

# DESSERT PROFESSIONAL'S TOP TEN CHOCOLATIERS IN NORTH AMERICA 2011

*Dessert Professional* magazine is proud to announce our third annual Top Ten Chocolatiers in North America awards. The fine chocolate industry here continues to grow, and the chocolatiers in North America can now be considered among the finest in the world. Our selection of the Top Ten Chocolatiers honors North American-based chocolatiers whose craft is distinctive and has elevated the chocolate industry.

This year's list includes chocolate artists with diverse backgrounds. Some are former pastry chefs, while others began as chocolatiers. Some are self-taught, while others have been classically trained. We even have a vegan chocolatier on the list this year. Following is a short profile of each of the 2011 Top Ten Chocolatiers.

presented by





## Bill Copeland

**Glacier Confection**

**15 E. Brady Street, Tulsa, OK 74103**

**918-938-6368**

[www.glacierconfection.com](http://www.glacierconfection.com)

**Chocolate philosophy:** I love everything there is about cacao. The environment, the process, the creativity, health benefits and the delight it brings to individuals and their palates. I believe chocolate needs to be cared for, developed through experimentation with no fear of failure. Through this creative process you discover wonderful and exotic sensations that affect your mind, soul and taste buds!

**Inspiration:** I was very fortunate to have had the opportunity to interface with many individuals who have made the chocolate business their passion and life's work. Watching these individuals find true happiness through their work was an inspiration for me. I had never actually witnessed so many people love to go to work. I was instantly hooked.

**Business profile:** Glacier Confection is located in The Brady Arts District of Tulsa, an area that is in the process of

transformation. It was a long ago neglected area that did not offer any services. Our shop is located on Route 66 in an old brick building that is part of an historic center. Our interior has old brick walls, tin-type ceilings and tile floors. Our store front is about 1,000 square feet, and the production space is about 2,500 square feet. Our clients are locals, business professionals and homeless individuals who always seem to leave with a smile on their face! It was important to be located here in order to be a part of this renaissance that is occurring. I grew up in Providence, RI, and watched that city change to become a model for the nation. I believe this will also happen here. We offer a large variety of single-origin and artisan truffles. Many are created on-demand based on client preferences. We also offer many of the staples in the industry that you just have to have: Turtles, nuts covered in chocolate, single-origin chocolate bars, tasting tablets, etc. We have Fortunato No.4 in bars that we make and also a decadent truffle. We also offer some serious heat, such as Habanera, Jalapeño. China Ginger, etc.

**Chocolate varieties:** We offer approximately 45 unique truffles. In addition we offer holiday selections for limited times.

**Chocolate brands:** Lots! We use Callebaut, Guittard, Peter's, Belcolade, Felchin, El Rey and Valrhona.

**Signature chocolate:** Fortunato No.4 Truffle 68% Dark, silky; tremendous mouthfeel.

**Most unique piece:** Caramel Maple Bacon

**Personal favorite:** Panna Cotta Dark. I like the presentation and creamy, rich flavor, custard-like pudding center and silky smooth texture. It is insanely good.

**Personal quote:** "Find your passion, immerse yourself, share your love, have fun and support a cause that is personally important to you. We CAN make a difference in the world."

