

# GOOD LIVING

TASTES ... TOOLS ... TRAVEL ... TRENDS ... TALK ... TALENT ... TECHNOLOGY



It's a chocolate trove.  
It's a jewelry box. It's our  
favorite holiday gift.

## CHOCOLATE PANACHE

Eye candy, indeed. We wanted this faux alligator-skin box in fire-engine red even before we knew there was anything inside. What a bonus, then, to remove the top and discover a quartet of berry-colored drawers housing an array of elegant chocolates.

Maribel Lieberman, co-owner of New York City's Lunettes et Chocolat boutique, combined her own aesthetic sensibilities with the talents of her artist husband and of chocolatier Jacques Torres to compose this multisensory delight. Tor-

res, former pastry chef at Manhattan's Le Cirque 2000, blends his own beans to craft the dark, milk, and bittersweet chocolates he uses to coat fillings flavored with everything from hazelnut praline and mint ganache to liqueur-soaked cherries and candied ginger. He infuses cream-based centers with cinnamon, cardamom, cloves, and coriander; Earl Grey tea and Colombian coffee; saffron and honey; and essences of raspberry, passion fruit, lemon, and mandarin orange.

Lieberman's husband (also named Jacques)

creates the whimsical surface designs on paper, and Torres transfers them into sugar before tattooing them on the chocolates. (Those who've sampled any of Torres's pastries will know that they taste every bit as good as they look.) Lieberman herself designed the box, which, when you consider that in addition to sunglasses and chocolate, her shop sells all manner of earrings and tiny trinkets, makes a lot of sense. \$75 for a box of 36 chocolates (866-925-8800).

—Shannon Rodgers