

FROM OUR TROPICAL FRUIT ROUTE: THE HANDS-ON AUTHENTIC CHOCOLATE MAKING CLASS



We have designed this authentic chocolate class especially for you, and hope that you will cherish for years to come the unique experience of transforming cocoa beans into chocolate, and then into a mouth-watering delicacy!



Doing this at Guayabo Lodge is no coincidence: we are located on the Turrialba volcano, just above the valley of Turrialba, the Gate Way to the Caribbean Coast. In fact, this was the first area where commercial cacao plantations were established by the Spaniards after their invasion of Costa Rica. The pirates would venture right up to Turrialba to steal the cocoa beans and the famous pirate Morgan was defeated here, and was driven back to the shores of Limón, and the Caribbean Sea.

We can prepare the following desserts of our Nouvelle Cuisine Tropicale together with you!



Cabecar Dream (organic dark chocolate cake)

This fragrant and full flavored dark chocolate cake is made from the fermented and dried cacao beans. To be able to use the beans for the cake they have to be toasted, shelled and toasted again. The cake can be eaten on its own or decorated. The recipe is our unique success secret!



Avocado & chocolate cassata

Working with Tropical Fruits and creating new and original desserts or dishes is one of our specialties at Guayabo Lodge. The avocado and chocolate cassata is our unique creation. Our guests love it, and we will be too happy to share it with you!



We can also prepare chocolate chip cookies, chocolate milk, and whatever chocolate recipe you might fancy!