

# Luscious European chocolates: find them in Fredericksburg, Texas

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The espresso Liquid Praline from Chocolat was divine. The rich luscious chocolate with just the right sweetness had given way to an explosion of intense coffee. Savoring the flavors brought a grin of delight.

European style chocolate is probably one of the last things visitors expect to find in the hill country of Fredericksburg, Texas.

As odd as it sounds, [Chocolat](#) located at 330 W Main St in Fredericksburg is the sole American producer of confectionary process known as Liquid Praline (liquid center chocolates).

These aren't the mediocre mass produced injected-filled chocolates Americans have been eating for decades. Lecia Duke studied under a Swiss master Chocolatier to learn how to create a thin sugar shell which she then fills with luscious flavors ranging from espresso to Texas orange liqueur. The filled shell is

Even eating these chocolate treasures requires a special technique. Lecia instructs visitors on how to savor the flavors. "Let the chocolate begin to soften and melt in your mouth," she explains. "If you just crunch down you won't get the full experience. Then gently crack the thin sugar shell and let the liquid center mingle with the warm chocolate."

Then, the smile of pure delight lights up their faces. They've just had the Chocolat experience.

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