



## Dark Chocolate

A Guide to Artisan Chocolatiers

Steve Huyton

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- Presents over 40 chocolate makers from across the globe
  - Features beautiful photography throughout by gastronomic producer and food stylist Tari Azevedo
  - 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 specializing 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](http://www.totaldesignreviews.com).