

URBAN FORAGER: STOCKING-STUFFER EDITION

Milk and Dark Are Only the Beginning

What makes a simple chocolate bar a great gift? The stealth addition of olive oil, banana pulp, or halvah, for starters. Here, five unique options for jaded chocoholics. R.R. & R.P.

MEDITERRANEAN-DIET DESSERT

K + M Extravirgin Chocolate
"Winter Spice"

This seasonal addition to Thomas Keller and olive-oil maestro Armando Manni's bean-to-bar line infuses not only Manni's Tuscan gold but cinnamon, ginger, allspice, and orange oil into Ecuadoran milk chocolate (\$15 at the Meadow, 523 Hudson St.).

MIDDLE EASTERN CRUNCH

Kreuther Handcrafted Chocolate's Halvah Bar

Texture is the key to this triple-layered treat of housemade halvah sandwiched between rich pistachio ganache and crumbly sablé Breton (\$6; 43 W. 42nd St.).

THE CINEPHILE SNACK

Obsessive Chocolate Disorder's Caramelized Popcorn Bar

Chocolatier Sebastian Brecht's swervy, lumpy slab is perfect for anyone whose movie move is to dump a box of M&Ms over a bucket of popcorn (\$11; 63 E. 4th St.).

THE CHAMPAGNE OF CHOCOLATE

Gotham Chocolates' Banana Milk Chocolate

The happy result of Gotham Bar and Grill pastry chef Ron Paprocki's discovery that Valrhona was using banana pulp to induce secondary fermentation—a rarity for cacao, if not for wine (\$9 at Chelsea Market Baskets, 75 Ninth Ave.).

THE BREAKFAST BAR

Fruition Chocolate x Irving Farm Coffee Roasters' Chocolate Coffee Bar

Two bean-based companies join forces to blend heirloom Nicaraguan Chuno cacao with freshly roasted single-origin Guatemalan coffee (\$8 at Irving Farm Coffee Roasters; multiple locations).