

*Chocolate Unwrapped*

Sarah Jane Evans



PAVILION

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TASTE & ENJOY THE WORLD'S  
FINEST CHOCOLATE

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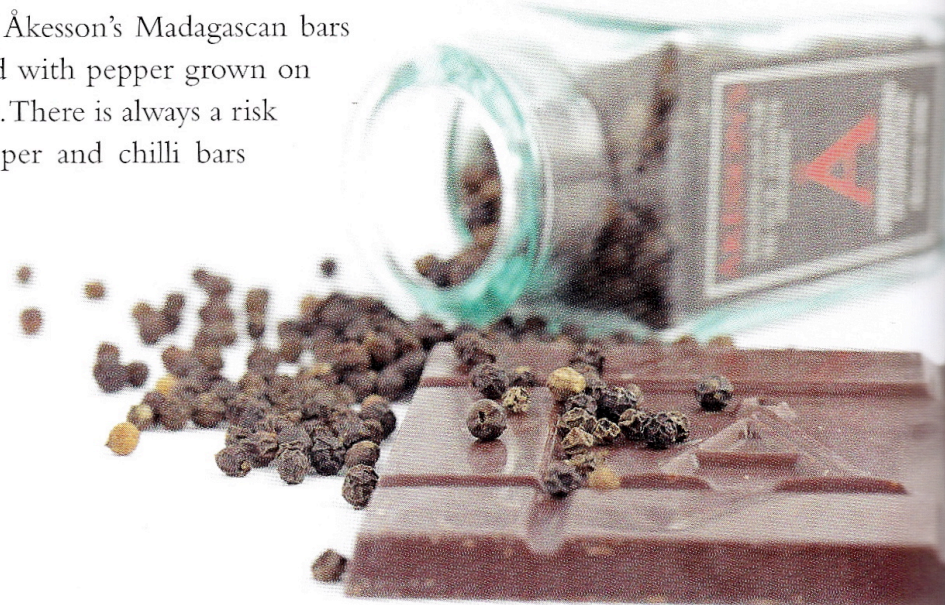


## Åkesson's

As a Swede, Bertil Åkesson enjoys pointing out that it was another Swede, Carl Linnaeus (1707–78), who made such a significant contribution to chocolate by giving the plant its botanical name, *Theobroma cacao*. Bertil and his family encountered chocolate via the travels of Bertil's father, a diplomat who finally settled in Madagascar in the 1970s. The family's 2300-hectare (5680-acre) estate lies in the Sambirano Valley in north-west Madagascar and has been growing cacao – and aromatic peppers – since 1920.

After producing cacao for chocolate companies for seven years, Bertil had a precise idea of what chocolate from his plantation should taste like. He produced his first organic, single-plantation, 75% cocoa solids bar in 2009. In Madagascar, Åkesson's current production is 300 tonnes of Trinitario beans and a mere 2 tonnes of Criollo. The next project is to source Trinitario from Bali for a 75% bar, and for a 45% milk bar with Balinese Taksu salt. Åkesson has a joint venture at the Fazenda Sempre Firme estate in Bahia, Brazil, growing a Forastero variety called Parazinho. He says, 'I am in love with Brazil and their cocoa and I definitely want to promote it. Other companies have started to produce single-origin chocolate from Brazil, so there is a trend towards recognising the quality of the cocoa, even though it is mainly Forastero.'

Some of Åkesson's Madagascan bars are spiced with pepper grown on the estate. There is always a risk with pepper and chilli bars





NAME OF THE BAR *Åkesson's Single Plantation Chocolate*

COCOA SOLIDS, BLEND OR ORIGIN *75%, Madagascar,  
Ambolikapiky Plantation, Criollo; Organic*

INGREDIENTS *Cocoa, cane sugar, cocoa butter, GMO-free soya lecithin*

WEIGHT OF BAR *60g* BAR MADE *France*

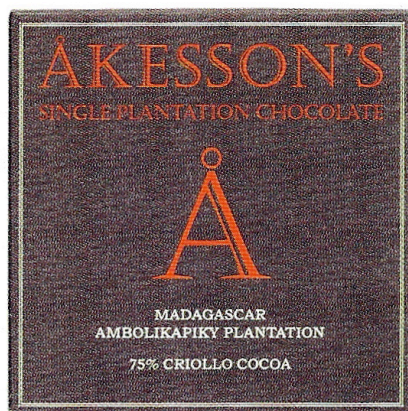
WEBSITE *www.akessons-organic.com*

AROMA *Chocolate with notes of rose petals and red apples*

TASTE *Complex and savoury. Begins slowly with restrained mineral notes, then builds through red fruit, treacle and a boom of spice with a promise of chilli, to a full-on savoury expression with leather and tannin. Finally soothed by a note of tangerine. Finish is long with a firm, tannic grip and a sense of salt.*

#### PROFILE

Floral	✿	Nutty	✿
Fruity	✿✿✿	Spicy	✿✿
Winey	✿✿	Toasty	✿
Honey	✿	Smoky	✿
Creamy	✿✿	Earthy	✿✿



that the spice will be far too strong, but Åkesson's have got it more or less right. The **Wild Voatsiperifery Pepper** has a delicate dominance, and makes a fine foil to the tannic, leathery finish of the chocolate. It is an excellent companion to an espresso. The **Black Pepper** is more punchy, but is soothed by a green apple character typical of Madagascan pepper, which gives a mouth-watering finish to the spicy mid-palate. Åkesson grinds the pepper in an 'old coffee mill' and keeps it in flakes rather than grinding it to a powder. There is a very fine crunch to the pepper, which adds a delicate texture.