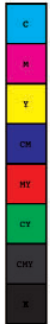
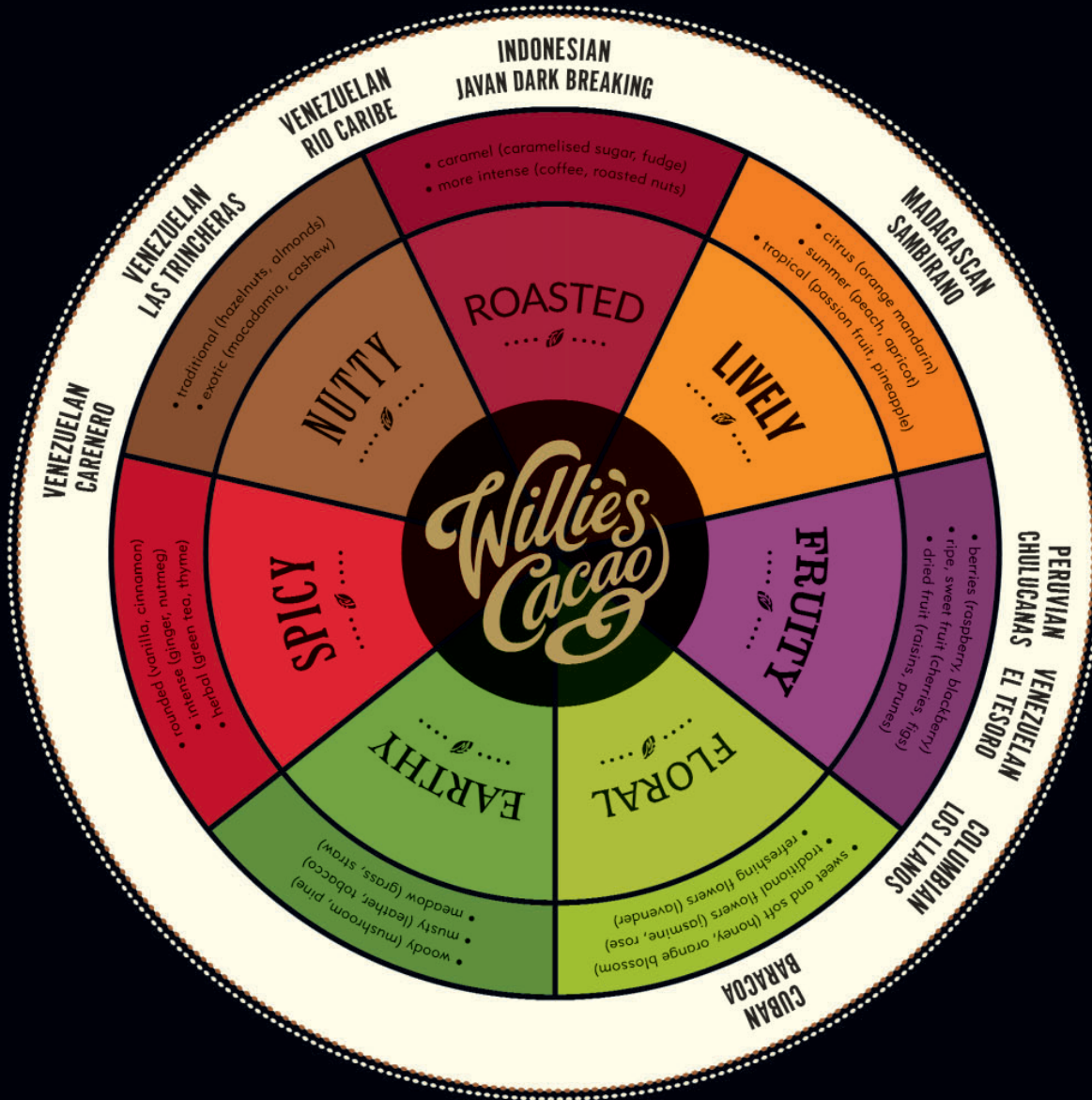


FLAVOUR MAP



MELT INTO A WORLD OF ADVENTURE

Close your eyes, let the chocolate melt, and for a few **minutes of pure pleasure** you will be transported to the other side of the world to the places where the cacao was born.

I am constantly on a quest, travelling deep into the jungle, seeking out the **long forgotten flavours of the world's great cacaos.**

My chocolate is **all about flavour.** Great single estate cacaos, like fine wines, each have their own **stunningly individual flavours,** born from their strain, and influenced by their soil and climate.

I make all my chocolate **'bean to bar'** until the rivers of chocolate flow and the flavours dance. I buy the beans direct from

the farmers, my antique ball roasters give the perfect roast and all I add to the cacao is raw cane sugar – no vanilla or soya lecithin.

Cacao is something **of immense depth and complexity.** On my Flavour Map you will find all the major categories of flavour, but I have deliberately not made a complete list of the 400+ flavour types within them – it is a map to **help you find your own way.**

There are many beans with many flavours, **one for every mood and one for every moment.**

Willie Harcourt-Cooze



www.WilliesCacao.com

