

A close-up photograph of several cacao pods hanging from a branch. The pods are in various stages of ripeness, with some showing vibrant red and purple hues and others appearing more brown and textured. The background is a soft-focus green, suggesting a lush cacao plantation.

HOW TO MAKE CHOCOLATE

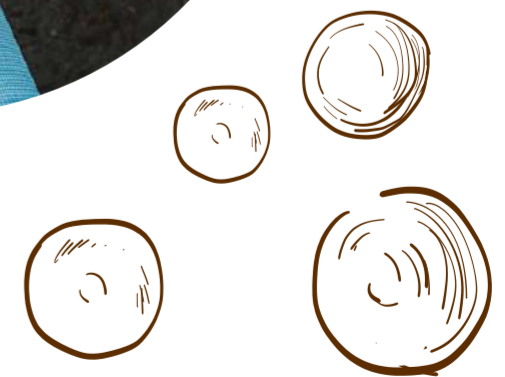
LUKER
Chocolate®



**STAGE 1:
HARVESTING**

SMASH:

After picking the fruit from the cocoa tree. We need to smash it. Farmers extract the beans (pulling them out of the flesh) and place them in a bag.





FERMENT & DRY:

Farmers seal the bag with a twist. They let the beans ferment for 1 day; then spread the beans onto a flat surface and let them dry in the sun for 4 days.



A close-up photograph of cocoa powder preparation. In the upper left, a wooden bowl is filled with a mound of fine, dark brown cocoa powder. To its right, a wooden spoon is also filled with the same powder. The background is a rustic, light-colored wooden surface, scattered with small clumps of powder. In the lower-left foreground, several pieces of dark chocolate are visible, some broken into smaller chunks. The lighting is warm and directional, highlighting the texture of the powder and the wood.

**STAGE 2:
PREPARATE**

POUND:

The cocoa bean is cleaned and put through a winnowing machine to remove its shell and broken into small pieces called cocoa nibs. They are roasted and then pressed to obtain cocoa butter.



EAT & ENJOY!

