

DENVER LIFE[®]

CULTURE | ADVENTURE | STYLE

Indulgence THE ISSUE



NOVEMBER 2014

PLEASE DISPLAY UNTIL 12.10.2014 **\$4.95**



DENVERLIFEMAGAZINE.COM



Sugarmill's A Taste of Caramel, which includes a Chocolate Sea Salt Caramel Tart, Butterscotch Pudding, Toffee Ice Cream and a Chocolate Caramel Turtle

Holiday Desserts

You deserve a sweet splurge.

BY KIMBERLY LORD STEWART

It's a special time of year when a little indulgence is expected. You could tie on an apron and turn up the oven, or turn to these chefs who will spoil you richly with butter, cream, sugar and chocolate.

“I had no idea when I arrived here [from Barbados] that Colorado would have such a vast bounty of local produce.” —Noah French

SUGARMILL

Ever since Chef Noah French arrived from Barbados to open Sugarmill at the request of Troy Guard, the city has been sweet on his new place. The compact, open-kitchen restaurant is a window into French's talents for sweet and savory foods.

This winter season, French is taking full advantage of Colorado's bounty. “I had no idea when I arrived here [from Barbados] that Colorado would have such a vast bounty of local produce,” he says. This winter, the dessert menu will showcase this with an Upside-Down Pears Cake and Apple Bread Pudding with Bourbon Butterscotch.



Sugarmill's decadent Apple Bread Pudding with bourbon butterscotch

In conjunction with the cooler weather, French will have a Pumpkin Maple Walnut Cheesecake and a chocolate caramel montage, called A Taste of Caramel, which includes a chocolate sea salt caramel tart, butterscotch pudding, toffee ice cream and a chocolate caramel turtle.

Another winter dessert is a throw-back to French's past. Every chef has a culinary “Aha!” moment that defines their future work. For French, it was a chocolate pistachio mousse



TASTE & SAVOR 2015

Imagine an event where both Colorado's and the nation's best chefs, sommeliers and bartenders gather in one place to show off their culinary talents. Now imagine they are as close as The Broadmoor in Colorado Springs. It's not a culinary dream; it's happening March 5-8, 2015 at the inaugural **Taste & Savor** culinary event with *Denver Life Magazine* as an exclusive sponsor.

Participate in seminars, interact with experts and taste the finest food and beverages. It's a who's-who of epicurean genius with Jessica Koslow from Sqirl in Los Angeles, John Sundstrom from Lark in Seattle and Curtis Duffy from Grace in Chicago, among many others, not to mention Colorado's culinary stars, such as Kelly Liken, Alex Seidel and Tyler Wiard. Additionally, wine sommeliers, water experts and mix master, Sean Kenyon, from Williams & Graham will be there.

broadmoor.com/tasteandsavor

NEW & NOTABLE

Hangar 2 at Lowry added a new restaurant to its flight schedule. Giancarlo Macchiarella opened **Café Mercato**, an Italian small plate and wine establishment.

The weather is cooling off, which means tandoori wings, curry and a chai milk stout from **Yak & Yeti**. A third location opened at 9755 E. Hampden Ave., Denver.

Brazen warmed up a former Denver frozen yogurt shop on W. 38th Ave. with an inviting new restaurant that features an innovative menu and metal art décor from Dangerous Art.

Pizzeria Locale is tossing pizzas with a new dough recipe at a second Denver location, in West Highland on 32nd Ave.

cake. During an internship at Rancho Bernardo Inn in San Diego, the Culinary Institute of America student learned to make the pistachio cake. He knew then, this was the side of the kitchen where he wanted to spend his time. Lucky for us, the cake will be on the menu this winter.

For the holidays, Sugarmill will bake pies to order. It's wise to order ahead of time—at least one week's notice—for Dutch Apple, Pumpkin and Bourbon Chocolate Pecan pies. Sugarmill is open for breakfast, lunch and dinner with a full-service menu.

SUGARMILL

2461 Larimer St., Denver
303.297.3540 | sugarmilldesserts.com


PIECE LOVE & CHOCOLATE

It's hard not to gush when you step in the doorway of Sarah Amorese's chocolate boutique on Pearl St. in Boulder. Piece, Love & Chocolate is like a drug lab for chocoholics. Hundreds of handmade truffles line the glass case; brownies and cookies lure even the most fervent of Boulder's health nuts (chocolate is a health food after all); and the slowly rotating cake carousel is a temptress under glass.



Piece, Love & Chocolate's Black Truffle and Bubbly Champagne Truffles

for the staff. The Bubbly Champagne truffles will literally pop in your mouth. The gold-leafed Black Truffle infused with black truffle oil and black-onyx cocoa, is dark and decadently divine. Piece, Love & Chocolate is also creating a line of craft spirit and beer truffles. For gift-giving or an indulgent treat, look for truffles such as Stranahan's Whiskey, Left Hand Milk Stout, Suerte Margarita, Avery Out of Bounds Stout and Roundhouse (gin) Pumpkin King Cordial Cream. By the holidays, they will have a full line of at least a dozen to choose from.

Call ahead to order cakes and Pie-Caken. Truffles and house-made chocolate bars can be purchased in the store or online. Chocolate and Beer Pairing tastings and cooking classes are available upon request; check the website. 

PIECE, LOVE & CHOCOLATE

805 Pearl St., Boulder
303.449.4804 | pieceloveandchocolate.com

This Thanksgiving, if you want to make your guests beam with gratitude, order the Chocolate Pumpkin Pie-Caken. What is a pie-caken you ask? It's a sweet take on a turducken, but instead of a duck and chicken stuffed inside a turkey, it's a pumpkin pie baked in a chocolate cake. Even Amorese says, "It's just ridiculous."

How did they do it? My advice: don't try this at home; instead buy it from Piece, Love & Chocolate. It's a two-day process of baking a pumpkin pie, placing the baked pie in chocolate cake batter, covering it with more batter and baking. Cool and frost with salted white chocolate butter cream. Yes, it's ridiculously good.

Truffles are the proverbial playground