolate Tasting Tips

Smell:

What is the aroma of the chocolate? Does it smell chocolaty?

Texture:

Good chocolate should break with a sharp snap.

Taste:

Chocolates have a different flavor depending on the region in which it is grown.

Shine:

Good chocolate has a deep rich shine that comes from the cocoa butter. Less expensive chocolates often replace some or all of the cocoa with less expensive palm or other oils.

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