

[Home](#) / [Eat & Drink](#)

Baking With An Honored Accent

Supported by loyal communities (and by sweet-seeking devotees), ethnic bakeries keep traditions alive—and worth the calories.

By [Tammy La Gorce](#) | April 7, 2016 | Appears in the [April 2016](#) issue

Choc-O-Pain French Bakery

French-born Clemence Danko moved to Hoboken in 2009 and opened her first [Choc-O-Pain](#) there after three years of searching unsuccessfully for a baguette or croissant that met her standards. Her now two Choc-O-Pains—with seating for 36 in Hoboken and 18 in Jersey City—offer delicate petit kouign, a croissant-dough pastry infused with caramelized sugar and studded with raspberry, chocolate chips or apples; tartes, including banana crème and apricot; and flourless chocolate cake All are as delicious as they are pretty. But the standout may be the bread: Choc-O-Pain's bordelais sourdough boules, baguettes and mini sourdough banana-with-coconut boule, glazed with apricot, undergo a long, slow fermentation process (12 to 24 hours) to get the crumb just right. Croissants deserve recognition, too: they're ultra-French, which means ultra-buttery with a crisp surface. *157 First Street, Hoboken, 201-710-5175; 530 Jersey Avenue, Jersey City, 201-435-2462; 942 Summit Avenue, Jersey City, 201-420-7111.*