

Baristanet

Chocoholic Alert

Thursday, August 30, 2007

If you've got a sweet tooth, don't miss Miss Nicky's free chocolate and toffee tasting, all day tomorrow (Friday). Nicky Mesiah's recipes cover all dietary restrictions - Sugarfree/Gluten-Free, Bittersweet 'Chocolate' Confections, nut free. Indulge with less calories - you won't even miss the sugar or white flour.

When: 10am-6 pm.

Where: "Spice it Up" (229 Glenridge Avenue, Montclair)

What you can sample: Nicky's famous gourmet toffees: original and sugar/gluten free variety, deep dark chocolate cupcakes with chocolate ganache icing, Bittersweet 'Gluten Free/Sugar Free' Chocolate-Chocolate Chip Cookies, GlutenFree/Sugar Free Chocolate Blackout Trifle layered with ganache & fresh whipped cream, Miss Nicky's Coconut Toffee (no nuts), and (new!) Macaroon Toffee-with chocolate & coconut.

You know you want some...

Posted by Annette Batson on August 30, 2007 3:15 PM [Email this story](#) | [Permalink](#)

Gumbo-licious! *New Taught by Nicky Mesiah*

Listen to stories about the instructor's New Orleans roots as she demonstrates the preparation of her Grandmother Duvernay's authentic gumbo, a wonderful African-Creole delicacy. Explore the secret of the *roux* – the most important ingredient in the base of many great soups and stews! Homemade cornbread comes with the gumbo.

Nicolette Mesiah, graduate, Mt. Holyoke College, MA, Mesiah Event Planners, Inc.

1 Monday, 1-8:30, October 29, 2007 @ Montclair High School \$35