

# Sweet treats in store

**KIRRIBILLI'S** Rebecca Kerswell is a self-confessed chocolate addict.

And with her own shop lined with everything from organic dark chocolate with pink peppercorn and nutmeg to white chocolate sprinkled with berries, there's more than enough to satisfy her sweet cravings.

After spending years studying the craft of chocolate-making - honing her skills in her Edinburgh store for six years - Ms Kerswell is planning to share her knowledge at chocolate connoisseur evenings in her Kirribilli store.

"We will talk about everything from bean to bar while trying different chocolates," she said.

"The best thing about chocolate is that you can add so many different flavours to it."

She sources her cocoa beans from all over the world including



**CHOC'S TOPS:** Rebecca Kerswell says the best varieties melt on your tongue.

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Madagascar and the Caribbean.

And she spends hours in her kitchen coming up with new flavours, such as the "wonderful mistake" one of her staff made, dipping figs in chilli chocolate, a bestseller, she said.

And once you try good chocolate, there is no turning back.

"Good chocolate just melts on your tongue; that's how you tell the difference," she said.

"People don't believe me when I say I'm not sick of chocolate, but it's true.

"I eat it every day and would crave it if I didn't."

Details: [www.coco.chocolate.com.au](http://www.coco.chocolate.com.au)