

company in Brooke. ABOVE RIGHT: Angela Ruthven, ov

Temptress, made with strawberries and rose, in 2003 and now runs a big warehouse with her parents and sister, Jennie Emmerson, distributing all over the world. The company produces six hand-made organic raw chocolate bars: Temptress; Siren, made with dark chocolate and algae; the pineapple and purple corn-flavoured Empress; Goddess, made with mesquite and Peruvian fruit; the delicate white chocolate Intacta; and the full-bodied Desire. There's no sugar in these unprocessed bars, only a natural sweetener called agave, so all are high in antioxidants. **Jennie's Chocolate For Norfolk:** "Desire, with its fragrant orange oil and arming star anise, because Norfolk is such a desirable place!"

Rawcreation, Yarmouth

08700 113 119; www.detoxyourworld.com

Who knew the UK's first raw organic chocolate bar came from Norfolk? Local health food guru "Shazzie", who grew up in Yarmouth, first tasted raw chocolate in Hawaii and then introduced it over here. She created Rawcreation's debut chocolate bar

BELOW: Rawcreation's Desire chocolate bar.

