



What
a trip

GETTING AROUND

A FREE TRAVEL GUIDE
FOR TRAVELERS LIKE YOU

Chocolate Classes

— Arequipa —

whatatrip.pe

Chocolate Classes

Explore the fascinating world of chocolate and become an expert. Receive a unique class where you will learn everything you need to know, from the bean to your palate!

	Category	Colonial Arequipa
	Type of tour	Hands-on experience, history, food.
	Type of service	Group tour
	Duration	2 hrs 30 min
	Maximum altitude	2,800 m.a.s.l
	Difficulty	Easy
	Language	English and Spanish
	Place to visit	Chaqchao Chocolates

Discover the fascinating world of chocolate in the most comprehensive way possible. During the class, you will learn about the captivating history of chocolate making in the region, from its ancient roots to its significance in Arequipa's vibrant gastronomic culture. Learn to identify different cocoa beans and make traditional cocoa paste. Immerse yourself in a complete sensory exploration while tasting various chocolates, learning to distinguish between artisanal and commercial varieties. Experience an immersive hands-on session where you will learn the entire chocolate-making process, culminating in creating your own artisanal chocolate bar. It's a relaxed experience to share with loved ones or fellow travelers from around the world, leaving you with a delightful taste in your mouth.



Why book this tour with What a Trip?

- Enjoy a workshop with both theoretical and practical content.
- Learn everything about cocoa beans.
- Understand the entire chocolate-making process.
- Taste various types of chocolate.
- Sample different chocolates and discover your favorite.
- A bilingual instructor will guide you through the process.



JOURNEY DESCRIPTION

- Arrival at the meeting point.
- Introduction of the instructor who will guide you through the class.
- Learn about the history of chocolate worldwide and in Peru.
- Explore cocoa beans, their flavors, and aromas. Select the most suitable ones.
- Prepare cocoa paste using a mortar to achieve a smooth and homogeneous texture.
- Understand the chocolate-making process, from selecting and shelling cocoa beans to the delicate art of tempering. Additionally, learn about the equipment required for production.
- Prepare xocolātl, an Aztec-style hot chocolate made with chili, cinnamon, and cocoa paste. Create our own chocolates.
- Blind tasting of different chocolates to understand the difference between artisanal and commercial chocolate.



What's included in my tour?

- Bilingual instructor.
- All necessary ingredients for the class.
- Materials for the preparations.
- Chocolate tasting.
- Crafting your own chocolate bar.



What's not included

- Transfers from your accommodation to the meeting point.
- Additional meals and beverages.
- Tips or gratuities.



TRAVELER INFORMATION



What to bring?

- Bottle of water.
- Notebook and pen.



Tips and additional information

- Pay attention and don't hesitate to ask questions if something isn't clear. Bring a notebook with you to write down important tips and recipes. Don't be afraid to experiment with different ingredients and techniques. Chocolate making may take time and practice to master, so be patient and enjoy the process while having fun creating your own chocolate.



Frequently Asked Questions

- ✓ **What is the best way to store chocolate to maintain its freshness and flavor?**
 - The best way to maintain its freshness and flavor is to store it in a cool, dry, and dark place, away from heat sources, at a temperature of 16-18°C. Avoid storing it in the refrigerator, as moisture and odors can affect its quality and flavor.
- ✓ **What are the basic ingredients for making chocolate?**
 - The basic ingredients are cocoa beans, sugar, and cocoa butter. Cocoa beans provide the characteristic flavor, the sugar is for sweetness, and cocoa butter contributes to the texture and smoothness of the chocolate.
- ✓ **Is this chocolate class suitable for adults and children?**
 - Absolutely. This class is for all ages. Led by chocolate professionals, the knowledge gained is highly valued by even the most discerning adults.



Fun Facts

- Peruvian cocoa stands out for its notes of cinnamon, dried fruits, floral hints, and other flavors, depending on the type and characteristics of the natural environment. Peru boasts more than 60 different varieties of cocoa, representing a great genetic diversity within the country. Cocoa has been cultivated in the Americas for thousands of years, and Peru is one of the leading exporters of organic cocoa in the world.
- The flavor of chocolate is influenced by each stage of the production process. From fermentation to drying, roasting times and temperatures, and even the size of the cocoa bean, each step adds unique tones to the final flavor. This is why each chocolate bar, even if of the same variety, can have a different taste.



Cancellation Policies

- **Super flexible:** Cancel this tour more than 48 hours before the start date and receive a 70% refund of the amount paid. Within 48 hours, 100% will be charged.
- Please review our terms and conditions here:

<https://drive.google.com/file/d/1hWKAQ3Zw4yJhyiZ4iq8hQWrghHbvFZR/view?usp=sharing>

*The information and detailed itinerary in this guide may undergo changes without prior notice with the intention of providing better service or due to regulatory changes at each destination.



Tours relacionados



**GASTRONOMIC
TOUR IN AREQUIPA**



**MIRAFLORES FOOD WALKING
TOUR (LIMA)**



**CITY TOUR AREQUIPA
CLASSIC**

6 RAZONES PARA ELEGIR

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Llegó el momento de ~~planear~~ tu viaje.

VIVIR

¿Cómo reservar este tour?

\$ Métodos de pago

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Cusco (Kokopelli Hoste)

- ✓ Tarjeta de crédito o débito
(Sin cargos extra o costos ocultos)
- ✓ Transferencia bancaria local
- ✓ PayPal (muy pronto)

Información de contacto



(+51) 977 451524 | (+51) 924 035 974



8:30 hrs a 21hrs de Lunes a Domingo



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