



Profile of Micah Carr-Hill

My name is Micah Carr-Hill and my role at Green & Black's is head of taste. I basically develop all the product for Green & Black's whether it's a chocolate bar, a box of chocolates, hot chocolate, ice-cream and decide on the taste.

Green & Black's is all about the combination of taste, organic ingredients & ethics, in order to make the best tasting chocolate possible, and we do this by sourcing the best quality ingredients from around the world.

(Looking at beans)

So, here's some beans that we use, so just have a look at them. What we are looking for is that they are properly dried and inside they are nice and brown. So this is a properly fermented bean, this is the sort of thing we are looking for a good quality bean.

(Showing Maya Gold Bar)

This is the one we make which is inspired by the Mayan Indians Kuku drink. So they have their drink with citrus, spices and we have this dark chocolate with 55% cocoa solids with orange and spices.

The bar I am most proud of I think is still probably the first bar I did which is the almond bar, a very simple bar, a milk chocolate and nut bar, it was all about getting the ingredients right, so the chocolate is high cocoa solids milk chocolate and the almonds are organic almonds from Sicily. I left the whole, kept the skins on and roasted them to the right level to get the right balance of flavours and still it's the bar that I probably eat most because it has an absolutely perfect balance of flavours