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Hi every one!

Winter is time to enjoy chocolates wear a coat and a scarf then go around Melbourne to see what's happening!

First of all Cacao has open its latest venture @ the Melbourne GPO building corner of Bourke & Elisabeth in the middle of the ground floor where you can enjoy the full range of Cacao chocolates, sit down in this beautiful gallery while you sip a hot chocolate and look around!

The chocolate of the month bring a new flavour in accordance with the season!

This month the Caramel Noir, see recipe.

Secondly the Chocolate Rush is happening again but this year in Melbourne the week end of the 10th of August at Abbotsford Convent, St Heliers Street, Abbotsford, Victoria 3067.

This show is all about chocolates, for all 'chocoholics' who want to learn more about this beautiful product-Chocolate.

A bientot & enjoy!

Caramel Noir

Ingredients

500gr	Sugar
40gr	Glucose
400gr	Thickened cream
1pcs	Vanilla bean
40gr	Unsalted butter
50gr	70% Dark Couverture

Process

- Boil cream and vanilla. Meanwhile, dry caramelize sugar & glucose.
- Take off heat and slowly add cream to caramel.
- Return to heat and bring mixture to 116°
- Remove from heat and add butter. Mix well.
- Remove vanilla bean and add chocolate. Mix again.
- Pour into frame and allow setting.
- Cut in square, enrobe in dark

