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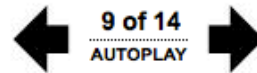
# DEPARTURES

## The Best Craft Chocolates You've Never Heard Of



Courtesy To'ak

beans grown by 14 independent cacao farmers in coastal Ecuador, each of the 574 bars he's created thus far comes in a box made of Spanish elm, the same wood used to ferment the seed, and a pair of wooden tweezers, since handling the chocolate with your fingers could alter the flavor and aroma. Unique floral and citrus notes, which melt into a pleasant lingering bitterness with hints of apricot to finish suggest it's all worth it. [toakchocolate.com](http://toakchocolate.com).



### To'ak, Quito, Ecuador

Lanky conservationist and To'ak co-founder Jerry Toth is on a quest to produce the best chocolate in the world. He's relying on the most painstaking processes required to do so, no matter the cost—a 1.5 ounce bar sells for \$260. Using hand-selected heirloom Arriba