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The Chocolate Tasting Kit (Tasting Kits)



Synopsis

The best (and most fun) way to learn about chocolate is by eating it, and this interactive kit provides curious gourmands and budding chocoholics with all the tools they need to become cacao experts. The booklet includes information on buying and tasting chocolate plus tips on hosting a tasting party. Twelve flavor profile cards help tasters put their thoughts into words while the notepads give them a place to write it all down. Let the tasting begin!

Book Information

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Customer Reviews

Eagranie Yuh is a writer, speaker, teacher and chocolate expert. She abandoned a life of test tubes and beakers to pursue a career as a chocolatier. She blogs regularly at www.thewelltemperedchocolatier.com. Eagranie teaches chocolate-tasting classes in Vancouver and Seattle, including introductory workshops, master classes and chocolate-whiskey seminars. She is also a regular speaker on the subject of chocolate in the United States and Canada. She has spent the past three years cultivating relationships with chocolate makers across the world and has direct access to them. She is also an alumnus of Le Cordon Bleu Ottawa.

This review is just for the Kindle version - the ebook contains what I assume is the booklet inside the kit, and a link to a downloadable/printable version of the tasting notes form, but no flavor flashcards. It's not the complete product, but this isn't indicated in the description. I still held a chocolate tasting, but with a tasting wheel downloaded from the internet. The booklet is great, really informative and

easy to follow, and the suggested "menus" (or "flights") for tasting are fantastic. There's good coverage of ethical sourcing of cacao and the chain of production from grower to chocolate maker. The printable form is also excellent, although the spacing is a bit odd (there's a lot of room for "color" and not nearly enough for "flavor").

fun - sets you up for chocolate tastings with friends

Gives some history and makes you excited about tasting chocolate. Also gives some choices about what is a fine chocolate, so you can order it yourself.

Thsnks

I absolutely love The Chocolate Tasting Kit. Being a chocoholic, who knows a lot of other chocoholics, I found it makes a great gift. It is also a wonderful way to entertain - instead of a wine and cheese party, have a chocolate tasting party. The best way to learn about chocolate is to taste it and Ms. Yuh's book guides you through the history, process of making chocolate and the tasting flash cards help you identify the various flavour profiles. It helps you realize that chocolate is as complex as wine and you learn a lot while having fun. NOTE: the kit does not contain any chocolate - you have to supply that yourself. I highly recommend it.

This is a fantastic gift for any chocolate lover and, as one other reviewer mentioned, a great thing to have around for casual dinner parties. Instead of making dessert, buy a few nice chocolate bars, and have your guests talk about the flavor profiles of the chocolate. It's a great way to open up a dialogue about flavor notes in chocolate without feeling self-conscious or pretentious. After all, some of the new artisan chocolates on the market are distinct and delicious enough to be worth talking about.

If you didn't like chocolate before, this book will quickly change that status. This guide transforms chocolate from being just a candy or garnish into an experience. Chocolate becomes a main event, and inspires readers to be present, mindful and appreciative of every bite. After using this book at a fun chocolate tasting with friends, I feel like a bit of a chocolate expert now. But I think I might need some more practice.

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