



HOSTING

a Lindt chocolate tasting party

Lindt
 MASTER SWISS CHOCOLATIER
 SINCE 1845

TASTING CHECKLIST

By following a few basic guidelines, you can host the perfect chocolate tasting event.

Atmosphere

Conduct the tasting in a quiet and relaxed environment. This way all attention is focused on tasting and assessing the flavors experienced in the chocolate.

Temperature

The taste of chocolate develops best at room temperature.

From 0 to 100%

Begin tasting the chocolate with the lowest percentage of cocoa. For example, start with white chocolate, then milk chocolate and finally dark chocolate. Gradually work up to higher percentage dark chocolate varieties.

Neutralize the palate:

Before tasting do not eat any highly spiced foods. When trying several varieties of chocolate, cleanse the palate with room temperature water, white bread or weakly brewed, lukewarm rosehip tea.

Amount

Limit the amount of chocolate that is to be tasted. Too many varieties will dull the palate, especially for the novice chocolate connoisseur. Keep the tasting to 5-7 varieties. Allow approximately 1/2 ounce per person of each chocolate variety.

A Lindt Chocolate Tasting Party is a unique and fun way to entertain friends, discover new chocolate tastes and learn more about your Lindt favorites.

THE FIVE SENSES

To determine if a chocolate is truly premium, professionals rely on their 5 senses.



SIGHT TOUCH SOUND SMELL TASTE

Learn more about the 5 senses at www.lindtusa.com

AROMAS AND FLAVORS

As in wine tasting, keep your mind open to different aromas that are found in chocolate. As your expertise develops, so will your ability to discern the amazing variety of scents and flavors that chocolate will reveal.

The following are categories and examples of related aromas and flavors that are often used during chocolate tasting. Use these as a guideline to build your own chocolate vocabulary.

- Spice: Vanilla, Cinnamon, Liquorice
- Nuts: Almonds, Hazelnuts, Walnuts
- Roasted: Coffee, Caramel, Tobacco
- Fruit: Red Berries, Citrus, Dried Fruit
- Flowers: Rose, Jasmine, Orange Blossom
- Vegetable: Mushrooms, Moss, Fresh Grass
- Miscellaneous: Earth, Milk, Butter

RECOMMENDATIONS

For first time tasters, the Lindt Master Chocolatiers recommend the following selection of chocolate for your chocolate tasting event:

- Lindt Classic Recipes White Chocolate Bar
- Lindt Excellence Extra Creamy Milk Chocolate Bar
- Lindt Classic Recipes Dark Chocolate Bar
- Lindt Excellence 70% Cocoa Chocolate Bar
- Lindt Excellence 85% Cocoa Chocolate Bar

And for the truly adventurous:

- Lindt Excellence 99% Cocoa Chocolate Bar
- Lindt Excellence Chili Bar

BEGIN YOUR TASTING

Write down your thoughts as you taste each Lindt chocolate.

CHOCOLATE	AROMA	TEXTURE	MELT, FLAVOR, FINISH
<i>Excellence Peru</i>	<i>Rich cocoa, molasses</i>	<i>Smooth surface, clean snap</i>	<i>Notes of coffee, citrus</i>