

Emirates celebrates World Chocolate Day



The ‘instagrammability’ of products is a leading trend for Emirates onboard products

Today on World Chocolate Day, [Emirates](#) is highlighting new special chocolate-focused desserts available in Emirates First Class Lounges in Dubai. Using “Valrhona Grand Cru Blends from around the globe, the airline has offerings such as the chocolate and pecan gateaux, an 85 percent Abinao chocolate cremeux, a pecan praline, Sacher sponge and spiced milk ice cream as well as Dulcey Chocolate (a “blond and biscuity flavoured chocolate”) a recent release detailed.

This month, the “special First-Class lounge dessert will be a rich chocolate extravaganza of 64 percent Manjari dark chocolate entremets, cocoa crumble, dark chocolate sponge, vanilla ice cream and caramel sauce,” the release described.

Across all classes, Emirates travellers can enjoy chocolate desserts and hot chocolate. “The most popular chocolate desserts onboard Emirates historically are the decadent Molten Chocolate Cake in First Class and the silky-smooth Milk Chocolate Mousse for children,” the release stated. “On longer routes, chocolate candy bars are served in a snack tray and chocolate lollipops are offered to children during festive celebrations.” In lounges, both vegan and non-vegan options are available.

According to the release, “35 million chocolate treats have been served onboard Emirates in Economy Class, more than 160,000 chocolates in Premium Economy Class since its launch in June 2022” and “an additional 4 million chocolate pairs [were] offered in Business and First Class.

“Emirates collaborates closely with connoisseur chocolatiers from around the globe, including Bateel, Coco Jalila and Forrey & Galland from the UAE, Godiva from Belgium, Valrhona from France, Butlers

from Ireland, Canonica and Neuhaus from Switzerland, Pacari from Ecuador and Hotel Chocolat from the UK. The chocolate brands are selected for a multitude of reasons including content — for example dark, milk or white chocolate, bonbons, pralines or truffles, with fillings of creamy ganache or tangy fruit, the all-important taste and texture component, alongside brand recognition, current trends, its 'instagrammability' and whether it is sustainably sourced. Each handpicked chocolate brand is on board for a minimum of 3 months before a new selection is introduced to delight frequent flyers," the release said.