

Larder | Chocolate Heaven

CHOCOLATE EMPORIUMS MAY BE POPPING UP LIKE COFFEE SHOPS ON EVERY CORNER ACROSS THE COUNTRY, BUT ONLY THE WORK OF A FEW CREATIVE CHOCOLATIERS HAS CROSSED THE BOUNDARY INTO ART BY LORA ZARUBIN



Katrina Markoff, surrounded by Chinese takeout bins filled with chocolate at the Vosges Haut-Chocolat boutique in SoHo, NYC. For other boutique locations, visit vosgeschocolate.com. ▶

Vosges Haut-Chocolat

Katrina Markoff, owner and founder of Vosges Haut-Chocolat, and her sister, Natalie, who does PR for Vosges, are innovators in the world of chocolate. If this sounds like hyperbole to you, try a bite of their Mo's Bacon Bar (\$7 for a 3-oz. bar), which is made with crunchy bits of applewood-smoked bacon, alder-smoked salt, and deep milk chocolate. (The combination was inspired by Katrina Markoff's favorite childhood dish: chocolate chip pancakes, bacon, and maple syrup.) Vosges's Collezione Italiano (\$37 for a box of 9 pieces) features the earthy, tannic flavors of ingredients from the Mediterranean, such as balsamic vinegar, olive oil, and Tuscan fennel pollen. My favorite chocolate, the Rooster truffle, shaped like the craggy peaks of northern Italy, is made with Taleggio cheese and has a shelf life of only seven days. For a more classic flavor combination, try the organic peanut butter bonbons. Himalayan salt and Fleur de Sel add subtle crunch and balance to these creamy sweet treats (\$27 for a box of 9 pieces). [888-301-9866. vosgeschocolate.com]

