

# Chocolate News

A gastronomic revolution in chocolate

Raw chocolate

A cure for acne in chocolate

Healthy chocolate

Chocolate could help with heart disease

# A gastronomic revolution in chocolate

When we think of indulgent delicious chocolate we think of cacao enriched with cream or butter to give richness and texture, right? Think again!

Earlier in the summer we were invited to meet a pastry chef turned chocolatier who is doing things very differently. We went along to the studio of Damian Allsop in Marlow who challenged all of our points of reference in chocolate.

Prior to becoming a chocolatier Damian working for many of the culinary greats such as Joan Roca, Gordon Ramsay and Giorgio Locatelli as executive pastry chef. It was during this part of his career that it dawned on Damian that the ingredients that we add to cacao to make chocolate could actually be masking the flavour of the chocolate and indeed the ingredients that we often add to the chocolate such as berries, citrus, caramel etc.



To listen to our interview with Damian visit - <http://www.youtube.com/watch?v=3S8Up95do3I>

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This breakthrough sent Damian on a voyage of discovery to find out what he could replace butter or cream with, that would allow the true flavour of the chocolate to come through. After many trials and experiments Damian discovered that the best substitute for these ingredients that allowed the maximum flavour to come through was in fact water!!

The culmination of this work was in 2007 when Damian formed Damian Allsop Chocolates with his partner Anna.

Damian through his business is now bringing this gastronomic revolution to the world to give a lighter purer chocolate, un-hindered by lactics to give a chocolate experience that is more intense, fresher and one that allows the true flavours of the additions to be accurately represented as well as the purity of the chocolate itself.



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As Damian continues to learn and discover, so the range of Damian Allsop Chocolates grows, whether it be chocolate truffles, salted caramels, different ganaches, enrobed orange confit to wild and wacky “clouds” with their light, airy and crunchy centres, or chocolate lollipops and bubble crunch!

For us not only was this a fascinating insight but also a great inspiration to look at what you are doing and challenge why you do certain things and how perhaps by ringing the changes you can make the good even better!

To order some of Damian’s delicious chocolates visit [www.damianallsop.com](http://www.damianallsop.com)



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