

# THE SACRAMENTO BEE



## Thomas Keller thinks he perfected chocolate by adding this unusual ingredient



Thomas Keller dips into a chocolate vat his Napa factory. **Debbie Arrington** Sacramento Bee

**BY DEBBIE ARRINGTON**

May 06, 2018 03:55 AM

Updated May 06, 2018 03:55 AM

NAPA — Seven years ago on the back porch of The French Laundry, famed chef Thomas Keller kicked back with his longtime friend, Italian olive oil master Armando Manni, and enjoyed a glass of wine. The two toasted their past collaborations and chatted about what could come next.

One of America's most celebrated culinary personalities, Keller had found fame in [The French Laundry](#) and [Per Se](#), his pair of three-star Michelin restaurants. He successfully had expanded his restaurant empire from Yountville to Manhattan to Las Vegas. His cookbooks have sold more than 1 million copies.

Manni, a filmmaker turned olive oil maker, had earned his own acclaim with his high grade [Manni Oil](#), treasured by chefs worldwide, including Keller.

On this particular evening, the conversation turned to Keller's sweet tooth.