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• PRODUCT REVIEWS

Aesthetic Frequency



**Product:** Masala Chocolates

**Company:** Masala Chocolates **Price:** \$11-\$30

**Description:** As we went to press, the editors at *Wonka Vision* had to ask themselves a very serious and invaluable question. Has *Wonka Vision*, the magazine founded upon the walls of the lick-able wallpaper and in the foothills of the Choco-Water Fountain, really made it 10 long years without doing a single review on chocolate? Has it really been 37 issues devoid of a simple confectionary review? We quickly resigned ourselves to not asking the question why, but asking the question who? All the while we've been waiting for the perfect combination of cocoa and genius to walk through our factory doors. Just as *WVM* grew up a DIY, self-independent publication, here come Masala Chocolates, owned and operated by the self-taught chocolatier herself, Laila S. Nabulski. No sooner does this iced-up golden package make its way onto the boardroom table,

the *Wonka* staff's eyes open wide. *Wonka Vision*-ary Chris Romano quickly rips into our package of goodness and starts a-chompin' while letting the poetry flow. "The white chocolate outside with smooth and creamy chocolate on the inside made my senses whirl in anticipation for the next morsel, only to be utterly surprised by the strong, spicy curry taste of the next treat in the box," exclaimed Romano. Suitable for most vegetarians, Masala's blend of hand-crafted Belgian chocolate transcends every sweet-tooth genre. Fusing Indian spices such as curry, spiced cashews, and pistachios coated with green mango powder with an eclectic mix of proprietary blends, including pomegranate and orange blossoms. "I like the idea of crossing cultural lines to create a delicacy that is unique," says Nabulski. A true original, Masala chocolates gets 10 stars in our book!

**Website:** [masalachocolates.com](http://masalachocolates.com) **Rating:** 5/5 *Justin Luczejko*