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Chocolate Bars

icon

Non-bar Items

Logo

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Classes & Events

icon

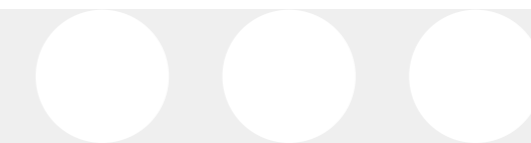
About Us

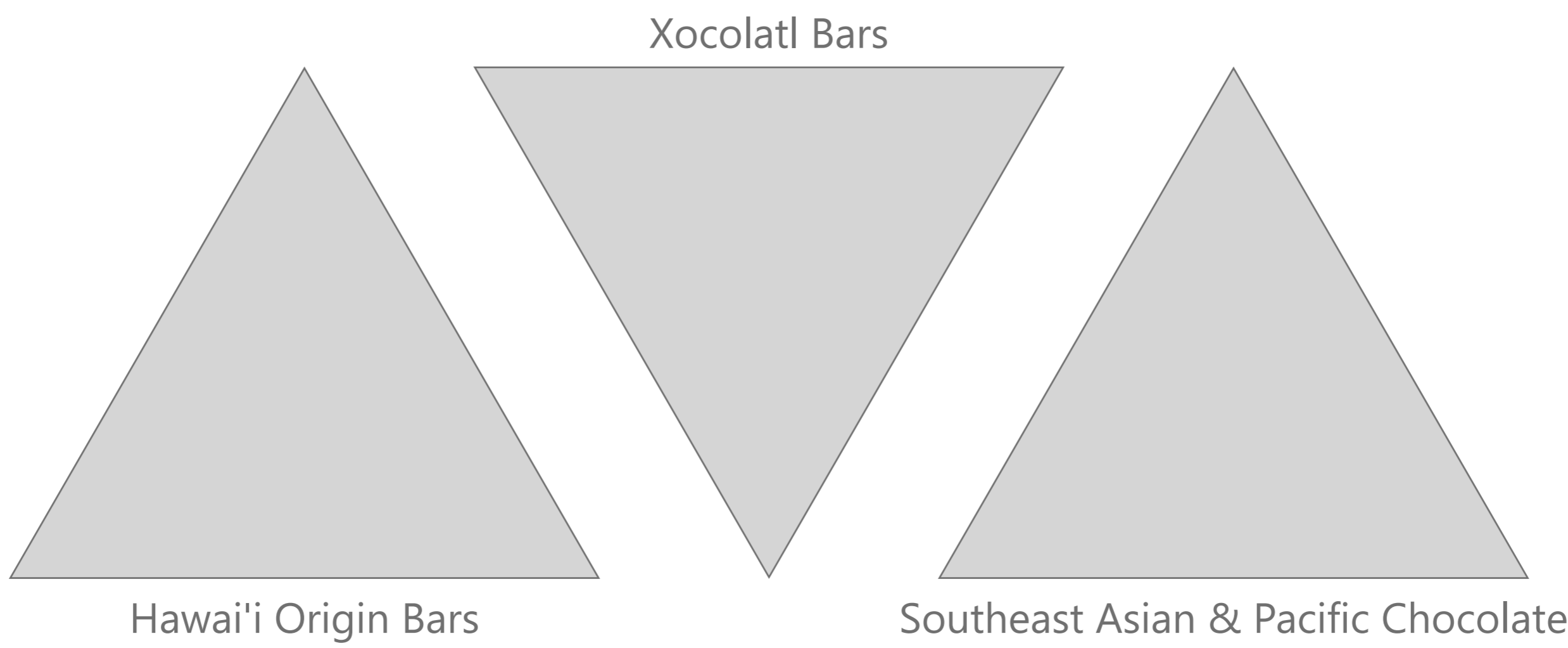
## Welcome to Madre Chocolate!

Crafted from bean-to-bar on the island of O'ahu, Hawai'i, with over 26 Hawaiian, US, and international awards for our chocolate made with cacao from Hawai'i, Latin America, the Pacific, and Southeast Asia. We bring you back to the roots of chocolate and how it was originally conceived thousands of years ago by the Maya, Olmec, and Aztec.

Logo

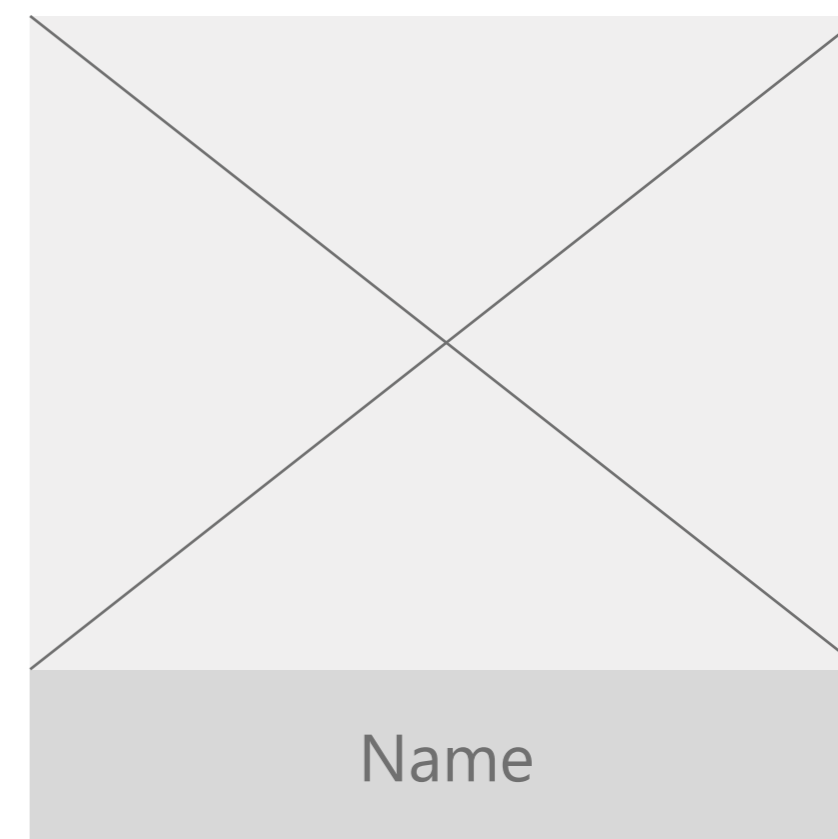
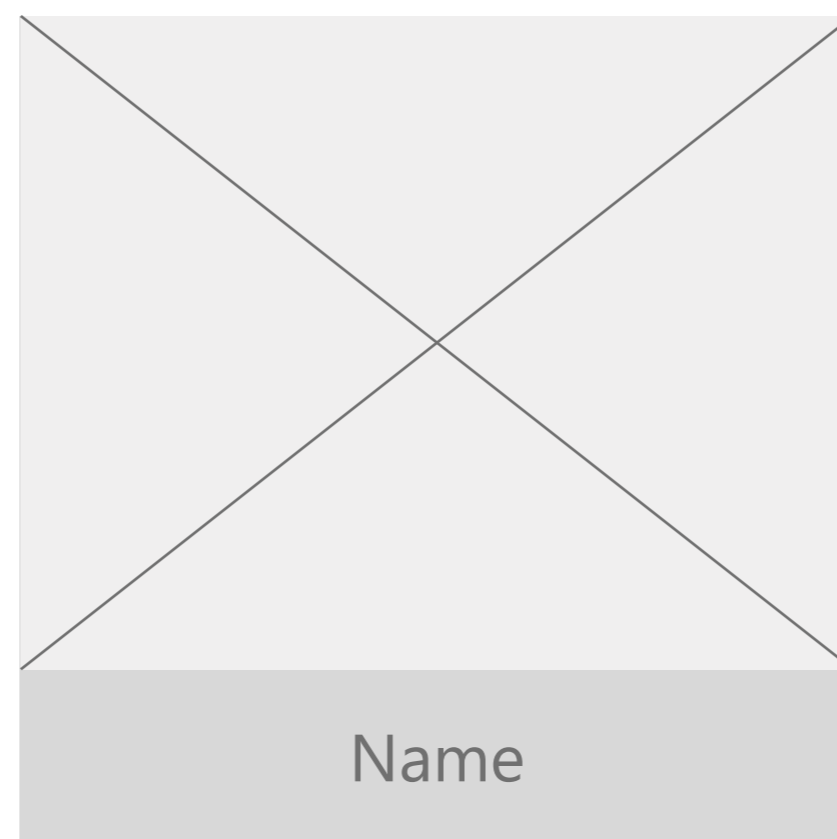
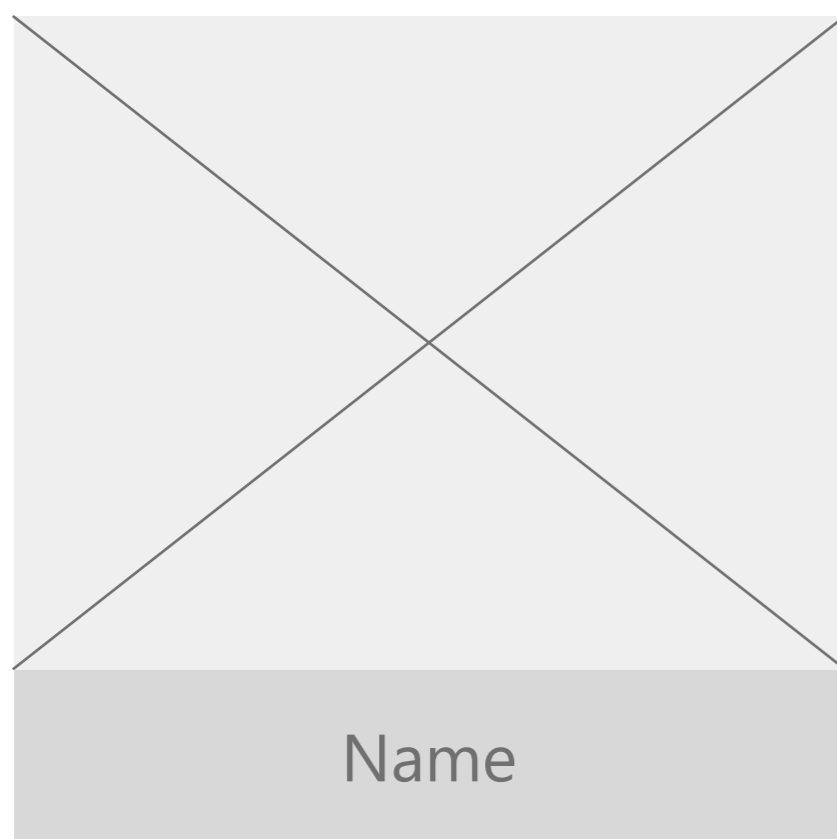
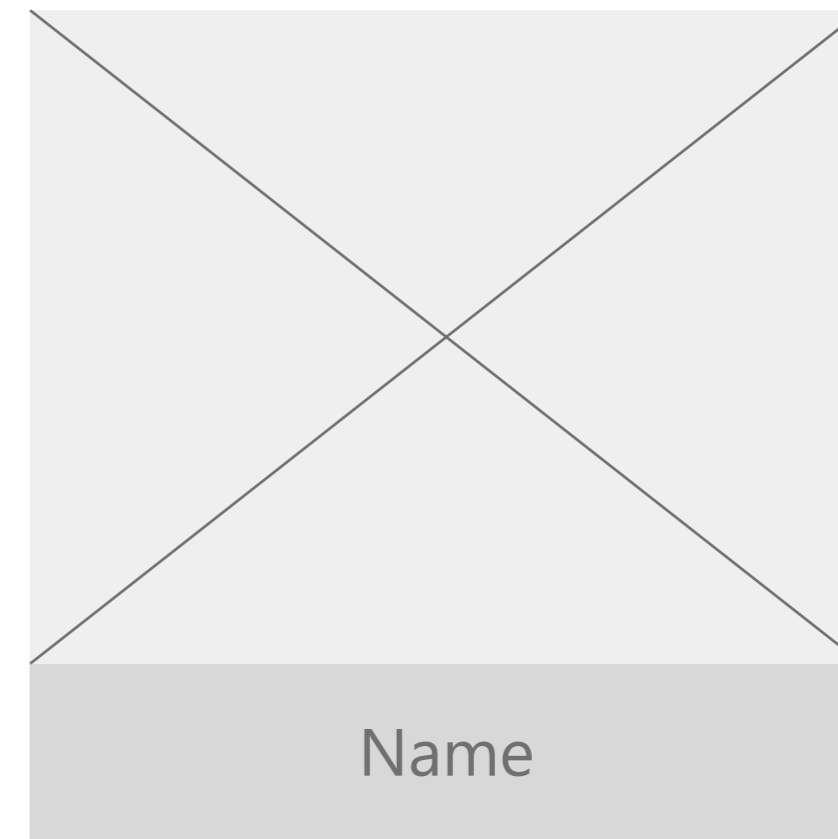
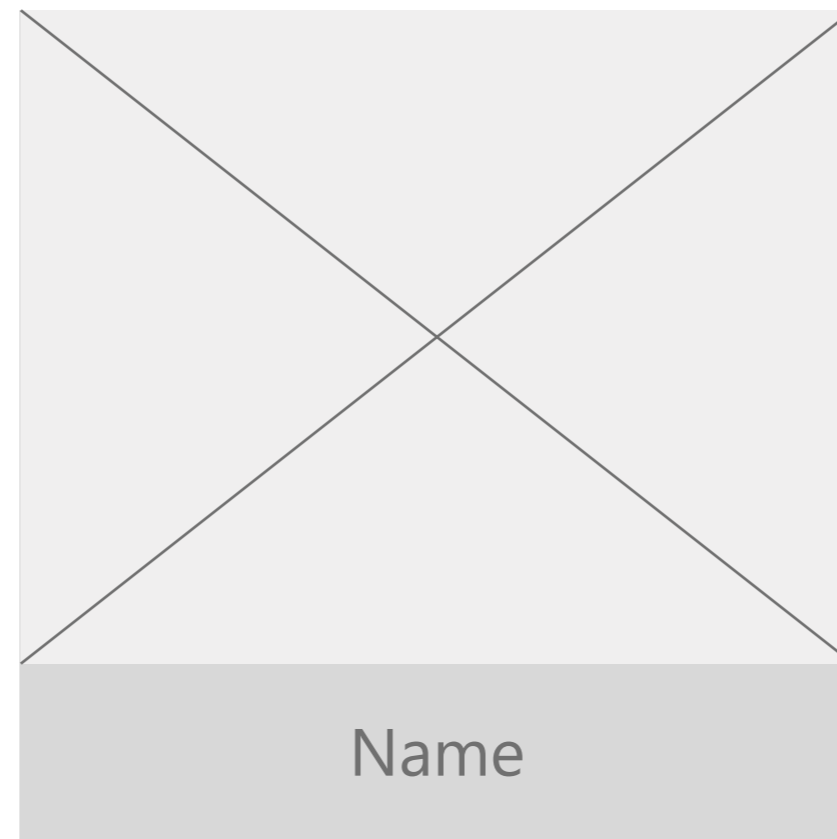
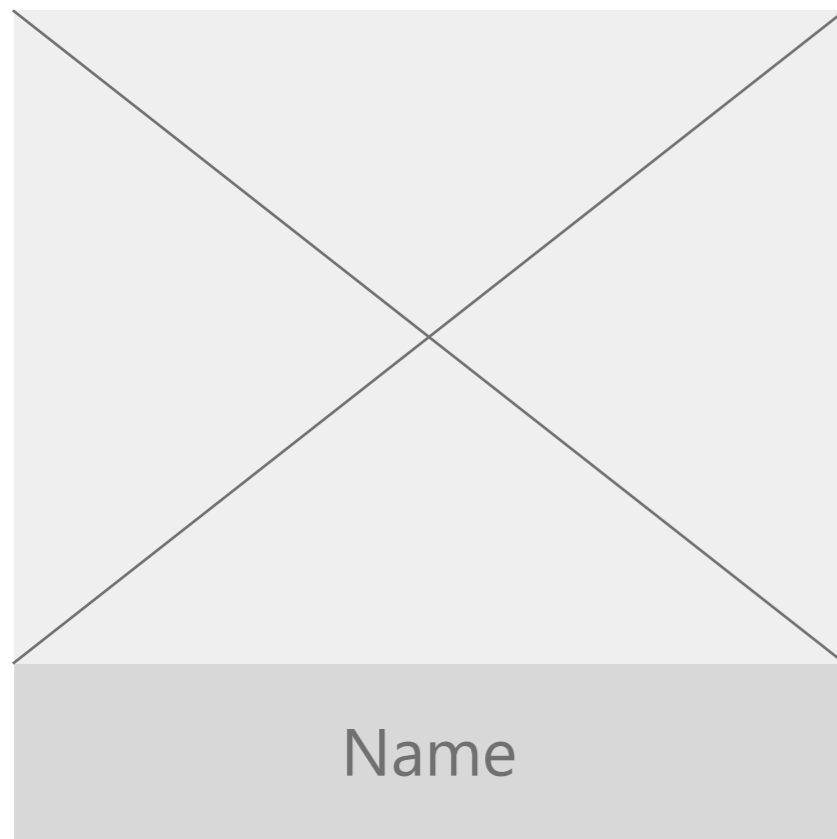
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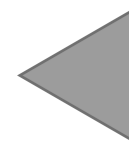




# Hawai'i Origin Bars

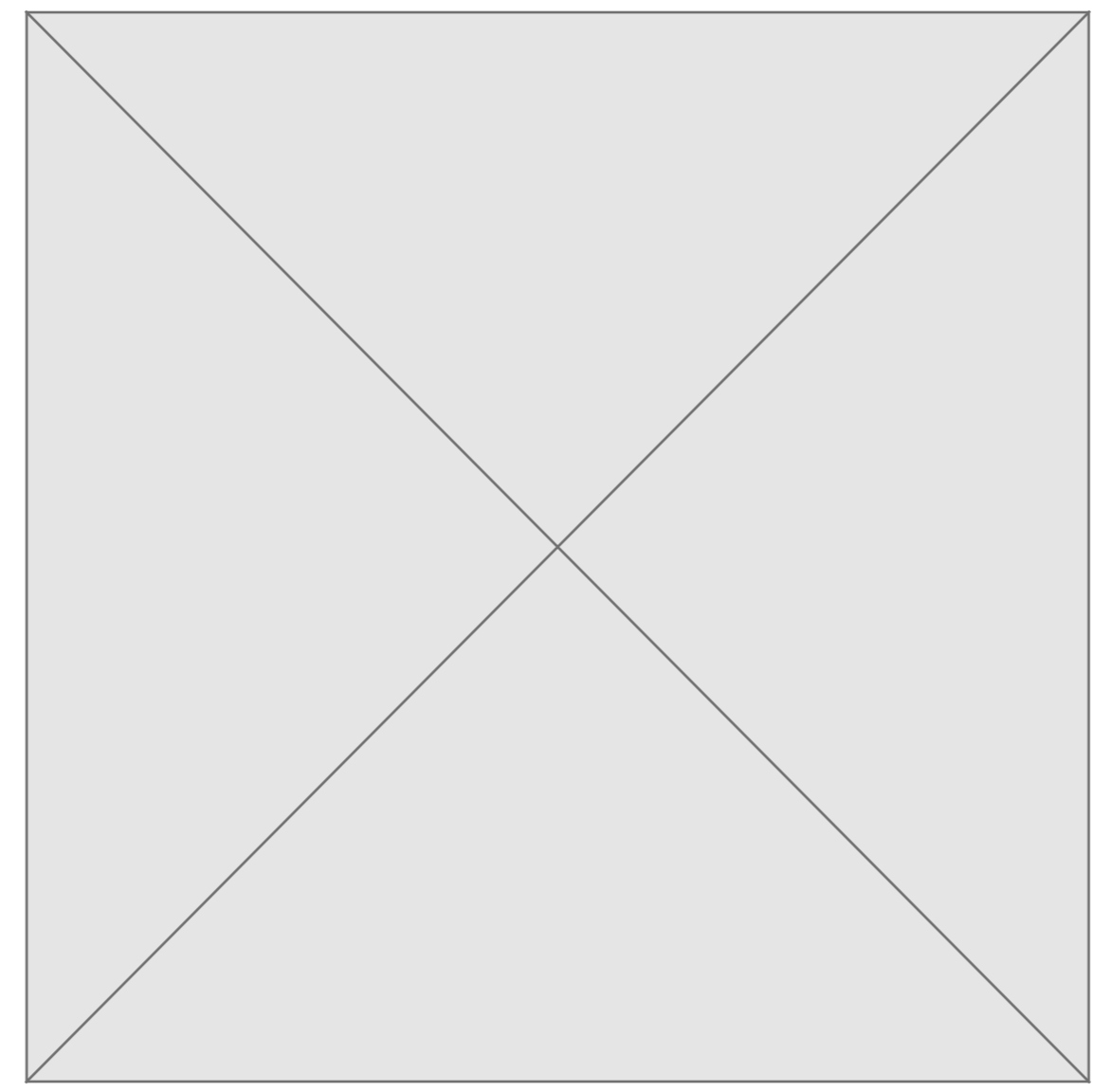
Chocolate made from cacao farms on O'ahu, Hawai'i, Maui, and Kauai



  
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(Name)  
**Coconut Milk &  
Caramelized Ginger large**

For milk chocolate lovers but still healthy made with coconut milk and organic Hawaiian ginger caramelized to a delectable chewiness in an utterly smooth and creamy bar. Winner of the 2014 NW Chocolate Festival Inclusions Gold Medal and 2013 & 2019 Good Food Awards winner.



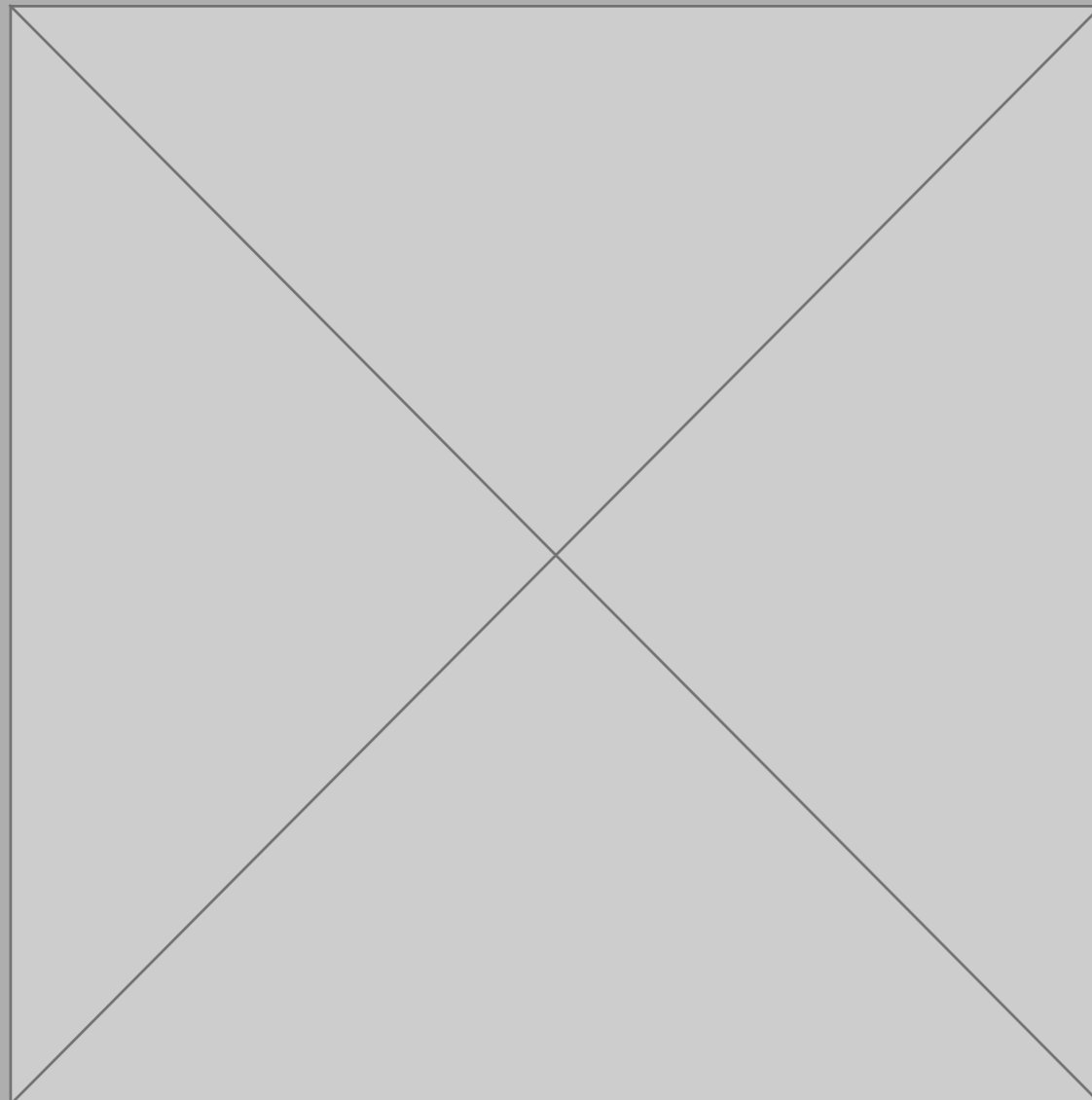
**\$11.00**

(Price)

Select an option \*

Quantity \*

(Large background image)



### Experience Hawaiian Cacao & Chocolate Bootcamp on Oahu

\$708.00

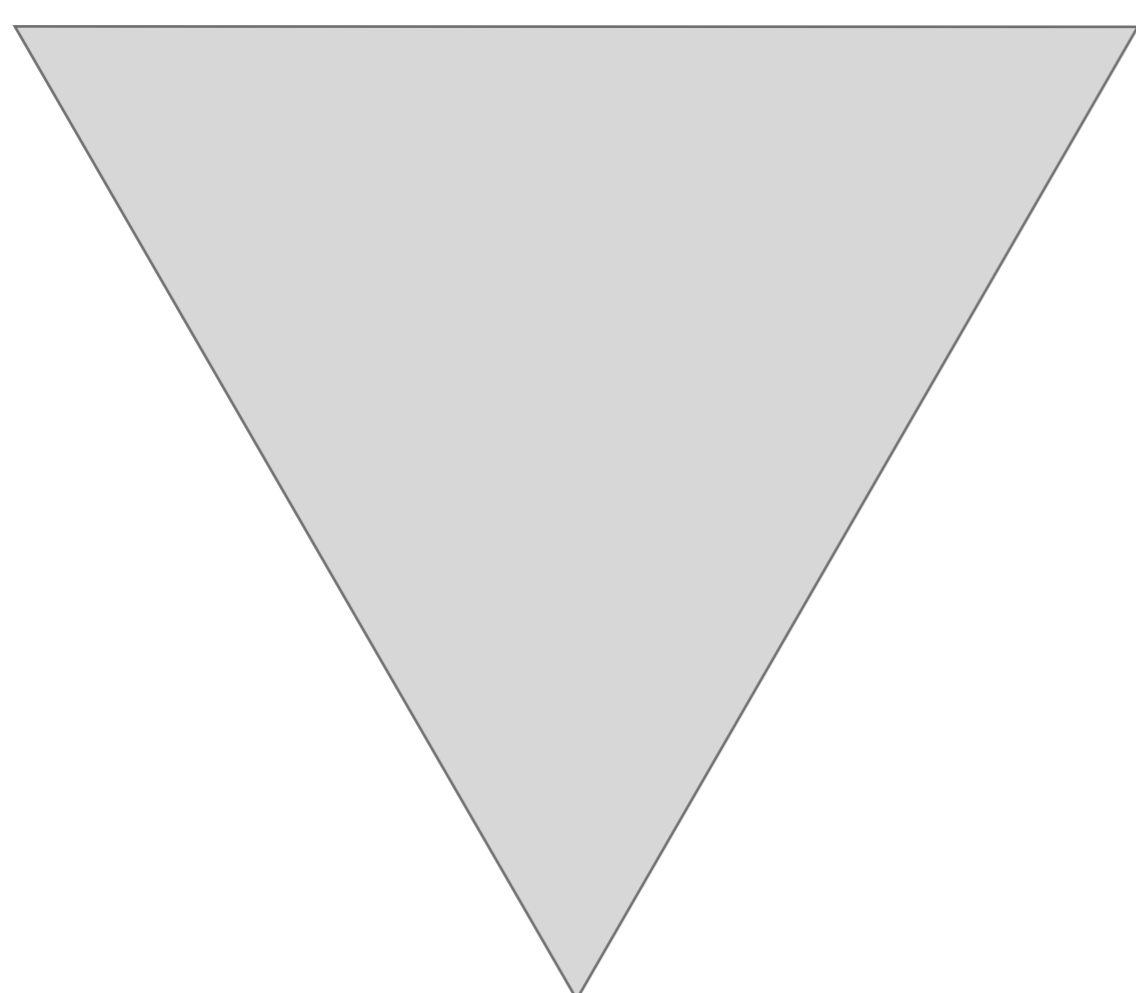
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Join us for 5-days in paradise on a journey for chocolate. Practice farm skills in cacao orchards, visit with cacao researchers and farmers, learn about fermentation and drying for cacao, get hands on with bean to bar chocolate. March 8-12 2015. Do you love chocolate and thirst to learn more about how cacao is grown and made into chocolate? Never tasted the delicious lychee or mangosteen-flavored pulp of the cacao fruit? Want to see how the days-long process of fermenting cacao affects the micro-terroir of the chocolate flavor? This is the perfect tour for you! We're having a cacao boot camp with everyone from Hawaii, mainland, European, and beyond chocolate makers and chocophiles coming out here to experience and learn cacao planting, cultivation, harvest, and fermentation and chocolate making for 5 days. We'll introduce you to the cacao growers and fermenters throughout Oahu, an area we call the Napa Valley of cacao due to the amazing diversity of cacao flavors and microclimates in each valley up and down Windward Oahu and the North Shore. Each day we'll visit, learn, and participate in a different aspect of cacao growing and processing with expert farmers, fermenters, agroforesters, university researchers, and chocolate makers in Hawaii's burgeoning chocolate industry. In the only place in the US where cacao grows, you'll have beautiful accommodations near the beaches of Lanī Kai and Kailua or famous Waikiki, and you'll be driven between each of the spots each day, with time off in the evenings to enjoy all the amazing local food that Kailua and Honolulu has to offer. Walk into the cacao orchards of Oahu the moment you step off the plane and begin your journey into chocolate making, Hawaiian style. Itinerary (details may change):

- Day 1: Cultivation: Visit a small hillside organic cacao farm on O'ahu's windward east coast to help plant cacao trees grown along with vanilla, taro, guava, and many other tropical fruits. We'll test for ripeness, harvest & crack cacao pods.
- Day 2: Fermentation: O'ahu cacao researchers from academia & industry will show you how fermentation can be tuned to bring out the natural fruity, acidic, aromatic, floral, and spicy flavors of cacao from different regions of Hawai'i and the world. Optional evening beach trip and group dinner.
- Day 3: Value added cacao, roasting, & conching • AM: Morning Farm Trip: We'll visit a long-standing cacao & fruit farm on O'ahu's northeast tip, where cacao grows among bananas, papaya, taro, Passion Fruit, and vanilla in full sun within feet of the beach, and we'll see how this farm is using cacao and all their farm produce to make amazing jams, spreads, drinks, and lunches for their visitors. • PM: Cacao Roasting & Starting a Grind: Chocolate Making Workshop 1. We will begin the process of chocolate making by Roasting cacao together and analyzing the steps and stages of a proper cacao bean roast. Then we will crack and winnow the beans to prepare them for the grinder.
- Day 4: Cacao agroforestry, conche completion, & inclusions • AM: Morning Field Trip: We'll visit the experts at the Hawai'i Agricultural Research Center to see how they raise hundreds of cacao seedlings in a shaded nursery, work cacao in with an agroforestry program interspersed with native Koa trees, and how cacao is selected and bred for Hawaii's unique climate. • PM: Chocolate with Inclusions: Chocolate Making Workshop 2. We will check on the progress of our grind begun the afternoon prior and taste farm-specific Hawaiian cacao as fine chocolate. We'll practice adding inclusions to tempered chocolate, preparing chocolate molds and pouring bars.
- Day 5: tree-to-bar, tempering, wrapping • AM: Morning Farm Trip: Visit and learn about making chocolate tree-to-bar at the pioneering Lonohana farm on the North Shore within site of the famous Banzai Pipeline surf spot. We'll talk to Lonohana's founder Seneca about how he started a cacao farm on Pupukea's gentle slopes and how he's turning this unique cacao into Hawai'i's newest es





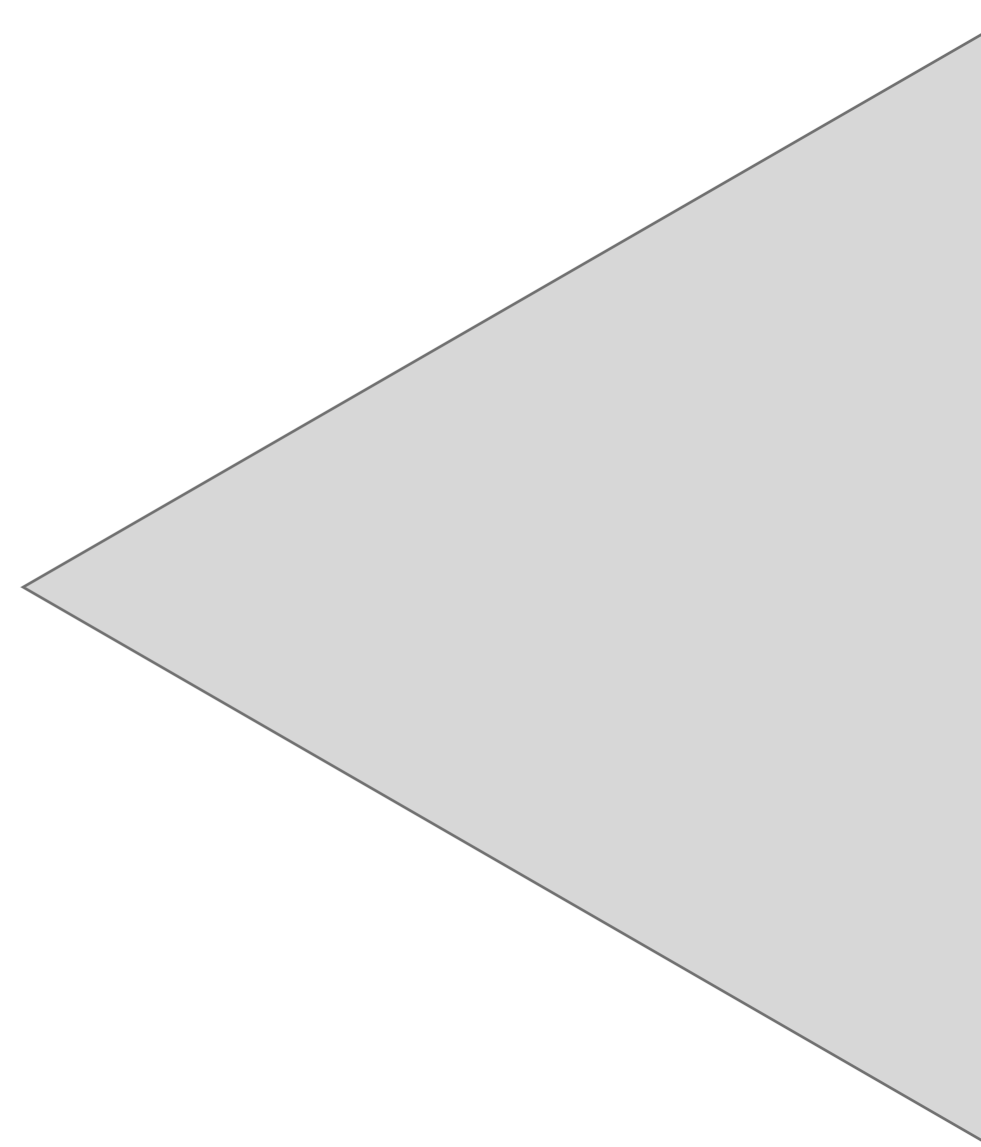
Madre co-founder Nat Bletter calls making chocolate “applied ethnobotany.” What the heck does the professor mean by that?

“If you start talking to someone in tongues in Latin, throwing the scientific names of plants at them, their eyes are going to glaze over,” he explained. “But if you give them a bar of chocolate, maybe they’ll remember it more.”

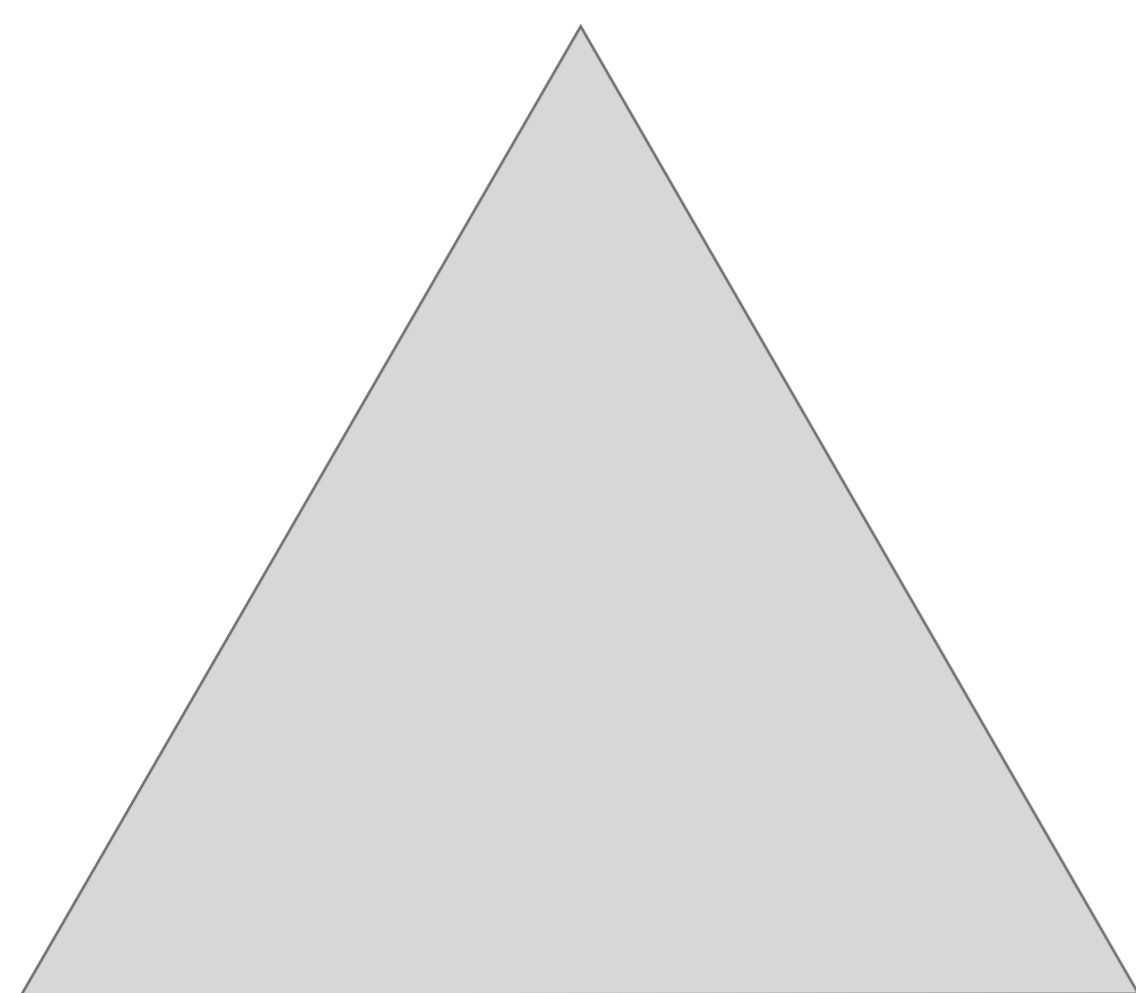
That’s especially true for Hawaiian cocoa, which will surprise anyone who thinks they know what chocolate tastes like. Think pineapple, watermelon, raisin, all of which come in clear to amateurs as well as experts. Hawaii is the only state in the U.S. where cacao can grow, and because it’s an island ecosystem, “you have all these pockets of different flavors,” Nat explained, because of the varying weather systems. “They say if you don’t like the weather in Hawaii you can just go to the next valley and it’ll be different. The same is true of the flavor of the cacao.”

Of course, cacao isn’t native to Hawaii. Back in the 1850s German physician William Hillebrand brought it to the island and planted it in what’s now the Foster Botanical Garden in Honolulu to see how it grew. However, no one attempted to make chocolate from the plant in Hawaii for almost 100 years. Now it’s a different story. Bean-to-bar makers have cropped up all over the islands, mostly calling their chocolate “tree to bar.” That means they take “bean to bar” one step further: They grow the cacao themselves as well as ferment, dry, roast, grind, and smoothen it into chocolate.

Madre started out on a different path, though. After getting his PhD in ethnobotany, teaching at the University of Hawaii, and making chocolate at home, Nat decided to take the plunge. In 2010 he co-founded the company with friend and colleague David Elliott; because they were in Hawaii, the two decided to focus on (duh) Hawaiian cocoa. Nat and Dave wanted to perfect the chocolate-making process before they started growing plants and processing cacao. They make amazing single-origin bars as well as unusual inclusions like passionfruit, coconut milk and caramelized ginger, and triple cacao (ground and refined beans with cacao fruit pulp and roasted nibs), many of which have won awards.

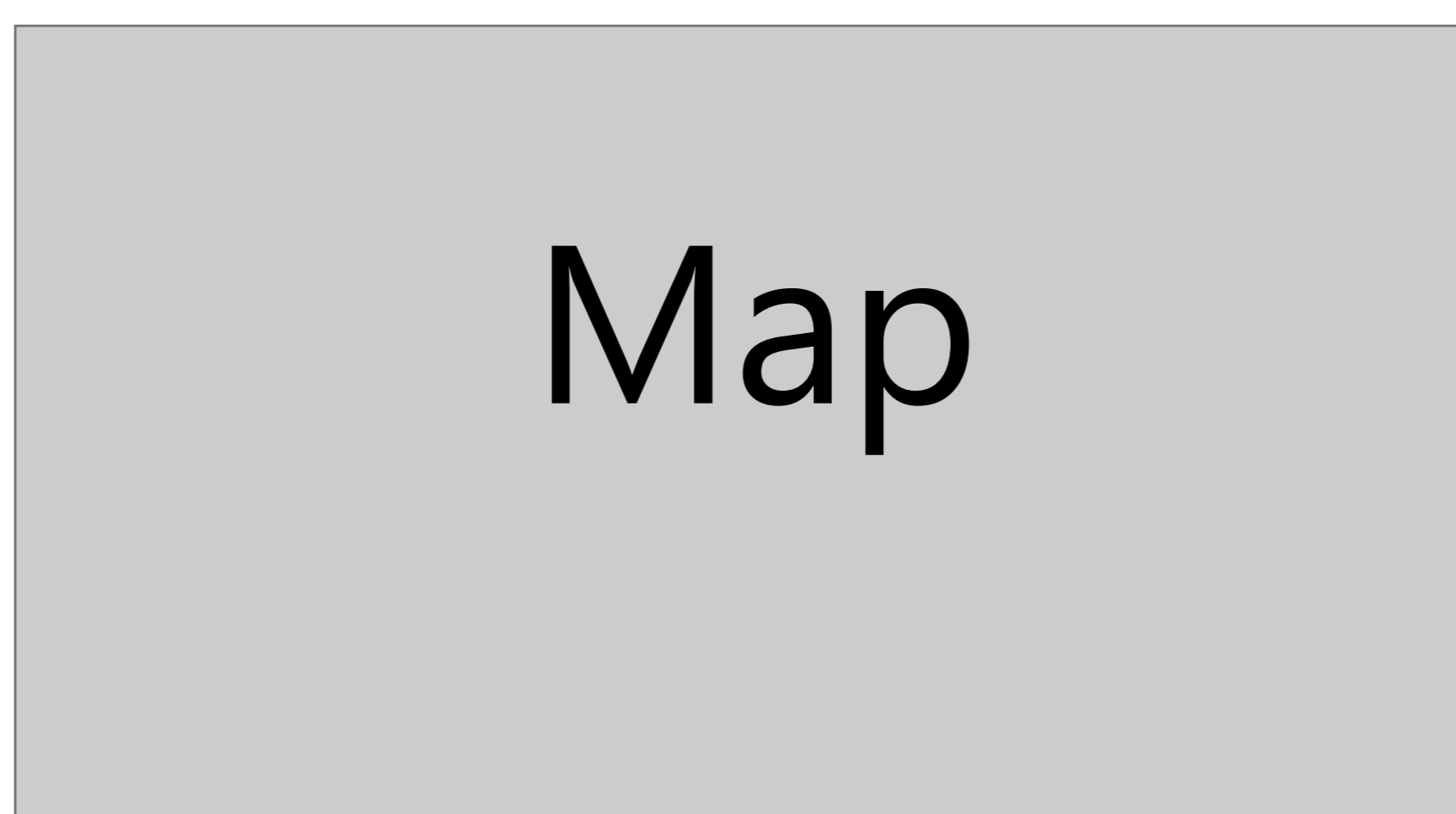


But now they’re ready. They recently started growing cacao on their own farm, and they’ve been fermenting beans for farmers for a few years. Nat even calls Madre “the epicenter for cacao processing in Hawaii.”



“Understanding the ferment has really honed our craft,” he said, “because it adds at least three-fourths of the flavor to the finished chocolate. The farmer should get most of the credit for the flavor of the chocolate, and most chocolate makers have been trying to take so much of the credit for what they do.” It’s the first time in history that one place has been home to cacao farmers, chocolate makers, and research universities like the University of Hawaii. That means that in Hawaii, they’ve been able to “close the design loop of cacao processing and create a rapid design cycle.” In other words, farmers can get feedback on their fermenting process immediately instead of having to wait a year or more (until the cocoa has been shipped to makers in other countries and turned into chocolate). Madre is sharing their knowledge too: They’ve visited the Dominican Republic, the Solomon Islands, and Malaysia to help farmers learn how to ferment cacao correctly and therefore be able to charge a better price for their product, anywhere from two to four times as much. They’re planning to do the same thing in the Philippines, Haiti, and Vietnam.

For Nate, “applied ethnobotany” means more than just cacao, though. He’s planted a 2,000-square foot garden outside their shop in Honolulu where they grow almost every plant they use in their chocolate: sugar, vanilla, coffee, passionfruit, ginger, rosita de cacao, hibiscus. And they’ve just opened a café in that same location [tk this hasn’t happened yet] where they serve traditional Central American chocolate drinks like champurrado and bu’pu (a Oaxacan beverage made with Plumeria flowers). “We try to give cacao seeds and seedlings to everyone who comes to our shop who lives in Hawaii,” Nat said. “We’re calling ourselves Johnny Cacao Seed.”



## Location & Hours

Madre Chocolate  
590A Dillingham Boulevard  
Honolulu, Hawaii 96817, US  
2126770222  
sales@madrechocolate.com

[Get directions](#)

Monday 3:00 pm - 8:00 pm  
Tuesday 3:00 pm - 8:00 pm  
Wednesday 3:00 pm - 8:00 pm  
Thursday 3:00 pm - 8:00 pm  
Friday 3:00 pm - 8:00 pm  
Saturday 3:00 pm - 8:00 pm  
Sunday Closed