
as seen in

where MAGAZINE

February 2007



Eye Candy

Jason Andelman's confectionery dreams finally came true in June 2006. In earlier years, as the pastry chef of Washington's TenPenh Restaurant, Andelman sold chocolates as a side venture, on-line and to small gourmet stores. But today his chocoholic devotees can watch the edible pieces of art materialize in his Arlington, Virginia, store **Artisan Confections** (page 16). Community bonus: with an annual Artist Series, designs of local talents appear in miniature on the chocolate surfaces, and a portion of the sales benefits Arlington Cultural Affairs.

Unusual flavors range from ancho chili to peanut butter and jelly. Chef's preferences: Tahitian Vanilla Bean and the 85% Extra Bitter. In a day and age when preservatives infuse the American diet, Andelman's treat are chockfull of French Valrhona chocolate, fresh butter, cream and other perishable ingredients. This gives goodies (free of artificial preservatives) a shelf life of only two to three weeks. So while it's tempting to admire Andelman's artwork, know time is of the essence.—CW
