



RECCHIUTI AWARDS, ACCOLADES & HIGHLIGHTS

- “Chocolate Obsession” was nominated for a James Beard Award in Spring, 2006;
- “Chocolate Obsession” won high honors for photography and design at the IACP (International Association of Culinary Professionals) annual conference in Spring, 2006;
- In July 2003, *Oprah Magazine* named Recchiuti Confections’ Artisan Collection their Chocolate of the Month;
- Dubbed the "Picasso" of San Francisco chocolatiers by *Gourmet Magazine* in March 2002;
- Recchiuti is highly recommended by Mireille Guiliano, author of *French Women Don’t Get Fat: The Secret of Eating for Pleasure;*”
- *Real Simple* magazine named Recchiuti Confections "Best High-End Artisanal Chocolates" in February 2002;
- Mort Rosenblum, author of “Chocolate: The Bittersweet Saga of Dark and Light” mentions Michael Recchiuti in his book as a “masterful chocolatier with offerings to rival the finest French bonbons;”
- The Wall Street Journal rated Recchiuti as “Best Overall” chocolates in their Valentine’s Day chocolate review feature in February 2004;
- Chloe Doutre-Roussel, author of “The Chocolate Connoisseur” notes Recchiuti Confections in her book for “melding American forward-thinking with European artisanal methods” and for making “the best high-cocoa percentage bar I have tasted so far;”
- Michael was invited to speak and introduce his style of American chocolate at a tasting for the *Chocolat Aux Palais* Society in Paris, 2004;
- Michael was invited to speak on the panel at the *Hawaii Cacao 2005* symposium;
- Michael was invited to speak at Smithsonian’s Epicurean series about artisan chocolate making in Washington D.C., April 2005.

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