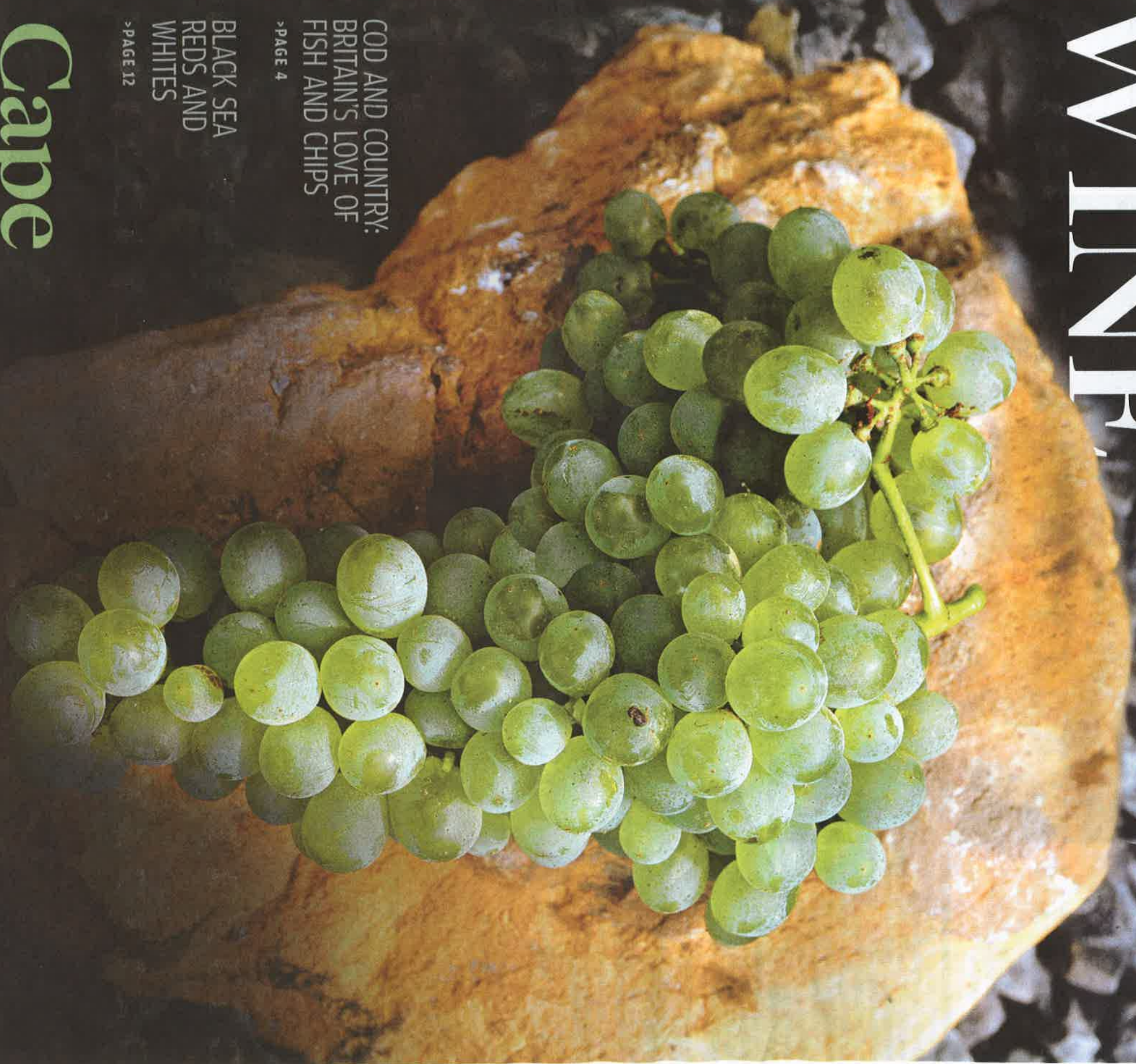


# FOOD & WINTER



COD AND COUNTRY:  
BRITAIN'S LOVE OF  
FISH AND CHIPS

> PAGE 4

BLACK SEA  
REDS AND  
WHITES

> PAGE 12

## Cape grapes

South African wines > PAGE 6

## TAKE 5 HOT CHOCOLATE

Hong Kong's temperatures never fall below freezing, but as soon as the mercury drops below 20 degrees Celsius, it gives us licence to tuck into a steaming mug of hot chocolate. **Janice Leung** takes a soothing sip



### Poulain Poudre 1848

Although this time-honoured French brand is now owned by confectionery giant Cadbury, it promises the same high quality. Never having had the pre-industrialised version, I'm in no position to compare, but a probable modern innovation is a powder that dissolves in cold milk.

With rigorous whisking, an instant cold chocolate is possible. Distinctly chocolate-y and not too sweet, what it lacks in viscosity it makes up for in convenience. **450 grams, HK\$116, City'super, citywide**



### Amedei Cioccolato in Tazza

These dusty-looking nibs look like rough offcuts from Amedei's chocolate factory. Given that it is from one of the world's finest chocolate makers, you might be tempted to eat the mixture straight out of its chic yellow tub. But be patient. Whisk it with milk as instructed, and the nibs will break down to form a voluptuous, velvety drink, with the same fruity notes as their chocolate bars and the bonus fragrance of the hazelnuts, almonds and vanilla added to the mix. **250 grams, HK\$170, City'super, citywide**



### La Maison du Chocolat Tasse de Chocolat

This hot chocolate comes in the form of beautiful little pearls in a slender, transparent cylindrical case. As with most of its peers, it requires a saucepan. The instructions tell you to bring the milk to a boil, but in doing so, an unpleasant skin forms. When the mixture finally cools down enough to drink, it has thickened considerably because of the gum in the glaze. While the flavours are rich, it is also very sweet and cloying. **210 grams, HK\$280, La Maison du Chocolat, shop 2006, IFC Mall, 1 Harbour View Street, Central**



### Jean-Paul Hevin Chocolate Powder

JP's chocolat chaud is a simple blend of cocoa powder and sugar. This fine powder with occasional small, irregular lumps must be heated with milk and stirred for a few minutes over the stove. Again, there is a risk that the milk will be overheated. An eagle eye and some cooking experience will prove beneficial. The result is a silky-smooth beverage filled with deep, nutty flavours, with just the faintest touch of sweetness – a chocolate fiend's liquid vice. **200 grams, HK\$200, Jean-Paul Hevin, shop 2045A, IFC Mall, Central**



### Green & Black's Organic Hot Chocolate Drink

This now-household organic brand offers an instant hot chocolate in a sturdy glass jar. The instructions call for boiling milk, but if you're really lazy, simply dissolve the fine powder in a little hot water first, then add milk at any temperature. This little trick makes it much easier to make cold chocolate. But convenience has its down side. Although it's a palatable drink, it lacks a rich chocolate flavour and tends to be on the sweet side. **300 grams, HK\$88, Threesixty, citywide**