

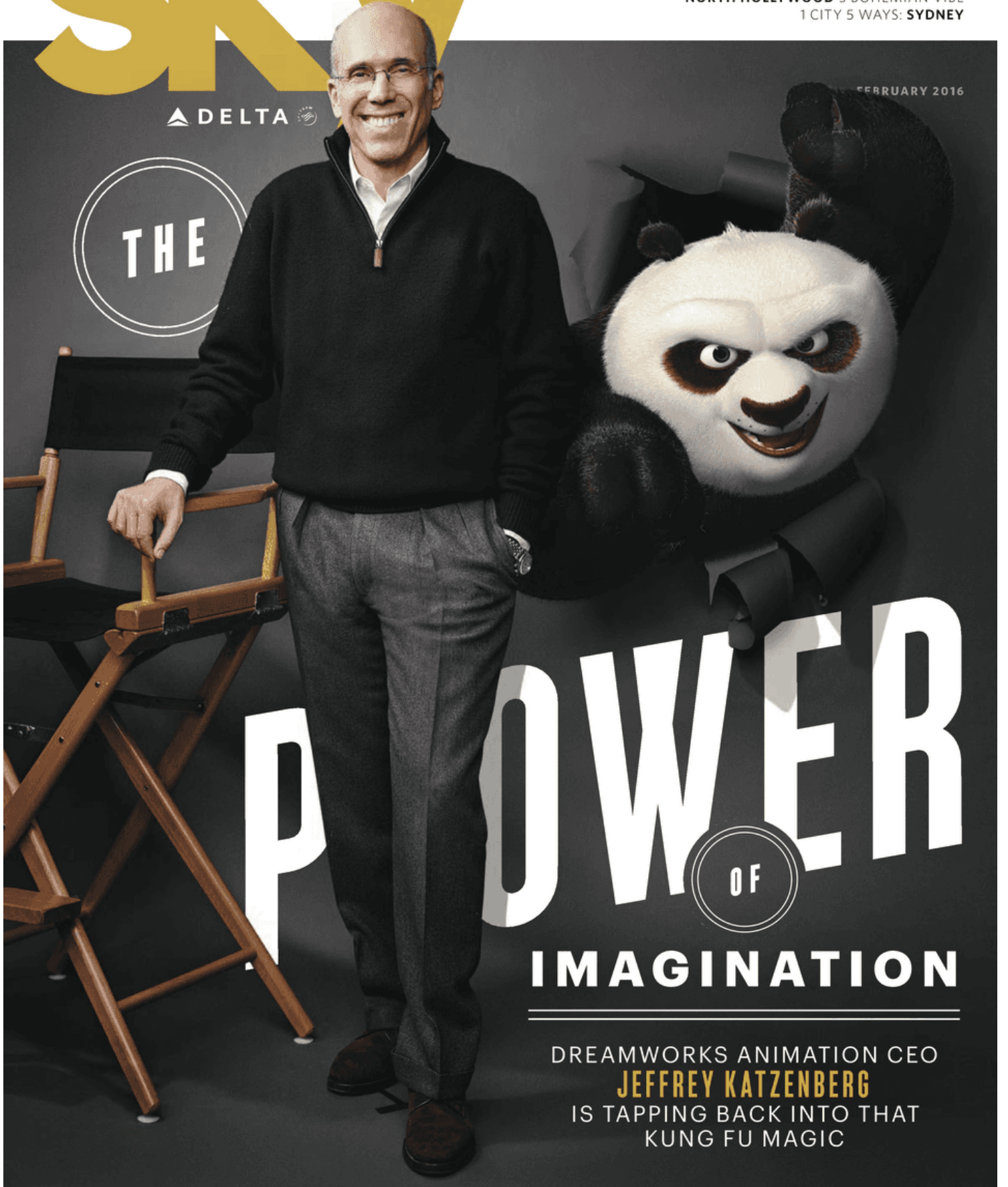
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FEBRUARY 2016

FEATURING
L.A. PICKS FROM THE CITY'S **INNOVATORS**
LL COOL J ON RAP & THE GRAMMYS
THE FUTURE OF L.A. **TRANSPORTATION**
NORTH HOLLYWOOD'S BOHEMIAN VIBE
1 CITY 5 WAYS: **SYDNEY**



POWER OF IMAGINATION

DREAMWORKS ANIMATION CEO
JEFFREY KATZENBERG
IS TAPPING BACK INTO THAT
KUNG FU MAGIC



PATRICIA TSAI

Cacao beans are king for this Los Angeles-based confectioner.

IT'S NOT THE TYPICAL candy maker who attends Wharton business school and gets her CPA before setting her sights on creating chocolate using centuries-old indigenous techniques. Or who travels the globe to find the perfect cacao bean. Welcome to the magical world of Patricia Tsai. Step inside her LA shop, ChocoVivo, and prepare to rethink your perceptions of chocolate. This is not the land of European-style, sugar-laden sweets. Says Tsai, "I look to traditional Mayan and Aztec techniques as the base for our confections and want the ingredients to speak for themselves." Texture is key, and flavors—such as the much-lauded almond and sea salt combo—are ground into the shop's signature bars. And sourcing the chocolate is all-important. "We do not buy cacao beans from a broker," notes Tsai proudly. "I found an amazing cacao farmer in Tabasco, Mexico, and he taught me the whole process—from fermenting the beans to how they are dried. At ChocoVivo, we have a very intimate relationship with cacao and steward the beans from tree to table."

—JASON OLIVER NIXON



▶ **The cacao bean** is native to the Americas and was introduced to Europe by the Spaniards in the 17th century.

▶ **Milk and dark chocolates** include cocoa solids and cocoa butter. Pure white chocolate, however, only includes cocoa butter, which is why it has an ivory color.

▶ **Cacao** only grows between 20 degrees north and 20 degrees south of the equator.

CANDY'S DANDY

Go crazy for chocolate in France, Pennsylvania and Switzerland.



1 Celebrate your inner choco-holic with rows and rows of confections at the **Salon du Chocolat**, held in Paris each October.



2 Visit **Hershey, Pennsylvania**, to indulge in chocolate galore—from Hershey's Chocolate World to the decadent chocolate spa.



3 All aboard the **Swiss Chocolate Train** in Montreux, Switzerland, for scenic vistas and a tour of Maison Cailler The Swiss Chocolate Factory.