

Belgian Chocolate

Brussels, the capital of Belgium, is renowned not only for its unique architectural features, such as the Royal Palace or the Atomium, but also for being arguably the world's capital of chocolate, with 16 chocolate museums and more than 2,000 niche stores that sell exclusive fine chocolates that are available nowhere else.

www.englishtreasure.asia

Cocoa was discovered more than 2,000 years ago in the tropical forests of South America. The Maya and Aztecs learned to mix cocoa beans with other ingredients to heighten and intensify the taste and create a delicious, dark drink. Spanish explorers brought the cocoa beans and Mayan drink recipes to Europe, and their consumption quickly became popular in many European countries, and, in the 17th century, the Spanish introduced chocolate to Belgium.

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Belgian chocolate is often crafted rather than large-scale industrial production, and authentic chocolate craftsmen continually explore and create during production. Contenders for the title of master of Belgian chocolate-making must include Joseph Draps, the founder of Godiva, and Jean Neuhaus, founder of the Neuhaus brand. It is the creativity of such dedicated master craftsmen that has differentiated Belgian chocolate from every other chocolate in the world.

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What makes Brussels a unique city?

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Where does cocoa originate?

Who introduced chocolate to Belgium?