



SILVIO BESSONE

Profile

The Master Chocolatier Silvio Bessone is a technologist and chocolate production expert, as well as international consultant for solidarity and environmentally friendly projects in Brazil, Ivory Coast and Sri Lanka. His passion for this art has ancient roots, in its earliest childhood, when playing with the little pots of his cousins, he made puddings. As a teenager, he started to go to a pastry shop, where he delighted in creating cream puffs for his mates of school. Then, his career in the world of chocolate leads him to his rediscovery of ancient recipes forgotten in the race towards the new. It goes personally in search of cocoa in its countries of origin and experiences adventures that enrich it from time to time of experiences not only professional, but also personal, knowing in person the thousand faces of the supply chain that leads to the creation of chocolate.

I have images in the memory of three continents, of hundreds of people. Faces with expressions sad for lack of everything, which break into a smile when they discover that theirs work are appreciated. Just a little sensitivity and attention is enough to give it back serenity they deserve. Today I am aware that even the work of a craftsman like me can change the fate of a village and the lives of children destined to survive without progressing.