



Chocolat Portugal 2024

FESTIVAL INTERNACIONAL DO CHOCOLATE E CACAU

24>27 OCT | WOW | GAIA | PORTO

www.chocolatfestival.pt





24/10 | THURSDAY

CULTURAL PERFORMANCE

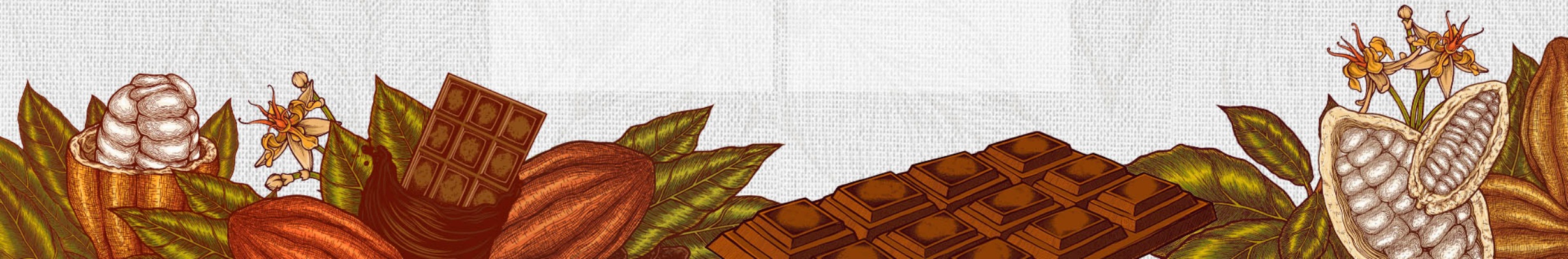
7pm | Batucada Radical

SHOWCOOKING

6:30pm | Tapioca with Chocolate and Redberries with **Chef Cidália França**

7:40pm | Drink Cachaça and Chocolate with expert **Raquel Lopes**

8:50pm | Argentinian Alfajores with **Chef Mariana Corbetta**





25/10 | FRIDAY

CULTURAL PERFORMANCE

7pm | Raiz do Norte (Forró)

SHOWCOOKING

2:30pm | Gourmet Brigadeiros with **Chef Renata Tavares**

3:40pm | Pork Cheek in Amazonian Mole with Chocolate with **Chef Natacha Fink**

4:50pm | Coconut and Lavender Bonbons with **Chef Helane Pimenta**

6pm | Chocolate Mousse with **Chef Hasnaâ Ferreira**

WORKSHOPS

2pm | Discover Cacao: From the Fruit to the Table - **Rosário Brandão - The Cacau Club**

4pm | Tasting Different Origins of One Percentage - **Fábia Ribeiro**

6pm | From Cacao to Chocolate From Beans to Chocolate - **Maria Jimenez**

ORIGINS FORUM

2:30pm | Opening with **Marco Lessa, Bernardo Marquez** and **Pedro Araújo**

3pm | Panel: Origins, Pará and COP30

4pm | Panel: Bahia, Land Opportunities

5pm | Brazil Origin Project: brands winning the world

6pm | The Fragrance Route in the Amazon biome - **Dra. Fátima Chamma - Director and Vice-President of Siquifarma**

TECHNICAL TRAINING

10am - 1pm | Analysis techniques for cacao
Chloé Doutre Roussel
Maria Jiménez





26/10 | SATURDAY

CULTURAL PERFORMANCE

7pm | Carimbó Brasil

5pm | Cacao Medicine & Dance of the Roses* in 'The Chocolate Story' Museum with **Suelën Teixeira** and **Rosiris Modesto**

SHOWCOOKING

2:30pm | Chocolate Brownie with Dulce de Leche and Walnuts with **Chef Carolina Sales**

3:40pm | Tarte de Chocolates sem Alergênicos com a **Chef Renata Monteiro (Gobeche)**

4:50pm | Dessert from Cacao to Chocolate with **Chef Natasha Marques**

6pm | Malamado Wine Bonbon with **Chef Mariana Corbetta**

WORKSHOPS

2pm | Chocolate Tasting - **Spencer Hyman**

4pm | Introduction to the Art of Tasting - **Chloé Doutré Roussel**

6pm | Tasting the Spain Bean-to-Bar Association Chocolates from Tueste Handicrafts in Spain - **Raquel González Setién**

ORIGINS FORUM

3pm | The Future of Chocolate and Role of Bean-to-Bar - **Maria Jiménez, Bruno Silvestre, Rosário Brandão, Raquel Setien and Vincent Ferreira**

4:30pm | Launch of "Bean-to-Bar Europe" - **Bruno Silvestre, Rosário Brandão, Raquel Setien and Vincent Ferreira**

6pm | Lessons from Wine and Coffee - **Spencer Hyman**

TECHNICAL TRAINING

10am - 1pm | Chocolate Tasting for Makers - **Spencer Hyman**





27/10 | SUNDAY

SHOWCOOKING

2:30pm | Chocolate & Hazelnut
with **Chef Helder Fernandes**

3:40pm | Glazed Carrot, Smoked
Carrot Purée and Cacao Jus with
Chef Mirna Gomes

4:50pm | Chocolate Mousse
with Cachaça and Cacao Nibs
with **Chef Ana Sales**

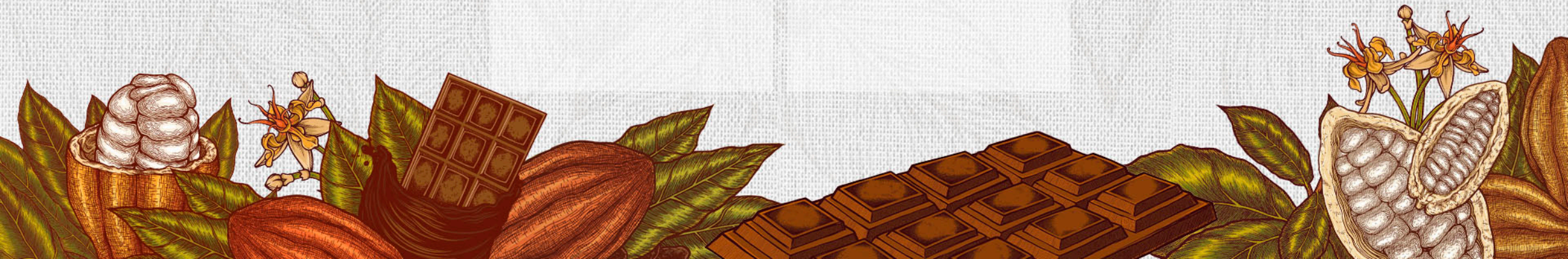
6pm | Shrimp Bombocado with
Chef Virgínia Soares

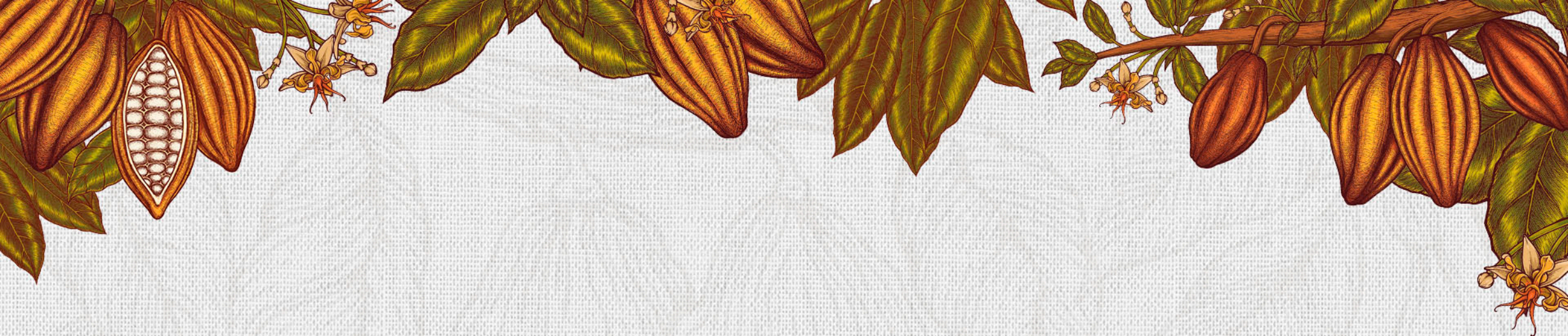
WORKSHOPS

2pm | Welcome to the Chocolate
Revolution - **Spencer Hyman**

4pm | Bordeaux Wine and
Chocolate by Hasnaâ Chocolats
Grands Crus Bordeaux -
Vicent Ferreira

6pm | Sensory Experience with
Chocolate - **Cacao Sana**





Initiative:



CASA
BRASILIANA

Partnerships:



Apoio de Mídia:

