



NOT ALL CHOCOLATE IS CREATED EQUAL
FIAMMACHOCOLATE.COM.AU

DISCOVER TASTE

look

Start by looking at packaging, then the chocolate. Note the colour, shine, any blemishes etc.



smell

Taste is 90% smell. Break the chocolate & smell. What flavours / memories come to mind?

listen

Quality chocolate breaks with a sharp snap (cheap with a dull thud). What do you hear?

feel

Note how the chocolate feels. First rubbed between your fingers, then in your mouth.

taste

Chocolate flavour has a beginning, middle & end. Take time to let it unfold & trust your instinct.

THE FLAVOUR WHEEL

The Flavour Wheel, on the reverse, is designed to assist you in learning to taste by prompting you with flavours and flavour profiles.

Take a moment to observe the Wheel. It's designed not just to be informative, but beautiful.

Taste some chocolate. Engage your five senses and use the notes (left) on how to note characteristics.

Start with the centre circle. This is where the broad flavour profiles sit e.g. the chocolate may taste fruity.

Keep it simple. Shut down your thinking and go with what comes to mind. There is no right or wrong.

As your palate matures, move to the middle circle. Instead of your chocolate tasting fruity, you may start to note specific flavours of berries or dried fruit.

When ready, move to the outside circle where you can become even more specific, e.g. flavours of blackberry, or strawberry rather than simply berry.

