

THE CHOCOLATE MANOR, located in Castlerock, a seaside village 5 miles west of Coleraine and serviced by the main Belfast to Derry/Londonderry train line, was launched as an Économusée in March 2022.



From a modest home kitchen on the North Coast of Ireland Geri Martin started making chocolate in 2012 and has grown the business into the leading bespoke chocolate makers in NI. In 2020, when the rest of the world stood still, The Chocolate Manor moved to distinctive premises, which have been located at the heart of Castlerock village for over 120 years. Geri, a skilled and passionate artisan chocolatier has worked with 5-star restaurants and some of the biggest names in the culinary industry to produce bespoke chocolates for special occasions. The Chocolate Manor has even had several commissions for members of the Royal Family.

THE CHOCOLATE JOURNEY begins in the Chocolate Shop and Artisan Food Emporium where, through a window, visitors can see the chocolatiers handcrafting a range of creations.

Chocolate is like a universal language, and for many the prospect of exploring the wonderful world of cocoa is an enticing prospect. The Chocolate Manor offers unique hands-on bespoke chocolate experiences. Storyboards are dotted throughout the workshop allowing visitors to discover the history of the chocolate making process and the artisan chocolatier. They are invited to experience, experiment and indulge by adding distinctive and local flavours to create their own unique handcrafted chocolate treats.

FOOD OF THE GODS! Many experts believe the first people to open a cacao pod and use the bean were the ancient Olmecs in 1200 – 200 BCE in Mexico.

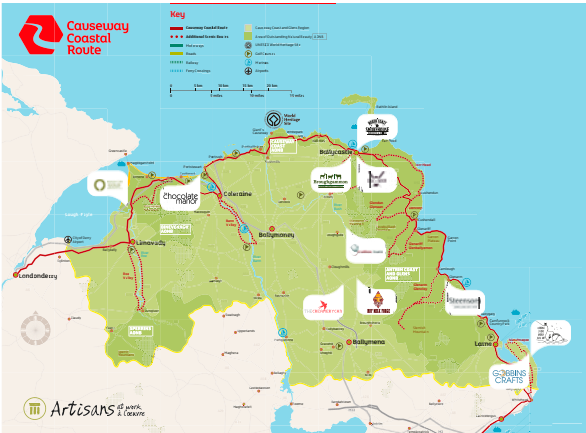
In the 1500s Spanish explorer Hernando Cortés arrived in Mexico, where Aztec Emperor Montezuma introduced him to chocolatl. Cocoa beans were brought back to Spain, where they added sugar to the drink, and it became popular with rich families. For 100 years the Spanish kept this luxurious drink to themselves, but by the 1600s 'Chocolate Houses' were opening across Europe, including in London in 1657.

In the early 1700s there are reports of being able to eat solid chocolate paste and in 1753 a Swedish scientist named the cacao tree **Theobroma Cacao** meaning food of the gods!

the chocolate manor

Contact details
The Chocolate Manor
3 Main St,
Castlerock,
Coleraine BT51 4RA

T: 00447919332843



This project involves a number of organisations working in partnership to promote food and craft tourism.

Artisans at work



the chocolate manor

Artisans at work à l'oeuvre



thechocolatemanor.com

THE ÉCONOMUSÉE EXPERIENCE

The Économusée concept (meaning 'economic / working museum') was developed in Québec, Canada. The encounter with the passionate craftsman is at the heart of the experience lived in an ÉCONOMUSÉE®.

The mission of the Économusée network is to promote and keep alive traditional crafts and skills, whilst ensuring economic growth within rural communities. It enables artisans to open their workshops, offering the public an interactive, recreational, and enriching experience.

Visit artisans of the Économusée network and learn about their history, local culture and heritage, traditional production techniques and contemporary products— all stamped with identity and originality.

www.artisansaloeuvre.com/en/

Discover Artisans at Work!



CHOCOLATE NI

Although we cannot grow cocoa beans in Northern Ireland, our little country has a very special place in the history of chocolate, and some say we wouldn't have milk chocolate without Sir Hans Sloane! Born in the village of Killyleagh, County Down in the 17th century, Hans Sloane qualified as a doctor and found himself in Jamaica in the 1680s. Locals introduced Sir Hans to crushed cocoa beans drunk with water but Sloane found it too bitter and took to mixing it with milk and sugar.



THE ARTISAN CHOCOLATIER

At The Chocolate Manor Geri and the team handcraft milk, dark, white, caramel and ruby chocolate with beans that are sustainably sourced from the Ivory Coast, Ghana and Ecuador.



The team of chocolatiers temper these chocolate varieties – practicing an advanced technique that requires skill, concentration and patience to properly crystallise the cocoa butter within the chocolate – there's a lot more to chocolate making than people realise!

Products include chocolate bars; hot chocolate spoons; 7 Disc Chocolate Box; printed chocolate lollipops and special collaborations with local distillers to produce Chocolate Boozy Pots.

QUALITY AND SUSTAINABILITY BEGIN WITH THE BEAN

The Chocolate Manor exclusively works with Callebaut's finest Belgian Chocolate – made from 100% sustainable cocoa. Through the Cocoa Horizons sustainability program each bag can be traced back to the source. By elevating farmers to cocoa craftsmen, empowering women farmers and fostering a new generation of young farmers you can fully trust this chocolate and enjoy its great taste without any bitterness.



CHOCOLATE IS GREAT FUN TO MAKE!

With a range of scheduled and private workshops visitors can experience the joy and wonder of creating their own chocolate treats, expertly guided by Chief Chocolatier, Geri Martin.

If you're looking for an engaging activity to share with family, friends or colleagues, or want to add artisan chocolate making to your Irish food experience, a visit to The Chocolate Manor is a must!



To reserve a chocolate making experience or to discuss a bespoke workshop, contact:

www.thechocolatemanor.com
talktous@thechocolatemanor.com

The Chocolate Manor
3 Main St,
Castlerock,
Coleraine BT51 4RA

T: 00447919332843