



8th February 2021 at 20.00

Meeting on Zoom

Chaired by: Sarah Minister

Number of participants: 35 plus speaker

Sarah welcomed members to the meeting and introduced the speaker Natasha Sutton the founder of AuBel Chocolate in 2014 who lives and makes the chocolates in Ashtead.

Natasha started by outlining her background working at Green and Black and Cadbury's chocolate in their research and development section prior to Cadbury's being bought by Kraft. Her department was relocated to Bourneville so after being made redundant in the re-organisation she followed her interest and went on to train with three different Master Chocolatiers.

Natasha did not realise when she created the company name AuBel, a portmanteau of her two children's names, that it is also a place name in Belgium. However it did not provide a barrier to having the name Trademark. Her specialty is to create luxury artisan chocolates with ethically sourced ingredients and pure flavours.

Aubel Chocolates has won many awards for chocolate from the Academy of chocolate and Great Taste and she has been nominated for a Local Business award. In 2019 she stopped entering competitions and now acts as a judge. Natasha decided to revamp her company in 2020 and start making "Bean to bar chocolates". Her production of chocolates is seasonal based around key chocolate gift purchases times such as Mother's Day and Christmas.

Natasha talked about the economics of chocolate and how the premium market for chocolate is growing at about 10% a year. These chocolate bars would be in the price region of over £5 a bar.

This is compared to chocolate such as Hotel Chocolat, Willies Cacao at £3-£5 a bar; Tony's, Lindt, Green and Black, Montezuma's and Godiva £1.50 - £3.

Chocolate as we recognise it was revolutionized by the Dutch Process invented in 1824 and then in 1876 milk chocolate was created by the addition of milk powder.

70% of the world's chocolate is grown in Africa but it can be grown 20 degrees north and south of the equator.

The flavour of the bean is dependent upon the variety of bean, the micro-climate and then how the bean is treated by drying, fermentation, roasting, conching and tempering.

Natasha's favourite countries to source beans from are Madagascar and Venezuela. She says that beans from Papua New Guinea have a smoky flavor because of the drying process in wood heated sheds whereas beans from Venezuela have a nutty, fruit bitter but rounded

flavour. Green and Black typically use beans from Dominican Republic which has with a wood and spice flavour.

Chocolate truffle recipe

Microwave 200 grams of good quality chocolate for 30 seconds and stir in 70-100 grams of warm cream and stir. Mix in 2 teaspoons of lime juice and teaspoon of gin and if desired a teaspoon of tequila

Form 8-9 gram balls and put in fridge so that the ganache sets.

Roll the ganache balls in tempered chocolate (melt chocolate chips in 30 second bursts in microwave to 31C to give a snap and shine) then roll in desiccated coconut, cocoa powder and icing sugar or nut crumbs.

Leave to harden and then eat.

Natashasutton@aubelchocolates.com

Buy ingredients www.keylink.org or sous-chef.co.uk

The President thanked Natasha for her talk and we hope to be able to welcome her and her chocolate at a physical meeting in the future.

Business

Discussed voting for the WI resolutions

Voting for the NFWI - the plan is that the WIng members will be given an opportunity to vote for their preferred candidates so that a consensus of the members can be forwarded to the NFWI.

Renewal of subscriptions in April and encourage new members to join with visitors being welcome to our meeting next month.

Suggestions for events or activities would be welcome and members encouraged to email the Wingashteadwing@gmail.com

Next meeting: March 8th Surrey Suffragettes - talk by Lorraine Spindler a local historian and author

Information from the email invitation to the 8th February Meeting added below

Interest Groups

Eileen kindly ran a great session for the Arts and Crafts Group about how to draw a faces. Future zoom sessions will be held on Mondays 1st March, 5th April and 3rd May with different members running 'craft-along' sessions. If you are not yet a member of the A & C group, but are interested in joining in, you would be very welcome - just send an email to ashteadwing@gmail.com and we will make sure you are added to the list. Likewise, the food group will be making pancakes on Shrove Tuesday, 16th Feb and would welcome anyone who is not currently in the group.

There are 3 book groups meeting regularly and if you would like to join in, please get in touch in the same way.

Membership

Don't forget, membership lasts until April this year and subs will not be due until then.

National Federation Board of Trustees election

Please don't get rid of your WI Life magazine without looking at the section about the NFWI Board elections. As a WI, we are expected to make an informed decision and vote for up to 12 of these delegates, so if you have any opinions to help our WI make this decision, please either email us or speak up at the next meeting or the one after that.

WI Resolutions

To read more details about the proposed resolutions that the WI will champion this year, open the link below.

https://www.thewi.org.uk/campaigns/resolutions/resolution-shortlist-202021?fbclid=IwAR0J2PZyy22uAFkwVQa-SAG_6NUDcB3qprE68evKqNARbT9yuBXl5K9c7e4 In brief, the suggestions shortlist is:

'A call to increase awareness of the subtle signs of ovarian cancer'

'Now's the time to Act! Protect your nature space to create wildlife-friendly communities'

'Racism and Discrimination'

'Stop women dying prematurely from coronary heart disease (CHD)'

'Stop the destruction of peat bogs to tackle climate change'

This year with WIng

Upcoming meetings are as follows:
March 8th Surrey Suffragettes
April 12th Surrey Gardens
May 10th The Ghosts of Hampton Court