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## Il Cuore del Cacao 500 Anni di Storia del Cioccolato *Napoleone Neri*

pp. 238, colour,

**A tribute to gourmets, an in-depth study for professionals, a journey for everyone into the pleasures of the palate**

## The Heart of Cocoa 500 Years of Chocolate History

The temptation par excellence, that craving that suddenly arises and we cannot fight it unless we satisfy it: the desire for chocolate. Perhaps it is because of this power that it is called the



most loved food on the planet. Or perhaps it is because its cultivation, production and consumption - which has been

growing strongly in the last 10 years - are spread across all continents. Napoleone Neri tells its story, starting with the plant and its fruit, from the pioneers of chocolate to the birth of confectionery factories in the 19th century and then the great modern industries. He describes in detail the processing and

transformation of cocoa beans, their beneficial properties, the sensory characteristics of the finished product, and spices



everything up with a thousand anecdotes and curiosities that only those who have lived and worked in this world for so long can know.



**Napoleone Neri**, born in 1948, son of farmers in the Bolognese lowlands, has lived intensely the rural traditions of his family and his land. An experienced chocolate and food marketing professional, he is a connoisseur of agri-food chains and a scholar of Bolognese gastronomic culture. He is the author of the book *Come il cioccolato sui maccheroni* (Mondadori 2006), which helped spread the use of cocoa as an ingredient in savoury dishes.

**Other titles by Napoleone Neri:** *Come il cioccolato sui maccheroni* - *A tavola con il dottor Balanzone* - *500 anni di storia del cioccolato*

