

# CRADLE OF CACAO – CENTRAL AMERICA THE MAYAN RANGE



## THE MAYAN RANGE

### Fine Chocolates:

1. *MAYAN CHILLI – dark chocolate ganache with chilli & spices in a dark chocolate cup with fiery red cocoa butter transfer*
2. *MANGO CHILLI – dark chocolate shell with ganache filling, balancing fiery chilli speckled amongst the cool, fresh mango*
3. *CINNAMON/VANILLA/NIBS - dark chocolate shell with ganache infused with a touch of cinnamon, cacao nibs and the crunch of vanilla bean sugar*

### Bars:

1. *CINNAMON/VANILLA/NIBS – Dark chocolate bar with crunchy vanilla sugar, aroma of cinnamon and the extra crunch of cacao nibs ... chocolate in its pure form.*
2. *MANGO/CHILLI – Dark chocolate with the fiery after warmth of chilli, cooled with the sweet sensation of dried mango*
3. *CHILLI – Dark chocolate with the fiery after-warmth of chilli.*

### Hot Chocolate

Mayan inspired hot chocolate – strong, rich, dark and thick, made with 70% cacao solids Fair Trade chocolate with the sweetness of vanilla, and the spicy aroma of cinnamon.





## INSPIRATION

The Mayan range was inspired by my travels to MesoAmerica, believed to be the birthplace of cacao cultivation by the Olmec and Mayan civilisations.

In the jungles of Mexico, I tasted the cool, fresh, sweet mucilage surrounding arguably some of the world's best cacao beans, mangoes (40 varieties!) were lush and literally falling from the trees to the jungle floor as I walked by, chillies were hot and fiery (especially in Tabasco!), and the dried cacao beans were dark, rich and beautiful.

With Mayan descendents I ground cacao beans with sugar, cinnamon and vanilla to make a rich, thick and delicious paste, like I've never tasted before, flavours that underpin our Mayan range. I've tried to reproduce this rustic and real flavour and texture with the crunch of sugar, infused with premium vanilla beans in our cinnamon/vanilla/nibs fine chocolate, Mayan Hot Chocolate mix, and chocolate bar.

Our Mayan range balances the rich, authentic flavours of cacao with earthy cinnamon, nibs and sweet vanilla sugar, along with hot chillies and cool mangoes, to combat the heat of Mexico ... given the Mayan range was conceived in the 45°C heat of Mexico!

I hope you enjoy our Mayan range as much as I have enjoyed creating it to share with you!

Jodie



The blue ribbon on our Mayan Range is inspired by the remnants of paint on temple ruins at Palenque ... dated around 600AD

