

THE GOOD LIFE

FOOD & WINE

Confection Obsession

Those with a passion for chocolate can now experience the pleasures of creating its rich, fresh flavors and aromas in their own kitchens.



Michael Recchiuti's exquisite chocolate confections.

MAREN CARUSO, CHOCOLATE OBSESSION

Ask any chocolate connoisseur who makes the best chocolate in the country and the list always includes San Francisco-based Recchiuti Confections. Since 1997, Michael Recchiuti has been making his mark in the world of artisanal chocolate with his original recipes and sophisticated flavors. He has spent years perfecting the infusion techniques for his famous ganache creations – creative pairings of herbs, flowers, spices and teas that complement rather than overpower the chocolate. His signature flavors – Earl Grey tea, burnt caramel, tarragon with grapefruit and lavender vanilla – can now be

replicated at home by the adventurous chef. Recchiuti and food writer Fran Gage have collaborated on the aptly named *Chocolate Obsession* (Stewart, Tabori & Chang, November 2005; \$35), a gorgeous guide to the art of creating all manner of chocolate delights from truffles and molded chocolates to barks, soufflés and cookies.

For those seeking immediate gratification, beautifully wrapped boxes of his delicious chocolates can be ordered at www.recchiuticonfections.com. Recchiuti will also be appearing at the New York Chocolate Show from November 10-13.