

EVENTS INTRODUCTION



BEAN-TO-BAR CHOCOLATE HANDCRAFTED IN HONG KONG

ORIGIN: DAK LAK, VIETNAM ESTABLISHED 2020	FLAVOUR: SALT & CARAMEL	BATCH #: 87801	COLLECTION: 50
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1g A STORY IN EACH BAR

CONSPIRACY CHOCOLATE

ABOUT CONSPIRACY

Born in Hong Kong in 2018, Conspiracy makes small batch craft chocolate using cacao beans from a single farm in Vietnam and processing it the least possible to retain the natural health benefit and flavour of the cacao.

KEY CONCEPTS

BEAN
TO
BAR

VEGAN



SINGLE
ORIGIN

LOW
SUGAR

ALLERGEN
FREE

DIRECT
SOURCING

NO
ADDITIVES



BEAN-TO-BAR

BEAN-TO-BAR

Bean-to-bar or "craft" chocolate is a category of chocolate making which focuses on flavour development starting at the cacao tree. A bean-to-bar maker's goal is similar to that of a wine/whiskey maker; intentionally bringing out the terroir and focusing on high quality, creating distinctive tasting notes.



Harvesting the cacao pods



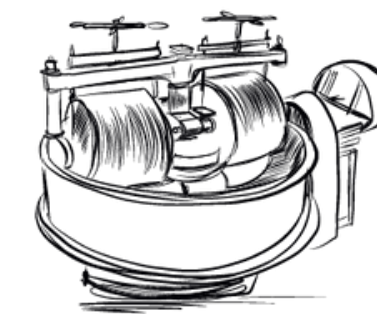
Fermentation



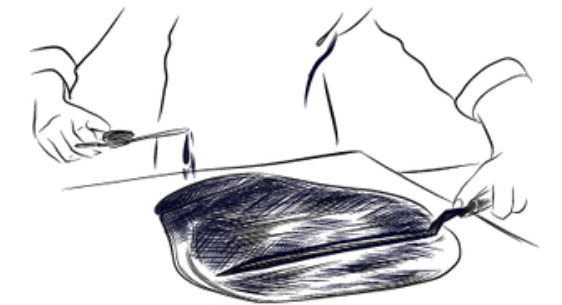
Sun drying



Roasting



Refining & Conching



Tempering



EVENTS

Conspiracy Chocolate runs events to educate and share the craft of chocolate making. We run private, public and corporate events including;



BEAN-TO-BAR SIGNATURE WORKSHOP



BEAN-TO-BAR TASTING WORKSHOP



CHOCOLATE TRUFFLE MAKING WORKSHOP



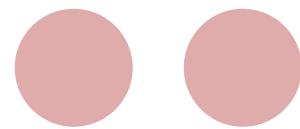
**CHOCOLATE PAIRING EVENTS WITH
TEA/WINE/BEER/SAKE/WHISKY**

BEAN-TO-BAR WORKSHOP

Chocolate making, especially from bean to bar, is a complicated culinary art with rich history and physics.

In this workshop we compressed the art of chocolate making in a fun interactive session, including historical context and basic theoretical knowledge, together with the real experience of making your own bars with your choice of topping, to take home and share with your friends.

LEVEL



DURATION 2-2.5 HOURS

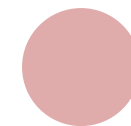




BEAN-TO-BAR TASTING

For those interested in the transformation of cacao into chocolate, we designed a tasting range which explores the different stages of chocolate making, and the different types of chocolate. By the end of this tasting you will not only be full of chocolate, but an understanding of the magical transformation between cacao and chocolate bars.

LEVEL



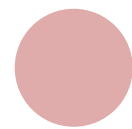
DURATION 1-1.5 HOUR

TRUFFLE WORKSHOP

Our Chocolate truffles workshop is a fun event focussing on making both vegan and classic chocolate truffle from scratch. Participants will be designing their own truffles with different toppings to take home.

Suitable for both adults and children, can also be ran virtually.

LEVEL



DURATION 1.5-2 HOUR

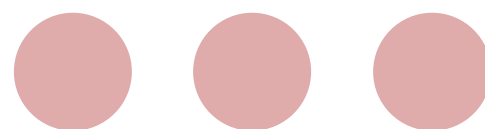


BONBONS WORKSHOP

Once you know how chocolate is made, how the nuance in its flavours are determined, and how to make and work with ganache, you are ready for taking on one of the most luxurious chocolate creations: the filled chocolate bonbon.

In this workshop we will learn about the different types of ganaches for bonbons, make our own chocolate shells and filling, temper, set, and close them up. We will taste the group's creations and you will take your work home in an elegant box.

LEVEL



DURATION 2-3 HOURS

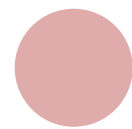


FACTORY TOUR & TASTING

Thanks to Willie Wonka, visiting a chocolate factory is a shared dream across three generations.

At the Chocolate Lab you will get "the Full Charlie": insight on how cacao is transformed to chocolate and the ways it can be fine tuned, seeing the Oompa Loompas in action, a very thorough tasting of all different types of chocolate, lots and lots of liquid chocolate pouring and the right dose of magic.

LEVEL



DURATION 1.5-2 HOURS



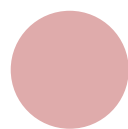
CHOCOLATE PAIRING

Chocolate is a great product to pair with wine, whisky, coffee, tea, beer and sake.

In the tasting workshop we create unique flavour pairings, matching the chocolate to the drink to create complementing, contrasting or matching flavours.

We walk participants through tasting the chocolate and beverage alone and how to taste it together, encouraging them to think about flavour notes.

LEVEL



DURATION 1-1.5 HOURS





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