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a taste for fine chocolate

Is the texture just right? What about the aftertaste? Yes, there's an art to savouring chocolates – and here's how to master it!



Fidani's customised chocolate creations make great gift ideas.

vanilla, it's not good quality chocolate.

THE MELTING TEST Pop a piece into your mouth and let it sit between your tongue and the roof of your mouth. Fine chocolate should begin to melt immediately at body temperature – this means that cocoa butter is used, not cheap vegetable fat. Rub your tongue against the roof of your mouth. The texture should be creamy, smooth and velvety, and free of grit or grain.

SAVOUR THE SENSATIONS Concentrate on the flavours enveloping your tongue. Good quality chocolate should be well-balanced, not too sweet and not too bitter. Also, the flavour shouldn't be disguised by sugar or vanilla. If other ingredients are added such as nuts, fruits or liqueur, they should not be overpowering. Chocolate should always be the main flavour.

THE AFTERTASTE When you swallow, take note of how the chocolate leaves the palate. Does it leave a pleasant lingering chocolate taste in your mouth? This is a sign of good, premium chocolate. Chef Amer Hamzah says good chocolate with all-natural ingredients gets better with time and may linger for many minutes. **W**

Welcome to the world of gourmet chocolate. While there's no denying chocolate is a treat enjoyed by many, chocolate connoisseurs say there is an art to savouring this sweet delight. According to Chef Amer Hamzah, Fidani's chocolate connoisseur with 12 years of experience in the art of chocolate making, to be able to distinguish a good piece of chocolate from another requires experience and knowledge.

Learning the art

Similar to wine tasting, the chocolate's quality is determined by its aroma, melting quality, in-mouth sensations and aftertaste. Before you begin, allow the chocolate to rest at room temperature. **TAKE A SNIFF** Connoisseurs believe that taste is 90 percent smell. Break a chocolate piece into half and use your nose to detect the intensity of the aroma. A fine chocolate will carry a distinct cocoa smell. If you smell sugar and

the gift of chocs

Don't know what gifts to buy for Christmas? You can't go wrong with irresistible chocs! Try gourmet chocolates from Fidani, which uses 100 percent cocoa butter and ingredients fully imported from Belgium. Plus, if you want to add a personal touch, Fidani offers custom-made chocolate gift sets for special occasions like anniversaries, weddings and parties. For corporate, custom orders and enquiries, contact 03-5513 8823 or log onto www.fidani.cc. Plus, from December 7 to 27, check out Fidani's range of chocolate delights in Bangsar Village.