

FREDERIC BLONDEEL

COCOA-ROASTER & CHOCOLATIER

3 generations of roasters



To be a chocolate-maker is one job, to be a cocoa-roaster, or torrificateur in French, is another.

Frederic decided to be both.

Coming from 3 generations of coffee roasters (Santos Palace), Frederic continues to use this heritage with another bean : cocoa beans.

Pour vos Cafés
une seule adresse
**SANTOS
PALACE 77**
Avenue de la Mer
Tél. 305 LA PANNE

PRIX - COURANT	
Mélange Supérieur	12 lbs. 4,50
Mélange Kru	2 6,00
Mélange Miroir	16 6,50
Mélange Mandelg	9 7,50
Mélange Pina	1 8,50
Mélange Sésuif	3 9,50
Mélange Choclat	4 10,50
Mélange Orange	5 11,50

DE PANNE
Zaal Liberaal Huis
TOEGELIJKSCHAPPIJ
Willen is Kunnen

**DE GRAAF
VAN
LUXEMBURG**
Opzette in 3 bedrijven
door A. M. Willem & Boudry
Meester van FRANZ LEHAR

Zondag 20 Maart 1938
Maandag 21 Maart 1938
Dinsdag 22 Maart 1938

PROGRAMMA
EN RIJZENDSTE LIEDEREN



“EVERY SINGLE BEAN HAS A SECRET. ROASTING THOSE COCOA BEANS, HAZELNUTS OR ALMONDS IS A DISCOVERY, A REVELATION TO DISCOVER THEIR SECRET FLAVORS, TEXTURES AND TASTES”



What is Frederic's secret for a perfect roast?

“The whole process of roasting starts with a slow roasting at a low temperature which helps extract the authentic taste of natural chocolate.”

Although he decided to tango with cocoa beans, he is still paying tribute to the family taste of coffee by developing a whole range of chocolate mixed with tradition: ganaches, pralinés, chocolate coffee beans, chocolate bars and drops...

As a tradition, it is now his turn to train his children to pass down this know-how.

Best Belgian Chocolate Maker 2019

Frederic's second role ties in closely with his first, he strives to be an excellent chocolate maker.

Although it is nowadays a big trend, Frederic is one of the first bean-to-bar chocolate makers. He has indeed been making his own chocolate for more than 20 years: “I always wanted to make my own chocolate”.

But roasting the cocoa beans properly is only the first step of making great chocolate. After transforming beans from Africa, South Asia or Latin America, he chooses the best raw materials: organic Matcha tea from Japan, hazelnuts and almonds from Sicily, non-refined organic cane sugar, vanilla from Tahiti, homemade Belgian speculoos, etc.

Seeking for healthier chocolate, Frederic is using alternative sugars such as coco blossom sugar in order to offer delicious pleasures guilt free.

Ever changing, his creativity develops surprising tastes such as basil, laurel, or beer - always using the best ingredients. The herbs are fresh, the nuts come from Italy and the beer is from the local brewery Brasserie de la Senne, etc. His aim is to give people an unforgettable experience, an explosion of flavour in every bite.

You can now enjoy various delicacies in his unique factory and shop in Koekelberg, such as chocolate pralines, caramel, truffles, etc.

The hard work of this passionate roaster and his team was rewarded in 2019. Prestigious food guide **Gault & Millau**, awarded them with the title of “**Finest Chocolate Maker of Luxembourg and Belgium**”

