



A LITTLE PIECE OF HEAVEN

Demarquette – Fine Chocolates boutique has become a hub of passion for chocolate lovers

Demarquette’s Boutique supplies chocolates to royalty, celebrities, society and those who are dedicated to quality. Within six months of the boutique’s opening, Fortnum & Mason had commissioned Demarquette’s exotic creations for their own store, and a loyal customer base was enrapt with the medley of flavours and textures enrobed in beautifully displayed chocolate.

AN ARTISAN CHOCOLATIER

The man behind the chocolate magic is Marc Demarquette, whose childhood dream was to become a true artisan chocolatier. After training with master craftsmen, including the French patisserie legend, Gaston Lenôte, Marc made his dream a reality. Half French, half Chinese by birth, but brought up in London, Marc felt it was important to reflect the cultural fusion of East and West: ‘My inspiration came from indigenous flavours, spices and foods from around the world. I wanted to create something new, exciting and different in chocolate.’

INSPIRATIONAL INGREDIENTS

The ultimate gastronomic experience for the chocophile, Demarquette’s collections reflect painstakingly chosen flavour combinations. The Britannia Range includes among others, a distinctive 12-year-old malt whisky, a fine Earl Grey tea, and Pontefract liquorice, which has been made by monks in Yorkshire since the 14th century.

Marc explains: ‘I wanted flavours that were wholly owned by these Islands, and this idea was replicated throughout the other regions of the world – Asia, Arabia, Persia, the Orient and the Americas – non-politically known to us as “Indians and Incas”.’ Whether prunes soaked in Armagnac, Hawaiian volcanic salt or Tasmanian pepper, the ingredients used are as inspirational as they are carefully picked. Respect for nature is integral to Demarquette’s ethos, using ingredients local to the regions reflected in the flavours. Only suppliers who can guarantee the integrity of their produce are used.

Of the world’s cocoa market, only one per cent of product is of a high enough quality for Marc:

‘The mass market and other so called boutique chocolatiers use the other 99 per cent of “rough and ready” cocoa, which they dilute with palm oils and other ingredients. Even chocolates selling as 80 per cent cocoa are only 80 per cent of not very good product. We however, use only the crème de la crème.’

very personal experience

METICULOUS TECHNIQUE

Taking chocolate to another level requires absolute dedication to traditional artisan techniques. Marc is passionate about the quality of his chocolate creations: ‘We don’t want to get trapped into mass production because the nature of our product is artisan. They are meticulously made by hand with no machines. My hands are my tools.’, Demarquette’s philosophy of chocolate can be summed up as: ‘Rigour, rigour, rigour – in absolutely everything: in the quality of ingredients, in timing – because you can’t rush great chocolate – and in presentation.’

exciting and different

JOIN IN THE EXPERIENCE

Tasting chocolate is always a private, very personal experience. However, the rapport that has grown at chocolate tastings and over the counter has brought a shared dimension to Demarquette’s chocolate magic. The Kensington boutique remains a unique place to experience the craft of a visionary chocolatier, and, perhaps, a little piece of heaven.

IMAGE: xxx