

"How Chocolate Is Made"

- 1. Chocolate is one of the world's favorite flavors, and people have come up with countless ways to use it. Chocolate is not only made into candy bars and hot drinks, but it is sometimes combined with surprising ingredients. How many recipes can you think of that include chocolate? There are plenty of wacky recipes that *involve* chocolate, including chocolate covered ants and chocolate covered jalapeños. There are even cookbooks, shops, and theme parks devoted solely to chocolate. People have written songs, books, and speeches about chocolate, and some sculptors use chocolate to make art. Some chefs specialize in dishes that include chocolate, and many countries are famous for their quality chocolates. Chocolate comes in many different varieties, but all true chocolate includes cocoa beans. People have been very inspired by the taste of these beans.**
- 2. Although it is very widely consumed, chocolate is not easy to make. In order for cocoa beans, the ingredient that gives chocolate its signature taste, to be made into chocolate, they first must go through a long manufacturing process. First, the beans are removed from the melon-like fruit, called a cocoa pod, and dried for about a week. These dried beans are then shipped to factories where they are cleaned and roasted. Once roasted, the beans are separated into two parts. The outer shell is removed, and the inside is saved to make cocoa. Next, the beans are milled, or ground into a liquid. Although it looks a lot like chocolate syrup, you will not find this liquid in stores because it is extremely bitter and no one would want to eat it.**
- 3. In order to make the liquid from the beans into the kind of chocolate sold in stores, other ingredients must be added. To make dark chocolate, the liquid is combined with cocoa butter, sugar and vanilla. Milk chocolate contains the liquid, cocoa butter, sugar and powdered milk. White chocolate is made of cocoa butter, sugar, and milk. Once these ingredients are mixed together, the concoction finally tastes like the chocolate we eat. While many people enjoy it, turning cocoa beans into chocolate certainly is not simple or quick!**