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OUTSTANDING FINE CHOCOLATIER



Michael Recchiuti



THANK YOU I am deeply moved and flattered to receive the Fine Chocolate Industry Association's "Outstanding Fine Chocolatier" Award this year. Making chocolate is an artistic outlet for me. Like all creative types, I take risks that don't always pay off – but that's what I love about my job. It means so much to me that I have been recognized for the chances I've taken – with unconventional flavor infusions and pairings – by my talented peers in the industry and the FCIA. Thanks to everyone for encouraging me to never settle, but rather, to push myself to refine, grow and share what I've learned with other talented, driven chocolatiers.

ACCOLADES Los Angeles Times Travel Section: Top 10 travel temptations - Recchiuti Confections
Bon Appetit December 2010 / Top Pick Chocolates of the Season #5 Recchiuti Peppermint Thins
ix7 Magazine / The Big Sweet SF: 50 Treats to Eat Before You Die #20 any truffle from Michael Recchiuti
The San Francisco Guardian Best of the Bay Award 2010
Featured in Interiors Magazine October/November 2010 Issue / In Pursuit of: Hot Chocolate

Recchiuti
CONFECTIONS

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2011 Winter Event

Innovation & Excellence



Recchiuti Store, San Francisco Ferry Building
KLA - Key Lime Apples
The coveted Black Box collection
The Platinum Collection

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Project Name / Fine Chocolate Industry Association 2011 Winter Event (*pro-bono*)

Description / Poster honoring winner of an FCIA Award used at event for display

Skill Set / Typography, Illustration, Retouching, Layout, Illustrator, Photoshop, InDesign