

Candy/Chocolates

AROA FINE CHOCOLATE—Using European tradition, modern technique and El Rey cacao beans from Venezuela, executive chef Tim Brown handcrafts truffles and chocolate pastries at Aroa, one of Boston's few native chocolatiers. Select from truffles, gourmet hot chocolate, pate de fruit, caramels, chocolate covered nuts and more. Frequent in-store tastings. Open Tu-Th 11 a.m.-8 p.m., F 11 a.m.-9 p.m., Sa 9 a.m.-9 p.m., Su 9 a.m.-5 p.m. www.arofinechocolate.com. 1651 Washington St., 617.425.4988 **E6**

HOTEL CHOCOLAT—This independent UK-based company is serious about the chocolate business, and abides by a "Less Sugar More Cocoa" mantra. But, when it comes to enjoying the stuff, Hotel Chocolat is all about fun and Brit wit. Only estate grown, top-quality cocoa beans and natural ingredients are used in products like champagne truffles, chocolate slabs, The Purist collection, and other goodies. Private tasting room, by appointment. www.hotelchocolat.com. 141 Newbury St., 617.391.0513. **F4**

TEUSCHER CHOCOLATES OF SWITZERLAND—This European import has a family tradition of using the finest natural ingredients to make delectable chocolate treats. The house specialty is the champagne truffle—a delicate blend of cream, butter and dark chocolate, a Dom Perignon champagne cream center and a dusting of confectioners' sugar. www.teuscherboston.com. 230 Newbury St., 617.536.1922. **E4**

