

## Chocoa 2025 - Culinary Masterclass

**Dates:** February 7, 2025

**Time:** 14.00-15.45

**Location:** Keurzaal, Beurs van Berlage, Amsterdam



### Exploring Gelato from Cacao

Join us for a unique and inspiring masterclass with Italian gelato master Gianfrancesco Cutelli from Pisa. Discover how chocolate gelato made with 100% cacao can elevate your product portfolio and create a lasting impact. In this session, you'll learn how to craft dairy-free gelato using cacao mass, explore the diverse flavors of cacao from different origins. Make sorbet using cacao pulp and embrace a zero-waste approach by utilizing all parts of the cacao fruit. Experience Granita, a refreshing, icy treat from Sicily, something new for the Dutch market. This masterclass is perfect for anyone in the food industry who wants to deepen their knowledge of gelato making, experiment with innovative flavors, explore new techniques, and make a positive impact on both your business and the environment. This is your chance to learn from the best!

### What You Will Learn:

#### Water-Based Dark Chocolate Gelato with Cacao Mass

Experience the pure taste of chocolate gelato, where the flavor is defined solely by the cacao beans, without milk or cream. We will use two different cacao masses, so you can explore how the origins of the beans influence texture and flavor. This technique emphasizes the rich, unadulterated taste of cacao.

Key Points include: Dairy-free gelato and understanding cacao origin differences and their impact on flavor and texture.

#### Sorbet Using the Whole Cacao Fruit (Except the Beans)

Discover how to create a unique cacao sorbet by using parts of the fruit that are typically discarded, like cacao pulp. This zero-waste approach highlights sustainability and adds a new layer of flavor to your offerings.

Key Points include: Zero-waste: Utilizing all parts of the cacao fruit and using lesser-known cacao products to create new, exciting flavors.

#### Granita with Cacao Mass

Experience Granita, a refreshing, icy treat from Sicily. Granita has a more crystalline texture than gelato, providing a unique tasting experience. This is something new and exciting for the Dutch market, offering a refreshing twist on traditional gelato.

**GET YOUR TICKETS**

*This masterclass is co-organized by the IJscentrum, the recognized knowledge center for ice in the BeNeLux.*

