

DESSERTS

M A G A Z I N E

...for people who eat dessert first.

You can have your chocolate...
and eat the box too!

Chuck (Charles) Siegel has been making chocolate in San Francisco since 1987. He uses only the finest ingredients, including some of the world's best chocolates, organic herbs, fruits and nuts as well as the freshest organic Straus cream and butter. Everything is made by hand in very small batches using traditional techniques, and all of the chocolates are shipped within three days of being created.

Charles Chocolates has created an Edible Chocolate Box Collection, which looks too good to eat. It includes; Fresh Orange & Lemon Marzipan Assortment, Fleur de Sel Caramel Assortment, The Spring Collection, and The Heart Collection.

Featured here is their Tea Collection created in collaboration with Teance, a specialty teahouse in Berkeley, California. The tea-infused chocolates flavors include: lichee, jasmine, Formosa oolong, osmanthus, and charcoal-fired oolong. Visit www.charleschocolates.com, to find out more about their Edible Chocolate Box Collection.

