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BLING IN THE HOLIDAYS

Desserts garnished with edible gold and silver are a festive addition to any holiday dessert menu or buffet. This holiday season Easy Leaf Products, the distributor of Oro Fino (edible gold) and Argento Fino (edible silver), commissioned food and beverage experts to develop sumptuous recipes to showcase their products. Recipes include a sparkly Caribbean cocktail, a beet appetizer and show-stopping desserts like Petite Couverture Cakes and Vanilla-soaked Sponge Cake – each of which is adorned with edible gold and edible silver. Award-winning mixologist Ryan Magarian, renowned chef Wendy Brodie and specialty dessert ingredient company PreGel America each created unique recipes embellished with edible gold in honor of the holidays. For more information or to purchase Easy Leaf products, visit www.easyleafproducts.com.



DREAMING OF A CHOCOLATE CHRISTMAS

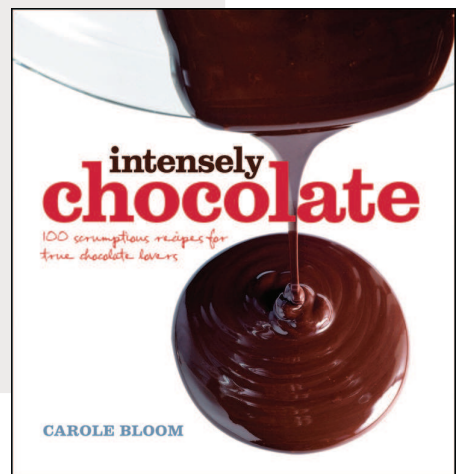
Norman Love Confections has created a line of limited edition chocolates just for the holidays. Flavors include Candy Cane, Gingerbread, Eggnog, S'mores, Hot Toddy, Rum Raisin, White Christmas and Champagne, and all are available in 5-, 10-, 15-, 18-, 25-, 36- and 50-piece boxes. Prices start at \$13 through \$95 (not including shipping and applicable taxes). Founded in 2001 by Norman and Mary Love, Norman Love Confections creates and distributes ultra-premium, handcrafted artisanal chocolates. Based in Southwest Florida, the corporate headquarters has both production and retail operations. For more information or to place an order, call 866-515-2121 or visit www.normanloveconfections.com.

TINA COCOLINA



Pastry chef Martin Howard and writer Pablo Cartaya have teamed up to create a sweet little confection of a book: *Tina Cocolina* (Random House, \$16.99). This children's book shares the adventures of Tina, a little girl with a sense of fun and a flair for fashion. Like many pastry chefs, she's always on the hunt for the perfect topping. This mouthwatering picture book includes cupcake and frosting recipes from Martin Howard. Available from bookstores nationwide and from www.amazon.com.

CHOCOLATE BY THE BOOK



Two new books on the subject of chocolate have recently been released. *Intensely Chocolate* (Wiley, 2010, \$27.95) by Carole Bloom features a collection of 100 chocolate recipes, from simple classics such as her Individual Molten Mocha Cakes to the inspiring Chocolate-Passion Fruit Ganache Tart. Lavishly illustrated, *Intensely Chocolate* is a solid resource for recipes tailored to high-end chocolates. *Green & Black's Organic Ultimate Chocolate Recipes: The New Collection* (Kyle Books, 2010, \$24.95) was edited by Micah Carr-Hill, the man with the title Head of Taste at Green & Black's. Carr-Hill called upon fans, friends, celebrities and chefs to share their favorite chocolate recipes, and the result is a collection of everything from chocolate teatime treats to elaborate show-stopping desserts. The list of contributors include Delia Smith, Tom Aikens, Sharon Osborne, The Hummingbird Bakery, Greg Wallace, and Kirsty Allsop, with recipes that range from classics like Prue Leith's Chocolate Roulade to modern twists such as Mary McCartney's Chocolate and Coconut Rice Pudding and Micah's very own Chocolate Charlotte. *Green & Black's Organic Ultimate Chocolate Recipes* is packed full of expert advice and recipe ideas that showcase the magic of all things chocolate. Both books are available at www.amazon.com and bookstores nationwide.