

# Taste her truffles

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Times News Network

"MMM..." is probably all you can manage when you're chewing on Chandanna Shaa's chocolates—thick, dark, rich and sinful. Her Jus' trufs has already started making waves in the city. The lady has a mini chocolate factory at home. Everyday, dozens of trays of chocolate are pulled out fresh from the oven, wrapped and driven off to various outlets in the city where Jus' Trufs is displayed. For Christmas, there's a new batch of chocolates to look forward to.

Jus' trufs specialises in the truffle chocolate. An informative bit of choco-information we got from Chandanna is that the word truffle comes from the jet black and much valued mushroom. "When the soft centred, rich chocolate was made, no one could miss the similarity with truffles. So the chocolate got its name," she says. According to the research Chandanna's done around town, she says that truffles are the most relished chocolate among Bangaloreans. Her Christmas truffles are rum 'n' raisin and milk chocolate lollipops. "Christmas chocolates require a lot of planning. Since this is the season of drinking, eating and making merry, I chose rum and raisin as the primary theme. The raisins I'm putting into the chocolates have

months now. And they have started giving out this heady aroma and taste," she adds.

The X'mas collection apart, Jus' trufs also has other chocolates like pure truffle, almond rocks and rum truffles. Plain milk chocolate truffles are also part of the regular range. "The reason I'm going a!! out with chocolates for the season is very simple. Chocolate is great as a gift. In fact, here's nothing like chocolate even when there's no occasion. Everyone loves the stuff," says Chandanna.

But surprisingly Chandanna herself doesn't eat too many chocolates. But her husband and children do. They're her best and worst critics. The truffles on sale these days haven't come easy. There's a lot of trial and error in chocolate baking. But once you get the right touch, the results are heavenly. Chandanna, a hotel management graduate and bakery and confectionary specialist, became acquainted with chocolate-making on her first job at the Taj in Mumbai. "I was in charge of wrapping chocolates. So everyday I would come in the morning and just go on wrapping thousands of chocolates till late at night. The same routine just went on for days," she says.

She's moved on in the chocolate department since then. She retails at the Bombay Store and Monday to Sunday on CMH

