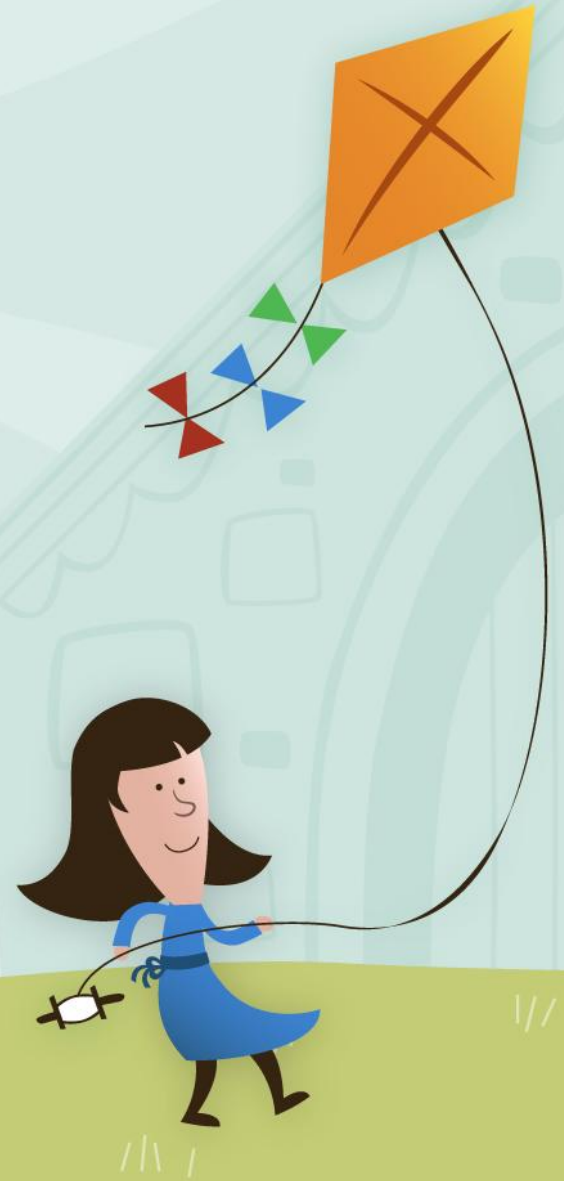


# Byenbonjou tout moun! (Hello everybody!)

Do you know how to make chocolate? We will show you to make it!

**LET'S GO!**



# How to make chocolate from cocoa beans?



## THE COCOA:

- Principle ingredient in chocolate
- Comes from **tropical countries** (Africa, Latin America, Caribbean islands etc.)
- The tree is called the **cocoa tree**
- Other products: cocoa butter, cocoa vinegar, cocoa sticks etc.







Cocoa pods



1. Cut the pods

## 1. Opening cocoa pods



## 2. Fermentation process

Keep the seeds in order to ferment the wet beans.  
With the fruity juice, you can produce cocoa vinegar.



### 3. Drying process

The first picture shows the cocoa beans drying in the sun.

The beans are dried between 15 days and 1 month.



## 4. Roasting process

- We are looking at the process



- The woman is roasting the dried beans





## 5. Shelling roasted cocoa beans.

The shelling process is very simple: we take the roasted cocoa beans and rub them in order to **shell** (take out) the skin.



Roasted cocoa beans skins



## 6. Final step: cocoa powder & cocoa sticks

### How to make cocoa powder:

Crush the roasted cocoa beans until they become powder.

### How to make cocoa sticks:

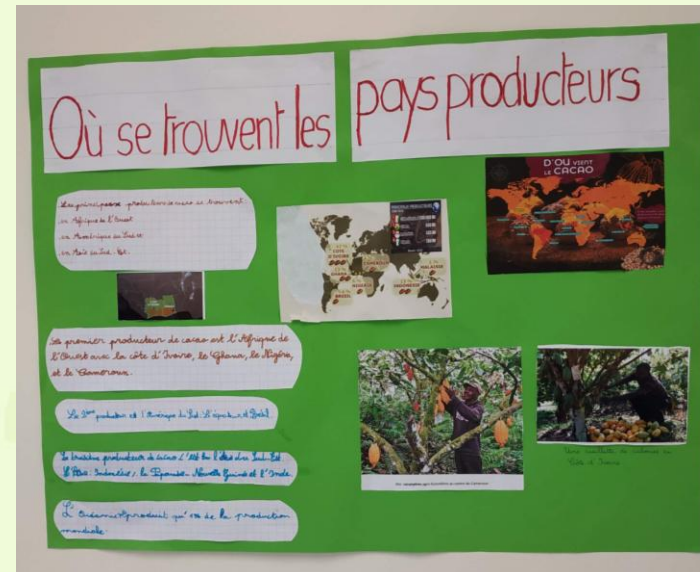
Keep crushing the powder until it looks like a paste. Then, take the paste and model your cocoa stick with your own hands.





# THE BIODIVERSITY IN VEGETABLE CROPS

# The Cocoa





# Adan on dèt solèy!

