

# SICILY

## WITH ALL YOUR SENSES

*sweet travelling*



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**sts**  
SICILIAN TOURIST SERVICE

# CHOCOLATE

## A SICILIAN SPECIALITY

A tasty curiosity for travelers, a tradition for confectioners: chocolate is one of the most famous typical products of Modica, a delightful baroque town in the south east of Sicily.

It is still prepared today strictly following the 16th century recipe brought to Sicily during the Spanish domination and in turn originating from Central America, where it had been elaborated by the Aztecs.

It is a simple recipe, with few ingredients, which is characterized by the absence of cocoa butter, a detail that gives the bars, worked cold, a characteristic graininess.

The flavour can be natural or enriched with cinnamon, hot pepper, vanilla and much more.

In addition to the bars, which are made by hand, pouring the chocolate into rectangular shapes, always the same for centuries, today confectioners also prepare smaller sizes - to taste different types without feeling guilty!

For a long time, Modica chocolate remained confined to local patisseries a treat for just a few connoisseurs, who

travelled to Modica just to buy it. Only in recent times it has become famous. The chocolatiers, who twenty years ago could be counted on one hand, today are dozens, and the producers, who were originally small artisans, have become entrepreneurs, and are gathering in a consortium that aims to promote this chocolate not only in Sicily, but everywhere in the world, conquering fans of all parts.

Together with the international appreciation, the IGP brand, which intends to protect the quality and uniqueness of the product, has just been assigned.

On the other hand, people of Modica have a real passion for chocolate, with which they also prepare some delicious specialties.

Just one example: the *mpanatigghie*, very special small pastries typical of the Modica County (this was the name of the fief that in the past united the territory of this area), with a filling of chocolate and minced meat, a daring combination that, according to tradition, was invented by the Benedictine nuns of Modica. It may seem strange, but it is really very good. Tasting is believing!

## CHOCOLATE CLASS



### IN THE CAPITAL OF CHOCOLATE

The activities take place inside a chocolate laboratory in Modica.

During the activities you will have the opportunity to learn the history of Modica's chocolate, the origins and the production of cocoa.

Using only handcraft methods, the chocolate maintains its own characteristics unchanged, as well as its perfumes and organoleptic features.

During the chocolate class you will be guided through an historical excursus on the origins of the product, on the nutritional value and the working techniques.

The guests will see the process with its various steps, from the selection of the cocoa beans to the toasting and grinding until the ready product.

The guests have the opportunity to see the raw materials used to make the chocolate, assist in the various stages of processing and, finally, they will put their hands in the dough in order to make their own chocolate bar.

At the end of the workshop, after a small tasting, the guests will receive a certificate of participation and will be allowed to take away the products they have made.


This is a workshop, for adults and for children, where the use of the five senses will open the doors to an entire new world of colours, scents, sounds and tastes.



### The experience includes:

- The necessary clothing for entering the laboratory (shirts, cap, shoe covers)
- Raw materials
- Molds and packaging material necessary for the realization of the chocolate bar
- Tasting of other Ciomod products
- Free parking on site.

 **NUMBER OF PARTICIPANTS**  
min 4 max 15

 **CHILDREN**  
from 6 to 13 €10.00. Aged 14 and over pay full price

 **DURATION OF THE EXPERIENCE**  
1,5 hours

**AVAILABLE ALL YEAR ROUND  
ON APPOINTMENT**