

VARSIITY'S CHOICE

Christmas Edition



As the jingling of Christmas bells nears, many spend hours and days fishing for gift ideas. And *Varsity* has some ideas for you to shower your loved ones during the festive season.

The Sweet Indulgence

Chocolate is more than just a confectionary. At Vero Chocolate, the “the Food of the Gods” is a true enjoyment for the five senses.

Vero, which means “true” in Italian, is a local chocolate brand established in 2004. Unlike the mega brands that can be found in supermarkets, Vero strives to bring the finest hand-made chocolate to Hong Kong consumers.

As a young and local chocolatier, Vero brings surprises with the quality of their chocolate. You will not find the excessive sweet taste of mass-produced chocolate in its products. Vero mainly uses *couverture* with 70 per cent cocoa content to make its chocolates. *Couverture* is a French term for the high quality chocolate used by chefs to make gourmet chocolate creations.

However, taste is not the only definition for the quality of a chocolate. The executive pastry chef of Vero, Koo Ka-chun, shares more on the art of chocolate tasting.

“It is essential to indulge your five senses to appreciate a piece of chocolate,” said Koo. Before putting the



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chocolate into your mouth, you should sniff its aroma. Apart from the basic “chocolatey” smell, aromas can also be classified as fruity, flowery and spicy. This depends on the type of cocoa beans used in the chocolate.

The second step is to examine the chocolate. “The surface should be smooth and shiny, without any air bubbles,” he said. “Listen to the sound when snapping the chocolate. It should snap cleanly without too much effort.” A clean snapping sound indicates the chocolate has a right balance of cocoa and butter, and was stored at the appropriate temperature.

Then comes the most important part. Put the chocolate on your tongue and chew it for a few seconds. Allow it

to melt and let all the flavours come out. Make sure they are spread all around your mouth and feel the intensity. Just as with the aroma, there are different tastes of chocolate, ranging from caramel to citrus to tobacco. Good chocolates should not be cloying or sticky in mouth.

Faithful to the meaning of its name, Vero produces chocolates that bring out the full flavour of cocoa beans. Its signature chocolate squares give off a rich yet natural cocoa scent, and the melting texture in the mouth is smooth and creamy.

Start your adventure of the senses now at Vero Chocolates, 1/F Fenwick Pier, 1 Lung King Street, Wanchai. Elizabeth Cheung 