



❑ Confectionary queen, Margot Dever is dedicated to making chocolate truffles to die for.

Chocolate truffles a taste of heaven

TUCKED away on Waihi Road's Pokopoko Station is a chocolate lover's dream.

In a converted shepherd's quarters Margot Dever has created a cottage industry of decadent proportions.

Mrs Dever has been passionate about chocolate for decades and enjoyed making chocolate truffles as gifts for her friends with their positive feedback encouraging her to go commercial.

Three years ago she transformed that interest into a business, launching her luxurious chocolate truffle enterprise.

Mrs Dever's truffle range is not your everyday garden variety.

She coats her original fillings ranging from prune and port to kahlua and coffee bean in 56 percent Callebaut fair trade Belgium chocolate.

The truffle selection is limited only to her imagination influenced by current food fashions with the range changing annually.

Mrs Dever has a very serious chocolate philosophy underpinning her business.

"You might eat only one of my chocolates, so I want it to be memorable."

Mrs Dever, supported by her husband Russell, has built up a network of chocolatiers — professional chocolate makers who have provided invaluable knowledge on her confectionary journey.

Last year she attended a chocolate-making course in Christchurch and in August will head to Wellington for more chocolate workshops at the New Zealand Chocolate Festival.

Over the past three years Mrs Dever's business has grown as her market has expanded.

She has gone from dipping 70 truffles in a bowl to importing a chocolate kettle warmer from Belgium's Chocolate World allowing her to dip 500 truffles at a time.

A top-quality product produced in pristine conditions has meant a big investment with Mrs Dever's kitchen certified to commercial standards.

In May 2011 Mrs Dever completed her NZQA 167, another quality assurance essential.

Check out the luxurious chocolate truffle display, featuring the popular tequila and lime truffle, outside East End Café this Saturday and treat yourself for Easter weekend.