

CHOCOLATE RATINGS



Oocoa Chocolates: Dark Chocolate Nut Butter Cups

March 1, 2009

Diana Malouf, the creator of Oocoa Chocolates is an original thinker who alchemizes chocolate visions into fantastic edible creations.

These are really extraordinary. Ingenious, delicious, beautiful, and packaged in a modern but not outre style. There are nine flavors of little fez-shaped chocolates, each about an inch in diameter and an inch high. They are filled with layers of nut pastes and other ingredients; some have truffle ganaches. My absolute favorite was the pistachio-date combo. Not only was it visually stunning, dark date paste abutting Kelly green pistachio marzipan, it was an inspired combination of flavors. The sunflower honey cup is unlike anything I have ever tasted: a honey and dark chocolate ganache that has an exquisite texture with a scintilla of crystalized honey. And, the macadamia guava, with its hint of toasted coconut, was unusual and mesmerizing. The cups with nuts and fruit, like the cashew apricot have a thick nut paste layer and a layer of fruit jam. Juxtaposed against the rich 61% chocolate, Ms. Malouf's texture and flavor combinations are unique and addictive.

The other five flavors are: classic peanut butter, a very dark rendition with 'Alaea Hawaiian sea salt (quite adult), hazelnut chocolate (one layer of ganache and another of hazelnut paste), marzipan truffle (three layers: two of marzipan sandwiching one of dark ganache), sesame fig (another great middle-eastern inspired blend), and almond cherry (almond paste layered with cherry butter). I enjoyed them all but thought the first four were truly stellar.

You can order a custom assortment by specifying your choices in the "comments" section at checkout.

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