

FOOD *and* TRAVEL

Gourmet travels

**SOUTH KOREA
ECUADOR**

Everyday Asian
with Bill Granger

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BREAKS**

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adventurous cruises*

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cooks simple

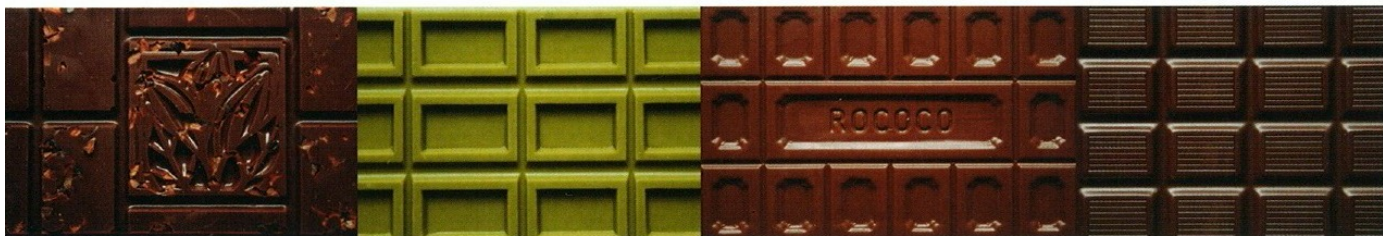
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THE CHOCOLATE ISSUE

OVER 30 PAGES OF PURE CHOCOLATE INDULGENCE

CHOCOLATE CHOCOLATE CHOCOLATE CHOCOLATE CHOCOLATE CHOCOLATE



Ten of the best flavoured bars

The range of chocolate bars on offer today is vast, so to help you separate the wheat from the chaff, Sarah Jane Evans picks her ten favourite milk, white and dark creations

MILK FLAVOURED BARS



Amelia Rope Pale Lemon and Sea Salt, 39%, 100g, £5.60. A creative blend of flavours for this Academy of Chocolate gold medal-winner: the milk chocolate itself is very appealing, while the subtle tartness of lemon and the merest pinch of sea salt give everything a vivid lift. ameliarope.com



Rococo Sea Salt Organic Milk Chocolate Artisan Bar, 37%, 100g, £4.25. A well-deserved Academy of Chocolate gold medal winner. The creamy milk chocolate is given a fine, pure edge from the addition of the ultra-clean tang of sea salt. This is milk chocolate for grown-ups. rococochocolates.com



WHITE FLAVOURED BARS



Amedei 'Pistacchi' white milk chocolate with pistachios, 50g, £3.95. Amedei may be up there with the top producers of dark chocolate, but this goes to show that they can have fun with white chocolate too. Very sweet, but deliciously textured with alluring Sicilian green pistachios. chocolateandlove.com



Artisan du Chocolat Matcha Tea White Fusion Bar, 45g, £3. White chocolate, but thoroughly grown up with the addition of matcha tea – the bar is an unlikely shade of green but the resulting flavour blend has a pleasing, milky sweetness. A glimpse into the wonderful world of Japanese-inspired chocolate. artisanduchocolat.com

DARK FLAVOURED BARS



The Grenada Chocolate Company Organic Nib-a-licious 60%, 85g, £5. Made from Trinitario cocoa beans grown, manufactured and produced by small estates on the Caribbean island of Grenada. This bar is wild, crunchy with an undertone of soothing, fruity richness. Great fun. chococo.co.uk



Valrhona Manjari Orange Dark Chocolate 64%, 100g, £3.22. This has long been a favourite with chefs and chocolate eaters; while some adore the texture of the fine orange peel in this Academy of Chocolate gold medallist, others would rather just have the well-balanced original. The manjari chocolate is fruity, with acidulous intensity. [waitrose](http://waitrose.com)



Åkesson's Madagascar Criollo 75% Pink Pepper, 60g, £4.95. From Bertil Åkesson's family estate in Madagascar comes the cacao for this elegantly packed dark and silky bar, its darkness soothed by the rush of pepper. chocolateandlove.com



Hotel Chocolat Purist 50% 'Dash Of Milk' with caramel, Island Growers St Lucia 70g, £6. Dark, but soothed by that dash of milk, with a slight underlay of tiny caramel slivers. Long lasting, with a final note of black cherries. Made with Trinitario cocoa, a variety that boasts loads of character. hotelchocolat.co.uk



Paul A Young Voatsiperifery Pepper Artisan, 50g, £3.92. Paul A Young is known for his innovative filled chocolates, but he always has handy plain and flavoured bars – stem ginger, cocoa nib, lavender – for traditionalists. This silver medal-winner is delicately spiced; the bar's small size makes it all too easy to finish in one go. paulayoung.co.uk



'Coffee Affair', Organic Dark Chocolate With Coffee 55%, 100g, £3.20. Coffee is all too scarce these days used as a flavour for chocolate or ice cream, so this silver medal-winner is a welcome 'adult' taste. It's strong, but not overwhelming, with a distinct espresso aroma. chocolateandlove.com