

Cocktails with Cacao

CULINARY MASTERCLASSES

Chocoa 2025 - Culinary Masterclass

Date: Friday 7 February, 2025

Time: 16:15 – 18:00

Location: Keurzaal, Beurs van Berlage, Amsterdam



Exploring Cocktails with Cacao

Chocoa is all about ‘good cocoa, better chocolate’ – sustainable, inspiring and more tasty. We also encourage the use of cacao in many ways, including the relatively new cacao juice! This ingredient is excellent and refreshing to be used in cocktails.

If you want to elevate your cocktail repertoire, taste something new, and explore the potential of cacao, this is the masterclass for you. Explore the taste and use of different forms of cacao from cocoa juice, chocolate nibs to powder and liqueurs.

In this masterclass you will learn the techniques for using cacao in both traditional and contemporary drinks, from bitters to syrups to cacao-based infusions. Jonathan Vandorp (*Planteray Brand Ambassador North Europe*) will share his expertise on guide us through the ultimate techniques and tastes of cocoa cocktails.

What You'll Learn:

Exploring the World of Cacao ingredients

The experts will demonstrate the versatility of cacao as an ingredient in drinks. By showcasing its use in both aperitifs and digestifs, the masterclass will emphasize how cacao can suit different drinking occasions.

Recipes and techniques

We will guide you through a curated selection of recipes and techniques that demonstrate cacao’s ability to create balanced cocktails—whether sweet, bitter, or aromatic. Understand how cacao fits into a variety of cocktails, from refreshing aperitifs to rich digestifs, for every occasion. Are you passionate about high-quality ingredients, sustainability, and unique flavor profiles? Join our Cocktails with Cacao Masterclass and learn how cacao can transform cocktails into something truly special.

