

# Types of Tastings Chocolate



PICK AND TASTE

This is an offer of cooperation with Pick and Taste. We are also ready to make the offer more detailed.

In case of any questions, please contact us:

Łukasz Sosiński  
[lukasz.sosinski@pickandtaste.pl](mailto:lukasz.sosinski@pickandtaste.pl)  
mobile: 502-155-155

## Tasting

---

We would like to emphasise that these types of tastings are only exemplary. They aim at familiarizing the Clients with our offer and helping them to choose the appropriate one. Each tasting and offer are prepared individually for every Client and their Guests. It should be remembered that each tasting is different. In order to prepare a detailed offer we need such information as: duration of the tasting, guests' profile, sex of the participants, time of day for the tasting and what is the most significant, planned budget for it.

On your request, we can present more detailed descriptions of suggested tastings and products in order to confirm that the offers are complex, as well as interesting and original. The products are specially selected in order to keep the relation between best prices and highest quality.

Each form of the tasting can be enriched with the tasting of spirits, which will be specially chosen for particular chocolates. This type of pairing is unique in the world, although matching these two products is surprisingly successful. There are no clear rules how to pair these two specialties and everything seems to be the art of experiment. This makes the tasting even more interesting. Naturally, basing on our experience, we suggest certain combinations, although it is the Client that has the final word.

We recommend two groups of spirits as the accompaniment to chocolate. We suggest excellent wines and single malt whisky of the highest quality. Presented liquors are often products from not very well known and niche producers, frequently known only on the local market or among very inquiring connoisseurs.

## 1. Tasting: “The World of Chocolate”

### **Theme:**

During this tasting we will introduce the participants into the world of noble chocolate. We compare products even from the furthest recesses of the globe in order to discover unusual differences in their tastes and aromas. This show is recommended for groups who only start their adventure with high-class chocolates.

### **Presentation:**

The presentation begins with describing the proper way of tasting chocolate. The participants delight in the delicacies using all their senses, also hearing and touch. Next, we discuss chocolate production regions and producers whose specialties are served during the tasting. In the end, we advise how to store chocolate properly. During the show we also do one integration game. The tasting has the form of informal presentation, interrupted by numerous questions from the side of the participants.

## 2. Tasting: “Superstars”

### **Theme:**

The aim of this show is to present the profiles of the highest-quality chocolates’ producers. We present delicacies from the smallest and the most highly appreciated manufactures. Unusual products allow us to fully discover the complex world of chocolates.

### **Presentation:**

The tasting begins with presenting the history of every producer and familiarizing the participants with the production process of these unique delicacies. First the guests taste the mildest products, then a little bit sharper and more complex, and in the end the participants try dry, very bitter black chocolates. The tasting is the combination of multimedia presentation and conversation with the guests.

### 3. Tasting: “Black Obsession”

**Theme:**

The tasting is to present the most sophisticated and driest face of chocolate, meaning its dark side. The tasted delicacies usually contain much more than 70% of cocoa. These chocolates are mostly appreciated by connoisseurs and international authorities. This show is recommended to the lovers of dry and unusual sensations.

**Presentation:**

In the very beginning we present the differences between types of chocolates and the characteristic of the bitter editions. During the presentation the participants are familiarized with healing aspects of chocolate and empirically learn about the differences between 70%, 80% and even 100%-cocoa chocolates. In the end, we practically advise how to choose, serve and taste chocolate at receptions. The essence of the show is to pass knowledge in a friendly and informal atmosphere. The participants learn only about the most necessary facts, they are not “loaded” with many unimportant issues. After each part of the tasting there is a break for remarks and questions from the guests.

### 4. Tasting: Black vs. White”

**Theme:**

The show includes the tasting of the most different types of chocolates. The amateurs of sweet and milk delicacies will surely concentrate on white chocolate. However, those interested in drier taste and aroma will be surprised with the strength of dark products. The tasting is designed to be peculiar but very precisely chosen products will delight even the biggest critics.

**Presentation:**

The tasting begins with mild white chocolates and finishes with the darkest and bitterest. Every next chocolate is the pretext to discuss a different production process. The show involves initiating the participants into harmful aspects of chocolate consumption too. The guests will empirically experience how to pair this delicacy with liquors, especially wine and whisky.

## 5. Tasting: „White and Praline Delight”

### **Theme:**

The essence of this tasting is to present the most delicious types of chocolate. The participants will taste delicacies made both by Polish and foreign masters. Very colourful and unusually tasty pralines will be to all the guests' liking. Really talented and frequently awarded masters surprise the guests every time.

### **Presentation:**

The tasting is run in the form of comparing real and handmade chocolates with mass products often found in supermarkets. Each and every tasted chocolate reflects all the aspects of its production. The show is also combined with noble liquors' tasting, especially whisky. The participants get tasting cards, aroma maps and taste maps which allow them to fully discover taste and aromas hidden in very sophisticated chocolates.

The show is characterized by numerous comments from the side of the participants, as well stormy discussions about the products.

## 6. Tasting: “Grand Cru”

### **Theme:**

The tasting of the highest-quality chocolates produced only according to the strictest quality standards. The tasted delicacies are flagship products from top manufacturers, which enjoy perfect reputation. Surprising aromas and tastes are a real feast for the connoisseurs.

### **Presentation:**

The participants should have basic information on chocolate and its types. They should also be familiarized with professional tasting and chocolate savoir-vivre, although it is possible to quickly remind the guests the most significant issues. The tasting involves informal talks about the tastes and mixing chocolates with liquors. There will also be a lot of contests and activities during the show.

A big advantage of the tasting is the opportunity to gain knowledge, which will enable the guests to choose the best type of chocolate for even the most exquisite receptions.

## About the company

---



We conduct professional tastings and trainings on noble spirits and cigars. We possess specialist and very broad knowledge. What is more, sophisticated and exquisite spirits, as well as tobacco of the highest rate, is our real passion. Events organized by us guarantee the best quality, unforgettable entertainment and a form adapted to individual needs of our Clients.