

News... the latest news



Let Them Eat Cheesecake!

For me, the traditional Christmas Pudding has always been an anomaly; it's nice enough on a cold winter's night, but after a... [read more](#)



Why Aren't Men Allowed to Like Liqueurs? – Tia Maria

Saying I like the occasional liqueur feels like a confession. Blokes are not supposed to enjoy... [read more](#)



Dickinson & Morris Christmas Hamper

Indecision, lack of forethought and joining the queues for 'last-minute-acquisitions' are traits... [read more](#)



Tenzo Three Piece Ceramic Knife Set

For anyone who takes both pleasure and pride in the art of cooking, a good set of knives is one... [read more](#)



Chocolate... Some Like It Hot

As a general rule, the majority of British adults would class themselves as tea or coffee drinkers, leaving hot chocolate behind only... [read more](#)



Add Some Colour to Your Kitchen

Cookery has become a very solemn business in recent years. No longer is the humble fairy cake a thing to be carelessly whipped up on... [read more](#)



Knorr Gravy Pots

A certain snobbishness exists among foodies with regard to their personal gravy-making skills. I am no different and I have always... [read more](#)



Heinz Hot Sauces

There have been a few new sauces that have found their ways into the Robertson family larder in recent months. Much of the... [read more](#)

Celebrate National Chocolate Week with Carved Angel

...because sometimes we need an excuse to indulge

By Emily Hirschmann

For me, chocolate is an integral part of a healthy diet – there's nary a circular meal that can't be made square by the addition of a chocolate pudding, or a slab of cake – but I'm told that mine is not a widely held belief. For those who adhere to the conviction that chocolate is an excess too far for the maintenance of a svelte figure, there needs to be an excuse to dip their toes (or more probably, tongues) into the waters of pleasure... Thank goodness then, for National Chocolate Week (October 8th-14th 2012).

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There are myriad forms in which this sublime substance presents itself, but if the luxury is a rarity, then the occasion should be marked with quality. So forget your high street bars and your up-market truffles, turn instead to the delectable delights of **The Carved Angel**, and in particular to their **Gold 'Sensation' Chocolate Spread**. Available in three fabulous flavours – cherry, clementine and mango – the Sensation collection marries handcrafted chocolate with top quality fruit to create a taste spectacular you'll never forget. Rich, smooth and gorgeously creamy with a delectable fruity tang, Sensation is not just tasty, but versatile too, ideal for tarding up your toast, sprucing up your sponges, melting down for dapper dipping, or my personal favourite – shovelling in with a spoon!

If, on the other hand, you would like your calorie intake to go no further than your nose, you can rely upon **Potters Crouch Candles** to deliver a fattening fragrance to soothe your senses. Available in a tin that provides a 50 hour assault upon your salivary glands, **Potters Crouch Chocolate Caramel** is the acme of olfactory indulgence.

So, whether you're sniffing it in or sucking it up, I wish you one and all, a very happy Chocolate Week and many many happy returns.

Carved Angel Gold 'Sensation' Chocolate Spread is £4.50 per 215g pot and available from www.thecarvedangel.com

Potters Crouch Candles Chocolate Caramel is £8.50 and available from www.potterscrouchcandles.co.uk

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