

## CHOCOLATE CONNOISSEURSHIP COURSE

Chloé Doutre-Roussel, a former UN agronomist, gives lessons in chocolate appreciation as intense as any university seminar. Sessions come with individualized tasting prescriptions—for example, Steve DeVries’s caramelized cocoa nibs or Domori’s Sambirano bars—and homework. “For most people chocolate is simple, comfortable,” Doutre-Roussel says, and some clients find the complex, layered flavors of the world’s top bars overwhelming at first. She takes a gradual approach, asking a series of questions to gauge each student’s predispositions and determine a tasting progression. “If they like Callebaut milk chocolate,” she says, “I know they’ve grown up on Hershey’s and there is a lot of work to be done.” Doutre-Roussel holds follow-up meetings every three months; waiting any longer, she explains, would cause her clients to lose track of the rapidly evolving chocolate scene. *One session, from \$2,500* —JULIE COE

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