



Press Kit

www.thelittlechocolatecompany.com

FOR IMMEDIATE RELEASE

**Artful and Delicious, The Little Chocolate Company™
Debuts Its Delectable Gourmet Fare**

GREENWICH, Conn.—Craving the chocolate of her native Belgium, Martine Coscia, a Greenwich, Conn. resident and mother of four, launched **The Little Chocolate Company™** (www.thelittlechocolatecompany.com) this May. Her handmade gourmet chocolates and signature Biscottini™ have an added flair: Coscia's young children often help her blend unique flavors.

Known for her playful pairings of seasonal flavors that entice and surprise, Coscia began her cooking affair with chocolate in 2004 when she left the world of corporate IT for the kitchen. Born with a highly evolved palate for confections, Coscia trained at the Institute of Culinary Education in New York City and at the Culinary Institute of America in Hyde Park, N.Y.

As Coscia experimented and found her own way around the kitchen, she grew a fan base in Greenwich that inspired her to start **The Little Chocolate Company™**. Her creations, available through the website and private order, include:

Critters™. Bite-sized clusters that feature a carefully balanced combination of decadent chocolate with dried fruits & nuts. Available in white, milk, and semi-sweet chocolate.

House of Bark™. Luscious chocolate shards accentuated with the wonderful texture of your choice of peppermint, peanut crunch, coconut lime, or Fruits of Eden.

Biscottini™. Mini versions of the centuries-old Italian twice-baked biscotti are available in a variety of delectable flavor combinations.

Truffles. Infused with fresh peppermint from her kitchen garden, Coscia's Peppermint Truffles are a definite crowd pleaser. Her rich confections offer ganache using a variety of natural ingredients like organic tea leaves and purées from locally grown fruit.

The Little Chocolate Company™ operates a chocolate kitchen in Greenwich, Conn. The Kitchen is NOT open to the public, **The Little Chocolate Company™** is open for business at www.thelittlechocolatecompany.com

Inside The Little Chocolate Company™



Martine Coscia. Owner
The Little Chocolate Company™

Growing up in Belgium, chocolate was an important ingredient in **Martine Coscia's** daily life. When she came to the United States in her early 20s, she discovered that locally available chocolate never satisfied her fully-developed palate.

After the birth of her third child and 15 years in the corporate IT world, Martine took a break. It was at this point she decided to take her urgent need for exquisite chocolate into her own hands. If there wasn't any decent chocolate to be found, then she would make her own. Determined to excel in this new adventure, she enrolled in chocolate-making courses at the Institute of Culinary Education in New York City and at the Culinary Institute of America in Hyde Park, N.Y.

Familiar in the special art of creating Belgian chocolate (her brother is a chocolatier), Martine initially concocted her chocolate confections in her home kitchen in Greenwich, Connecticut. With her culinary training and using her children's and her own sophisticated palate, Martine - now a daring chocolatier - experimented with a multitude of flavorings, textures and seasonal ingredients. At first, these sweets were for family and friends, then gifts for the holidays and special occasions; eventually they led to sales and to the birth of **The Little Chocolate Company.**

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In late May 2008, Martine opened the kitchen door of **The Little Chocolate Company™** with the sole purpose to create her signature chocolate line that included her most popular treats:



The Little Chocolate Company Critters™.

Bite-sized clusters that feature a carefully balanced combination of decadent chocolate with dried fruits & nuts. Available in white, milk, and semi-sweet chocolate.



House of Bark™.

Luscious chocolate shards accentuated with the wonderful texture of your choice of peppermint, peanut crunch, coconut lime, or Fruits of Eden



The Little Chocolate Company Biscottini™.

Mini versions of the centuries-old Italian twice-baked biscotti are available in a variety of delectable flavor combinations.

The Little Chocolate Company Truffles.

Infused with fresh peppermint from her kitchen garden, Coscia's Peppermint Truffles are a definite crowd pleaser. Her rich confections offer ganache using a variety of natural ingredients like organic tea leaves and purées from locally grown fruit.

With Martine's innovative flair for pairing flavors and textures, she can also design and create chocolate centerpieces for special events and menus. For more information about The Little Chocolate Company, please visit www.thelittlechocolatecompany.com.

The Little Chocolate Company™

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