

Trip Ideas

## Cocoa Heaven: 25 Amazing Attractions for Chocolate Lovers

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Photo by Kasey from Babies with Backpacks

## 16) Antica Dolceria Bonajuto in Modica, Sicily

"The island of Sicily is known for having a cuisine of its own, and chocolate is no exception. In the southeastern Sicilian city (say that five times fast, will you?) of [Modica](#), you'll find a chocolate that is about as different from its northern European cousins as you can imagine. Modica-style chocolate, which came to the Mediterranean island from Aztecs via the Spanish, is "cold-pressed." Rather than being melted at high temperatures with butter, milk and sugar, Modica chocolate never reaches a temperature above 40 Celsius and is essentially ground together with sugar and flavorings.

To find out what this mix tasted like, I headed to Modica's highly-rated [Antica Dolceria Bonajuto](#) for some samples and a tour. It did not disappoint! When you bite into the chocolate, it doesn't melt – it crumbles. It is a strange sensation, at first, but delicious. While Antica Dolceria Bonajuto flavors this chocolate with a lot of different combinations, the best – in my opinion at least – are vanilla and chili. If you are headed to Sicily, it can't be missed!"

Kasey from [Babies with Backpacks](#) ([Facebook](#) and [Instagram](#))