



CONSPIRACY CHOCOLATE

BEAN-TO-BAR CHOCOLATE
HANDCRAFTED IN HONG KONG

Bean-to-bar chocolate company born in Hong Kong in 2018 making 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. Conspiracy Chocolate aims to bring craft chocolate to Hong Kong.

CONSPIRACY'S WORKSHOPS

Our mission is to make craft chocolate more accessible and get people familiar with the process of making chocolate and tasting craft chocolate.

Similar to craft coffee, craft beer and natural wine, chocolate is based on terroir, skills and processes that are refined based on personal taste and experience. Similar to wine, bean-to-bar chocolates are all delicious in their own way and deserve to be appreciated.





TRUFFLE MAKING WORKSHOP

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

RUNDOWN

1. We will start by serving cacao tea and discussing the makeup of a good chocolate ganache and truffle.
2. What a ganache is, the different ratios possible and their application.
3. Once this has been established, we will make a ganache together and set it into the fridge.
4. Different ways guests can personalise the truffles: rolled in different exteriors, mixed with different flavours etc.
5. Making the box and customising the label.
6. Discussion on creating flavours in food: pairing, layering.
7. Flavour, shape and roll the truffles with toppings such as top grade cacao powder, freeze dried raspberry, coconut flakes, sesame, etc.

DETAILS

Duration: 1.30 hours depending on the time available

Includes: one box of 5-6 truffles made by the participant, chocolates to taste, and unlimited cacao tea

Participants: Min 7 people

Where: Our lab or your office. possibility to run this workshop online: additional fee for logistics.



CHOCOLATE PAIRING WITH WINE OR UNIQUE TEA

Molecularly speaking, dark chocolate has more complex flavours than red wine. In this tasting we will explore how the two pair together, taste different styles of pairing (matching, contrasting, and enhancing), and discuss how to design our own pairings. We will be tasting 4 different sets.

RUNDOWN

1. How do we taste chocolate. What does it have
2. Tasting the first pair and discussion on the flavours.
3. Discussion around our subjective experience of taste, how it's formed and what it means.
4. Tasting the second pairing, discussion on the flavours.
5. Regions and taste, how the terroir impacts the flavour
6. Tasting the third pairing. Discussion on the flavours.
7. Introduction to the chocolate's origin, maker, particularity, how chocolate is made, touching on sustainability.
8. Tasting the fourth pairing. Discussion on the flavours.
9. Mixing and matching the pairs we've tasted, participants encouraged to lead discussion around their experience with the different pairs.

DETAILS

Duration: 1-1.30 hours depending on the time available

Includes: 4 different chocolates to taste, 4 different wines or rare teas to taste, the flavour wheel and a tasting mat, free flow cacao tea

Participants: Min 8 people.

Where: Our lab or your office. Possible to run this workshop online: additional fee for logistics.

Non alcoholic: Possible to switch the wine for unique teas.



CHOCOLATE LAB TOUR + TASTING

Conspiracy's Chocolate Lab is where the magic happens. On a tour, we will see how chocolate is made, discuss the art and science in the process, taste cacao and chocolate at different stages in the process, and sit down for a tasting of 6-8 chocolates and a chocolate liqueur.

RUNDOWN

1. Where does chocolate come from and the process of making chocolate from bean-to-bar. Tour through the factory, observing and discussing different hand-made and machine portions.

2. Tasting raw fermented, then roasted, then ground cacao. Tasting chocolate at different stages.

3. Discussion on the farming, cultivation, fermentation and processing of cacao at its origin, importance of terroir and how it gives flavour.

5. How to taste chocolate? What to look for? What are the tasting notes and how to identify them?

6. Introduction to the chocolate's origin and particularity

7. Sit down tasting from chocolate board, trying different chocolate and identify the texture/mouthfeel and notes.

8. Conclude with a sip of chocolate liqueur.

DETAILS

Duration: 1-1.30 hours depending on the time available

Includes: Guided factory tour, 6-8 different chocolates to taste on a board, as well as tasting out of the process at different stages, free flow cacao tea, Acan chocolate liqueur (made inhouse).

Participants: max 30 people

Possibility to add wine

Where: Our chocolate lab, Wong Chuk Hang



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.

RUNDOWN

- INTRODUCTION OF CONSPIRACY
- HISTORY OF CHOCOLATE
- INTRODUCTION TO CACAO PLANT
- CULTIVATION AND FERMENTATION AT THE FARM
- BEAN-TO-BAR PROCESS INTRODUCTION AND TASTING THE CHOCOLATE AT DIFFERENT STAGES
- ROASTING CACAO: BEAN TO BAR VS AT HOME
- CRACKING & WINNOWING
PEEL THE BEANS - TASTE THE NIBS
- STONE GRINDING: REFINING AND CONCHING
- TEMPERING: WHAT IS IT AND HOW TO TEMPER
- HANDS ON: TEMPERING YOUR OWN CHOCOLATE
- MOULDING: MAKE YOUR OWN 4 CHOCOLATE BARS
FILLING MOULDS
ADDING TOPPINGS: CREATING FLAVOURS
- PACKAGING
PREPARE AND PACKAGE YOUR BARS
- CACAO TEA TASTING AND CLOSING

DETAILS

Duration: 2-2.5 hours depending on the time available and the depth of the workshop

Includes: 4 bars of chocolate to take home (valued at 220 HKD), complete workshop on bean to bar chocolate making in professional setting and at home

Price: Min 8 people, max 16

Where: Our Chocolate Lab, Wong Chuk Hang