



Dark Chocolate

A Guide to Artisan Chocolatiers
Steve Huyton

ISBN: 9781864708066

Publisher: Peleus Press

Territory: World excluding Japan, South Korea, North Korea, and South East Asia

Size: 210 mm x 148 mm

Pages: 208

Illustrations: 329 colour

Hardback

Price: £14.95



- Presents over 40 chocolate makers from across the globe
- Features beautiful photography throughout
- Offers insight into the philosophies and processes behind each chocolate maker's method
- Provides comprehensive tasting notes for selected products
- Includes award-winning chocolate makers Chocolat Madagascar; popular brand Bahen & Co (who has featured in *Vogue*, *Gourmet Traveller*, and *Country Style*); and United States-based Goodknow Farms (who has featured in *USA Today*)

What happens when a modern-day penchant aligns with artisanal tradition? Revival. Any chocolate enthusiast will know that the enjoyment of dark chocolate is akin to that of fine wine, consumed with contemplation and appreciation for the process and ingredients.

Dark Chocolate is a thoughtfully curated book featuring over 40 chocolate makers from across the globe, each with philosophies underpinned by fair trade practices and a commitment to the craft of bean-to-bar chocolate making. Laden with beautiful photographs, **Dark Chocolate** is an accessible go-to guide for dark chocolate connoisseurs and novices alike.

This book has been curated by **Steve Huyton**, an Australian writer/author specialising in art and design. His previous books focus on horology, luxury design, and architecture, and he is a regular contributor to exclusive print magazines, such as *Esquire*, *Luxurious Magazine*, and *Roche Elite*. He publishes on his website at www.totaldesignreviews.com.