

VELVETISER

MAGAZINE

Issue #1

Inside the Chocolat Factory

A sealed room
within, dedicated to
making something special

Masterclass Hacks

Executive Chef
David Demaison goes
wild with his Velvetiser

The Age of Iron

Dualit's engineers find
surprising common ground
with sensory chocolatiers



HOTEL
Chocolat.
BRITISH CACAO GROWER

The World of Drinking Chocolate

Chocolate has the ability take you out of the everyday, to transcend into an escapism all your own. Dive into the world we have created for you

Straight Up



Honduras 100% Dark
Hot chocolate with a side of stamina. Deep, fruity profile, like a multi-layered Burgundy. Less intense than you might expect when velvetised.

Vanilla-White
Luxuriantly creamy 36% white chocolate with a hint of Madagascan vanilla.

45% Nutmilk
Staggeringly creamy chocolate with a hint of roasted hazelnut. You won't believe it's vegan.

Limited-Edition Single Origins
The flavours of a distinct cacao terroir. Released through the year.

Ghana 85% Dark
Intense single-origin cacao with malty, biscuit notes. Surprisingly creamy finish.

Classic 70%
Our long-standing bestseller. Not too sweet, not too intense.

Milky 50%
Creamy, not-too-sweet. Made with grated flakes of our 50% milk chocolate: the perfect balance between a mellow tone and a good, strong cacao kick.

Flavours



Salted Caramel
Caramel-milk chocolate with Maldon sea salt



Orange Supermilk
65% Supermilk. Fresh yet rounded citrus notes of fresh blood orange



Mint
Smooth 70% dark meets cooling Tasmanian peppermint



Chilli
Smooth, elegant 70% dark spiked with Habanero. Leaves you all aglow



Ginger
Intense Ghanaian 85% holds its own against fiery ginger



Hazelnut
Praline notes abound. Made with unsweetened ground hazelnuts

New creations are being launched all the time, some of them limited editions. Members of the velvetiser owners club will always get to know first.

Single-serves

All weighed out, for the perfect pour. Seals in the taste of our flavoured recipes as they're made with delicate, all-natural ingredients.



Selection boxes

Taste the library.



Reusable tubs

When you know your favourites.



Coming soon...

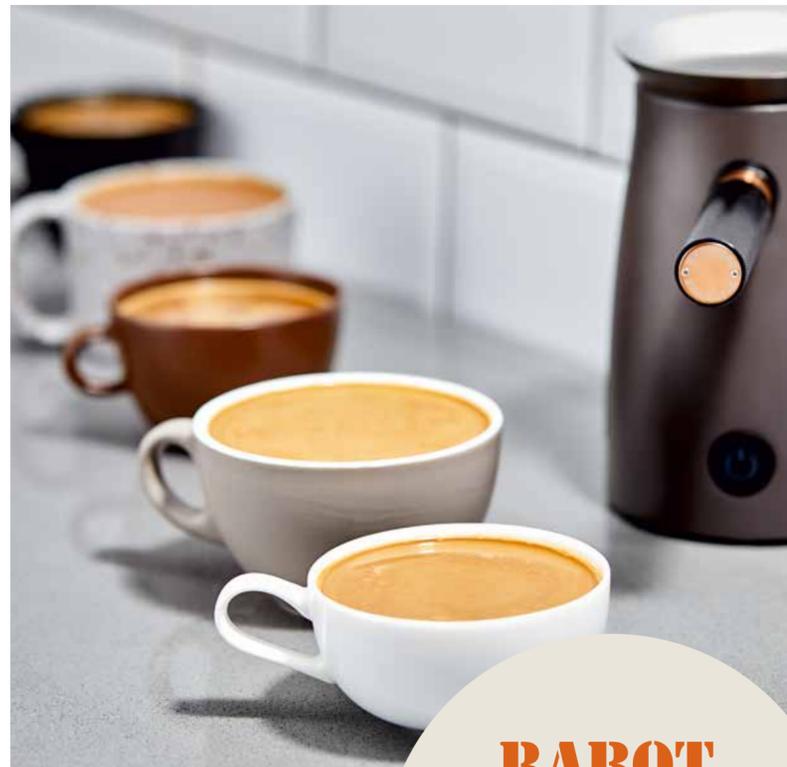
250g refills
Slots into your reusable tub.



The World of the Latte

Wild coffee grows on our cacao farm in Saint Lucia and we serve a barista latte in Hotel Chocolat locations from Tokyo to New York and Glasgow to Osaka.

Take it from us, we love coffee.



**RABOT
ESTATE
COFFEE**
COFFEE BY
CACAO ROASTERS



Masters of coffee are taught that a little bit of chocolate makes all coffee taste better, and that's the secret of our luxury lattes; the cacao butter brings a velvety texture and a touch of chocolat rounds out the more bitter flavour notes of the coffee.

Flat-white fans: Introduce your Velvetiser to your espresso machine

Use whole milk or 'barista grade' oat milk for best results and pour in 120ml, just enough to cover the Velvetiser whisk.

Pour the hot velvetised milk over your espresso shot.



Mocha Made Your Way

Toss a shot of espresso into your velvetised chocolat to make your own mocha.

Salted Caramel, Milky, Classic and Hazelnut highly recommended.

For best results, add into the cup first and then do the chocolat pour-over.

Relaxed and Chilled

It's a breeze to take your lattes and chocolats on the iced side.



- 1** Pour 100ml milk (dairy/plant) into a tall glass with 6 - 8 ice cubes to get it chilling.
- 2** Pour another 120ml milk into your Velvetiser.
- 3** Sprinkle in the entire contents of a single-serve. Press the button and let the Velvetiser go to work.
- 4** When ready, pour the warm chocolate/latte into the glass with your chilled milk and watch it mingle.



Iced Hazelnut Latte



Iced Mint Chocolat

Chocolat Martini

Serves 2

- 1** Make a double-strength hot chocolate by using milk (120ml dairy/plant) and a full serving of chocolate (35g). Keep a pinch of flakes to one side for garnishing at the end. Works superbly with Classic, Milky, Salted Caramel, Hazelnut, Vanilla-White, Chilli and all the Lattes.
- 2** Fill a cocktail shaker with at least 8 ice cubes.
- 3** Add a single (25ml) or double shot (50ml) of your spirit of choice... golden rum / tequila / vodka / bourbon / whisky / cognac.
- 4** Pour the warm chocolate into the shaker, on top of the ice and spirit, stir gently 15 times (don't shake) – the opposite of Mr James Bond!
- 5** Strain into a beautiful martini glass and garnish with the pinch of chocolate flakes you retained. Pre-dip the glass rim in melted chocolate for a flamboyant flourish.



White Russian

Use White chocolate and vodka.

Praline Martini

Use Hazelnut hot chocolate.

Salted Caramel Martini

Use Salted Caramel hot chocolate.



Set the multi-sensory mood. With our exclusively curated soundtrack by multi-platinum producer Jake Gosling. Please download and follow.

Search Spotify for Hotel Chocolat Curated to our values of originality, authenticity, ethics. Supporting upcoming artists.

Masterclass Hacks

Let your Velvetiser whip you up sauces, desserts and after dinner tasting shots for your friends

Chocolat Sauce in 2.5 minutes

- 1 Half fill with 120ml of your milk, cream or plant milk of choice.
- 2 Pour in 70g – 2 single serves or 10 teaspoons chocolat flakes.
- 3 Wait till the Velvetiser does its magic then pour over freshly baked cake, Ice cream or use as a dipping sauce with fresh fruit.

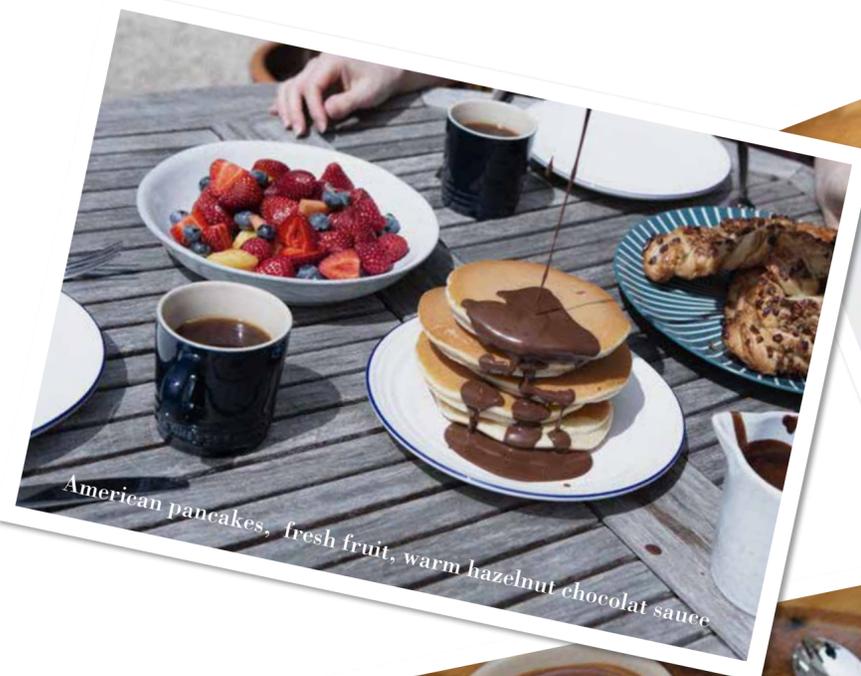
Chocolat Mousse Pot in 2.5 minutes

(plus a couple of hours in the fridge)

- 1 Choose your favourite flavour from any of the library of chocolat / latte flavours – mint, blood orange, hazelnut, classic, salted caramel or chocolat latte are all delicious.
- 2 Follow the recipe for chocolat sauce (above).
- 3 Pour into small shot glasses or ramekins.
- 4 Chill in fridge until set (allow at least 2 hours).



Vanilla ice cream, popcorn, warm caffè latte sauce



American pancakes, fresh fruit, warm hazelnut chocolat sauce



Banana bread, warm salted caramel chocolat sauce



Fruit fondue, warm chocolat dips



Tested and approved for Velvetiser use. Add one or two shots just before you press the button.



Mousse pots: mint, hazelnut, orange, coffee



Replace 50ml of your base milk with Velvetised Cream. Works with warm/chilled chocolates or lattes.

Shots for friends? No problem

- 1 Set out the smallest shot glasses or espresso cups you have.
- 2 Make a hot chocolat or latte in the usual way.
- 3 Take your Velvetiser table side – its insulated with a double metal jacket – and pour for your guests.
- 4 Make it a tastings session! - please remember to rinse with cold water between each making to rest the internal thermostat.
- 5 One making will serve 6 espresso size (40ml) shots.

Life with a VELVETISER



Breakfast

Mayan warriors were fuelled by cacao. Start your day the same way.



Sport booster

Pre and post-sport, cacao can be a brilliant performance enhancer. A 2012 Australian study found that consumption of a cacao flavanol-rich drink could help to lower blood pressure, boost blood flow to the muscles and lessen the demands placed on the heart during exercise.



Afternoon

A nourishing lift.

Evening

The soothing reward after a day well spent. Cacao contains phenylethylamine (PEA), the same chemical that your brain creates when you fall in love. PEA encourages your brain to release feel-good endorphins.



Plant or Dairy?

Match your liquid to your lifestyle. Your Velvetiser works with all of these;

Plant

Oat
Almond
Cashew
Soya
Coconut
Rice

Dairy

Skimmed
Semi-skimmed
Whole milk
Half water/half milk

And for the real cacao warrior, try filtered water instead of milk with our 100% Honduras.

Humans & Cacao: A 3,500 Year Evolution

1700s



London had 700 wildly popular drinking chocolate houses where the diarist Samuel Pepys hurried to cure his hangovers. “Waked in the morning with my head in a sad taking through the last night’s drink... so rose and went out... to drink our morning draft, which he did give me in chocolate...”

2018



The Velvetiser. Perfect drinking chocolate in 2.5 minutes – a tenth of the time!

1500BC



Early Mayans knew the importance of a good cacao foam. But it took strenuous work to achieve it.

Their ingenious wooden ‘molinillo’ inspired our electric version.

1800s



Stove-top ‘chocolatières’ were beautiful, but needed 25 minutes of simmering and stirring.

Our iconic side handle was inspired by these practical and beautiful designs.



‘molinillo’

Still in use today in South American households, the molinillo is centuries old, designed to be held loosely and rotated by rubbing the palms together, creating a beautiful silken froth.

The Velvetiser recreates this exact motion, quicker and with far less sweat on the brow.



3,000-year-old design



21st-century design

Inside the Chocolate Factory

Set apart from the Champagne truffle, praline and salted caramel lines, there's a room dedicated to the art of flaking our chocolate.

From the beginning, the Velvetiser idea was about using whole, real chocolate, instead of the instant hot chocolate powders which are made in the cheapest possible industrialised way.

We knew that people liked our take on drinking chocolate as we had been serving it every day for more than 10 years, ever since our first cacao drinks location opened up in Borough Market – London's oldest and most demanding food market.

That then grew to around 40 Drinks & Ices locations whipping up at least a million cups of frothy hot chocolate since then.

The problem came when our customers wanted to be able to recreate it at home. Pans, whisking and detailed instructions were involved...

The time had come for the Velvetiser.



First we create our recipes.



Set them into pure chocolate blocks.



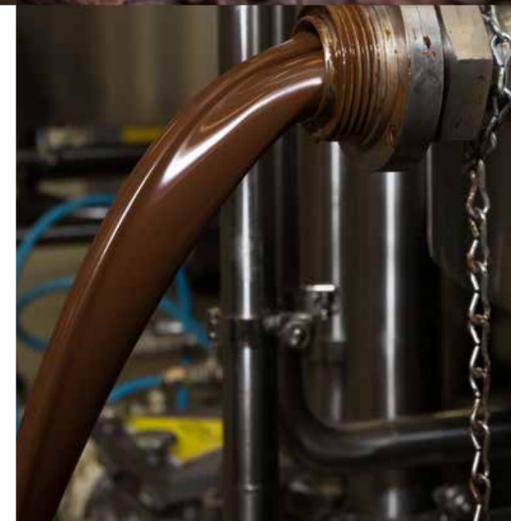
Grate them into gossamer-fine flakes.



Then seal them into single-serve pouches.



More Cacao, Less Sugar

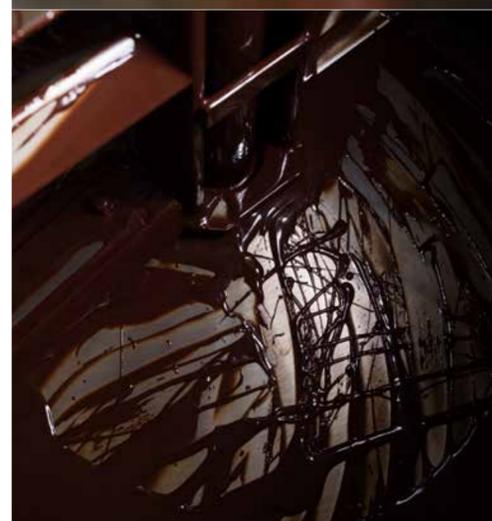


Hotel Chocolat grades of chocolate always have cocoa as the first ingredient, not sugar.

Tastes sensational, leaves you feeling great.

Always check the ingredients of milk, dark and even white chocolate.

If sugar is the first ingredient, it's not chocolate, it's confectionery.



A New Ritual Called for a New Drinking Vessel

The Ceramicist, Andrew Wickes, Hotel Chocolat Pod Cup

I work just outside Bath in an old cowshed. It's in an idyllic landscape. It's quite a small studio and it's very cluttered. I have a wheel and a kiln and lots of tools and drawings and test samples. But it's all mine, so I can just close the door at the end of the day and know it'll be exactly the same mess when I get back. It's very personal to me. It's a special place.

When I first met Angus in Borough Market, he gave me a preserved cacao pod as an inspiration. We wanted to make something different, that stood out. I remember feeling the weight, the textures, how it's held in the hand, the cupping of it. When you're holding a cup, it's quite warm and intimate. And then, of course, you lift it to your lips. We all have a very personal reaction when we think about using a cup.



Nature makes the most beautiful forms that we cannot really replicate ourselves. I started with lots of drawings of the ridges on the outside the cacao pod, and I turned them inside out, reflecting the pod's interior surface. The lines on the cup are about organic growth, and there's an elegance as well. The lines aren't regular. They're spaced in a way that you wouldn't expect.

Throwing clay on a wheel is amazing. It's a concentration of all your mental skill and your senses of touch and sight. Your whole body has to be centred. You have to stay connected to what your hands are doing, focusing on the thickness and dampness of the clay. Some days it doesn't work if your head's not in the right place, and you just have to stop. But it can be very satisfying. It's instinctive and takes practice and time over many years. They say in Japan it takes seven years for a potter to become a potter. And I'm still learning.

I made around 30 different models of the pod cup. It was about getting the details right and making something pure that would also work in production. One of the first changes we made was adding a flared top so that the cup would sit comfortably and securely in the hand. After throwing clay on the wheel, I'd draw the vertical lines and hand-carve them, refining and refining with tools called loops – a loop of metal. The clay starts off soft and pliable but gets harder. As it hardens, it shrinks, and the crispness of the edges change. You have to consider all this while you're carving to get it right.



Ceramic Podcups 220ml
£20 per pair



My work is about the quality of materials and how things are done, and that's how I see Hotel Chocolat. We're connected by the instinctive quality of our work. It's all about using your hands. You can tell a handmade object from something that's designed on a computer. I think you keep the essence and simplicity of nature when the creative thought comes directly from the hand.

One of my earliest memories is making ceramics when I was about four, making a pig in a pottery class with my mother. I have a passion for the vastness of clay and what you can do with it. It's just the most incredible, exciting material. From a formless mass you can make the most beautiful forms, from toilets to teacups. And I love that I will never, ever know the limits of it.

Follow Andrew Wickes
@andrewwickes

“We're connected
by the instinctive
quality of our work.”



Me and my VELVETISER

We handed out our precious early prototypes to key members of the launch and development team and asked them to live with their machines for a few months.

Here's what they had to say.

And, yes, we never got the Velvetisers handed back again!



“The perfect replacement for a glass of wine.”

ANGUS
CEO & CO-FOUNDER

Everybody deserves a little treat at the end of a day. For me and my wife that used to be a glass of wine. But with the Velvetiser we started unwinding with a hazelnut hot chocolate a few times a week instead.

It's a great way to relax.

The stress-busting boost of theobromine in cacao feels similar to alcohol but it's healthier and helps me feel better in the morning. Plus, a cup of hazelnut chocolate contains less sugar than a glass of wine.



“It gives my 5-year-old a boost.”

ANGELA
GLOBAL CREATIVE
DIRECTOR

It's amazing how quickly the Velvetiser has become part of little Emile's routine. It gives him a boost without making him bounce off the wall, that's for sure. On the way home from school, he'll be asking, “Can we do a hot chocolate in the machine?” I'll lift him up onto the worktop and he'll make it himself. It's so simple for him. He gets excited about pressing the button and watching it spin. Every time his friends come round, he wants to make them hot chocolate because he just loves sharing the whole experience.

My generation had much lower quality chocolate. I think being able to expose Emile to quality chocolate has turned him into a mini connoisseur; he loves comparing all the different flavours.



“The family has a new ritual.”

TERESA
CHOCOLATE
PRODUCT MANAGER

I took a Velvetiser home to try and everybody instantly loved it, especially my son Ellis. Ellis likes his rituals, but his nightly cup of tea soon became a hot chocolate instead. He's 22— and not the most domesticated person, so he loves the fact that he can now make a perfect hot chocolate so easily by himself. Salted Caramel is his favourite.

My youngest daughter Millie now likes a French-style hot chocolate breakfast sometimes too; it gives her a wholesome boost in the morning and keeps her going for longer.



“It's my go-to sports drink.”

MEGAN
HEAD OF BRAND VOICE

Cacao is my preferred workout fuel. A cup of 100% Dark hot chocolate is a great pre-sports drink, high in flavanols, boosting blood flow to the muscles. My problem was the time it took to make it, but the Velvetiser makes it easy. No more saucepans.

Once I'm back from work, I can quickly fill my thermo mug and go hit the gym. Chocolate milk is great for sports recovery too. It has the ideal carbohydrate-to-protein ratio, which muscles use to replenish glycogen levels.

It's Mo Farah's favourite post-sports drink!



“As a Frenchman, I sometimes drink too much coffee.”

DAVID
EXECUTIVE
DEVELOPMENT CHEF

When I was a boy growing up in the Perigord region, my mother used to always give me a bowl of hot chocolate for breakfast, made on the stove, and over the years I had stopped drinking it.

When Angus and I started on the Velvetiser concept, I fell back in love with this drink again and now find it indispensable to balance during the day with my coffee intake. The lift from the theobromine and the happy way it makes me feel means I can keep working at an intensive pace for longer.

Mandy
“Fantastic, velvety hot chocolate, easy to use, and a super selection of hot chocolate flavours.”

Nice
“I love a proper hot choc but hate the stuff you buy in the supermarket and make at home. This makes hot choc just like the coffee shops. A silky, velvety, slightly frothy hot choc - amazing.”

Diiane 14
“I love it, my friends love it, everyone loves it. It is very stylish, the matt charcoal finish is lovely.”

RDaz123
“It is really easy to use, easy to clean and makes the drink at perfect drinking temperature. Very happy with my purchase.”

SMac
“Game changer! Love the stylish copper pot and amazing hot chocolate it makes!!”

Freya
“From adding the ingredients and switching on, it takes hardly any time at all to produce such delight. The price makes it a considered purchase, but it's extremely well made and you'll never again want to buy hot chocolate in high street establishments when you can make superior hot chocolate at home.”

TheChocolatier
“Works perfectly. Is very quiet and makes wonderful tasting chocolate (even coffee as well). The ideal Hot Chocolate/Coffee maker.”

Tallulah M
“We are both huge fans of hot-chocolate and can be very fussy with how we like it, but hotel chocolat's velvetiser couldn't be better! Personally I drink oat milk and you can use any type in the velvetiser. It's unbelievably easy to use and tastes even better.”

THE AGE OF IRON

Interview with Dualit's Alex Gort-Barton

You can really taste the difference of good engineering. Through engineering you can precisely control the heat and mechanical energy being applied to milk and chocolate. Control them to perfection, and the result is intoxicatingly tasty. Hotel Chocolat is the guardian of the perfect hot chocolate. Our job was to make sure the Velvetiser delivered the right temperature, texture and velvetiness to that Goldilocks standard.

You don't want hot chocolate to just be froth. That's a disappointing mouthfeel. So, with the handheld molinillo as an inspiration, we slowed down the speed of the whisk and removed some of its wind to generate the perfect mix of x% foam to y% heat and milk. We started with an educated guess then trial-and-error to fine tune it. Like all good chefs, Angus and the team tasted preparations all the way through the process to make sure that the engineering was delivering.

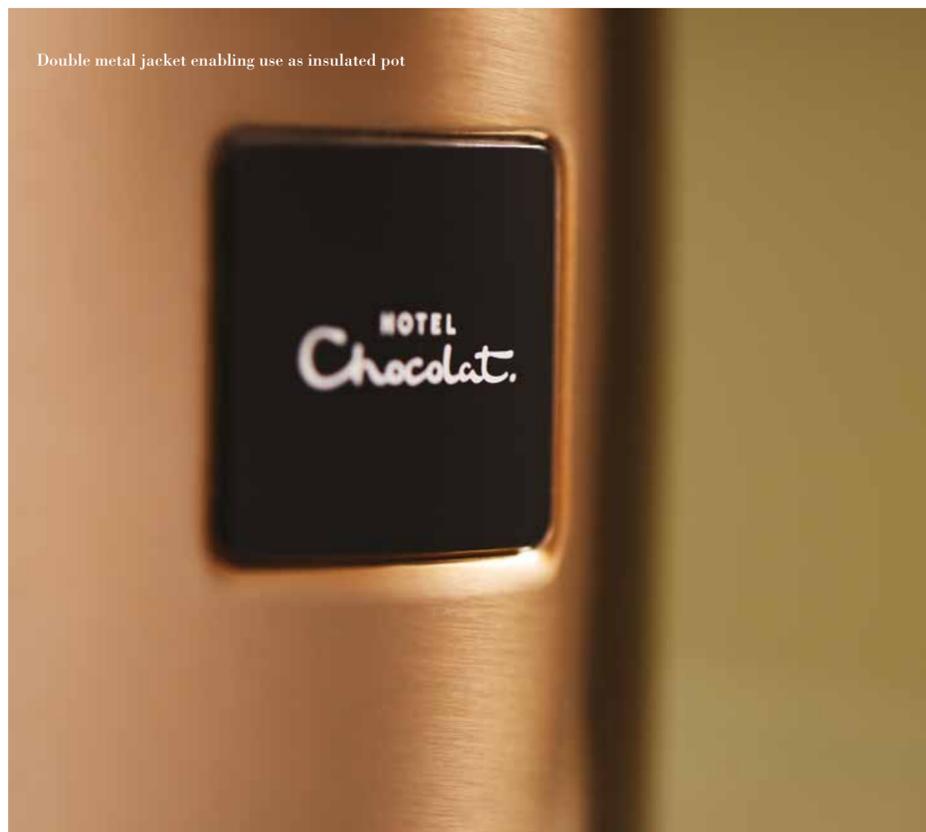
“It's amazing how similar engineers and chocolatiers are.”

It's amazing how similar engineers and chocolatiers are. We talk about different kinds of moulds and melting points but, fundamentally, we talk the same language. As engineers, we try to quantify the chocolatiers' subjective, emotional responses using an algorithm. If they tell us that x% of foam on top is too much, then we'll try x-10%. So there's some jumping between emotion and objective science. At Dualit, we're really used to hopping between those two camps.

Dualit had humble beginnings. My grandfather started it in a small engineering shed one month after the end of the Second World War. But through engineering innovation over 75 years, and the liberal use of elbow grease, my father Leslie created a brand and products that are recognised globally. Now, I see Dualit products wherever I go.



Toast obsession since 1946
Left to Right: 2009, 1960s, 1946, 1950s, 1980s



Double metal jacket enabling use as insulated pot

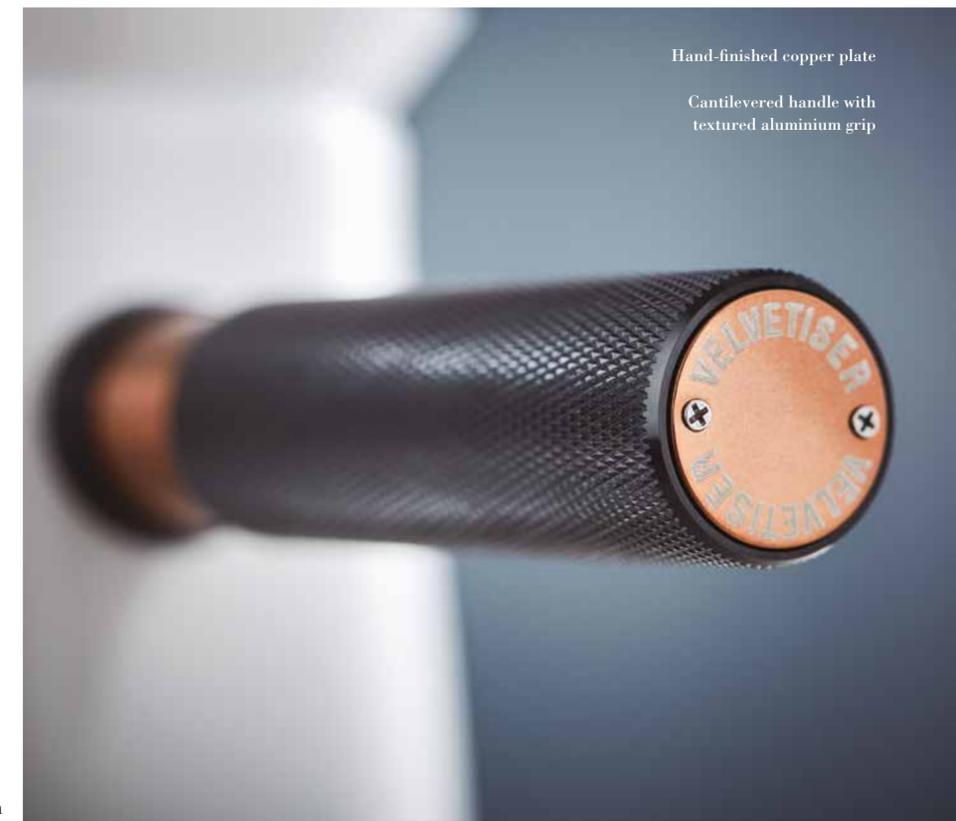
“Making the Velvetiser was product development with no compromise. And that doesn't happen often.”

On my honeymoon in Macchu Pichu, there was a Dualit toaster on the breakfast buffet. In the ward where my first son was born, there was a Dualit toaster to make toast and marmalade for new parents.

I thought my dad was nuts when, after a lively discussion with Angus, he suggested putting a handle on the side. But I'm very glad to be proven wrong. The idea for the handle came from his team's research into chocolatières, used to serve stove-top chocolate in the 1700s. They came up with a gorgeous handle design that's very tactile. We made it slightly larger so we could get a big enough bolt to secure it. The result is beautiful on the outside but rock-solid inside, made from precision-engineered aluminium. I call it emotional engineering.

“The result is beautiful on the outside but rock-solid inside, made from precision-engineered aluminium. I call it emotional engineering.”

You don't notice good engineering; you just enjoy the results. Anyone who's heated milk in a pan knows how easy it is to burn and how hard it is to clean. But you can't enjoy a luxury moment with a hot chocolate if you know you've got to start scrubbing afterwards. The Velvetiser makes sure none of the leftover milk gets burned by turning the heater off just below optimum temperature. The whisk keeps running while the milk draws out the remaining heat from the element and the inner wall, cooling the Velvetiser. When you've finished you can just quickly rinse the inside, give it a quick wipe and you're ready to go again. That's a Dualit patent.



Hand-finished copper plate
Cantilevered handle with textured aluminium grip



Ambidextrous pouring spout

The obsession for perfection is something that I've grown up with. I've got childhood memories of my dad bringing home conveyor toasters – the kind that go in canteens – and putting loads of bread into them. Then he would just pick out one piece at random and do the 'Crunch Test'. Each piece of toast has to be equally brown from top to bottom, left to right, and it has to be crunchy on the outside and soft in the middle. My dad is still the guardian of the perfect toast at Dualit. That's the sign-off he does for any new toaster.

At Dualit, we only get out of bed to make things better. Which is why we

“You can really taste the difference of good engineering.”

and Hotel Chocolat make such a good team. Angus is only interested in better, whether that's taste or design or engineering. That's why we're so compatible as companies and people. Making the Velvetiser was product development with no compromise. And that doesn't happen often. dualit.com

“Those who do well in the cocoa industry can afford to build concrete homes with aluminium roofs. This is what every farmer aspires to, as well as sending one or two of their children on to further education.”

In conversation with Robert Gyasi Nsiah and Stephen Osei-Amaky, Green Tropics Group NGO, Ghana



Robert: Development is my passion, helping our people out of poverty. Most cocoa farmers in Ghana just want to have a proper roof over their head. Around the villages where we work in the Eastern and Ashanti regions of Ghana, farmers often live in mud houses, thatched with leaves. But those who do well in the cocoa industry can afford to build concrete homes with aluminium roofs. This is what every farmer aspires to, as well as sending one or two of their children on to further education.

Stephen: We've made great strides working with Hotel Chocolat. With their support, we're training about 30 young farmers every year with the skills and technical support they need to achieve these goals much more quickly than the average farmer. A cocoa farmer with just two-and-a-half acres of land can educate two or three of their children up to diploma level, giving them the chance to enter high-level professions like law, medicine and banking. We've trained 285

young farmers since 2012. It can be life-changing, bringing security and dignity to young people who were unemployed or at risk from dangerous professions like illicit gold mining.

Robert: Our partnership began in 2002 by building a nursery for cocoa seedlings. We'd started Green Tropics Group to reforest the Osuben river basin in Eastern Ghana. The river used to flow all year round, supplying the local community with water. But too many of the trees that kept it flowing had been cut down. So our project was to grow more trees along the river banks to bring the river back. But we saw that growing cocoa trees would bring the community much more money than ordinary trees.

Stephen: We've grown and distributed more than 1.5 million seedlings since then. Farmers treasure high-quality cocoa seedlings because they bring them bigger harvests. The Ghana Cocoa Board offers them but it's very expensive for farmers

to travel to collect them. So we always feel very thankful to Hotel Chocolat for giving us a truck! This lets us distribute seedlings to farmers where they are, mostly free of charge. It also helps us supply farming equipment to young farmers and convey compost to our six cocoa nurseries.

Robert: The Osuben medical centre Hotel Chocolat built made access to healthcare cheaper for thousands of people. Osuben is a remote village even by Ghana standards. In emergencies, people often had to be physically carried about six kilometres to the nearest medical facility because the roads are poor and it's difficult to find a good vehicle. If a woman is in labour or a farmer gets bitten by a snake or badly cut in an accident with a machete, this could mean the difference between life and death. Apart from the cost of treatment, just transportation itself is expensive. The centre treats over 2,000 people a year. greentropicsgroup.org

INTERVIEW WITH PATRICIA LAMONTAGNE

Cacao Grower Saint Lucia
Member of our Engaged Ethics Programme since 2008



Bananas used to be called the 'green gold'. Now cacao is the 'brown gold'. Today, I sell 10 times more cacao than I sold before. This is what I tell farmers when I see them. Why waste time? Go into cacao. We have a buyer at Hotel Chocolat. In 2008, it was hard to sell cocoa – there just wasn't a market for it. We'd tried planting vegetables but that was a headache and a rigmarole. One day, our neighbour who grew cacao, Mr Laurence, asked us, 'Have you heard of Hotel Chocolat, at Rabot?' They're buying.' He was the first one to join. So we joined and put our farm under cacao right away.



Hotel Chocolat's subsidised cacao plants helped me replace all our old trees that had died. I bought them by the hundreds. We planted ten acres, with banana and coconut trees in between for shade. We hired two workers to help us maintain them. Now, we're harvesting so much! There are times where I can sell 900lbs of cacao. They are very young trees and they flower nicely, the cacao almost touching the ground. The cacao bears very fast. We can start harvesting within 18 months. The plants we got before, from the government's nursery, took about five years.

They have the best flavour as well. The quality is much better. I know because I make cacao tea twice a week and my children love it. They tell their friends, "if you have not tasted my mother's cacao tea, you have not tasted cacao tea at all!" I make it every Saturday and Sunday in a big pan. It's my grandmother's recipe. I roast the beans in a clay pot and then I grind them. The old beans were dry, but these beans give a lot of creamy cacao butter, which is what you need to make the best cacao tea. Then I boil it with cinnamon sticks, bay leaf, grated nutmeg, lime zest, cloves, coconut milk and sugar. The most incredible smell fills the house. You can smell it as soon you open the front door. It's so comforting drinking it inside when the rain pours down.

“Cocoa farming is my passion. I enjoy the work, picking and breaking the cocoa. It's fun.”

Cacao farming is my passion. I enjoy the work, picking and breaking the cacao. It's fun. It's healthy. You're getting exercise and using your energy. I love walking the estate in the late afternoon, around 5pm, when it's not too hot. The birds are flying low and getting ready to settle for the evening. It feels very calm. That's the time I enjoy the most.



It's really important that Hotel Chocolat stay in Saint Lucia. There isn't that much work on the island, but farmers who plant cacao can employ a lot of people looking for work. I tell them, please register with Hotel Chocolat because they'll buy all the cacao you plant. I've now introduced eight cacao farmers to Hotel Chocolat. One day, my children will follow in my footsteps. They're going to continue planting and taking care of the cacao. If you sell the land, the money will eventually be gone. But keep the estate going, and you'll always have an income.



Methodius Faucher, Agriculture Manager
Hotel Chocolat Saint Lucia



Rabot Coterie

A once-a-year subscription, with limited membership. For people who believe that ethical, sustainable cacao farming is essential in the enjoyment of chocolate.

With a location-mapped cacao tree planted on the Rabot Estate in your name and a cash donation from us into our Island Growers program, your involvement directly supports this aim. You also receive an exclusive Rabot Coterie Box including limited edition cuvees of chocolate made from the beans of Saint Lucia and other specialities worth more than the subscription amount.

Become part of the Rabot Coterie
hotelchocolat.com/rabotcoterie

RABOT ESTATE
CACAO GROWERS,
SAINT LUCIA
SUSTAINABLE FARMING
FROM HOTEL CHOCOLAT



Food of the Gods, literally.

Cacao's botanical name theobroma cacao translates as food of the gods. The ancient Mayans worshipped their beloved cacao, offering it to their gods in sacred rituals and celebrating the cacao tree in their craft and design. These days, chocolate isn't just for gods; it's an indulgence we can all enjoy. But we think it deserves to be celebrated with just as much passion and reverence as they did.

Cacao Cuisine

When we first became cacao farmers at Rabot Estate in Saint Lucia in 2006, it soon dawned on us that there was a completely untasted side to cocoa that needed to be shared with the world. "We would drink unsweetened 'cocoa tea' made from the latest harvest and munch on the roasted beans without a grain of sugar," says Angus Thirlwell. "The flavours were unbelievable – nutty, dark, earthy, peppery – and when

I began crushing them on to my scrambled eggs, I noticed how much energy I started to have."

In fact, for more than 2,500 years people enjoyed cacao as a savoury taste and it is only in the past 500 years that we have all come to know it in only in its sweeter form.

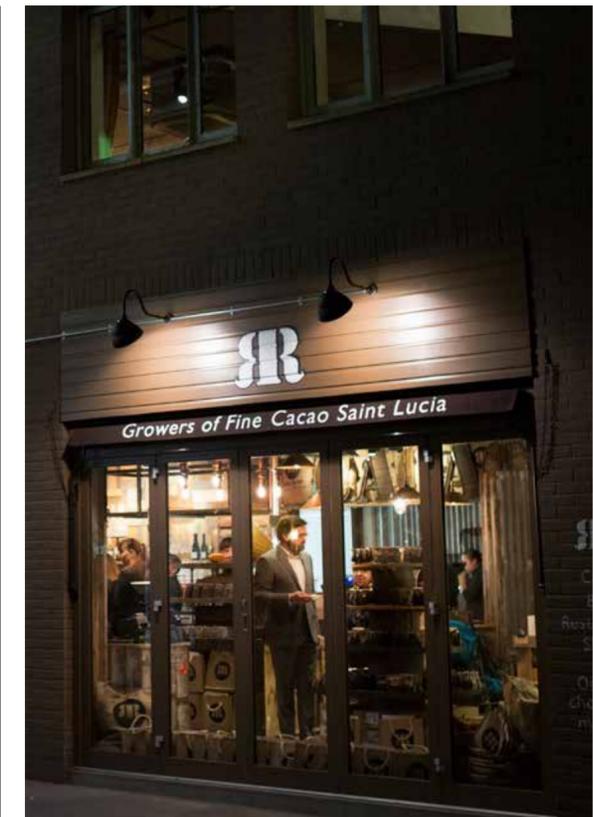
We hired a talented young chef, David Demaison, with Michelin experience to investigate a 'cacao cuisine' menu concept and dreamed of launching a restaurant on our cacao farm. Quickly he discovered just how much the cacao pod had to offer. The fresh white pulp around the beans had a sweet, fruity flavour that tasted great in everything from ceviche to sorbets, ice cream and martinis. The freshly roasted cacao nibs, crunchy and rich in umami flavours, made wonderful crusts and garnishes, and when he marinated scallops or beef in them, the nibs brought in entirely new spiced cacao-

oak flavours that were simply amazing. Even the shells around the nibs were packed with goodness, bringing rich depth to stocks and infusions.

And then, of course, there was the chocolate. The soul of the menu we were piecing together was a single spice, cacao, but it had endless possibilities.

The Cacao Bars

Once we had the food menu, we couldn't stop. Cacao Gin, Salted Caramel Vodka and Chocolat Cremes we made in tiny batches then started bottling them. Today, perched in the rainforest of Saint Lucia or on our roof terrace in London's Borough Market, our Cacao Mixologists in both bars are ready to shake you some of the most imaginative cocktails on the planet.



Yorkshire pudding on a velvety cacao and red wine reduction, filled with white chocolate mash. 24-hour cacao nib marinated beef is seared rare for exceptional flavour.



'Inside-out' spiced aubergine with cacao pulp-coconut yoghurt, local vegetables and unleavened cacao bread.



Mousse Seduction - three of the best origins and percentages of chocolate mousse



Molten Chocolate Lava with cacao-infused Ice Cream of the Gods.



Fresh cut cacao pulp blended with DOCG Prosecco - The Cacao Pulp Bellini.



Vodka, chocolate, hazelnuts, cream: The Praline Soother.

RABOT HOTEL SAINT LUCIA FROM HOTEL CHOCOLAT

Our spellbinding getaway where nature replaces the noise of day-to-day life, stimulating and inspiring relaxation like no other. This plant-powered idyll energises, unwinds and unfurls those who come here.

14 luxury eco-lodges sit in the grounds of our cacao estate, nestled in a verdant rainforest, with our award-winning Rabot Restaurant and Cacao Bar overlooking the Piton mountains and our infinity pool. Instead of a traditional hotel spa, we created a secluded, part open-air rejuvenation area.

Our mission? The same as it's always been - to bring happiness through cacao, clearing the mind and restoring the body.

hotelchocolat.com/rabothotel

Visit Project Chocolat, our new experience, centred around sustainable cacao and luxury chocolate. Take the Tree to Bar tour.

Regular direct flights from U.K. and USA.

RABOT RESTAURANT LONDON FROM HOTEL CHOCOLAT

The heart of London's oldest food market was the fitting home for our 3-storey temple to cacao. Above the chef's kitchen is our all-day cafe with our own coffee and frothy cacao drinks.

At night, cocktails reign, with a laid-back vibe and light food menu. At the top, our open air rooftop space reaches out over the market, with breeze in the summer and heaters and warm wraps in the winter. The dining room is crafted from hurricane-felled ironwood from Saint Lucia and a wood-toned warmth sets the tone.

Book Rabot London restaurant here: hotelchocolat.com/restaurant

Breakfast/ Brunch: 8am-12pm Tuesday to Friday

Lunch:
12pm-3pm Thursday/Friday
12pm-5pm Saturday

Dinner: 5pm-10pm Tuesday to Saturday

Afternoon Tea: 1pm-5pm Thursday - Saturday



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ACCESSORISE IT

What's the best thing to pair with a velvetised drink?
The Hotel Chocolat family give us their recommendations...



RHONA
CHOCOLATIER &
CHOCOLATE SCULPTRESS

Favourite product
Mississippi Mud Pie Slab

"It's the ultimate indulgence, chocolate layered upon chocolate, with a smattering of crunchy biscuits for good measure.

It's so satisfying to hear the snap when you break one of them, and with the warmth of the hot chocolate as it all melts in your mouth creates an intensely chocolately experience... on occasion I've been known to devour a whole one with a hot chocolate! But please note, this should only ever be attempted by us professionals... even I sometimes have to go for a lie down in a dark room after to snooze it off...!"



LISA
WASHINGTON DC
MANAGER, HOTEL
CHOCOLAT USA

Favourite product
Billionaire Shortbread Selector

"My favourite chocolate treat to have alongside my hot chocolate is the Billionaire Shortbread. It's the perfect amount of sweetness to go along with my 100% Dark hot chocolate. The crisp from the cookies adds just a little bit of texture to balance the smoothness from the hazelnut and caramel. The combination soothes me right to sleep."



HANNAH
MARKETING MANAGER

Favourite product
Salted Caramel Chocolat Pillows

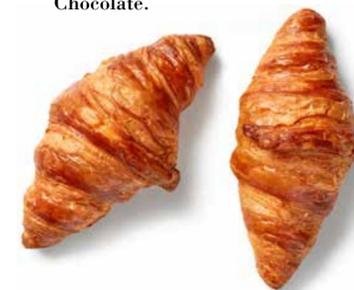
"My favourite product to have alongside a hot chocolate has to be one of our Salted Caramel Chocolat Pillows. The salted caramel crème makes them super creamy, so these biscuits aren't for dunking... I find it best to savour each mouthful in between sips of a freshly velvetised Classic hot chocolate. The ultimate indulgence dream team and the perfect way to curl up and relax after a long day!"



JAMES
VELVETISER, COFFEE,
ALCOHOL MANAGER

Favourite product
Croissants

"Nothing beats powering up my mornings than dipping a warm croissant in to my 70% Dark Hot Chocolate."



The buttery goodness of the croissant soaking up every drop of the not-so-sweet hot chocolate gives me the fuel to power through my mornings."



YAE
TRAINING AND PEOPLE
DIRECTOR, HOTEL
CHOCOLAT JAPAN

Favourite product
80% Dark Chocolate
Fruit & Nut Slab

"My favourite chocolate to eat with hot chocolate is the 80% Dark Chocolate Fruit & Nut Slab.

This slab is thick and contains plentiful nuts and sweet-sour dried cherries with a strong presence in 80% high cacao and they are a perfect combination.

The fragrance of nuts, the sourness of cherry and the richness of dark chocolate bring out the sweetness of my favourite Salted Caramel hot chocolate. This is the combination of the gods!"



ERIC
NEW YORK CITY
MANAGER, HOTEL
CHOCOLAT USA

Favourite product
Orange Wafer Selector

"My most favourite treat to enjoy with a hot chocolate is the Orange Wafer Selector. I simply adore the way the wafer melts in contact with the hot chocolate releasing a flavourful punch of orange into the experience. If that wasn't enough, the additional crunch of the wafer just adds to the enjoyment."



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Check our progress: hotelchocolat.com/uk/engaged-ethics/our-planet.html

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