

# 瑞士巧克力的魅力 THE ALLURE OF SWISS CHOCOLATE

TEXT | David Messina

瑞士素以巧克力之鄉聞名，一起來遊逛瑞士最古老的巧克力工廠，深入瞭解瑞士巧克力的故事吧！

Switzerland has gained a reputation as the land of chocolate, explore Switzerland's oldest chocolate factory and learn more about the legacy of Swiss Chocolates.

一提到瑞士，你會想到什麼？是鬱鬱蔥蔥的崇山峻嶺、最先進的製錶業，還是令人垂涎的美味巧克力呢？可能任誰都會立即聯想到巧克力吧！甜甜巧克力絕對是人們的最愛，巧克力控都知道，要品嚐巧克力純正的味道，就非得試試瑞士巧克力不可。

瑞士巧克力享譽全球，從瑞士蓮到瑞士三角巧克力等各種品牌都有。因此若要選一項足以代表該國的國際級產品，那必然是巧克力了。優美的風景和高山峻嶺使瑞士不只是自然淨土，更是巧克力控心目中的天堂。就像天賜甘露般，每個角落的商店都能看到巧克力的蹤影，而各大城鎮和購物商城羅列的各類巧克力更是讓人目不暇給。憑藉瑞士的突破性創新和理想製造條件，巧克力無疑在此覓得知音。

When you hear of Switzerland what springs to mind? Do you think of lush green alpine mountains, state-of-the-art watches, or perhaps a delectable mouthwatering piece of chocolate? Mention Switzerland and the person you are talking to will immediately think of chocolate. Decadent chocolate is by all means an all-time favorite. Chocolate lovers know first-hand that to experience genuine taste and quality they must try Swiss chocolate.

Swiss chocolates from Lindt to Toblerone are renowned the world over. With so many brands to choose, one can truly say that if there is a single product that represents Switzerland to the world it must be chocolate. Because of its scenic beauty and alpine mountains Switzerland isn't just a natural paradise, it is also a chocolate lovers' paradise. Chocolate like manna from heaven lurks in every corner store and Swiss chocolatiers are abundantly scattered throughout towns and shopping areas, no doubt chocolate found a friend in Switzerland with groundbreaking innovation and ideal manufacturing conditions.

1 在這個最適合品嚐巧克力的甜蜜月份，來塊充滿可與牛奶香的瑞士巧克力吧！

This sweet month is perfect for enjoying chocolate, have a piece of Swiss chocolate filled with aromas of cocoa and milk!

チョコレートの芳醇な甘さを味わうのに最適なこの季節、ココアとミルクの香りに溢れるスイスチョコレートはいかがですか！

2 瑞士絕美的湖光山色，美景處處都像明信片般讓人心曠神怡。

Switzerland's stunning picturesque landscapes give visitors a sense of exhilaration.

これ以上ないスイスの山や湖の美しさ。どこを切り取っても絵はがきのようなその美景は私たちの心を癒してくれます。

## CULTURE

### 駐足古老巧克力工廠

為了深入瞭解瑞士巧克力的發展，我安排了一趟Maison Cailler之旅，那是瑞士最古老的巧克力工廠，位於布羅克，鄰近日內瓦的中世紀小鎮格呂耶爾，自1898年成立以來就一直生產巧克力了。工廠名稱是向創始人的祖父Francois-Louis Cailler致敬，他是瑞士巧克力的先驅之一。這家工廠由他的孫子Alexander Louis Cailler所創立，廠內陳列了豐富的歷史資訊，一路進裡頭就會看到幾款樣品，互動展示和一系列聲光特效讓賓客逛得如癡如醉。廠內也有包括中文的多種語言導覽介紹，詳細解說了甜味牛奶巧克力棒的誕生過程。

### 耐人尋味的發現

我在導覽中看到了不同時代的巧克力製程，瞭解在阿茲提克帝國的統治下，可可豆如何變成上戰場前必喝的激能飲料。我接著跟著西班牙人的船隊同行，看他們載運一袋袋來自美洲的可可豆，得知巧克力曾在西班牙遭禁，之後又在歐洲的貴族社會興起，他們甚至習慣在暗箱前來杯巧克力。隨後，我發現自己置身於瑞士的巍峨高山，瑞士將可可與牛奶混合，製作出最完美的巧克力棒。離開互動導覽區時，你還會看到一大袋的巧克力原料，有可可脂和堅果可供試吃。

此外，還能探索工廠的小型製造流程，見證迷你巧克力的生產過程。導覽結束後，我注意到有幾個孩子跟著父母一起來到Atelier de Chocolate教育中心製作他們自己的巧克力甜點，此為付費活動。參訪尾聲，來到一間寬敞的試吃區，在這裡可以盡情品嚐各式巧克力，滿足你對甜食的熱愛，工廠中也設有巧克力和紀念品專賣店。此外，工廠的小型生產線可謂瑞士法語區的主要旅遊景點，每年登門造訪的遊客高達數千人。離開前，我忍不住買了幾條巧克力棒，並滿懷感激之情道別Maison Cailler，嘴裡的瑞士巧克力因此次的參訪而更加香甜！



### STOPOVER AT A CHOCOLATE FACTORY

To learn more about the development of Swiss chocolate, I paid a visit to Maison Cailler, Switzerland's oldest chocolate factory. Located in Broc, it is minutes away from the medieval town of Gruyere. It has been producing chocolates since its foundation in 1898. The factory pays tribute to its founding father Francois-Louis Cailler, one of the pioneering Swiss chocolatiers. It was founded by Cailler's grandson, Alexander Louis Cailler. Brimming with rich historical information, once you step inside, you are welcomed by a few samples, guests never cease to be enthralled and captivated by the interactive displays and series of sound and visual effects. The self-guided tours are available in several languages including Chinese, providing ample information on how sweet milk chocolate bars came into existence.

### AN INTERESTING DISCOVERY

Throughout the tour I came across different centuries of chocolate production, discovered how under the Aztec Empire, the Cocoa bean was turned into a potent drink consumed before battles. Later I joined the Spaniards in one of their ships and travelled along with sacks of cocoa beans from the Americas. I discovered how chocolate was banned in Spain and followed along as I saw the rise of chocolate in the aristocratic European society, where it was customary to drink chocolate before assassinations. Afterwards, I found myself in Switzerland's alpine mountains where cocoa was mixed with milk and the chocolate bar was perfected. Upon leaving the interactive tour, I stumbled across huge sacks of chocolate ingredients, including cocoa butter and nuts which you are allowed to sample from.

Guests can explore the small scale production at the factory, you can see first-hand a chocolate production line producing mini chocolates. After the tour, I noticed several children joining their parents to create their own chocolate recipes in the Atelier de Chocolate educational center for an additional fee. The tour ends in the large sampling room where you can taste to your heart's content a variety of chocolates to your sweet tooth's delight. The factory has a shop selling chocolates and souvenirs. Its small scale production line is a major tourist attraction in French speaking Switzerland with thousands of visitors passing through its doors each year. Before I go, I couldn't resist buying a few chocolate bars. Having visited the Maison Cailler, I leave with a heightened sense of appreciation before I bite into my next piece of delectable Swiss chocolate! ☺

在Maison Cailler工廠中，除了能瞭解巧克力歷史與製程，還有互動導覽與手作體驗課程。  
In the Maison Cailler factory, in addition to chocolate history and manufacturing process, there are interactive guided tours and DIY courses.  
メゾン・カイエの工場では、チョコレートの歴史と製造工程を知ることができるだけでなく、ガイドツアーや土産物づくり体験も楽しめます。

✦ 中華航空每周二、三、五、六有航班從桃園直飛阿姆斯特丹，可再轉搭天合聯盟航班至日內瓦。  
China Airlines flies every Monday, Wednesday, Friday, and Saturday from Taoyuan to Amsterdam directly. Passengers may transfer to Geneva via China Airlines joint venture with SkyTeam member flights.  
チャイナ エアラインは台北(桃園) - アムステルダム間を毎週月、水、金、土曜日に直行便にて運航しており、アムステルダムよりスカイチーム運航の便にてジュネーブまでお乗り継ぎいただけます。

Photo | 1- Maison Cailler 2- Shutterstock.com

Cuisine

