

Chocolatier

A TASTE OF THE GOOD LIFE

NOVEMBER 1993

THE MOST SINFUL
DEVIL'S FOOD CAKE EVER

A TOAST TO BREAD & CHOCOLATE

5 FABULOUS RECIPES

SUPER-RICH
TUXEDO PARFAITS

TATOU
OUTSTANDING
DESSERTS
FROM
NEW YORK'S
PREMIERE
SUPPER
CLUB

BLINTZES WITH A BANG
CHOCOLATE MAKES THE DIFFERENCE

3.95 USA / 4.50 CAN



WHAT

A BETTER BREW

Braun, a leader in the coffee-making industry, is introducing a new range of coffee-makers worth noting. Braun's FlavorSelect coffee-makers possess state-of-the-art technology; the coffee's full flavor is extracted, leav-



ing the bitter oils and acids behind. Consumers can also control the intensity of the coffee flavor, from mild to robust. These Euro-style coffee-makers look good on the counter, and come in a range of reasonable prices. They're sold in fine department and specialty shops nationwide.

HOLIDAY BAKELINE

'Tis the season to start baking, and Land O'Lakes has come up with a great idea to help home bakers. Their Holiday Bakeline is staffed by home economists capable

of answering any query from those knee-deep in flour and distress. The Bakeline is open November 1 to December 24, 1993, from 8 a.m. to 6 p.m., Central Standard Time. All callers will receive a free recipe leaflet, "Bake a Holiday Tradition," filled with recipes and information about cultural celebrations. (1-800-782-9606.)

WEAR WHAT YOU EAT

Apparently the latest fragrance trend in Europe is to wear a scent similar to what you like to eat, according to Comptoir Sud Pacifique. This company manufactures unusual fragrances and offers them in stores located in such trendy towns as Cannes, Milan and Biarritz. Look for vanilla-apricot and vanilla-almond eau de toilette, as well as pure Tahitian vanilla shampoo, bath/shower foam milk, perfumed body cream and eau de toilette. A vanilla and chocolate nut oil-based eau de toilette will debut the end of November. These toiletries are sold in the U.S. in perfumeries, apothecary and specialty shops, boutiques and by mail order. (212-333-5815.)

CONFECTION COLLECTION

The chocolate-covered pralines of Harden & Huyse source ingredients from all corners of the world—li-



queurs from Italy, nougat and fruit puree from France, Canadian butter and cream and Belgian chocolate. The highly regarded Canadian company bases their confections on Old World Belgian family recipes. Harden & Huyse have four shops in Canada (in Manitoba and Saskatchewan) and their

pralines are sold throughout the country in Eaton's department stores and other specialty shops. Their solid reputation is spreading to the U.S.; these chocolates are now sold in New York's Dean & DeLuca as well as other cities' specialty food stores, and by mail order. (416-782-7751.)

