



The Latin American cocoa protagonist of the chocolate festival

El cacao latinoamericano protagonista del festival de chocolate



Si usted, al igual que el poeta británico John Milton, piensa que, “bioquímicamente, el amor es igual que comer grandes cantidades de chocolate”, posiblemente hubiese salido flechado por el cacao latinoamericano que fue el protagonista en un festival del chocolate.

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THE WORLD A DAY

Video Package Cut Sheet

STORY NAME: Chocolate Festival

INTRO TEXT: If you, like the British poet John Milton, think that, "biochemically, love is the same as eating large amounts of chocolate," you might have been flecked by the Latin American cocoa that was the protagonist in a chocolate festival . Alonso Castillo in Miami has the details.

INTRO SLUG: Chocolate Festival

; 16-20 Isabel García Nevet- Businesswoman

; 32-36 Laura- Cao Chocolates

; 49-57 Diego Quirós- Franceschi Chocolate

1; 15-1; 24 - Alonso Castillo- Voice of America

[[TRT]] 1; 24

[[OUTCUE: AC, VOA, Miami]]

WIDTH

If you, like the British poet John Milton, think that, "biochemically, love is the same as eating large amounts of chocolate," you might have been flecked by the Latin American cocoa that was the protagonist in a chocolate festival. Alonso Castillo in Miami has the details.

TRACK

Aromas, textures and flavors caught the palates that attended the fourteenth edition of the chocolate festival held in the Botanical Garden. Among the entrepreneurs we met Isabel García Nevet.

SOT

Isabel García Nevet- Owner

"I started this company with my sister Susana, we have been working with chocolate for more than 10 years and our store was opened a year and a half ago"

TRACK

Manufacturers and exporters delighted with creations from cocoa tree seeds that are fermented, roasted and ground.

SOT

Laura- Cao Chocolates

"When you open it, it has the pulp that covers the seed and the chocolate is made with the seed inside"

TRACK

In the event tastings, workshops, talks and trends of a product that throughout the history has gained economic, social, medicinal and religious relevance were carried out.

SOT

Diego Quirós- Franceschi Chocolate

"They are the finest cocoa in the world, which is Creole cocoa, a completely white seed, and this makes cocoa very characteristic and therefore very special."

TRACK

As Diego Quirós told us, his products come from the oldest plantation in Venezuela and since 1830 they have perfected this food that can be combined with fruits, in chocolates, cakes and spirits.

SOT

Isabel García Nevet- Owner

"Chocolate made with Venezuelan cocoa has caramel notes, almond notes, many nuts, it is a very fine aroma chocolate and we love working with Venezuelan chocolate because it allows us to create really special flavors and combinations."

TAG

Alonso Castillo- Voice of America, Miami.

In Mesoamerica they considered cocoa as a food of the gods. In the 21st century, chocolate continues to be a unique treasure for many. Alonso Castillo, Voice of America, Miami.