



## A genuine chocolate experience...

...which begins with a brief chocolate history, explanation of how the bean becomes chocolate and some results from research made on chocolate. Continuing with a chocolate tasting and finish off with you making chocolates yourself. Or why not compose your own chocolate experience! We reside in the serene landscape outside *Kivik* and in *Malmö*. Visit us at our chocolate factories and shops where we sell handmade chocolates and chocolate drinks. There you can also get to learn traditional chocolate herbs, spices, recipes and tools from the time of the Aztecs until present.

## History and processing

The origin of the cocoa bean fuses with the Mesoamerican peoples' legendary history. The daily life of the Maya, Toltec, and Aztecs were religiously joined with chocolate. Cocoa beans were hard currency in commerce and even in love life. The cacao tree is delicate and sensitive, and like a prima donna it requires careful tending as the cocoa bean goes through several procedures which are all crucial for the quality of the chocolate.

## How wholesome is chocolate?

Research indicates that a daily consumption of 20 to 50 gram high quality chocolate is advisable if you want to live a long and happy life, without pimples and tooth decay. A bar of dark chocolate contains more calcium, protein and vitamin B2 than a banana or an orange.

## Chocolate tasting

The professional chocolate taster prefers to evaluate the chocolate around 11 o'clock before noon in a room with white walls together with participants without perfume. Our tasting is not as formal. We scent the chocolate fragrances, feel the consistency and taste.

## Making chocolates

Last but not least, we let the participants make their own chocolates with their own choice of *ganache*, filling. Of course we only use the highest quality ingredients. Ganache is a mixture of chocolate and a liquid. The liquid is normally cream but can also be coffee, tea, liqueur, fruit purée, wine etc.

## In conclusion ...

*Lödahus Chokladkultur* is a mobile and flexible company addressing commercial companies as well as the public. We can customize your experience, which can be enjoyed at places arranged by us as well as at the customer or conference center. You are more than welcome to call or e-mail us for further information!

Business address:

**Kivik**

Killebacken 8, 277 31 Kivik

**Open:** Wednesday-Sunday 11:00-17:00

**N.B.** From July 1: Every day all week  
11:00-18:00

[www.chokladkultur.se](http://www.chokladkultur.se)

**Postal address:** Agneta Sædén, Lödahus 1, S-277 56 Brösarp, SWEDEN  
+46 (0)414-911 49, +46 (0)731-80 30 73, [info@chokladkultur.se](mailto:info@chokladkultur.se)