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More Morsels: Beard Papa cream puffs come to Bay Area

By Carolyn Jung
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CHOCOHOLICS TAKE NOTE: The divine Charles Chocolates of Emeryville invites chocoholics to its temporary store, open only through May 27 at 3527 California St. in San Francisco's Laurel Village; (415) 751-1958. This Saturday, as well as May 27, the store will feature special focused tastings. This Saturday, it's fleur de sel caramels; next Saturday, it's peanut butterflies, made with heavenly peanut praline.

Owner Chuck Siegel started Attivo Confections chocolate company in San Francisco when he was 25, selling gourmet s'mores and giant Granny Smith apples dipped in caramel, nuts and chocolate. He started Charles Chocolates in 2004, crafting candies made with organic herbs, as well as organic cream and butter from Marin County's Straus Family Creamery. Everything is made by hand in small batches.

The *pâte de fruit* jellies (in blood orange, white peach, grapefruit, and passion fruit) contain at least 45 percent real fruit, making them taste more like the real deal than mere sugary candy. A box of 25 pieces is \$25. A half-pound box of assorted chocolates (\$27) contains such irresistible delights as Poire William milk chocolate caramel, Earl Grey truffle, and Mojito Heart (mint-infused lime ganache with a splash of dark rum, all encased in bittersweet chocolate).

If you can't make it to the store before it closes, you'll be glad to know Charles Chocolates also are available at www.charleschocolates.com or by calling (510) 652-4412.

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