

# epicure

## BITES

### Too grand for cake

I bought ingredients to make chocolate cake and chocolate mousse, with the best of intentions. But the Felchlin Grand Cru Maracaibo clasificado 65 per cent cocoa blend never made it to the fridge, or oven. It was too tempting with its coffee and plum and raisin flavours. Its delicate cinnamon and orange blossom aromas could not be ignored. The creamy mouthfeel and caramel notes of Maracaibo Criolait 38 per cent meant it fared no better. Max Felchlin is one of Switzerland's oldest and largest privately owned chocolate manufacturers and creates a range of Grand Cru couverture chocolate. The title of Grand Cru is given only to cocoa of noble grade such as Trinitario and Criollo beans. The Maracaibo range is single-origin chocolate created with only the Venezuelan Criollo bean. Apparently it's great to cook with too.

**LEANNE TOLRA**

*Felchlin Grand Cru chocolate varieties are available at Monsieur Truffle, Prahran Market; Kooyong Cellars, Kooyong; King & Godfree, Lygon Street; Darrivill Farm stores. Maracaibo blends 500g block \$17-18.*

