

bean to bar chocolate workshop



What is included?

- Learning all the **chocolate making process** starting from the cocoa tree from the Peruvian jungle.
- Learning the origin of chocolate.
- **Making your own chocolates** (150 g) with milk or dark chocolate and more than 15 different flavorings.
- Workshop in English or Spanish.

Highlights

You prepare three drinks during the workshop: cacao tea, Mayan hot chocolate and European hot chocolate.

You leave with your own handmade chocolates (S/. 30 worth) **filled the way you like them**, and bring them back to your friends and family, 45 min after the end of the workshop.

How can I book?

schedule

Everyday

Ollantaytambo:

10:00 am 1:00 pm 4:00 pm

Cusco

11:00 am 1:30 pm 4:00 pm

Workshop lasts 2h

price

Adults (12+ years old)

S/. 75

Kids (8 - 12 years old)

S/. 55

Includes S/. 30 of chocolate

CHOCO
MUSEO

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