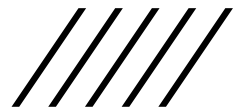


**C A C A O
T O
C H O C O L A T E**

THE CACAO PODS ARRIVED TO US FROM ECUADOR



CUTTING OPEN THE CACAO PODS



OPENING AND EXAMINING THE SEEDS



**AT THIS POINT, WE
ALL TASTED THE
WHITE FLESH AND
SEEDS. THE FLESH
WAS VERY SWEET,
AND THE SEEDS
WERE BITTER**

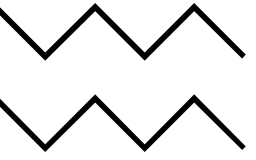


**WE MADE AN
INSULATED HOME
FOR THE SEEDS
TO FERMENT. THE
SEEDS SAT IN
HERE FOR 2 DAYS.**



**DAY 3 OF
FERMENTATION.
THE SEEDS WILL
SIT OUT FOR 4
DAYS WITH A
TOWEL OVER
THEM.**





LAST DAY OF FERMENTATION. THE WHITE FLESH IS PRETTY MUCH GONE.



Dehydration



2 hours in the dehydrator



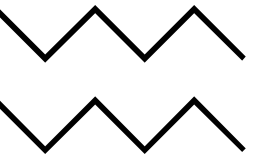
24 hours in the dehydrator



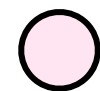
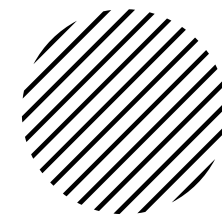
Dehusking the seeds







Cacao Nibs



Blending



2 minutes of blending



20 minutes of blending



Molding



FINAL PRODUCT





