

...the **most delicious** Hot Chocolate...

Suzanne Tilton.

Recently, we came across the thoughts and opinions of a couple of our costumers in Suzanne's Tilton Blog "Educating Suzanne", and we couldn't be happier at reading her thoughts and that of her husband while visiting Ecuador; their choosing our Chocolate Boutique as her favorite place for an evening treat and a cup, of what was described as, "the most delicious Hot Chocolate".

Educating Suzanne
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Quito, Ecuador

December 28, 2013 - Posted by Suzanne Tilton

We arrived in **Quito** about 2 o'clock Sunday morning. Our landing was delayed four hours because of weather. It was raining in Quito and visibility was poor. We circled the city for an hour and then then flew to **Guayaquil**, Ecuador's largest city which is situated on the coast, to refuel. Once we finally landed in Quito, getting through customs was fast and easy. There was someone at the airport who met us to take us to the apartment we have rented for the week.

Suzanne Tilton

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Nancy Wells says:

Such an interesting blog! I really enjoyed the photos, too. I submitted The Tilton Family and I got very sick. I did have a question. The chocolate desserts look delicious but are they really very sweet. When I was in Japan a couple of years ago we brought dessert from a bakery there and I kept it around the car because we have in the US.

December 28th 2013

David Tilton says:

Hi Nancy. The chocolate desserts at Republica del Cacao are every bit as sweet as they appear. We just came from there. What exciting on a visit we have finished off the day with rich hot chocolate and some other complementary treat. Tonight it was homemade chocolate cake. Thank Christmas to you and your family!

December 28th 2013

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Suzanne Tilton.

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The weather is fall-like. Mornings and evenings it is about 52° F and overcast. The clouds clear in the late morning and it warms up to about 68° to 70° degrees. Most late afternoons it rains, so Quito is in what is called the winter season. The apartment does not have central heating. In fact, I do not think central heating exists anywhere. I would have to buy a space heater if I lived here.

The food here is incredible. Our first dining experience was in a little eatery where we had a typical Ecuadorian lunch, which included bread, soup, meat, potatoes, rice and vegetables for only \$2.30 a plate. We have fallen in love with a **salsa called aji**, which is made of a small hot pepper, tomatoes, onions and cilantro. Last night we discovered a store, **República del Cacao**, totally dedicated to **Ecuadorian cacao** (cocoa). We sipped the most delicious hot chocolate while we sat on the plaza and watched the nightlife. I decided that we are going back there every night this week!



República del Cacao in Quito's La Mariscal neighborhood

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