



3 CHOCOLATE KINGDOM
FACTORY TOUR ADVENTURE

Kissimmee, Florida

Americans may not do chocolate as well as the Swiss, Belgians or Brits, but this kid-friendly interactive museum goes some way towards redressing the balance. The tour takes you in search of a cacao tree greenhouse, a chocolate tree museum, a “mystical river” of chocolate and a Willy Wonka-style factory. Plus, at the end you get the chance to make your own bar.

Try it: 2858 Florida Plaza Boulevard, +1 407 705 3475, chocolatekingdom.com



4 AGAPEY CHOCOLATE
FACTORY TOURS

Bridgetown, Barbados

Occupying the Old Colgate Palmolive building, Agapey specialises in dark, all-natural chocolate made from Fair Trade Caribbean cacao and Barbadian Plantation Reserve gold cane sugar. Tours take you through the foundations of artisan bean-to-bar chocolate-making and include a tasting – don’t miss the Mount Gay Rum caramel, which uses ingredients from the famous distillery nearby.

Try it: Prescod Boulevard, +246 426 8505, agapey.com



5 CASA DEL CIOCCOLATO
PERUGINA

Perugia, Italy

Best known for its chocolate and hazelnut cream-filled Baci (“kisses”), this factory has its own museum covering both the brand and the history of chocolate-making, and the tours take in the workshop and production line. Best of all is the chance to become a chocolatier for the day in the onsite chocolate school – try the Baci Perugina: Say It With A Kiss class.

Try it: Via San Sisto, +39 024 546 7868, perugina.com



CHEESE AND ONION

Tayto is the brand responsible for this crisp-flavoured chocolate bar. Still, perfect with two pints of lager.



PUDDING

Say no to jelly and ice cream. Spoon-feed yourself with Montezuma’s Eton Mess, Treacle Tart or Spotted Dick chocolates.



SALT AND PEPPER

Salted caramel is old news – try Hawaiian brand Madre’s combo of pink peppercorn and smoked salt chocolate.