

TASTINGS CHOCOLATE FESTIVAL AMSTERDAM 2025

SATURDAY 8 FEBRUARY

TASTINGS (Free) - Vellingzaal

11:00 - 11:45	Introductie van Pure Chocolate Jamaica, proef de Caribbe	Maak kennis met Pure Chocolate Jamaica, proef de multi award winnende chocolade en leer alles over onze winnende bonen. Dit is je kans om met ons te leren en proeven!	Wouter Tjeertes - Pure Chocolate Company
12:00 - 12:45	The "Bargagliata"	Hot chocolate mix, ready to enjoy, already sweetened and flavored with cinnamon. Just add the liquid (water, milk, soy) to make a unique chocolate.	Romeo Viganotti
13:00 - 13:45	Kinder proeverij <i>(Nederlands gesproken)</i>	Een leuk en interactief chocoladeproeverijavontuur waarbij kinderen verschillende smaken, texturen en het zoete verhaal achter hun favoriete lekkernij ontdekken!	Anna Laven - Chocoo
14:00 - 14:45	Where does the good taste of chocolate come from? Educating cocoa growers on the quality of chocolate. (Nicaragua)	Join a sensory tour of the flavors of cacao from different areas in Nicaragua, where we carry out educational work with cooperatives and producers. Learn where the good taste of chocolate is born!	Semilla Escuela de Cacao y Chocolate
15:00 - 15:45	AYITIKA: Roots to bar (Haiti)	AYITIKA a unique approach: " roots to the bar". Total control of the production process	AYITIKA
16:00 - 16:45	Galleon Gold: Exploring the Legacy of Filipino Chocolate	Indulge in a sensory journey through time. "Galleon Gold" invites you to explore the history of Filipino cacao, from its historical significance in the Galleon Trade to the exquisite flavors of Auro's chocolates.	Kelly Go, Auro Chocolate

TASTINGS (€6) - Administratiezaal

De KAIRI Blossom to Bar Experience (Trinidad)	Kairi Chocolate invites you to experience our Blossom to Bar Chocolate, crafted from hand selected Trinidad Trinitario Cocoa from our plantation located in Guaioco Tamana, Trinidad.	Kairi Chocolate
Sweet taste of Jamaica	From our sunny Kingston, Jamaica, to Amsterdam, we will be sharing our story, what inspires us and tasting some limited editions bars.	Nadine Burie (Likkemore Chocolate)
Tree to Bar Terroir from Bahia Brazil	Award winning Brazilian tree to bar brand from the state of Bahia, with focus on dark chocolate bars and Inclusions that highlight our cacao bean sensory values.	Tuta Aquino
Chocolate makes you happy, but, what is chocolate? (Colombia)	Because you think you know what chocolate is, but maybe... maybe, you have no idea! Basic Tasting with amazing Colombian Cacao.	Liliana Molina, More Chocolatier
100% pure cacao chocolate (Cameroon)	We are producer of 100% pure cacao chocolate will be presented and also our 70% chocolat	Soctracao
Galette Chocolates the real Brazilian tasting	The way we make our bean to bar chocolate including special brazilian ganaches like Jabuticaba, Cupuaçu other brazilian fruits from Amazonia rainforest	Galette Chocolates Ind Com Ltda

TASTINGS & TALKS (Free or €6) - Mendes Da Costa kamer		
Words on chocolate	Poetry-tasting-writing inspired by the curiosity of feeling, sensing, tasting and melting chocolate in our mouths. Animating language through chocolate.	Jimena Casas - and Caroline Lubbers - Chocoo
Taste Award winning cacao! (€6 tasting)	Join Cacao of Excellence in discovering, convening, promoting and rewarding cacao producers of excellence from all producing origins for superior cacao quality and flavour diversity. Taste the best cacao in the world!	Cacao of Excellence
Becoming a Certified Chocolate taster (€6 tasting)	This session will take you through the concept of specialty chocolate, explaining the basics and terminology commonly used. Will you become a true chocolate taster?	Martin Christy - ICCTT
The Sacred Spiral of Montegrando and the Origins of Cacao in the Peruvian Amazon (Cocoa TALK, NO TASTING)	Revealing new findings on cacao's origins at the 5,500-year-old Montegrando Spiral in the Peruvian Amazon, highlighting its cultural significance. We will also discuss efforts to protect ancient cacao trees and promote sustainability.	Quirino Olivera

MASTERCLASSES (€19 to €26) - Keurzaal

11:00 - 12:00	Gelato from Cacao	Are you a chocolate lover who loves to experiment in the kitchen? Join the exclusive Gelato with Cacao master class and learn how to make the most delicious, dairy-free gelato yourself!	Gianfrancesco Cutelli
12:00 - 12:30			
12:30 - 13:30	Cacao and chocolate Drinks	Ontdek hoe je heerlijke warme en koude cacao dranken maakt! Het is tijd net als met specialty koffie dezelfde kwaliteit, creativiteit en duurzaamheid in cacao dranken te verkennen.	The Chocolate Shop, Maarten van der Jagt (Giraffe Coffee Roasters), Tim Slootweg (le&ido Koffiebrandrij)
14:00 - 15:00	Cooking with Cacao	Discover all about the cocoa bean's fascinating journey into a culinary dish. Led by experienced chefs, learn how to use cocoa in both sweet and savory dishes.	Enrique Limardo
15:30 - 16:30	Live Cooking	Live cooking session	Enrique Limardo
17:00 - 18:00	Cacao Mixology	Discover how to use cocoa in original and flavorful cocktail recipes. Ioannis will take you on a taste journey where you will experience cocoa in a whole new way, giving you plenty of inspiration to make the most delicious cocoa cocktails at home!	Ioannis Sideromenos - Right Spirits

VIP TASTINGS (€16) - Verwey Kamer

		
Chocolate & Wine	Discover a perfect combination of fine wines with origin chocolate. Enjoy a delicious taste experience	Jack Steijn - Chocoo
Chocolate & whisky	Combining chocolate and whiskey: from the flavors of the Highlands and beyond to the tropical cocoa plantations	Caroline Lubbers - Chocoo
Chocolate & Beer	Discover the perfect combination of Oedipus special beers with chocolate	Oedipus Brewery & Chocoo

ACTIVITIES (Free) - Grote Zaal or Graanbeurszaal

Mini Kids Chocolate Workshop Graanbeurszaal 12:15 - 12:45	Mini children's chocolate workshops from Milachocolata are the most fun way to learn how to make your own chocolate. Become a chocolatier in this interactive experience, making and decorating your own chocolate creation with different toppings and decorations.
Bean to bar demonstration Grote Zaal 13:00 - 14:00	Always wondered how chocolate is made from bean to bar? Finally you can see it with your own eyes and experience it in real life. By Mario Vandeneede (Chocolatoa) with equipment from Nemisto
Mini Kids Chocolate Workshop Graanbeurszaal 16:00 - 16:30	Mini children's chocolate workshops from Milachocolata are the most fun way to learn how to make your own chocolate. Become a chocolatier in this interactive experience, making and decorating your own chocolate creation with different toppings and decorations.

NB: PROEVE RIJEN IN BLAUW ZIJN NEDERLANDS GESPROKEN, DE OVERIGE ENGELS OF BEIDE