

For the love of chocolate...

BY AUTHORS NAME



Consensio invited a panel of volunteers to taste lots of samples in pursuit of the perfect chocolate for its chalets. It was a tough job – but somebody had to do it. It didn't take long before it was unanimously decided that Amelia Rope's award winning chocolate was THE ONE. Here Amelia explains how she became an expert chocolate maker?



“Chocolate came into my life by chance after I appeared on Masterchef. Now chocolate and I are joined at the hip!”

Where did you grow up?

Layer Marney in Essex.

What was your favourite subject at school?

History, history of art and cookery. I loathed maths!

What was your favourite chocolate as a child?

Dare I admit it? Galaxy, Milky Way, Texan bar and the Milky Bar kid!

Where did you get your entrepreneurial spirit from?

My paternal grandmother was Hope Ransome. The Ransome's bought the patent for lawnmowers and built it to be a global brand which held a Royal Warrant.

They designed the Ransome YL plough, which was the most successful and efficient plough of the industrial revolution.

Her grandfather, Edward Packard, was the first person to produce fertiliser on a commercial scale, and his company eventually amalgamated with Fisons. My grandmother was a second cousin of the author, Arthur Ransome. My great great grandmother's uncle was James Wilson who founded the Economist, was financial secretary to the Treasury under Palmerston and Peel and was the First finance minister for India, where he introduced income tax for the first time.

My father's father, Humphrey, had a successful shipping company which

transported corn from Suffolk to London before the railways were invented. He also owned a brewery called Ropes Ales and Stouts which later sold out to Adnams of Southwold.

Was being a chocolatier a lifelong ambition?

I can say honestly, it wasn't. I always knew from an early age that I wanted to run my own business and work for myself. Chocolate came into my life by chance after I appeared on Masterchef. Now chocolate and I are joined at the hip!

I have only ever done one five-day chocolate course in Valrhona, Tain L'Hermitage. I create and blend all of my recipes in my

mind. Not being professionally trained means that some work and some don't!

I know it's hard to choose, but which flavour is your favourite?

Recently I have been devouring Dark Coffee Bean and Dark Raspberry. I am about to launch a new flavour which I imagine will become my favourite. Each flavour is created because I am craving it, so at some stage each one has been my favourite. But my taste buds are fickle - it really depends on what I am craving that day.

Who or what inspires you?

Mosiacs, stained glass windows, architecture, music, reading and travel - especially Latin America.

I was also inspired by Cath Kidston and how she built her brand from a small business to a global success, as well as Angus Thirlwell, the founder of Hotel Chocolat.

What is your proudest moment?

There are a few...

Ewan Venters seeing my chocolate bars and selecting them for Selfridges which was the first store I ever supplied.

Winning four awards from the Academy of Chocolate (I am now on the committee)

Visiting No 10 Downing Street to meet with the Head of the GREAT campaign and UKTi

Do you have plans for worldwide expansion



and global domination?!

Oh yes! I have started exporting to India and am about to export to China and possibly even Japan. They approached me, so how could I say no? I would love to do it for the brand, not really from a materialistic viewpoint. I want to salute the man who opened the doors for me to create chocolate bars - Patrick Reeves (co-founder of sofa.com) who sadly passed away this year and deeply missed.

What is the best thing about your job?

Eating the chocolate I want to eat, meeting the most incredible people

I would never have dreamed of meeting, being my own boss, creating new recipes and designing new products.

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