

Name _____

From Bean to Bar: The Fascinating Process of Making Chocolate

Short Answer Key

1. Fermentation is essential because it develops the flavor of cacao beans by transforming sugars into chocolatey flavors.
2. Roasting plays a crucial role in bringing out the chocolate flavor in cacao beans by making the outer shells brittle and easy to remove.
3. Winnowing is done to remove the thin, papery shells from the roasted cacao nibs. It is achieved by cracking the nibs into smaller pieces and using air to blow away the lighter shells.
4. Tempering is important because it gives chocolate its shiny appearance, satisfying snap when broken, and prevents it from becoming dull or having a crumbly texture.
5. Cacao trees are typically grown in tropical regions like West Africa, South America, and Southeast Asia.

