

# WHOLE FOODS DEMO STAGE SCHEDULE

Availability is first-come, first-seated.

Hosted by Kandace Krueger of Today with Kandace.

## UNLOCKING CHOCOLATE'S MANY FLAVORS ..... 11:00AM WITH ROASTING AND CONCHING

by **Rob Anderson of Fresco Chocolate (Lynden, WA)**

Exceptional chocolate is created through a series of events. Change any one event and the outcome is a new creation. Two of these events are roasting and conching. Attendees will experience how changing cocoa roasting levels can dramatically affect chocolate flavors. Next, we'll discover that when chocolate is subjected to heat, aeration and motion, another remarkable flavor change occurs. This is conching. This interactive presentation includes tasting several chocolates with varying roast and conche levels to experience flavor changes first hand.

## CHOCOLATE COMING ATTRACTIONS..... NOON

with **Tessa Halstead (Chocolaterie Tessa - Austin, TX)**

**Art Pollard (Amano Artisan Chocolate - Orem, UT)**

**Ben Rasmussen (Potomac Chocolate - Woodbridge, VA)**

**Carla Barboto (Pacari Chocolate - Quito, Ecuador)**

**Pam Eudarc-Amiri (Chocolate Secrets - Dallas, TX)**

Chocolate has evolved through the years. Originally a drink, chocolate is now enjoyed as a bar, a decorated confection, and as an ingredient in almost any type of food. We'll explore what's next for chocolate with people that are constantly pushing its boundaries. Chocolate experts from different parts of the industry and the world will share their insights and predictions for the future of chocolate.

## CREATIVE COOKIES ..... 1:00PM

by **Paul Wackym (Wackym's Kitchen)**

It's not just his hats that are unique. Paul Wackym started his namesake cookie company in Dallas and has watched it expand as he evolves to take on new challenges. From growing his kitchen space to starting his own mini-distribution company, Wackym has taken on a traditional product and made it his own. And then there's the flavors — hatch chocolate chip and cornmeal rosemary shortbread sit right alongside the more traditional lemon cookie. Wackym will discuss his business and flavor inspirations while sampling his creations.

## BAKING WITH FINE CHOCOLATE..... 2:00

by **Gianni Santin (Haute Sweets Patisserie)**

As co-owner of Haute Sweets Patisserie along with Tida Pichakron, Santin uses his years of experience in huge hotels and award winning restaurants to craft stunningly elegant sweets. That doesn't mean that his shop is a stuffy place reserved only for high tea. There are lines out the door for the monthly Coffee and Beignets events and towers of macarons in every color of the rainbow.

## PAINTING WITH CHOCOLATE ..... 3:00PM

by **Chocolate Secrets**

Watch the talented chocolatiers at Dallas's Chocolate Secrets as they reveal a bit of the magic used to create their colorful chocolates. Using different techniques to apply color to dark chocolate bon bons they transform the glossy chocolate into something almost too pretty to eat. The colors, besides being fun to look at, help give their customers a clue as to what flavors are hidden inside each delectable orb.

## Main Hall Interviews and Demos by **Madame Cocoa (Adrienne Newman)**

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