

DEAN & DELUCA

CHOCOLATE TRUFFLES • SPAIN

This Barcelona chocolatier has created an extraordinary truffle: dark Valrhona chocolate armed with a center drenched in Cabernet Sauvignon vinegar ganache. The explosion of taste is sensational.

3.2 oz. #400379 \$20



XOCOATL GIFT • ITALY

In the baroque setting of Modica, the Bonajutos make chocolate following the same ancient Aztec techniques that the Sicilians learned during the Spanish occupation. Chocolate is "cold worked," not melted, which creates a unique grainy texture. No butter emulsifiers. *The collection includes 4 dark chocolate bars, 2 with cinnamon and 2 with vanilla, plus 20 pieces of dark chocolate with chili pepper (al peperoncino), packed in a black cigar box. Four 3.5 oz. Chocolate bars, 20 pc.*

Chocolate Box 7 oz.

#400435 \$45.00



FINE CHOCOLATES

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PHONE (800) 221-7714

THE CHEESE COURSE
LATE SPRING 2003
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