

A close-up, artistic photograph of a chocolate cookie. The cookie is decorated with white icing in a repeating pattern of triangles and zig-zags. The background is a soft, out-of-focus brown, suggesting a warm, chocolatey environment.

*Celebrate
Chocolate
at Heritage!*

PRESS RELEASE



HERITAGE
GOLF & SPA RESORT
—
MAURITIUS



2nd edition of
'Chocolate at Easter'
at the Heritage Golf & Spa Resort, Mauritius

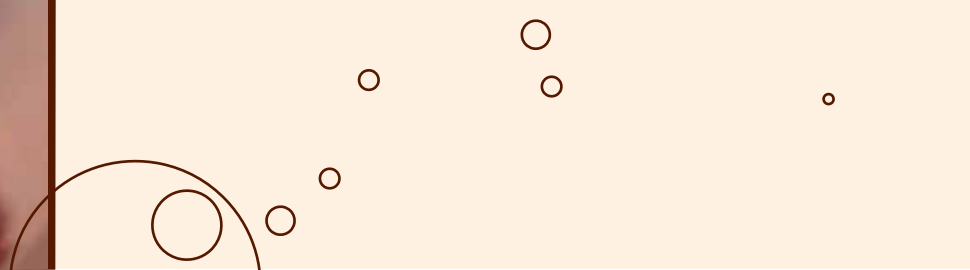
With the participation of
Valrhona and of **PCB Création**

For the second year in a row, Heritage Golf & Spa Resort on the island of Mauritius together with Valrhona, the world famous chocolate makers, and PCB Création are creating a celebration of chocolate !

If you think that Easter is only for children, think again! Parents are not being left out during their stay at the **Heritage Golf & Spa Resort**. Between 8th and 13th April, guests will be able to experience the delights of chocolate... in the warm and welcoming atmosphere of the hotel, where the interior architecture and decoration is inspired by the African roots of Mauritius... there is no better backdrop for paying homage to cocoa!

Under the aegis of the Chief Executive **Philippe Rozel**, Executive Pastry Chef-Chocolatier **Gilles Refloc'h**, and with world renowned chocolate makers Valrhona as well as PCB Design, specialists in culinary decoration both participating, this chocolate week will be full of training sessions, entertainment, demonstrations and tastings.

Seven Colours Spa has made use of this opportunity to add another colour to its palette, offering cocoa treatments, whose cosmetic and skin treatment benefits have been amply demonstrated. Cocoa also has an effect on our emotions... which is why Seven Colours Spa, always interested in stimulating our senses and balancing our energies, has concocted an amazing new ritual for the occasion. It will be the place for scrubs, wraps and massages, all very chocolate !





The programme for the week of 8th to 13th April:

- Workshops for groups of all the pastry chefs of the Veranda Resorts hotels, as well as the Heritage Golf & Spa Resort, teaching them to make special Easter eggs and a special Valrhona dessert. Transfer of knowledge, motivation and creativity are at the centre of these workshops, in order to provide our guests with the ultimate in gourmet delights !
- An 'open house' day on 8th April to which pastry chefs and their teams from the Mauritian hotel industry have been invited..... a time to get together and to share... and especially to learn from Gilles Refloc'h, the world famous chocolate maker from France, who has become the Executive Pastry Chef of all the Veranda Resorts hotels, and Emmanuel Bay, the Executive Pastry Chef of the Telfair Golf & Spa Resort (a hotel which has recently joined the group).
- New all-chocolate desserts will be specially on the menu every day in each of the Heritage's restaurants.. and there will be an all chocolate dinner in the gourmet restaurant, complete with chocolate décor, which will be regularly renewed !
- Community action: the children of the Bel Ombre nursery school have been invited to a demonstration and tasting.... in the hope of inspiring new vocations amongst the little ones !
- For the youngest ones, there will be a hunt for Easter eggs as well as a chocolate breakfast area specially arranged for the children!
- On Sunday: an all chocolate buffet with desserts and chocolate décor in Le Balafon restaurant.

For further information :

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