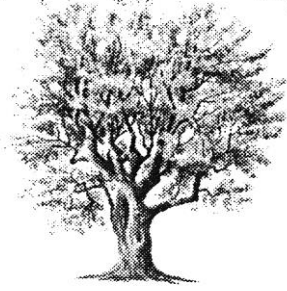


L'Olivier



Service pour

les étrangers

1996 asbl

*Most cordially invites you to a
guided chocolate tasting,
held on the premises of the beautiful and listed
Art Nouveau Brussels 'Quaker House'!*

(www.qcea.org)

Tickets will cost 35 euros per person. Available places are limited to 24.

Please register at defortis@skynet.be

All proceeds of this fund-raising event will go to the "Olivier 1996"
to assist its work in raising migrants out of distress and poverty.

**Saturday 9th September 2017 from 16.00h to 18.30h
at Square Ambiorix 50, 1000 Bruxelles**

There have been some interesting recent developments in the world of chocolate. The evolution of fine chocolate has followed in the footsteps of fine wine, with connoisseurs now able to choose between origins, plantations and in some cases, even the year of the harvest.

Join us for an afternoon exploring the world of chocolate. Learn how it is produced, how to choose fine chocolate, how to read the labels. When is chocolate fair trade? What does the organic certification add? What does 'bean to bar' mean? Can chocolate be vegan? Can it be raw? We will look at the hype and the truth behind the chocolate you eat.

In between, we will be tasting fine chocolate from all around the world, exploring the difference between different types of chocolate bean and the impact that terroir has as opposed to processing.

*You will be led on this journey by **Kate McNally**, a certified chocolate taster and one of approximately 40 people worldwide certified to judge international chocolate competitions.*

www.lolivier1996.be

Entité reconnue d'insertion fédérale