

专题 Topic

布鲁塞尔，

Brussels, Sweet Experience in “Chocolate Capital”

“巧克力之都”的甜蜜体验

文 / 刘军 图 / 刘军、全景





如果说，世界上有最甜蜜的城市的话，那一定是“巧克力之都”布鲁塞尔。

布鲁塞尔，是比利时的首都和最大的城市，也是欧盟的主要行政机构所在地，有欧洲的首都之称。她也是 200 多个国际行政中心及超过 1000 个官方团体的日常会议举办城市。

作为世界上最牛的巧克力生产国的首都，布鲁塞尔成了巧克力控们的最爱。特别是在日渐推崇传统工艺、秉承工匠精神的当下，以家族或手工作坊为主的比利时巧克力制作工艺更是受到消费者的追捧。

只有按照传统配方手工制作出来的巧克力才是巧克力

布鲁塞尔有许多手工制作巧克力的百年老店，有的已传承了好几代。他们成功的秘诀只有一个，就是品质。

匠人们认为，只有按照传统配方手工制作出来的巧克力才配得上“比利时巧克力”的称号。他们不愿或很少在比利时境外建工厂，不求产量高，只求质量高；不求世界闻名，但求世代传承。

比利时有 300 多家巧克力生产商，能生产 3000 多种口味的巧克力，堪称“疯狂的巧克力”。不论是祖传的巧克力作坊，还是现代化的巧克力公司，每家都有主打产品和秘而不宣的“独门绝技”。

创建于 1911 年的卡勒博 (CALLEBAUT) 公司因掌握了超细可可粉生产工艺，生产的巧克力口感细腻润滑。此外，卡勒博还研发出护牙、粗纤维、低糖、低脂肪等巧克力产品。

1857 年，瑞士移民约翰·诺豪斯来到布鲁塞尔。他发明的诺豪斯夹心巧克力早已是比利时著名的巧克力品牌之一。该企业也是世界上最早用盒子装巧克力的厂家。比利时还出了许多著名的巧克力大师，如皮埃尔·马科利尼在 1995 年荣获世界烘焙师大赛冠军。以他的名字命名的巧克力品牌也随之风靡全球。

只有游客亲自参与制作的巧克力才是最有味道的巧克力

近年来，为了更好地吸引游客，布鲁塞尔的许多巧克力商推出了“巧克力体验游”项目，就是让游客亲手制作巧克力，感受巧克力从液体到固体再成型的过程。如果你对此蠢蠢欲动，不妨到巧克力制作大师









洛朗·盖尔伯的巧克力作坊体验一回，感受一下如丝般柔滑的巧克力是怎样制作出来的。

这家作坊面积不大，只能容纳二十人。相信大师给大家普及的巧克力知识一定会让你脑洞大开。

一天中什么时候品尝巧克力最好？答案是早晨，因为此时的味蕾最敏感。

如果有牛奶巧克力和黑巧克力，先品尝哪个更好？当然是先品尝牛奶巧克力再品尝黑巧克力。

为了能品味出最纯正的味道，在品尝不同的巧克力之前要用清水漱口。

当然了，品尝可可含量不同的黑巧克力也是有讲究的。大师一般会建议前来参观的游客，按照可可含量由低到高依次品尝，从40%的含量直到90%以上的含量，并从色泽、口味、口感和甜涩程度等方面来鉴别巧克力的味道。

品味巧克力可不能大口大口吃，要让巧克力一点点融化在口中，通过口腔味蕾和鼻腔“共鸣”来品味巧克力。

最后你会发现，巧克力没有“好坏”之分，只有“口味不同”之分！

如此有仪式感的体验活动，一定会让游客们大呼过瘾。

跟随大师制作一款专属于自己的巧克力，也是别样的旅游体验。先用小电磨将可可豆磨成粉末，随后加入自己的配料，将可可粉变成液体巧克力进行循环调制。很快，浓郁的巧克力香气就会沁人心脾。然后将液体巧克力均匀灌入模具，再用一个类似长刀的铁片将磨具上粘连的液体巧克力刮掉。最后一步是将葡萄干、核桃、开心果、橘子干、榛子、松子等干果轻轻地摆放在巧克力上，最后放入冰箱。经过十几分钟的冷却后，打开冰箱，将磨具翻转过来轻敲底面，一块块美味可口的果仁黑巧克力就做成了。参与者可端着自已的“作品”拍照留念，也可以带着自己的作品回家。

巧克力，从贵族的“饮料”到大批量生产，再回归到手工制作，乃至让游





客亲身体验制作的乐趣，可以说是回归到了万物复始归于原点的自然本质。

到布鲁塞尔，带一份甜蜜的巧克力回来或许是对这座城市最好的回味！

If there is a sweetest city in the world, it must be Brussels, the "Chocolate Capital".

Brussels, the capital and the largest city of Belgium, is also the seat of the main administration organ of the European Union. It is known as the capital of Europe. Daily meetings of more than 200 international administrative centers and over 1,000 official organizations are held there.

As the capital of the world's top chocolate producer, Brussels has become the favorite of chocoholics. Especially at the time when traditional crafts are increasingly respected and the spirit of craftsman is upheld, the craftsmanship of Belgian chocolate based on family or manual workshops is more popular among consumers.

Only hand-made chocolate that adopts the traditional recipe is real chocolate.

Brussels has many centennial shops that make chocolate by hand, some of which have been handed



down for several generations. The only secret to their success is quality.

Craftsmen believe that only the chocolate made by hand according to the traditional recipe is worthy of the title "Belgian chocolate". They are unwilling or seldom to build factories outside Brussels. What they want is not high production but high quality. They don't want to be famous around the world, but to inherit from generation to generation.

Brussels has more than 300 chocolate producers and can produce over 3,000 flavors of chocolate, which can be called "crazy chocolate". No matter an ancestral chocolate workshop or a modern chocolate factory has its featured product and secret "unique skills".

Founded in 1911, Callebaut Company produces chocolate with exquisite and smooth taste for mastering the production technology of ultrafine cocoa powder. In addition, it has also developed chocolate products such as tooth protection, crude fiber, low sugar and low fat.

In 1857, Swiss immigrant John Neuhaus came to Brussels. Neuhaus filled chocolate he invented has long been one of the most famous chocolate brands in Brussels. His enterprise is also the earliest producer to box the chocolate. There have been many chocolate masters in Brussel, such as Pierre Marcolini who won at Pâtisserie à Lyon in 1995. The chocolate brand named after him has soon been popular all over the world.

Only chocolate made by tourists themselves is the most delicious chocolate.

In recent years, in order to attract tourists, many chocolate makers in Brussels have launched "chocolate experience tour" projects, which allow tourists to make chocolate by themselves and experience the process of reshaping chocolate from liquid to solid. If you are excited about it, you may come to the workshop of chocolate master Laurent Gerbaud and experience how smooth chocolate is made.

The workshop is small and can only hold 20 people. I believe the chocolate knowledge that the master tells you will surely inspire your imagination.

When is the best time of a day to taste chocolate? The answer is in the morning, when the taste buds are the

most sensitive.

If you have milk chocolate and dark chocolate, which is the better to try first? Milk chocolate, of course, before dark chocolate.

In order to get the purest taste, rinse your mouth with clear water before tasting different chocolates.

Of course, there are rules about tasting dark chocolates with different cocoa contents. The master will generally suggest tourists to taste in order from low to high, ranging from the content of 40% to more than 90%, and to identify chocolate in terms of color, taste, flavor and the degree of sweet and astringent.

When tasting chocolate, you cannot gobble up. Instead, you should melt a little bit in your mouth and enjoy it through the "resonance" between taste buds and your nose.

Finally, you will find that there is no "good or bad" chocolate, but "differences in taste".

Such experience with a sense of ritual will definitely satisfy the tourists.

Following the master to make your own chocolate is also a unique traveling experience. Grind cocoa beans into powder with a small electric grinder, then add your own ingredients and turn cocoa powder into liquid chocolate for cyclic concoction. Soon, you will smell rich chocolate aroma. Pour the liquid chocolate into the mold evenly and scrape off the adhered liquid chocolate on the mold with an iron plate similar to a long knife. The last step is to place raisins, walnuts, pistachios, dried oranges, hazelnuts, pine nuts and other dried fruits gently on the chocolate and put it in the refrigerator. After cooling for more than ten minutes, open the refrigerator, turn over the mold and tap on the underside. A piece of delicious nut dark chocolate is done. Participants can take photos with their own "works" or bring them home.

Chocolate develops from noble's "drink" to mass production and then returns to the handmade and even allow tourists to experience the pleasure of making chocolate. The whole process reflects the nature that everything returns to its original point.

Bringing back sweet chocolates from Brussels may be the best aftertaste of the city.