



[Home](#) [Our Story](#)

HONEST
ARTISAN CHOCOLATE

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Telephone: 076 765 8306

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How it started



Honest Chocolate all started from a bit of experimentation with raw cacao. Anthony made a few simple chocolates from raw cacao powder as a healthy treat for himself and friends and when they were polished off in seconds, with demands for more, he knew he was onto something. Over the next few months he taught himself more about the art and science of chocolate making, an endeavour that eventually...

About us



Honest Chocolate is a small artisanal chocolate company based in Cape Town, South Africa. All our chocolate is hand crafted in small batches using traditional, old school chocolate making methods, including hand tempering the chocolate on a granite slab tabletop and hand dipping each chocolate bonbon. The bonbons are then boxed up and the slabs individually wrapped using eco friendly paper...

Chocolate Shop



Dark and intense bonbon truffle with a hard chocolate outside and a soft smooth chocolatey centre. Melt in your mouth. Each praline is cut by hand and hand dipped using a traditional dipping fork...



[Home](#) [Our Story](#)

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"We believe in keeping things hand-crafted, using quality raw and organically produced ingredients and making a pure dark chocolate that has a deliciously distinct feel and taste."
Anthony and Michael



HOW IT STARTED

Honest Chocolate all started from a bit of experimentation with raw cacao. Anthony made a few simple chocolates from raw cacao powder as a healthy treat for himself and friends and when they were polished off in seconds, with demands for more, he knew he was onto something. Over the next few months he taught himself more about the art and science of chocolate making, an endeavour that eventually developed into Honest Chocolate.

Meanwhile Michael was also experimenting with raw chocolate in London, with similar results, and so on his return to Cape Town, when the opportunity came to join Anthony on his chocolate adventure, the decision wasn't all that difficult. The attraction was the diversity of making chocolate and being involved in something that continually changes, something both fun and rewarding.

HOW WE WORK

Honest Chocolate is a small artisanal chocolate company based in Cape Town, South Africa. All our chocolate is hand crafted in small batches using traditional, old school chocolate making methods, including hand tempering the chocolate on a granite slab tabletop and hand dipping each chocolate bonbon. The bonbons are then boxed up and the slabs individually wrapped using eco friendly paper.

Most chocolate is made from roasted cacao, however we use organic, raw cacao, which is higher in antioxidants and therefore even better for you than regular dark chocolate. The cacao is ethically sourced from Ecuador. There are also no preservatives, additives or emulsifiers in our chocolate and it is free of dairy and processed sugar (instead of sugar we use Agave Nectar which has a very low GI).

We believe in keeping things hand-crafted, using quality organically produced ingredients and making a pure chocolate that has a deliciously distinct feel and taste.

WHO WE ARE

Honest Chocolate is a team of 5 chocophiles: Sive, Tumi, Anele, Michael and Anthony. Everything from the tempering of the chocolate to the moulding and wrapping is done by hand.

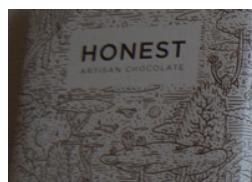

PEOPLE SAY THE NICEST THINGS

"I recently bought your chocolate bars and spread from the neighborhood market in Cape Town. I unfortunately am living to regret it as its my new addiction. Thought I'd let you know you've ruined all other dark chocolates for me..."
"their chocolate bon bons have a positively orgasmic melt-in-the-mouth texture..."

Chocolate Shop



Dark and intense bonbon truffle with a hard chocolate outside and a soft smooth chocolatey centre. Melt in your mouth. Each praline is cut by hand and hand dipped using a traditional dipping fork.
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BONBONS


Pure simple chocolate. Just raw, organic cacao and a bit of agave. Floral notes of jasmine from the single origin Aribba Nacional bean from Ecuador. Each bar is hand moulded.
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SLABS


It tastes and feels incredibly indulgent. Velvety feel with deep chocolate flavour. Especially good on fresh ciabatta, strawberries, bananas - or just on a spoon. Also goes well on most body parts.
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SPREAD


Raw, Organic Cacao

RAW, ORGANIC CACAO

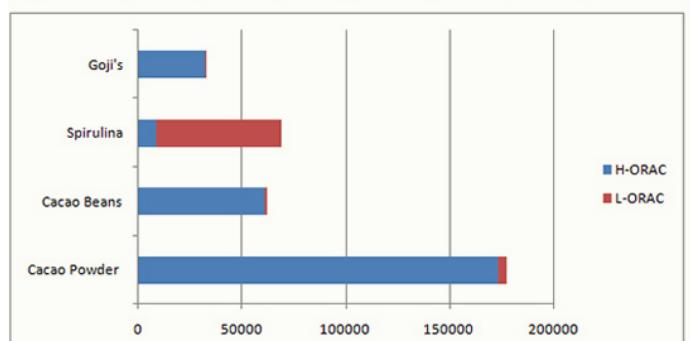
Simply put, it's all about keeping the raw goodness of the cacao bean in the chocolate. The cacao in chocolate has a lot of goodness, but your average chocolate uses roasted cacao and is full of sugar.

We use organic, raw cacao, which is higher in antioxidants and therefore even better for you than regular dark chocolate.

Raw chocolate is made with unroasted cacao beans. This means that the good nutrients and enzymes in the cacao are not harmed by excessive heat and are therefore retained in the chocolate.

Raw = Unroasted = Nutrients not destroyed = Better for you

	H-ORAC	L-ORAC	per g	H-ORAC	L-ORAC	per 100g	current values
Cacao Powder	1739	38	1777	173900	3800	177700	95500
Cacao Beans	614	12	626	61400	1200	62600	
Spirulina	93	600	693	9300	60000	69300	61900
Goji's	329	3	332	32900	300	33200	25300



Cacao has the one of the highest levels of antioxidants of the 'super-foods' (from the high content of polyphenols) and is rich in magnesium. Using unheated organic cacao means that this chocolate retains much more of these healthy attributes than normal organic chocolate.

Our cacao is ethically sourced from Ecuador.