

The New York Times

June 16, 2010

Dining & Wine

A New Chocolate Cake in New York

By FLORENCE FABRICANT



To New Yorkers, chocolate cake might mean crumb-dusted blackout, not layers of chocolate meringue and chocolate mousse with a thin glaze of ganache. But that is the signature dessert at the Best Chocolate Cake in the World. A restaurateur in Lisbon, Carlos Lopes, with his Manhattan partner, Adriano Lucas, created a version of a dacquoise he saw at Fauchon in Paris. Now Mr. Lopes's shops sell his creamy confection in Portugal, Spain and Brazil, with a factory turning out 150,000 a year just in Portugal.

They'll be sold starting June 16 in a NoLita shop run by Mr. Lucas. The storefront shop is done in white brick and enamel, with mirrors, a cork banquette and some tables for the cake, Counter Culture coffee, Il Laboratorio gelato and a few sandwiches.

The Best Chocolate Cake in the World is \$6.50 a slice, \$36 for a whole 9-inch cake, \$55 for 11 inches; 55a Spring Street (Lafayette Street), (212) 343-2253.

The store was leased by Faith Hope Consolo and Joseph Aquino of Prudential Douglas Elliman's Retail Group.



Carlos Lopes, left, with his partner, Adriano Lucas.