

PASTRY

BAKING

CHOCOLATE

ICE CREAM

Dessert

PROFESSIONAL

**AMORETTI 2009 PASTRY
CHAMPIONSHIP**

CRUNCH & MUNCH

BROOKLYN CHOCOLATE SCENE

OCTOBER 2009

\$5.95

10



DESSERTPROFESSIONAL.COM



TCHO GOES PRO

HOW TO LOCATE GREAT CHOCOLATE



Most of us have benefitted from using GPS when



GREAT CREPES

De Boer Food has just introduced a premium assortment of authentic plain and filled Belgian crepes for chefs, caterers and hoteliers. These light-as-air crepes are made with 40 percent fresh milk, not powdered milk, and make an ideal base for any number of creative desserts. They are heat-

and serve, will work in breakfast as well as dessert buffets and are shipped frozen. The plain crepes are 8.25 inches in diameter and are available in sweet and neutral flavors. Filled crepes are available in Apple-Raisin, Blueberry, Raspberry and Belgian Chocolate. For more info, email Herbie Martin at herbie@deboerfood.com or visit www.deboerfood.com.

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LE WHIF OF THIS

Le Whif is a puffable chocolate canister that simulates the sensation of eating chocolate, without, of course, the calories. The size of a lipstick, you pull the cap off Le Whif out to coat your entire tongue and mouth with a tiny amount of chocolate and, presumably, your hunger is sated. Le Whif comes in four flavors: Mint Chocolate, Raspberry Chocolate, Mango Chocolate and Milk Chocolate. According to Harvard professor David Edwards, lead inventor of Le Whif, "Over the centuries we've been eating smaller and smaller quantities at shorter and shorter intervals. It is said to us that eating was tending towards breathing, so, with a mix of culinary art and aerosol science, we've helped move eating habits to their logical conclusion. We call it 'whiffing.'" For more info or to order Le Whif, visit www.lewhif.com.