



Hands-On Chocolate-Making Workshop - Hilo



Registration is required. RSVP at <http://hawaiicoffee.weebly.com/chocolate-making-workshop.html> or with Gina at 808-322-4892 by June 21st, 2017; 4:30 pm.

This class is limited to 30 participants.

HILO

Friday, June 23, 2017

Komohana Research & Extension
Center

Room D-202 (upstairs)

(875 Komohana St., Hilo, HI 96720)

AGENDA

- 9:15 am – Registration
- 9:30 am – Introductions & Presentation
- 10:15 am – Hands-on Chocolate-making (small groups rotate through the different stations)
- 11:45 am – Evaluations/wrap-up

The UH CTAHR Cooperative Extension Service welcomes you to participate in a hands-on workshop about making chocolate. YUM!

Processing cacao into chocolate is a great way to add value to your operation. Proper roasting, mixing, grinding, and tempering are important for making quality chocolate.

During this hands-on workshop, Colin Hart and Dr. Alyssa Cho of UH CTAHR will teach participants about adding value to your cacao crop by processing it into chocolate. Participants will learn about the basics of chocolate-making starting from a dried fermented cacao bean to a final chocolate bar, including roasting, winnowing, mixing, grinding, and tempering. Participants will have the opportunity to participate in all the stages of processing and even get to take home some of their own chocolate!