



Chocolatier – Sarina Waterman

Gooses, geeses, I want my geese to lay gold eggs for Easter! – I love that line from Veruca Salt in *Willy Wonka and the Chocolate Factory*; it was the inspiration for my golden goose eggs,” explains chocolatier Sarina Waterman.

No, Sarina hasn’t been eating too much chocolate, she’s just really excited about her first Easter range as an artisan chocolatier. “Being in the chocolate industry, Easter is obviously one of the busiest periods of the year and, for me, it’s the culmination of 12 months of hard work. Every new item that I put on our Facebook page is creating a buzz.”

Sarina has gone on to develop a whole farmyard range. As well as the Golden Goose Eggs, Sarina has made Moo Eggs which are a dark and milk combination with a Holstein print, Little Speckled Hen Eggs with dark, milk and white chocolate flecks, and large Troika Eggs in a rustic European design. This is in addition to creating and producing a range of handmade chocolates under the Chocolate @ No. 5 brand. “I’m like a combination of Willy Wonka and Julia Child,” says Sarina. “Everything inspires

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me – even songs and fabrics – and I love keeping up with what’s going on in Europe. Chocolate is huge over there, particularly in London right now with Hotel Chocolat and Melt. It’s a chocolatier’s right to know where all the best chocolate is made in the world.”

In chocolate Sarina has found a way to develop her experience and talent, having previously worked in both the retail and food industries. “I have a great love of food and cooking and I have been blessed with a good palate. I’ve always had an interest in chocolate and it wasn’t until I seriously looked into it that the SA Food and Beverage Development Fund assisted me with training and education,” explains Sarina. “Chocolate @ No. 5 had always outsourced their chocolate supplies; now it produces 50 different lines all of which are made by me. I have one machine, so

everything is very handmade. Everything I do is quite laborious, but a labour of love. I’ve never been so happy as I am now making chocolates. It’s so creative.”

Chocolate @ No. 5 will be open every day over Easter, including Good Friday. “Easter is a really busy time in Hahndorf,” says Sarina. “Autumn in the Adelaide Hills is just beautiful with the change of season and the Oakbank Easter Races creates a carnival atmosphere. But the best part about it is you get to eat an awfully huge amount of chocolate and no one can tell you off.”

Sarina’s handmade chocolates are also available at new Melbourne Street specialist coffee shop, First Pour.

Chocolate @ No. 5, Hahndorf
www.chocolateno5.com.au