

Learn to make craft chocolate in beautiful Costa Rica



Join us for a five day workshop at our beautiful ecolodge (www.macawlodge.com), situated within a lush wildlife sanctuary and macaw habitat. Immerse yourself in the world of sustainable chocolate.

July 1-6, 2024

This earth to bar experience includes all aspects of the craft chocolate making process:

- Explore cacao cultivation, harvesting and fermentation.
- Learn to make your own homemade chocolate
- Understand cacao's place in sustainable agroforestry

Obie's class was highly engaging, well-organized, and he has a clear way of explaining all the steps of chocolate production. As a fellow chocolate specialist, I was able to gain new insights about chocolate from his perspective.
- Luciana Monteiro

Awesome experience! Learning how to taste and then make chocolate will convert you into becoming a chocolate maker. It certainly converted me. The lodging were lovely, the chocolate making instructions were clear and concise and the company was delightful. I can't wait to do the trip again. -Dorothy Friend



To learn more, email travel@macawlodge.com, referencing "chocolate workshop" in your subject line.

Workshop costs include lodging for 6 days and 5 nights, all meals, course work, materials (including ingredients to make 25-30 chocolate bars of your own to take home), and participation in a traditional Costa Rican cacao ceremony.