

FOOD

& DRINK

Haute Chocolate

"Think of a rainbow, times 20," says chocolatier darling **Kate Weiser**. That hint gives you an idea of what Weiser is dreaming up for her 2014 holiday chocolates. Per usual, Weiser is putting her own Jackson Pollock-like splattered spin on the season with bon-bons and ornaments for decorating the tree or giving as gifts. Her traditional globe ornaments are anything but ordinary, measuring 5 inches in diameter, made of 61 percent cacao semisweet chocolate and spray-painted with a chocolate-cocoa butter mix in shades such as hot pink and teal. At first glance, you'll be asking, "How is that chocolate?" But that's just what Weiser wants. "I just love it when people can't believe it's chocolate," she says. See for yourself: The collection is available by special order or at Ascension Coffee, eatZi's and, of course, Weiser's flagship Trinity Groves location. From \$22, 3011 Gulden Lane, Suite 115, 469.619.4929, kateweiserchocolate.com

—Kate Bielamowicz



SWEET TOOTH

Kate Weiser's mini chocolate Christmas trees are adorably edible holiday treats.