

STEAL ME!

# WESTJETMAGAZINE

VOLEZ-MOI!

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DE FOND  
EN FRANÇAIS

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NEW YORK



HOW TO DO  
COSTA RICA  
WITH KIDS

BON APPÉTIT  
A DINING GUIDE TO  
OLD MONTREAL



LOVE IS  
IN THE AIR

16 ROMANTIC PLACES YOU NEED TO SEE



# SUSANNA YOON

Meet the chocolatier behind Stick With Me Sweets, home of NYC's prettiest bonbons.



In 2013, Susanna Yoon left her role as chocolatier at New York's prestigious Per Se restaurant to start her own business. The next year, she opened Stick With Me Sweets, a petite chocolate boutique in the city's NoLita district. Now you can get her mouth-watering truffles, nougats, bonbons and caramels without sitting through a three-hour meal.

The shop features 10 distinctive caramel flavours—from cassis berry to brown buttered macadamia nut—and more than double that selection in chocolate bonbons, which happen to be what Yoon is most famous for. Each chocolate dome is visually stunning with a natural glossy sheen and splash of colour, but it's the complex layers of flavours inside that make these real winners. We especially love the New York, New York, a crunchy chocolate-covered pretzel stick with peanut butter praline and rainbow brush strokes as vibrant as its namesake.

## Q What's your approach to making bonbons?

**A** We are one of the only chocolate shops in New York to hand-shell bonbons. We start with the best ingredients—fresh milk, cream and nuts from local farms, Valrhona chocolate from France, cinnamon from Vietnam and vanilla beans from Tahiti—to craft an array of flavours, viscosities, textures and layers, all meticulously hand-decorated in coloured cocoa butter.

## Q What sets you apart from other chocolatiers?

**A** We bring a bit of fun and whimsy to the chocolate world. Our flavours, decor and packaging are fun and personal.

## Q Which of your confections do you snack on most frequently?

**A** I find myself sneaking in one, two or even several Mac nut Coconuts throughout the day. They are crunchy candied macadamia nuts coated in caramelized white

chocolate and golden toasted coconut. I love snacks that are nutty and salty, and this chocolate, in particular, is dangerously addictive.

## Q Do you have anything special in store for Valentine's Day?

**A** This year, customers can create their own Stick With Me "love story" to put in our book boxes, making for a very special, personal gift. We will also be creating a strawberry shortcake bonbon, along with pink heart-shaped raspberry marshmallows and a trio of berry-flavoured caramels including raspberry, cassis and strawberry nougat.

## Q Why are sweets so inextricably linked to romance and wooing?

**A** It all began with the ancient Aztecs and Mayans, who believed chocolate was an aphrodisiac. In my opinion, sweets heighten perception and feelings. They make you feel good, and what's sweeter than receiving sweets from a significant other? —Amber Gibson ◀

YOON'S  
NYC  
SWEET  
SPOTS



### GREECOLOGIES

Try the unstrained, traditional yogurt with mixed berries and rose petals.



### CHIKALICIOUS

Opt for the sweet and smooth strawberry shortcake ice cream.



### DOMINIQUE ANSEL KITCHEN

Indulge in the extra-fluffy *mille feuille*.

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BONBONS  
TO  
SAVOUR



### Caramelized Banana

Caramelized bananas blended into buttery ganache in dark chocolate.



### Passion Fruit

Passion fruit blended into a smooth ganache.



### Matcha Green Tea

Smooth ganache made with Japanese matcha.



### Yuzu

Ganache with yuzu citrus.



### Liquid Salted Caramel

Dark chocolate shell encasing molten caramel.