

FROM COCOA TO CHOCOLATE: TEXT

1.- Fill in the text with the words from the box below.

First, when the arrive from Africa or Asia or America, they are cleaned after their long journey. Then, they are Then the roasted beans are broken into small pieces and the light , the outside art of the beans, are This is called winnaging. Then, only the centres of the beans are left; they are called the ".....".

After that, the nibs are between big, heavy rollers until they become all soft and liquid. This liquid is called ".....".

The mass is then The pressing separates the cocoa from the cocoa Cocoa powder is used in cooking and at home we mix it with and milk to make chocolate. The cocoa butter can be mixed with sugar and milk to make chocolate.

Or the mass (the cocoa powder and cocoa butter) is mixed with sugar to make chocolate, or with milk and sugar to make chocolate.

Of course, you can add other ingredients to chocolate; nuts and fruit and mint, etc. and make them in all different shapes and size.

milk	butter	shells	white	nibs
plain	ground	sugar	roasted	mass
beans	powder	drinking	pressed	blown away