



Chocolat

Fredericksburg

Master chocolatier Lecia Duke first learned the art of making candy from her grandmother and then attended the famous Wilton School of Cake Decorating and Confectionary Art in Chicago. She started her chocolate career by making corporate logos in chocolate. Some of her early customers were actress Mary Tyler Moore and the Judds of country music fame. After apprenticing under a Swiss chocolatier to learn how to make chocolates with liquid centers, Lecia founded Quintessential Chocolates in 1984. Her company became the sole U.S. producer of chocolates made with the fine confectionary process known the Liquid Moisture Barrier Technique. In 2002 Lecia opened her present shop, Chocolat, in a lovely old building on Fredericksburg's West Main Street. To add an American twist to the process, Lecia began to fill her chocolates with a wide spectrum of wine-based and nonalcoholic liquid centers in addition to the traditional liqueurs. And even her liqueurs aren't traditional. The selection of Premium Spirit Chocolates includes morsels filled with chocolate liqueur, crème de menthe, whiskey, Kentucky bourbon, peach schnapps, Russian vodka, Ohranj (orange), spiced rum, Tennessee whiskey, toffee liqueur, and more. The Crema d' Almendrado Tequila chocolates are notable for having their three distinctive flavors: almond, tequila, and chocolate. In ten years the company has made over 115 different flavors of liquid-center fillings. In addition to chocolates filled with cabernet, Cognac, tawny port, and raspberry wine, the selection features chocolates made with wines from several private-label producers, including two Texas wineries. Chocolat also makes handmade European-style truffles, barks, nut clusters, and other fine specialty confections. All candies are made fresh daily on the premises. If your Hill Country itinerary includes Fredericksburg, be sure to visit Chocolat. You can even watch the chocolates being made!



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