

**FOR IMMEDIATE RELEASE**



**MICHAEL RECCHIUTI ANNOUNCES “THE TASTE PROJECT”**

**New Multi-Sensory Tasting Series Will Feature Sweet and Savory Chocolate Pairings, Demonstrations and Culinary Events Throughout the Summer and Fall in San Francisco**

SAN FRANCISCO – May 28, 2009 – Michael Recchiuti, Chocolatier and Owner of Recchiuti Confections, is excited to announce “The Taste Project” – a new multi-sensory tasting series that will feature unusual and unique sweet and savory chocolate pairings, hands-on cooking classes and special culinary events. Michael, along with some friends in the food, wine and spirits arena, will guide folks on a taste exploration that is sure to challenge the palate and provide plenty of food for thought.

The series kicks off this weekend with the “Salt, Caramel and Chocolate” tasting led by Michael and self-proclaimed Selmelier Mark Bitterman, owner of Portland’s The Meadow, a shop offering the finest salts from around the world. Other tastings will include “Chocolate and Olive Oil” with Fran Gage, olive oil expert and cookbook author; “Spirits and Chocolate” with Lance Winters of St. George Spirits and “Fungi and Chocolate” with Far West Fungi. A complete listing of classes including dates, locations and class fees is listed below and can also be found online at [www.recchiuti.com](http://www.recchiuti.com) under Tasting Events.

“The ‘Taste Project’ is my way of examining the basic concept of what tastes good from the standpoint of flavor and flavor combinations as well as quality,” said Michael Recchiuti, chef-owner of Recchiuti Confections, San Francisco’s premier artisan chocolate maker. “Also, we’ve created a multi-sensory experience for our guests. Once someone walks into ‘The Taste Project’ – be it at our kitchen or on location – they will be treated to modern art or video projected on the walls, carefully chosen music and, naturally, a fabulous presentation of gastronomic delights.”

The series will begin this Saturday, May 30 and run through September 19. New classes may be added this summer, please visit [www.recchiuti.com](http://www.recchiuti.com) for the most up-to-date class schedule, details and class registration information.

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**ABOUT RECCHIUTI CONFECTIONS**

Founded in 1997, Recchiuti Confections is a San Francisco-based, independent artisan chocolate company. Recchiuti Confections – ranging from signature boxed chocolates to a variety of seasonal and specialty offerings – are available at the flagship retail store in San Francisco’s Ferry Building Marketplace, as well as on the web at: [www.recchiuti.com](http://www.recchiuti.com).

## 2010 CALENDAR OF EVENTS

### **Salt, Caramel & Chocolate with Mark Bitterman, Saturday, May 30, 2-4:30 p.m.**

**Cost: \$55 advance registration, \$65 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

Join Mark Bitterman and Michael Recchiuti as they explore a selection of the world's most delicious and unusual artisan salts. The afternoon will include a discussion of the complex, powerful, and sometimes unexpected ways salt combines with chocolate and other sweets to create new, profound flavors.

### **St. George Spirits & Chocolate with Lance Winters, Saturday, June 13, 2-4:30 p.m.**

**Cost: \$55 advance registration, \$65 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

This exploration will include spirits from the St. George vault and Michael's soon-to-be-famous Chocolate Shooters. The menu includes Raisin Cain (grappa-soaked raisin), Cherry Bomb (kirsch and Amarena cherry), Green Fairy (Absinthe and Sazerac cocktail), La Agavarita (Blue Agave tequila and lime syrup) plus two St. George surprises.

### **Chocolate Obsession 2—Serious Chocolate, Saturday, June 20, 2-4:30 p.m.**

**Cost: \$65 advance registration, \$75 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

The second in the Chocolate Obsession series, Serious Chocolate will dive deep into chocolate confection techniques, including tempering, molding and enrobing. Event price includes a copy of "Chocolate Obsession", Michael's cookbook.

### **Olive Oil & Chocolate with Fran Gage, Saturday, July 11, 2-4:30 p.m.**

**Cost: \$65 advance registration, \$75 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

Writer, baker and olive oil aficionado Fran Gage will lead a tasting of five extra-virgin olive oils, chosen from the current harvest. Michael promises to crank up the enrober so everyone can coat truffles with even more chocolate, and leave with some just-churned vanilla-bean ice cream, made with extra-virgin olive oil. Class price includes take home treats and a copy of Fran Gage's book "New American Olive Oil."

### **Piccino Dinner 2 (A Family Feast Birthday Celebration for Michael), Saturday, July 19, 6 p.m.**

**Cost: \$85//Reservations: Call 415.350.5157 // Location: Piccino Restaurant, 801 22nd St., San Francisco**

Join Michael for an encore dinner at Piccino as he celebrates his birthday with a family feast. The debut dinner (March 2009) was a huge hit and featured an entire menu of Recchiuti family recipes adapted to San Francisco seasonal ingredients.

### **Cheese & Chocolate with Doralice Handal, Saturday, August 1 & 2, 2-4:30 p.m.**

**Cost: \$55 advance registration, \$65 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

Doralice Handal from The Cheese Shop (Healdsburg, CA) and Michael Recchiuti host this swoon-filled afternoon of cheese and chocolate and more cheese. It doesn't get any better than this!

### **Fungi & Chocolate, Saturday, September 5, 2-4:30 p.m.**

**Cost: \$55 advance registration, \$65 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

Michael Recchiuti teams up with the folks from Far West Fungi for a tasting and education on the day in the life of a mushroom...complete with sweet and savory treats highlighting our fungal friends and a sampling of candy cap mushroom vodka, hand-stilled for Recchiuti by St. George Spirits.

### **Beer & Chocolate with Magnolia Pub, Saturday, September 19, 2-4:30 p.m.**

**Cost: \$55 advance registration, \$65 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

Magnolia Beer and Michael Recchiuti tag team on an afternoon filled with chocolate-based treats inspired by and created with selections made by the master brewer from Magnolia Gastro Pub.

### **Bread & Chocolate with Acme Bread, October 3 & 4, 2-4:30 p.m.**

**Cost: \$55 advance registration, \$65 at door // Location: Recchiuti Kitchen, 1198 Illinois St., San Francisco, 2<sup>nd</sup> Floor**

Monica Contois (Acme Bread) and Michael Recchiuti will explore and push the envelope on two natural allies—bread and chocolate. The menu for the afternoon will include such time-honored favorites as bread pudding and "Pop Tart" hand-pies, and shake things up a bit with a chocolate panzanella and an herbed tartine.