



For the Love of Chocolate

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Friday, February 20, 7:30pm-10:30pm - Fontainebleau Miami Beach, 4441 Collins Avenue, Miami Beach

Expert pastry chef and world-renowned chocolatier Norman Love will be among the lineup of accomplished chefs at the [Wine Spectator's Best of the Best sponsored by Bank of America and Merrill Lynch](#) at Fontainebleau Miami Beach.

This will be the first year Love will be participating in the [Food Network & Cooking Channel South Beach Wine & Food Festival](#) presented by FOOD & WINE. Tickets to the sold-out event were \$350 each and Love is looking forward to participating in the festival. Love has chocolate salons in Fort Myers, Estero and Naples and soon hopes to expand into the Miami market. They will be serving dazzling chocolates and macaroons at his tasting booth, just a hint of flavors soon to come.



Love traveled internationally in his position with the Ritz Carlton and in 40 years as a pastry chef he learned that the love for quality chocolate is a worldwide passion. "Chocolate seems to make people happy," said Love, taking great joy in his creations and the impactful euphoria it produces.

A leader in artistic expression in ultra premium chocolates, Love's confections are handmade with a whole lotta love, using the finest ingredients. With four retail stores and a chocolate factory in Fort Myers, Love assures that the integrity of the product is never compromised by being present in his factory daily, overseeing production and supporting Norman Love Confections' extremely talented group of professionals.

Love's artisanal methods use the finest ingredients that equate to decadent confections geared to awaken your senses with delightful twists on familiar flavors. "I import ingredients from all over the world," said Love. To assure freshness, everything is made in small batches daily and never frozen.

As Americans are developing a growing appreciation for ultra premium items, artisans are educating consumers and consumers are paying for quality that is simple, hand crafted, creative and flavorful. One of their most popular items invoking delectable childhood flavor memories. S'more Love wraps dark chocolate around a baked graham cracker, homemade marshmallows and salted bourbon vanilla caramel, paying a great homage to the classic S'more.



A true passion for his art, Love began making ice cream in Fort Lauderdale at age 15. Forty years later Norman Love Confections produces nearly 7 million pieces of chocolate a year in the Fort Myers chocolate factory. They offer cooking classes and donate to 250 non-profits. The chocolates are featured on Princess Cruise lines and Norman Love has been recognized six times for producing the best ultra-premium chocolates in the nation. Forbes.com included Norman Love Confections BLACK line on its list of the nation's top 10 truffles; The Huffington Post listed it among the six best U.S. destinations in its Chocolate Lover's Travel Guide; and USA Today named Love as one of its top 10 entrepreneurs for 2014.

Norman Love Confections creates and distributes handcrafted artisanal chocolates from its Fort Myers corporate headquarters that encompasses both production and retail operations. Chocolates, gift baskets, sipping chocolate and Love's new book, "Artistry in Chocolate, A Story of Love," also can be ordered online at www.normanloveconfections.com.

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