

Choc-a-block with talent

A Durban chocolatier tells **Lindsay Ord** about her passion for fashion and the sweet life

WAHEEDA Sadik is crazy about couture. She has a cupboard of bags and shoes – Louis Vuitton, Manolo Blahnik, Gucci and more.

No, she hasn't been on a shopping spree in the world's fashion capitals – she's made them all of chocolate and cake.

"They combine my two passions – clothes and chocolate," she says.

Waheeda has built a business around her talent for chocolate confectionery.

A member of the South African Cake Decorators' Guild, she is well known for her delicious and decorative wedding cakes, sweetmeats, iced biscuits and chocolates.

Her main trade is weddings and she runs her business, called Sugar and Spice, from The Bridal Shop in Windermere Centre, Morningside, while doing the baking and icing from her home in Umhlanga, with an assistant.

This week she has been hard at work with Easter orders and, as usual, in the run-up to chocolate-centred occasions, she's piled high with orders.

"An 18-hour day is not unusual," she says. "Chocolate and confectionery fills my life and my home."

With her trim figure, it appears she doesn't do much tasting.

"I am surrounded by chocolate and I don't usually feel like eating it.

My husband Faizel is the chocoholic in the family."

She describes her son

Muhammed, 10, as her best critic offering

constructive advice on what works and what doesn't.

He takes after his mom, whose love of making creative things with food started when she was a child.

"I used to make Indian sweetmeats and I would create anything decorative that was edible.

"Seven years ago, I decided to make my hobby a full-time business."

As with clothes,



Waheeda Sadik with the Easter treats and chocolate creations she has made PICTURES: MARILYN BERNARD

cakes follow fashion. While fruit cakes were traditional must-haves at weddings for decades, most brides now opt for something different, says Waheeda.

With hot favourites at the

moment being chocolate, carrot, lemon, cappuccino and pistachio, trends from the catwalk and in décor influence the design of the cakes.

The

bride's gown, the couples' hobbies and theme weddings also determine the design of the cake and any form of edible art.

Her reputation has spread to other provinces and she frequently receives orders for

sweetmeats from the Cape and Gauteng.

And, as she keeps her eye on fashion trends, who knows what couture items will be sculpted next from chocolate?

The trouble is, they look too good to eat.

