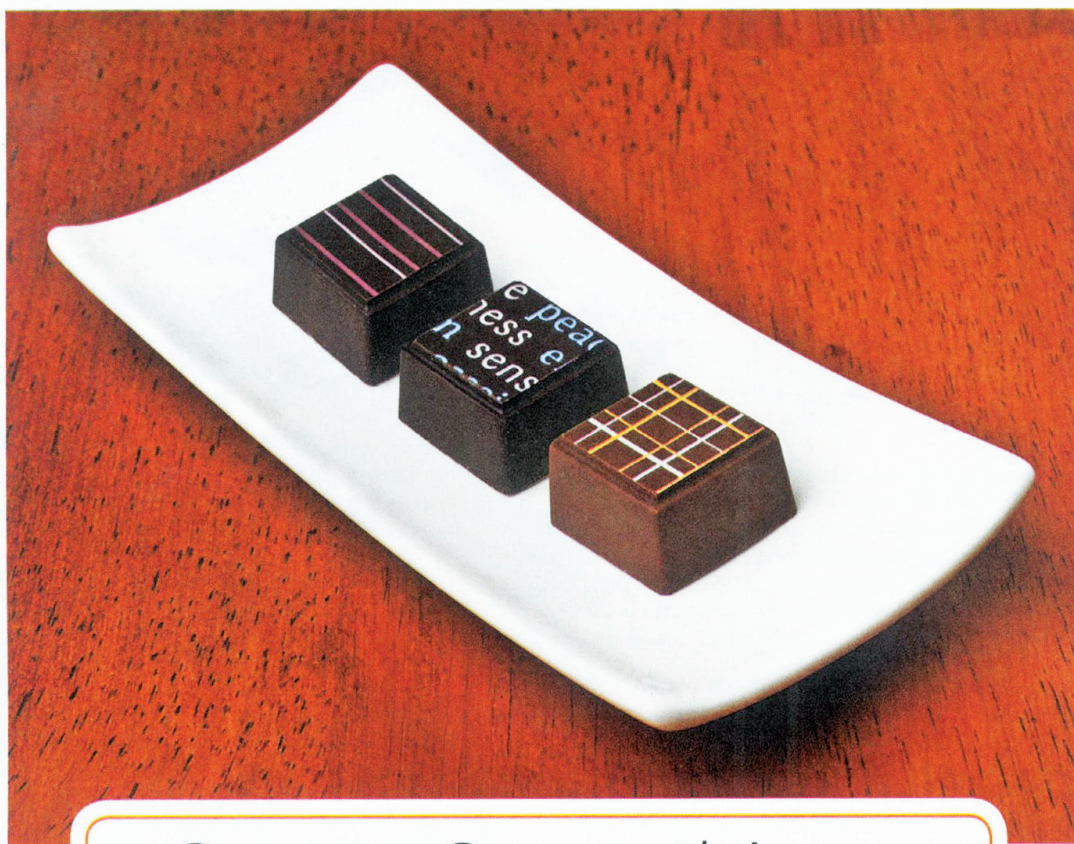


AUSTIN MONTHLY

Dining

Restaurant Guide



Sweet Somethings

A few years ago, Nicole Patel found herself sitting at home just before Christmas, only days before giving birth to her first son. With no energy for holiday shopping, she turned on the Food Network and saw a special on how to make truffles. She was intrigued, and after hours of kitchen experimentation, she had created truffles as gifts for her friends and family. Realizing her love of concocting new flavors and designs, Patel opened her own gourmet chocolatier in 2008, and it's clear that she was onto something. Delysia offers several mouthwatering collections such as the Signature, with cinnamon, hazelnut, coffee, caramel and peanut butter, and the Mothers Day line, which includes lavender, white chocolate and English breakfast truffles. Then there's the divine wasabi raspberry truffle, which won first place at the Texas State Chocolate Festival, and the wine truffles sold at Hill Country wineries including Becker and Driftwood Estate vineyards. Delysia has enough creative concoctions to please just about every palette, but for those with unique tastes, Patel offers custom-designed chocolates. Whether they're custom made or part of one of the regular collections, Delysia's chocolates are so artistically crafted, they're almost too beautiful to eat. But not quite. *Delysia Chocolatier, 413-4701, delysia.com* — KAITLYN MOISE