

Luxurious artisan chocolates

By Natalie Haughton, Daily News Food Editor

1/29/2007



San Francisco chocolatier and cookbook author Michael Recchiuti of Recchiuti Confections offers three special, luxurious Valentine's Day chocolate assortments. They are decadent and divine — and made with the finest ingredients. A 6-ounce box of Champagne Truffles (24 pieces; \$18) — dark chocolate truffles flavored with Schramsberg Blanc de Noirs from Napa Valley and dusted with confectioner's sugar — are rich and creamy and almost addictive. Bet you can't eat just one!

A Valentine's Day large box (32 pieces; 14 ounces; \$75) contains a varied assortment of fabulous chocolates, among them fleur de sel caramel, cassis strata, Ecuador varietal, Colombian varietal, burnt caramel, lavender vanilla, Kona coffee, sesame nougat, chocolate-covered candied orange peel, jasmine tea and Piedmont hazelnut. Some of the same flavors are also included in a medium Valentine's Day box (16 pieces; 8 ounces; \$40). Some count Recchiuti among the best artisan chocolate-makers in the country.

Unlike some flavored chocolates we've sampled, these flavored creations are subtle and smooth — and the flavors don't overpower the wonderful, rich chocolate. We were partial to the caramel, varietals, hazelnut, coffee and orange peel.

The Kona coffee chocolate was among the best tasted anywhere in a long time — it was refined and very subtle. Granted, the chocolates are pricey — but so worth it for a special gift (any chocophile would welcome them) or indulgence. Available online at www.recchiuti.com or at the Recchiuti Confections store in the San Francisco Ferry Building Marketplace.