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







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.

How to make cocoa powder:



THE BIODIVERSITY IN VEGETABLE CROPS The Cocoa



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des cabores Elles voit maciner à l'ais, formontes natuelliment dans des causes(entre 3et8 jours) et prendre keur couleur chocolat. Ensuite elles vorte or an adal perdast plusieurs jours. Ster coursent seconcermen alers Ponate

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