



Virtual Chocolate Tasting for 10 Guests



Cao Chocolates
Miami, FL
Valid year-round

Minimum Bid:
\$1,000

Invite your friends from anywhere in the country to join a virtual chocolate tasting with Cao Chocolates! Named Best Chocolatier of Miami 2019 by Miami New Times, Cao Chocolates was established in 2009 by two Venezuelans, Ricardo Trillos and Anelith Ortega. Cao Chocolates only uses two ingredients: cacao and cane sugar. The cacao beans are sourced from fair-traded farms from Dominican Republic, Venezuela, Nicaragua, Honduras, Costa Rica, Brazil, Peru, Mexico, Tanzania, Ecuador, and Madagascar. They work directly with the farmers to obtain high quality cacao beans that turn into a unique chocolate bar. After the chocolate is made, they mold the bars and use the chocolate to create truffles, bonbons and many other confections like gingerettes, mendiants, baked goods, orangettes, and many more.

INCLUDES:

- One Chocolate Tasting Kit Per Person (Tasting sheet, chocolate samples for the tasting, samples of cacao beans and cacao nibs)
- One Hour Virtual Tasting Led by Chocolatier
- Box of 6 Truffles and Bonbons
- Brownie Bites
- Two 1oz Craft Chocolate Origin Bars
- Shipping Included

Master chocolate maker and chocolatier, Ricardo "Cao" Trillos, will guide you through the tasting explaining how each chocolate is made and where it comes from. Simply schedule your tasting, and the tasting kit and chocolates will be shipped to you prior to the agreed upon time. All guests will be sent a Zoom link to join.