

Name \_\_\_\_\_

## The Sweet Story of How Chocolate is Made

### Short Answer Key

1. The two main ingredients added to cocoa mass to make chocolate are sugar and milk (for milk chocolate) or sugar (for dark chocolate).
2. Winnowing is the process of cracking open roasted cocoa beans to remove the outer shell, leaving behind the cocoa nibs.
3. Tempering chocolate involves heating and cooling it in a controlled manner to ensure it has a glossy appearance and a satisfying snap. It is done to stabilize the chocolate and prevent it from developing a dull or grainy texture.
4. The type of chocolate affects the ingredients used in the chocolate-making process. For example, milk chocolate includes milk solids and milk fat, while dark chocolate contains cocoa mass and sugar, with no added milk ingredients. White chocolate primarily consists of cocoa butter, sugar, and milk solids.
5. Roasting cocoa beans is essential because it brings out their rich and chocolatey flavor. The process transforms the raw, bitter beans into the delicious chocolate flavor we enjoy in the final product.

