

PROGRAMME 2019 TASTINGS

SATURDAY 23 FEBRUARY



VEILINGZAAL

ADMINISTRATIEZAAL

EFFECTENBEURSAAL

KEURZAAL

11.00 - 11.45	Nicaraguan Chocolate flavors Milagro Leyton - Chocolatelier Nicaragua	Discover the unique tastes and traditions of chocolate made in the Philippines Mark Ocampo & Kelly Go - Auro Chocolate	Heartwarming cacao drinks, inspired by ancient Mesoamerican cultures Erik Westerduin & Leonie Eshuis Pure Kakaw	An unsuspected capital of cacao: Amsterdam ◆ Marika van Santvoort - Moving Cocoa
12.00 - 12.45	Cacao from Ecuador Nicole Martinetti - Casacao & Maria José Bermeo - Agroarriba	Gifts from Mexico to the world: Chocolate, vanilla, chili and other foods Ana Rita García-Lascurain - Mucho Chocolate Museum	Tradition versus innovation: a taste profile of Ecuador Jenny Samaniego - Conexion Chocolate	The meeting of two worlds: farmer meets chocolate maker José Muñoz - Finca La Rioja Christian Vélez - Hacienda Betulia Mark Schimmel & María Jiménez - Daarnhouwer
13.00 - 13.45	Around the world in 70% Björn Bekker - Mike & Becky	Inner BeauTEA. InfiniTea neemt je mee in de wereld van Inner Beauty Siyun Chang - InfiniTea	Taste the Music - Opera & Chocolate pairing concert Diana Synesthesia - Opera singer	Save by Savoring: How Chocolate can be a vehicle for transformation Simran Sethi - Author of Bread, Wine, Chocolate
14.00 - 14.45			Let's talk chocolate! consumentendebat over de duurzaamheid van chocolade, feit en fictie	The social profile and trade of Philippine cacao as fine cocoa Estela Duque - Moulinet Chocolat Isobel Carse - Dormouse Chocolate & Zoi Papalexandratou - ZOTO bva
15.00 - 15.45	Chocolate & Rum Tasting Master Class 🍷 Mariana de la Rosa - Chocolates El Rey & Darin Sukha - Cocoa Research Center	Flavours of India! L. Nitin Chordia - Cocoatrait	Cacao juice: the next big thing?! Marika van Santvoort - Moving Cocoa	Proeverij Chocolate met Amsterdamse bieren - 🍷 ◆ De Steijnen
16.00 - 16.45	Taste the Music - Music-tasting workshop Diana Synesthesia - Opera singer	Chocolade Bier & Likeur tasting 🍷 Kees Raat - Metropolitan	Changing the world with chocolate; food for the heart Alastair Gower - Chocolate Tree	Preserving what's precious: why Cocoa and chocolate are thriving through Venezuela's crisis Simran Sethi - author of Bread Wine, Chocolate & Armando Canelon - Venezuela

Engels gesproken
In English

◆ Toeslag
Fee

Hot Chocolate tasting - Effectenbeurszaal 11.00 - 17.00

Nederlands gesproken
In Dutch

🍷 Met alcohol
With alcohol

Discover flavours with colour in a tasting and painting workshop by Hazel Lee - 15.00-15.45

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