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I cover singular, luxury travel and food experiences around the world

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Norman Love's Artisan Chocolate

Chocolate lovers in the U.S. may argue about which nationality can lay claim to the finest chocolates — [Belgium](#)? [Switzerland](#)? [France](#)? For some reason, we never consider our home grown names. But that would change if [Norman Love](#) had the same visibility as Neuhaus or Lindt or La Maison du Chocolat.

Based on the west coast of [Florida](#), in Fort Myers next to the Red Sox's spring training compound [JetBlue Park](#) (a location that shouldn't be held against him by Yankee fans) with a satellite shop in nearby [Naples](#), Love can compete with the best of the international brands. (And with Valentine's Day coming, good to remember that he does mail order.)

His background is as a pastry chef, for the Beverly Hills Hotel and globally for Ritz Carlton as corporate executive pastry chef overseeing 30 pastry kitchens around the world. But he left in 2001 to found Norman Love Confections. It was a good move: the individual chocolates he turns out are remarkable for the depth of flavor, quality of the ingredients and hand painted beauty. He also recently expanded into a premium dark chocolate line, Norman Love Confections BLACK with source ingredients from the five best growing regions in the world, along with gelato. But for those watching their weight, he also turns out a killer sorbet that is so densely flavored that you don't feel deprived at all.



Norman Love's handpainted chocolates



Norman Love's dark chocolate BLACK collection

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