

# nadia

APRIL | MAY 2017

## Treat Yourself

- Sweet Easter delights
- Local artisan chocolates
- 3 ways with ganache

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IN THE  
SOLOMONS

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TO BOOSTING YOUR  
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## OCHO

**What do they make?** Single-origin chocolates made with cacao sourced from the Pacific Islands. Interesting flavour combinations include horopito and kawakawa and 'beekeeper', made with manuka honey, bee pollen and puffed amaranth.

**Who makes it?** Ocho stands for Otago Chocolate Company, which was founded by Liz Rowe. Her team of four work in the brand's Dunedin factory, which has an onsite cafe and shop.

**Where to buy:** Find stockists or buy direct at [ocho.co.nz](http://ocho.co.nz) or visit the store at 22 Vogel Street, Dunedin.

## SOLOMONS GOLD

**What do they make?** A range of bars and nibs using beans from the Solomon Islands. Flavours include orange and mint, and there's a choice of organic or coconut sugar.

**Who makes it?** Former coffee grower Glenn Yeatman is a director of C-Corp, which grows cacao in the Solomon Islands and has helped to develop the local industry. Glenn, who also worked for C-Corp in the Solomon Islands, makes the cacao into chocolate in Tauranga, with help from wife Angie and two others.

**Where to buy:** Select gourmet and specialty shops or at [solomonsgold.co.nz](http://solomonsgold.co.nz).

## WHITTAKER'S

**What do they make?** While it's not considered a craft chocolate because of its manufacturing process and volume, Whittaker's is New Zealand's original and largest bean-to-bar manufacturer. Single-origin bars include Dark Ghana and Samoan Cacao, and its locally flavoured artisan range gives a nod to the craft industry.

**Who makes it?** Founder James Henry Whittaker's grandsons Andrew and Brian Whittaker run the brand, with Andrew's daughter Holly the marketing manager. The company produces its chocolate in a Porirua factory just outside Wellington.

**Where to buy:** Most supermarkets and dairies stock the brand. See [whittakers.co.nz](http://whittakers.co.nz).

## Crafty chocolatiers

### WILDNESS

**What do they make?** Organic dark chocolate with cupuaçu, a unique Brazilian fruit, and additions including coconut and sesame seeds.

**Who makes it?** French chef and chocolatier Marie Monmont with a small team in Wellington, using Brazilian beans and cupuaçu. She also works with the Department of Corrections and the Red Cross, giving



# THE CONNOISSEUR'S GUIDE TO CHOCOLATE

A TASTING GUIDE BY GEMMA O'SULLIVAN, WRITER AND CHOCOLATE MAKER BASED IN WELLINGTON

## 1 Look

Take a piece of chocolate – ideally over 50% cocoa – and examine it. High-quality chocolate will have an even, glossy sheen. There should be no dullness or white tones that indicate poorly tempered chocolate.

## 2 Taste

First breathe in the aroma, then pop a small piece in your mouth. It should melt easily on your tongue. Chew the chocolate and swish it around a little. Now, with your mouth closed, inhale through your nose to elevate the flavour. Note what you can taste. Is it sweet? Sour or bitter? Or even savoury?

## 3 Think

Chocolate can vary greatly in flavour; it can taste fruity, floral, spicy, roasted, nutty or earthy. Once you get a taste for it, chocolate can pop with flavours such as banana, coconut, cherry and even tobacco. These aren't added flavours – they are the natural notes of the beans. The more you experiment with tasting, the more you'll develop your palate for chocolate.

**Death by chocolate** From top: Bars by Wellington Chocolate Factory, Wildness, Ola Pacifica and Trade Aid; Marie Monmont of Wildness creates chocolate with cupuaçu, a Brazilian fruit; chocolate from Ocho and Hogarth, plus cacao husk tea by Mayan Man.



packaging work to refugees and prisoners.  
**Where to buy:** Shop or find stockists at [wildness.co.nz](http://wildness.co.nz), or try it at Wellington restaurants such as Logan Brown.

**TRADE AID**

**What do they make?** Organic, fairly traded milk and dark chocolate in flavours such as Sri Lankan spices, crisp mint and salt toffee crisp.  
**Who makes it?** Trade Aid bucked the trend for processing your own beans, preferring to upskill and pay more to cacao growers from the Conacado Co-operative in the Dominican Republic to process them. The chocolate is made in Trade Aid's Christchurch factory.  
**Where to buy:** Trade Aid stores, some supermarkets, specialty stores and at [tradeaid.org.nz](http://tradeaid.org.nz).

**SHE UNIVERSE**

**What do they make?** A range of organic chocolates infused with "love" and "creativity", offering multiple flavours and treats such as the chocolate-filled and

coated Decadent Dates. The brand also makes a range of single-origin bean-to-bar products.  
**Who makes it?** She Universe was founded by spiritual teacher B Prior, whose meditation technique is practised daily at the company. A team in Christchurch makes the chocolate, headed by the brand's original chocolatier, Onagh Browne.  
**Where to buy:** At the brand's headquarters and cafe in Christchurch's Governors Bay or its shop at The Tannery. Also available at shops throughout the country or from [sheuniverse.com](http://sheuniverse.com).

**MAYAN MAN**

**What do they make?** Tea made from cacao husks, which are removed after the cacao beans are roasted.  
**Who makes it?** Sam Angliss, who discovered the tea at a chocolate-making class in Peru. He sources husks from Wellington Chocolate Factory and Hogarth.  
**Where to buy:** Shop and find stockists at [mayanman.co.nz](http://mayanman.co.nz).

**Made with love** Abel Fernandez, Conacado's export manager, in the drying station where cacao beans are fermented and dried for export; the head maker at Wellington Chocolate Factory empties the grinder after cacao nibs and sugar have spent 36 hours conching. The chocolate is poured into containers to solidify, aged for a month and tempered into bars, before being wrapped in artist-designed paper (pictured are bars of Salted Caramel Brittle and Chilli Lime Nuts).