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DELYSIA CHOCOLATIER

*Austin's resident chocolatier
Nicole Patel shares her
passion for chocolate
confections.*

In just five short years, Delysia Chocolatier has become Austin's premier artisan chocolate maker. But the mastermind behind the artistic truffles and award-winning confections coming out of these ovens is no culinary school prodigy. With a master's degree in engineering from Texas A&M, Nicole Patel was working as an industrial engineer fulltime for a Fortune 100 company here in Austin. But in her free time she enjoyed experimenting in the kitchen, making truffles as gifts for friends—learning techniques from cooking shows on TV instead of in a culinary classroom.

"I simply modified a recipe I saw on TV, adding a little of this and a little of that," Patel says. "Much to my surprise, they were delicious. I found myself making them for every holiday, birthday party, and potluck dinner."

Now Patel creates more than 60 delicious and memorable flavors of truffles in her Austin kitchen, including Delysia's award-winning wasabi raspberry and jalapeño tequila truffles. If you're looking for a healthy excuse to eat chocolate, Delysia offers a Wellness Collection—green tea, bittersweet chocolate and blueberry truffles—all high in antioxidants. The Latin Truffle Collection, a health-conscious blend of dark chocolate, cayenne, jalapeño and habanero peppers. And finally the Balsamic Vinegar Truffle Collection incorporates Con' Olio Oils & Vinegars' 18-year-aged balsamic—an



ingredient highly regarded for containing polyphenols, antioxidants that can protect the body from heart disease and cancer.

"My vision for launching Delysia Chocolatier was to provide customers with the most unique, flavorful and memorable chocolate creations available," she says. "I knew that those with a discerning palette deserved the best in quality, flavor and customer experience."

There is no mass production at Delysia: Each artisan truffle is hand-made personally by the chocolatier herself.

"We are dedicated to using local, sustainable ingredients whenever possible, allowing us to offer the best quality chocolate possible," Patel explains. "We support local businesses just as other businesses have supported us. One of our specialties is creating chocolates using the rich and fruitful flavors of wine: We've partnered with local vineyards such as Becker Vineyards and McPherson Cellars to incorporate their

products into a special line of chocolate creations." Delysia is the first chocolatier in Texas to use local wines in its chocolate recipes.

The chocolatier is also dedicated to supporting a healthy community here in Austin, participating in the Sustainable Food Center of Austin's annual Farm to Plate event, which supports healthy and sustainable food education programs. Moreso, Delysia Chocolatier supports breast cancer research every October by contributing 25 percent of revenue from select dark chocolate truffles that are high in antioxidants, identified by researchers as directly preventing breast cancer.

"Our truffles are made in the traditional Parisian style, each preservative-free and created with the utmost care and attention to detail," Patel says. "We use fine quality chocolate and only the freshest ingredients so that our customers can enjoy truffles near perfection."—Erin Gray

*Delysia Chocolatier,
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