

Local Finds: Rustic Chocolate Revival

Cooking Light Contributor April 16, 2014

Patricia Tsai produces stone-ground, bean-to-bar chocolate using the same processing techniques Mayans and Aztecs relied on thousands of years ago. The Los Angeles chocolatier was inspired after tasting traditionally made chocolate on a culinary tour of the Yucatán. The lightly roasted, sun-dried beans are fermented for only three days (half the time of most), and the resulting bars are full of earthy flavors, with a soft, crumbly, slightly gritty texture—an entirely novel indulgence. —*Jenn Garbee*

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