



# CONSPIRACY CHOCOLATE

BEAN-TO-BAR CHOCOLATE  
HANDCRAFTED IN HONG KONG

Bean-to-bar chocolate company born in Hong Kong in 2018 making small batch craft chocolate using cacao beans from a single farm in Vietnam and processing it the least possible to retain the natural health benefit and flavour of the cacao. Conspiracy Chocolate aims to bring craft chocolate to Hong Kong.

## CONSPIRACY'S WORKSHOPS

Our mission is to make craft chocolate more accessible and get people familiar with the process of making chocolate and tasting craft chocolate.

Similar to craft coffee, craft beer and natural wine, chocolate is based on terroir, skills and processes that are refined based on personal taste and experience. Similar to wine, bean-to-bar chocolates are all delicious in their own way and deserve to be appreciated.





# TRUFFLE MAKING WORKSHOP

Our Chocolate truffles workshop is a fun event focusing on making classic chocolate truffle from scratch. Participants will be designing their own truffles with different toppings to take home.

## RUNDOWN

1. We will start by serving cacao tea and discussing the makeup of a good chocolate ganache and truffle.
2. What a ganache is, the different ratios possible and their application.
3. Once this has been established, we will make a ganache together and set it into the fridge.
4. Different ways guests can personalise the truffles: rolled in different exteriors, mixed with different flavours etc.
5. Making the box and tasting some chocolate
6. Discussion on creating flavours in food: pairing, layering.
7. Flavour, shape and roll the truffles with toppings such as top grade cacao powder, coconut flakes, sesame, etc.

## DETAILS

**Duration:** 1.50 hours depending on the time available

**Includes:** one box of 8 truffles made by the participant, chocolates to taste, and unlimited cacao tea

Note - the truffles are not vegan but we can also make a vegan ganache - please notify us in advance