

# Guide to inclusions

Adding inclusions to bean-to-bar chocolate can be a delicious and exciting way to enhance the flavour and texture of your bars. Inclusions are ingredients that are;

- ground into the chocolate in the melanger
- mixed into the chocolate during the tempering process
- sprinkled on to the chocolate after moulding

Your choice of inclusion will add unique tastes, textures, and visual appeal.

I've put together a step-by-step guide to help you successfully incorporate inclusions into your bean-to-bar chocolate.



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## When to add the inclusion

Deciding when to add the inclusion can be a fun process of experimentation. For example, you may want to play around with sprinkling sea salt onto your bar once moulded, and you may also try adding it into the melanger so that it grinds in to the chocolate mix - both can be delicious, but both will have a very different effect on the taste and texture of the bar.

Some considerations:

- Do you want to create texture? Then it would be best to stir the inclusion into the tempered chocolate, or sprinkle on to the bar.
- Do you want a uniform taste (every bite the same)? Then best to add the inclusion into the melanger.
- Do you want a visual effect? Then best to sprinkle/add to the bar once moulded.

Important - be aware that adding inclusions can affect your tempering. You may need to adapt your tempering method to accommodate.

# The possibilities

are endless (almost)...

The possibilities for inclusions in chocolate are almost endless, limited only by your creativity and taste preferences. As long as it doesn't have any water content, you can add it to your chocolate. Here is a list of some popular inclusions you can add to your bars, as well as some more unusual and creative ideas:

- 1. Nuts** - whole or chopped add a satisfying crunch and a nutty flavour:
  - Almonds, pecans, hazelnuts, walnuts
- 2. Seeds** - can add a lovely crunch and visual appeal:
  - Pumpkin seeds, sunflower seeds
- 3. Spices and Herbs** - can work well ground into the chocolate, or sprinkled on top:
  - Sea salt, cinnamon, chilli peppers, lavender or other dried flowers, mint
- 4. Fruits** - dried and candied fruits can add a beautiful visual effect:
  - Orange peel, lemon peel, dried coconut, freeze dried berries
- 5. Cookies, Biscuits and Bread:**
  - Crumbled cookies, shortbread, sourdough
- 6. Coffee and Tea** - coffee works well ground into the chocolate, or sprinkled onto the bar
- 7. Other Creative Ideas**
  - Popcorn, cheese (finely grated hard cheeses like Parmesan or Gouda), butter, olive oil, dried mushrooms potato chips, dried vegetables such as courgette

Remember to consider the texture, flavour, and visual appeal of your chosen inclusions. The key is balance to achieve a satisfying combination that complements the chocolate base.



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