
Our Father's Day gift set, Bloom Chocolate salon, a brand new origin, and more

1 message

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DANDELION
SMALL-BATCH
CHOCOLATE



Special for Father's Day

Chocolate & Coffee Gift Set

The bright, delicate notes of Ritual coffee (which is what we serve in our cafés and to our own team members in our factories) just feel complete with a few squares of our fruity, nutty, and fudgy single-origin chocolate. This partnership has been the inspiration for this new gift collection

for every "mocha man" who thrives on coffee and chocolate. This gift collection features a 70% three-bar tasting set to enjoy with your coffee. And we've included a few other treats as well.

This collection also highlights the chocolate covered nibs from our friend Shawn Williams at Feve. Shawn uses the cocoa nibs we've roasted from Hacienda Azul, Costa Rica cocoa beans and our Costa Esmeraldas, Ecuador chocolate to make a nutty, crunchy snack we can't stop eating by the handful.

Finally, the Port of Mokha on the Red Sea is the birthplace of the coffee trade due to the region's sweet, chocolatey beans; it is the inspiration for the word "mocha". It's also the birthplace of Mokhtar Alkhanshali's family, and he's spent years trying to re-establish the global foothold of Yemen coffee. We were so taken with Mokhtar's journey and the sweet, chocolatey notes of his unique coffee that, after meeting him in our Valencia Street café, we knew we had to pair these unique, smooth coffee beans with our single-origin, small-batch chocolate as well.

We wish we could ship you a mocha in a cup—that would be amazing!—but until we figure out how to do that, we are introducing this new gift set that's boxed, bowed, and ready to ship in time for Father's Day coming up on June 16th.

BUY THE CHOCOLATE AND COFFEE GIFT SET

Now Serving: Bloom Chocolate Salon

The menu here pays respect to every part of the cacao pod —husks, nibs, cacao pulp fruit, and, of course, finished chocolate.

You'll find pouring pots of hot chocolate and selected teas all day. During breakfast, it's the likes of Lisa's brioche with housemade "Nutella" and Roman's market vegetable quiche and greens with cacao pulp vinaigrette. The tiered tasting menu of afternoon sweets features an egg salad sandwich on cocoa nib bread, chocolate soufflé, cacao pulp jam macaron, and more. Or, cool down with the housemade ice cream tasting menu featuring our take on the "It's-It".

Walk-ins welcome though [reservations](#) are recommended, especially on weekends.



Ben Tré, Vietnam
Chocolate Bar in
Development



This is Richard, one of our chocolate makers in the Valencia Street factory, and there's a reason his smile is so big. He's been working on the flavor profile development of our new origin from Ben Tré, Vietnam for many weeks, testing out countless iterations of roasting time and temperature to coax out the warm, spiced nutmeg notes of these cocoa beans. This is the third time this week he's come around to our desks with tasting cups to get the opinion of the team. And he's giddy because he knows he's almost nailed it. He's still got the melanger speed and the sugar timing to work out, so there are more tastes to come before this bar is released later this year.

Tour Our Working Chocolate Factory

The 16th Street Factory just opened a couple of weeks ago, and if you're a fan of cool machines, food craftsmanship, and the scent of roasting cocoa beans, then this tour is for you. Take a self-guided peek anytime; our chocolate makers are usually there 9am-5pm with a break for lunch, and the bleacher seating is always available. Or, sign up for a [one-hour guided tour](#) (\$15) to talk you through our complete production process from cacao bean to finished chocolate bar with several tastes along the way. Talking chocolate is great, but eating it is better, so a hot chocolate gift card is included for each guest.



Meet the Team: Chuck

When he's not reading [Sweet Coco](#) to his granddaughters's preschool class, Chuck



is our Chocolate Production Mechanic. A former airplane mechanic for the Coast Guard, he is a skilled industrial designer and engineer with vision—particularly when it comes to keeping our 76 chocolate-making machines operational. In his free time he used to do a lot of sketching, but these days he volunteers in a winery tasting room. See all those merit pins on his hat? The sheer number of them lets you know how indispensable he is to the mechanics of our chocolate factory and beyond. He wears this hat with pride every day, and we love having him. [Say hello to Chuck!](#)

Also this month:

The [Chocolate Maker Kit](#) is back! If you're among the choco-curious, this wooden suitcase contains everything you need to make a batch of rustic chocolate at home.

We provide cafés, restaurants, and businesses with wholesale cacao pulp, cocoa nibs, and ground chocolate. Contact wholesale@dandelionchocolate.com to learn more.

Where are you, future Dandelions? [We're hiring](#) like crazy, and we'd love to meet you.



Chocolate-Hazelnut Spread

Meredyth was the first to think about using a melanger, the stone-wheeled grinder that we use to make chocolate, to make hazelnut cream and then stir it into chocolate for our version of "Nutella", and that's what we do in our pastry kitchen. A food processor will also do the job if you don't have a melanger of your own. In our book, *Making Chocolate >From Bean to S'more*, this creamy chocolate-hazelnut spread gets stuffed into a cookie. Know that it is just as delicious spread onto toast or fruit.

[Get the recipe](#)



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