



katrina markoff

CAKE WIZARD / CHICAGO

What she's known for: Infusing cakes with magical flavors like green tea and tapioca

If the celebrated truffles from Vosges Haut-Chocolat are like little exotic jewels, with their unusual flavors of wasabi, curry and champagne, then Vosges Hauts-Gateaux are **giant gems of wedding cakes**. Vosges owner Katrina Markoff, who studied patisserie at Le Cordon Bleu in Paris before opening her first **truffle-centric boutique** in Chicago in 1998 (she now also has stores in New York City and Miami), has extended her talent for blending chocolate with herbs, spices and flowers to wedding cakes. Vosges Hauts-Gateaux range from the Gatsby, in which dark-chocolate cake is alternated with pastry cream and **ganache flavored with champagne and blackberries**, to the Kayoko, a white-chocolate pound cake with pink cherry blossoms and accents of green tea. Markoff is also all for cupcakes—albeit with a Vosges touch. “Spice it up, whether it’s chiles in chocolate frosting, or something more unusual, like pandam leaf,” she says. “Or use curry and coconut buttercream for an Asian thing. There are so many ways to be creative.”

—Heather Kenny