



Insider's Guide to Downtown Manchester

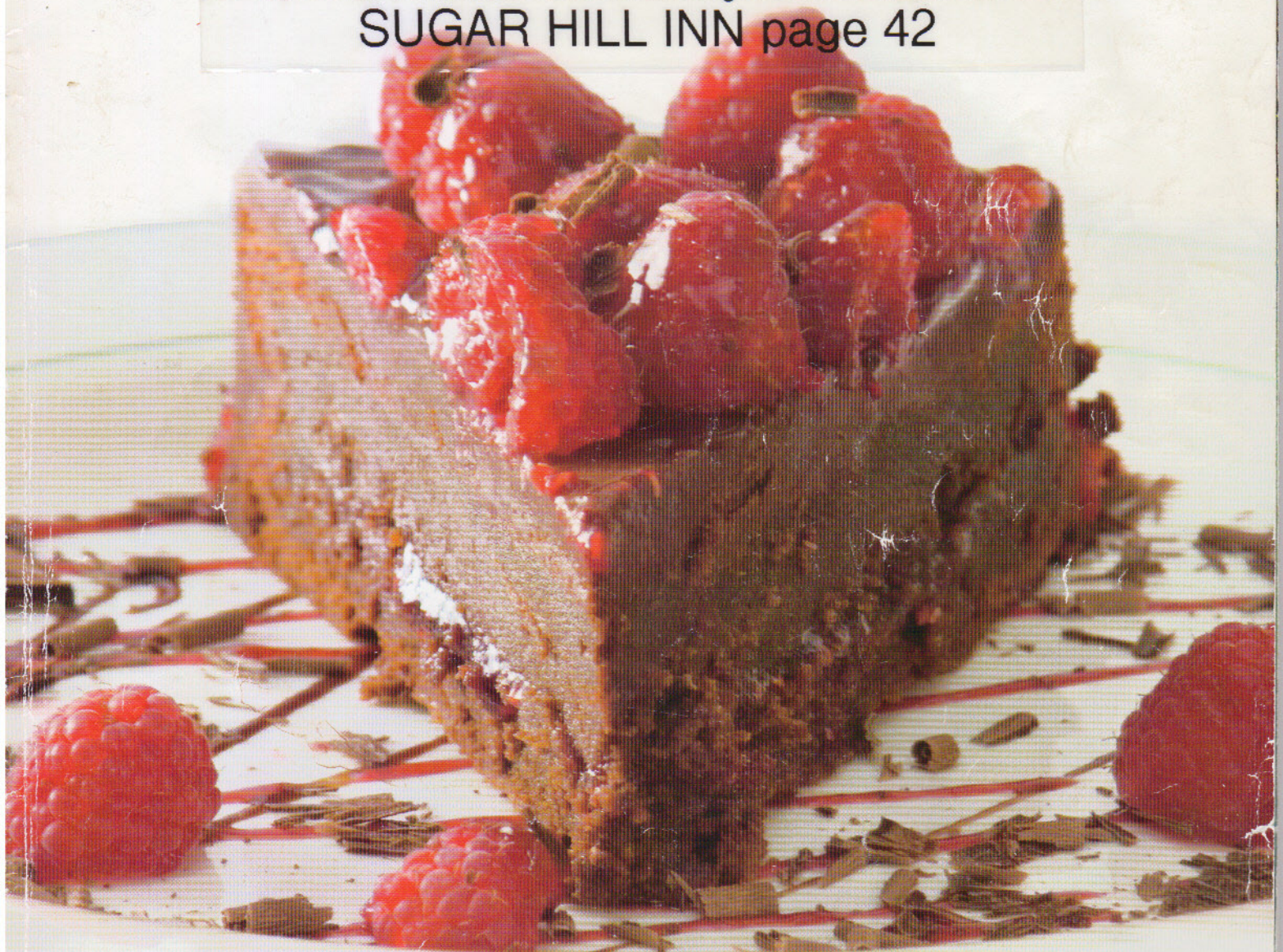
newHampshire

magazine

BEST CHOCOLATE DESSERTS

Chocolate Challenge 2008

SUGAR HILL INN page 42



WWW.NHMAGAZINE.COM

FEBRUARY 2008 \$3.50



0 74470 78092 2

Money Rules
— Getting Ahead
of the Game

Taking Steps
to a Healthier
Heart

Sub Wars:
The Best Sub
Sandwich



our judges

Left to right: Sharron McCarthy
Publisher of *New Hampshire Magazine* and president of McLean Communications. And, oh yes, lover of great chocolate.

Chef Andy Rose
Pastry instructor at Southern New Hampshire University, who trained at The Balsams under the tutelage of Master Baker Stephen James.

Barbara Lauterbach
Food writer and cookbook author, who lives in Center Harbor. Lauterbach has lived and trained abroad. Her most recent book is "The Splendid Spoonful — From Custard to Crème Brûlée," and look for her stories in *Cooking Light* magazine. www.barbaralauterbach.com

Steve Paré
V.P./Director of Sales of McLean Communications and not one to squander calories on inferior desserts.



the challengers

Seated, left to right:
Pastry Chef Ashley Summers, Inn at Thorn Hill
Pastry Chef Clarissa Lord, Bedford Village Inn

Standing, left to right:
Assistant Chef Steven McKerral, Inn at Thorn Hill; Chef/Owner Larry Delangis, Inn on Newfound Lake; Chef John Russ, Inn at Thorn Hill; Chef Brian Woods, Colby Hill Inn; Chef Val Fortin, Sugar Hill Inn

the inns

Bedford Village Inn
Pastry Chef Clarissa Lord
2 Olde Bedford Way
Bedford
(603) 472-2001
bedfordvillageinn.com

Inn at Thorn Hill & Spa
Chef John Russ
Thorn Hill Road
Jackson Village
(603) 383-4242
innatthornhill.com

Sugar Hill Inn
Chef Val Fortin
116 Scenic Route 117
Sugar Hill
(603) 823-5621
sugarhillinn.com

Inn on Newfound Lake
Owner Larry Delangis
1030 Mayhew Turnpike
Bridgewater
(603) 744-9111
newfoundlake.com

The Colby Hill Inn
Chef Brian Woods
3 The Oaks
Henniker
(603) 428-3281
colbyhillinn.com

SWEETHEART CHEESE CAKE

Sugar Hill Inn

Chef Val Fortin

A heart-shaped chocolate cheesecake with an espresso-flavored chocolate crumb crust surrounded in white and dark chocolate anglaise.

Praise: Rich but airy cheesecake built on a chocolate-espresso crumb crust offered a nice contrast of textures. A pleasing presentation with chocolate-covered coffee beans and a sugar cookie tuile that added a bit more crunch and visual interest. Small size would be a nice ending to a hardy meal.

Critique: Cheesecake could have been a more appealing color and would have benefited from a stronger coffee flavor.

