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This Easter “Cross Over to the Dark Side” with Swiss-Master Chocolatier

*This year celebrating 25 years of serving Toronto the finest
Swiss chocolates- stay tuned for party details*

Toronto, ON - March 16, 2010 – This Easter, Swiss-Master Chocolatier goes over to the “**Dark Side**” with a stunning array of hand-painted bunnies and eggs from Switzerland. The bunnies are hollow dark chocolate while the Easter eggs are filled with fresh dark chocolate cream. Each Easter bunny has a distinct look and is aptly named – *Wheelbarrow Bunny, Backpack Bunny,* and *Bunny ha-ha* are just a few. See photos on [Swiss-Master photo site](#).



Ingrid Laderach Steven, chocolate expert and owner of Swiss-Master Chocolatier, lovingly decorates and packages each item at the store once her supplies arrive fresh from Switzerland. She offers her clientele old-world charm along with her “Beautiful Chocolates for Beautiful People” promise.



“If you’re going to eat chocolate this Easter, then try dark chocolate. Recent studies have shown dark chocolate improves emotional well-being. Dark chocolate, especially chocolate that has over 70% cocoa is the best to go,” says Ms. Steven.

For those adventurous souls, Ingrid has even provided an Easter dark chocolate mousse recipe that’s perfect for the family after a Sunday dinner!

Even though Ingrid has stocked up on a large supply of dark chocolate for Easter, her die-hard fans have nothing to worry about – everything is also available as milk and white chocolate, except for her **Easter chocolate mousse** recipe:

Easter Dark Chocolate Mousse Recipe

Ingredients (serves 8-10):

400 grams Swiss-Master Dark Chocolate bars
4 eggs, separated
2 tbsp sugar
3 tbsp vanilla (use cognac, brandy, or Tia Maria if the kids aren't around)
2.25 cups whipping cream

Directions:

1. In a double boiler, melt the chocolate over hot water until smooth, stirring occasionally (or in the microwave on low, rotating continually).
2. In a large bowl, beat the egg yolks with sugar with an electric whisker on high speed until the mixture is pale in color, about 5 minutes. Beat in the vanilla. Beat in the melted chocolate, until well combined.
3. Beat the whipping cream in a large, cold bowl until it forms soft peaks.
4. Beat the chocolate mixture into the whipping cream until well blended.
5. Using clean whisks beat the egg whites until stiff but not dry. Fold into the chocolate mixture.
6. Pour mixture into a serving bowl. Chill until set, about 30 minutes.
7. Garnish with *Easter eggs or mini chocolate bunnies*.

About Ingrid Laderach Steven

Ingrid Laderach Steven grew up in Lucerne, Switzerland and comes from a family that stills runs a chocolate operation in her home country called Confiseur Läderach. She is the owner of Swiss-Master Chocolatier, located in Bridle Path. Please see additional info in Backgrounder.

Location:

Swiss-Master Chocolatier
2538 Bayview Avenue
Toronto, Ontario
Website: www.swissmaster.com.

Photo website: <http://swissmasterchocolatier.shutterfly.com>

For Media Inquiries and Sweet Treats for Review

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