

MIA: Norman Love Makes Chocolate a Work of Art

BY AMANDA GAINES | DINING + DRINKING, NEWS | JULY 2, 2015



Milk chocolate connoisseurs, unite! National Milk Chocolate Day is coming up on July 28th. Not that you need a holiday to each chocolate of course, but it never hurts. So one of the fanciest ways to celebrate this day (and the other 364) is with Norman Love Confections chocolates.

Chef **Norman Love** is the president and founder of [Norman Love Confections](#), the nation's best premium chocolate company. His chocolates are unique in that no mass-assembly lines are used during production. Each piece of chocolate is handcrafted with the world's finest ingredients by the company's "chocolate artisans."

Norman Love Confections is also famous for its artistic and aesthetic presentation of their chocolates.



Love was first inspired to become a chocolatier by the universal love of chocolate. After serving as an executive pastry chef in many luxury resorts including The Beverly Hills Hotel and The Ritz-Carlton, Love launched his company in Fort Myers, Florida, in 2001.



Since founding Norman Love Confections, Love has received exceptional national and international recognition, including one of National Geographic's "10 Best Chocolatiers in the World," and one of Gulfshore Business' "40 people of influence in Southwest Florida."



The company is famous for its Norman Love Confections' BLACK line, which is their line of intensely ultra-premium dark chocolate. This collection of dark chocolates that has been included in Forbes' list of the nation's top 10 truffles features rich, single-origin chocolates from five of the world's finest growing regions, along with sipping chocolates—a European tradition.

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