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“The Bittersweet History of Chocolate in France”

Satisfaction is guaranteed when award-winning Master Sugar Artist, teacher, and judge Mark Seaman returns to CHC for a bittersweet history lesson on the evolution of chocolate in France. Going back in time, savor the story of the oldest chocolate house in France and of the chocolatiers who indulged the kings of France and Marie Antoinette who apparently craved more than cake. Find out how chocolate goes from bean to bar, understand the differences among Milk Chocolate, Semi-Sweet Chocolate, and Bittersweet Chocolate, and learn how to decipher current chocolate terms such as single origin, single variety, organic, artisanal, fair trade, and more. Mark will educate your palate to know the difference between a Hershey Bar and a couverture from the shop of a celebrated *Meilleur Ouvrier de France*. Reference material includes an indulgent sampling of chocolates prepared by the French Pastry School of Chicago.