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CHALMERS CHOCOLATE SPOONS UP SWEET IDEAS FOR VALENTINE'S DAY

Chocolatier offers easy tips for creating a romantic experience for your special someone

SANTA MONICA, California (February 10, 2006) – We all love our significant others. Many of us love chocolate. What began as a Friday night family tradition to go with ice cream and TV is now a tasty business. This year for Valentine's Day, Chalmers shares some favorite ideas for creating a luscious, romantic day from simple, delicious recipes, to mood setting home accents.

The Santa Monica-based company produces two amazing all-natural flavors, original Luxe Dark and Ultra Mint, both made with the finest European cocoas and natural ingredients. The result is a dense, ganache-like sauce free from high-fructose corn syrup that's perfect to spoon, melt, spread or dip.

The Food

The Easiest Fondue Ever

Simply melt Chalmers' original Luxe Dark Ganache in either a double boiler or fondue pot (careful not to microwave it as it ruins the texture). Serve with cut up pineapple, apples, pears, pound cake and your favorite cookies.

Divine Mint Hot Chocolate

To prepare, heat one cup of milk per person to scald – avoiding bringing milk to a boil. Add 2 Tbs. Chalmers' Ultra Mint Ganache per 1 cup of hot milk. Stir, and adjust to taste. Pour mixture into hot chocolate bowls. Serve hot with fresh whipped cream and a mint leaf to garnish.

Simple & Splendid Sandwich Cookies

Spread shortbread rounds or thin chocolate wafer cookies with a layer of the Chalmers Ganache of your choice and press another on top to create simple, splendid treats. Arrange them on a cake plate to present as a special Valentine's treat before or after dinner

Sweet & Savory

This amazing treat brings together sweet and savory in a seductive dance. Grab a thin, crusty baguette from your favorite bakery. Slice the bread thinly. Spread a generous layer of Chalmers' original Luxe Dark Ganache on the slices and sprinkle lightly with a few grains of coarse sea salt (or Hawaiian – for a subtle red accent) on the center of each slice for an amazing mix of flavors.

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The Mood

- ♥ Print passages of your favorite poems on white, linen paper. Singe the edges of the poems for an aged look. Leave these bits of love around the room and tack one to the front door.
- ♥ Toss red scarves over your (non-halogen) lampshades for a sensuous, lounge-y look.
- ♥ Fill votive candle holders with cinnamon red hot's and nestle red or gold candles inside. Pepper the room with these for a romantic glow.
- ♥ Set the tone with sexy music, like classics from Ella Fitzgerald or Sarah Vaughn, or with something more contemporary like the lush new *Cherry* by Lisa Shaw, Sharper Image's *Bliss* compilation, or Martina McBride's exclusive *My Heart* CD from Hallmark.
- ♥ Don't forget to sprinkle a few rose petals on the pillows.

About Chalmers Chocolate

Chalmers Chocolate, original Luxe Dark, Ultra Mint, and Mucho Mayan Spice ganache, is available in 8.25 oz. jars. Log on to www.chalmersganache.com or call 310-451-3717 to find locations in your area. For photos, additional recipes or to schedule an interview, contact Michael Duffield Communications at: 404/888-8884.

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