Diva It's All About You

Chocolates deliver 'small but noticeable' aphrodisiac effect

A NEW Zealand chocolatier has injected a male aphrodisiac into her wares to try to spice up St Valentine's Day.

A former food scientist, Hanna Frederick made headlines by feeding beer-flavoured chocolate to brewers and deer antler chocolate to meat industry heads at business conventions last year.

The Auckland businesswoman now hopes to capitalise on the commercial day of romance with chocolates fortified with Tongkat Ali, a potent herb from Southeast Asia which is claimed to stimulate testosterone production in men.

The chocolates deliver a "small but noticeable" aphrodisiac effect, she said.

"We are not trying to create a substitute for Viagra," Frederick said.

"This is just a bit of passionate fun."

She said the active ingredient, also called Eurycoma Longifolia Jack, takes three days to build up to optimum effect, "just perfect for a long weekend".

— AAP

Delicious chocolate gets a hot, new twist this Valentine's Day

By SARAH GREEN
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SINCE the Aztecs first brewed cacao beans into frothy chocolate drinks 3000 years ago, chocolate has been held in high regard all over the world.

Associated with the gods of fertility in ancient civilizations, it is now an indulgence for those with a sweet tooth and a popular St Valentine's Day gift.

So what happens when you take the opulence of Belgian chocolate and mix it with the excitement of chillies?

A "sublime" experience says Jason O'Connor of Seatonfire Chilli Chocolate.

There is the perfect symmetry of the deep, rich taste of Belgian chocolate followed by the sensation of the chilli, he said.

This product which is being exported around the world is created just down the Range at Lazy Acres near Murphy's Creek.

Seatonfire was founded by Mr O'Connor and his mother, chilli grower and chocolatier Lynne Seaton Anderson.

The delight comes in "mild" milk chocolate (which gets a four out of 10 hotness rating) and "wild" dark chocolate (nine out of 10), is made from chemical-free, Red Devil chillies and blended with chocolate using a secret family recipe.

> "Why chocolate on Valentine's Day? If you are in love it heightens it. If you are not, then it replicates it. The serotonin can replicate love."
>
> — *Jason O'Connor*

One bite of Seatonfire chilli chocolate and all the senses are heightened.

"First break off a piece of chocolate — good chocolate should snap," Mr O'Connor said.

"Then rub your fingers over the piece to release the aroma. Place on the tongue, breathe it in and let it melt.

"The chilli is an unexpected pleasure. It heightens the experience as it gives the chocolate another dimension."

Here is an idea for romantics who want to spice things up this Valentine's Day.

"Why chocolate on Valentine's Day? If you are in love it heightens it. If you are not, then it replicates it. The serotonin can replicate love."

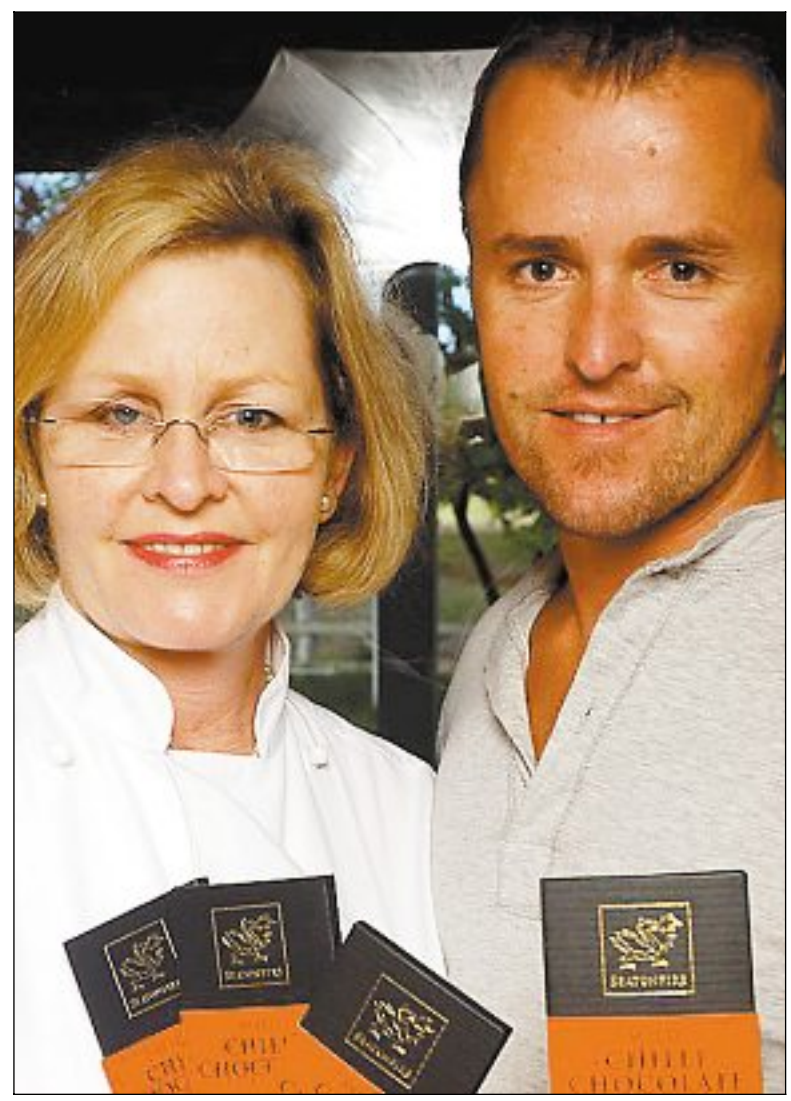
For the perfect rendezvous Jason suggests gathering a bar of Seatonfire Wild chilli chocolate, a bottle of sparkling Shiraz and a crisp pear.

"Add those things together and it equals a smile and lots of loving."

This Valentine's Day, explore the depths of this dessert staple with that special someone — and discover all over again how sweet or (hot), your sweetheart is.

St Valentine's Day with Chilli Chocolate:

- One bar Seatonfire Mild or Wild Chilli Chocolate
- One punnet strawberries
- One bottled chilled sparkling Shiraz
- Pour 1/2 flute of sparkling over halved berries.
- Freeze for 15 minutes.
- Grate chilli chocolate over halved berries.
- Pour two flutes of Shiraz and with one spoon, feed your loved one at sunset.



Seatonfire chocolatier Lynne Seaton Anderson with son Jason O'Connor is encouraging people to try out their chilli chocolate range this St Valentine's Day.

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