



RECCHIUTI CONFECTIONS ARTISAN CHOCOLATES, DISTINCTLY SAN FRANCISCAN



Consuming about 11 pounds of the stuff per person every year, America eats and drinks all manner of chocolate, from the mass-marketed all-American candy bars to the imported bonbons and truffles of Belgium and France. Using words like “seductive,” “sensual,” and “decadent,” Americans claim chocolate as their favorite flavor when it comes to desserts. All this, yet most people in the United States are only familiar with super-sweet “snacking” chocolate, and have very little exposure to premium, dark chocolate and its myriad varieties and complex flavor profiles. Enter Recchiuti Confections, an artisan company in San Francisco on a mission to introduce consumers to “real” chocolate and to share with people what it was meant to be. There’s no going back – one bite of these handcrafted morsels will change the way you think about chocolate forever.

Recchiuti Confections was created by Michael Recchiuti and his wife Jacky Recchiuti in 1997. Michael, a European trained chocolatier, spent years in the test kitchen experimenting with herbal and other infusions before finally bringing his creations to the masses. He founded Recchiuti Confections with the idea that once you introduce truly exquisite chocolates to people, they will be won over instantly and forever. Then, as now, he achieved those exquisite chocolates by painstakingly selecting each ingredient – all natural – that would go into the final creation. Michael is constantly on the lookout for the freshest herbs and spices that make Recchiuti Confections a necessary indulgence and have made them an obsession to consumers nationwide. Everything at Recchiuti Confections is handmade in small batches using traditional European techniques with a contemporary twist.

Over time, other confections were added to the Recchiuti repertoire including dessert sauces that taste as good straight from the jar as they do over ice cream, a line of dragée (coated nuts & fruit), malted milk ball we call Revolution and an expanded line of bars with inclusion such as toasted sesame nougatine and burnt caramel almonds.

In 2003, Recchiuti Confections opened its first retail store in San Francisco’s Ferry Building Marketplace, the renovated historic building that has become a mecca for the artisan food community and a destination point for food lovers everywhere. Chocolate lovers from all over the world visit the store for a taste of Recchiuti’s creations and to pick up a quintessential San Francisco gift to bring back home.

In 2005 Michael’s book *Chocolate Obsession* (Stewart, Tabori & Chang), co-authored with renowned pastry expert Fran Gage, was released to wide acclaim. The book was a finalist at the 2006 James Beard Awards and won high honors for photography and design at the 2006 International Association of Culinary Professionals annual conference. Recchiuti creations have received praise from hundreds of upscale consumer publications, critics and the food and wine industry in general. Currently, new chocolates and confections are being developed with Michael finding new ways to make the chocolate consuming public happy and...obsessed. www.recchiuti.com

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