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Media Contact
Rushing Media
April Rushing
818-253-5385

SPRING FLING

Jin Patisserie's New Macaroon Flavors and Design Savvy Chocolate Easter Eggs Highlight Spring Menu

(Los Angeles, CA) Award-winning Pastry Chef Kristy Choo has put her designs on Spring with stunning new macaroon flavors and architecturally inspired designs for her Easter eggs. Inspiration often comes from the season or even a simple conversation. "Being the pastry chef and owner allows me to be creative on a whim. I like to surprise the customers with new flavor combinations, new designs, and even re-interpretations of their favorites," Choo explains.



The patisserie's macaroons were recently featured in *Departures* magazine's round-up of the world's best macaroons. Flavors include Rose, Caramel Sea Salt, Chocolate, Vanilla, Cream Cheese, Violet Cranberry, Wasabi, Yuzu, Tea, Pistachio, and Ume.

For Easter, Jin Patisserie creates a gallery of exquisite artwork in the form of one-of-a-kind sculpturally decorated Easter eggs. The hollow eggs are made of 74% dark chocolate and come in two sizes; small, approximately 6" tall, \$38 and large, approximately 8" tall, \$48. The delicately decorated pieces are available for pick-up only.

Their hand-picked selections of truffles and caramels come in a variety of silk and paper boxes ranging from \$8.50 to \$55. The current flavors are, 1842 (tea flavor), 25 Dec (tea flavor), 74% dark chocolate, Black Roasted Sesame, Cafe Cognac, Caramel Clove, Cinnamon, Earl Grey Feuilletine, Espresso, Ginger, Hanami (tea flavor), Hazelnut, Jasmine, Lavender, Legumes (tea flavor), Macha, Mango

Basil, Mango Kalamansi, Nama Chocolate, Passion Fruit, San Complexe (tea flavor), Sea Salt Caramel Ganache, Sea Salt Caramel, Toupet de Legumes, Vanilla, and Yuzu. Jin Patisserie also makes artisanal marmalade in six flavors including lemon and tangerine, \$14 and eight types of tea cookies, \$6.85. All of the pastries are made with only fresh natural ingredients and do not include preservatives.

Choo is featured in Star Chef's 2009 "Chef's to Know" book and was chosen 'Pastry Chef of the Year' 2007 by *Angeleno* magazine; 'Rising Star' 2006, by Star Chefs; 'Best of Show' 2006 at the Next Generation Chocolatier Competition; and nominated for 'Best Hot Chocolate' 2007 by the Food Network. Jin Patisserie was chosen 'Best of LA' 2004 by *Los Angeles* magazine and is included in the 2009 Zagat Guide for Southern California.



To view their exquisite gallery and order a full range of artisanal chocolates, cookies, cakes, and gift sets please visit www.jinpatisserie.com. Jin Patisserie has two locations; Abbot Kinney, the Tea Garden and Pastry Shop is located at 1202 Abbot Kinney Blvd., Venice, California 90291, 310-399-8801 and Century City, the Pastry & Tea Boutique is located in the lobby of the InterContinental Los Angeles Century City 2151 Avenue of the Stars Los Angeles, CA 90067. For more information please contact April Rushing at Rushing Media 818-253-5385 or by e-mail April@RushingMedia.com.

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