

PROGRAMMA 2017 PROEVERIJEN



ZATERDAG 25 FEBRUARI

	VEILINGZAAL	ADMINISTRATIEZAAL	EFFECTENBEURSAAL	KEURZAAL
11.00 - 11.45	Discover the Gran Cru Chocolates from Venezuela! Journey of flavours through Venezuelan cocoa and chocolate Ada Romero (Hada's Chocolates)	Cacao from Ecuador and the fine taste of the Minka chocolate Travel through Ecuador and discover their rich cocoa and chocolate Alejandra Estrella (Montechristi Chocolate - Ecuador)	Van boom tot reep Ontdek het proces van cacao boom tot chocoladereep aan de hand van deze Belgische chocolademaker Mario VandenEede (Chocolatoa)	Chocolate flavor explosions Taste and Experience the intriguing notes of the Raw and Roasted Chocolate from Ecuador Jenny Samaniego (Conexion Chocolate)
12.00 - 12.45	The world's best chocolates A selection of varied and sublimely flavourful chocolate, when you taste one there is no going back. Spencer Hyman (Cocoa Runners)	Cacao from India & Presenting India's first tree-to-bar chocolate maker Exciting developments from a young cacao origin Karthikeyan Palaniswamy (Regal Cacao)	Finest Chocolates and Aroma Cacao from Peru Presentation and tasting of Shatell chocolates Mariana De La Rosa & Pamela Revilla (Shatell - Peru)	Chocolate for peace How cocoa build bridges between victims of armed conflict and global society in Colombia Waldo Enrique Murcia (Zarahemla Ltda)
13.00 - 13.45	Venezuelan Chocolate & Rum Tasting Master Class The perfect match! Experience the true flavours of Venezuela. Neighbors in Venezuela, reunited in Amsterdam! Mariana De La Rosa (Chocolates el Rey) & Julian Bayani (Ron Diplomático)	Koffieproeverij, leer alles over koffie Even een pauze in het chocolade proeven: ontdek de smaken van koffie! Gloria Sullca (Illimani)	Kacau chocolate Experience an explosion of flavours from Ecuadorian origin chocolate Gisella Libreros (Kacau Chocolates - Ecuador)	Slow chocolate tasting No one bar tastes like the next. Taste chocolate in a way I'd never previously considered, and discover infinite varieties Martin Christy (Seventy %)
14.00 - 14.45	Van Boom tot Reep Ontdek het proces van cacao boom tot chocoladereep aan de hand van deze Belgische chocolademaker Mario VandenEede (Chocolatoa)	Unique tree to bar chocolate tasting from the Ecuadorian Chocó Forest, bronze-winner of international chocolate awards 2016 & SEVERSAL gourmet biocacao - unique caramelized cocoa nibs, cocoa butter sticks, cocoa tea Manuela Arcos (Mashpi Chocolate Artesanal) & Birgit Severin de Salinas (SEVERSAL biocao. de)	De Grote Chocolade Wijzer; welke keuzes kun je als consument maken om de chocolade industrie te verbeteren? Discussies en debat met diverse sprekers	Chocolate in Savories, Savories in Chocolate: Lessons from the Americas and Asia-Pacific Maricel Presilla (GranCacao)
15.00 - 15.45	Chocolate tasting How to taste the impact of soil conditions, climate and the care and attention of the farmers and chocolate makers... Clay Gordon (The Chocolate Life)	Whisky & Chocolate Experience the combination of the finest single malt scotch whiskies with origin chocolate Graeme Pettigrew & Erik Sauër (el Sauco)		Cacao: more than a chocolate bar What do you know about the rich and reknown reputation and use of cocoa? Anna Rita Garcia Lascurain - (Mucho Mundo Chocolate, Mexico)
16.00 - 16.45	Wijn & chocoladeproeverij Net als wijn is cacao een terroir product, ontdek de beste combinaties Udo Goëbel (WineMatters)	Artisanal chocolate from Italy full of passion and good taste! Experience origin chocolate from Ivory Coast, Sao Tome and Ecuador Marco Colzani (AMARO)	Even relaxen in de drukte met een Stoelyogales van Yoga International! Een ontspannende Stoelyogales, basic, meditatief en fun! Kom zeker kijken Marciel Witteman (Yoga International)	Cacao bonen proeverij Net als wijn is cacao een terroirproduct, wat proef je in een cacao boon? Maria Jiminez (Daarnhouwer)
17.00 - 17.45	Rum & Chocolate Ontdek weergaloze smaak combinaties van de beste Caribische rum en chocoladerepen uit Amsterdam! Enver Loke (Chocolatemakers)		Making chocolate at home! A live demonstration Bhavani Veera & Erin Andrews (Diamond)	Ecuadorian cocoa and chocolate tasting The quality of the Ecuadorian cacao and the taste of the Angovi chocolate Oscar Viteri (Angovi Chocolates - Ecuador)

Engels gesproken
In English

Nederlands gesproken
In Dutch

Toeslag €3,50
Fee €3,50

Met alcohol
With alcohol

Kinderactiviteiten:

Doorlopend of aangekondigd: chocolade proeverijen, workshop schilderen met chocolade, verhalen verteller, choco magic.

INFO OVER DE
PROVOERIJEN

TICKETS