

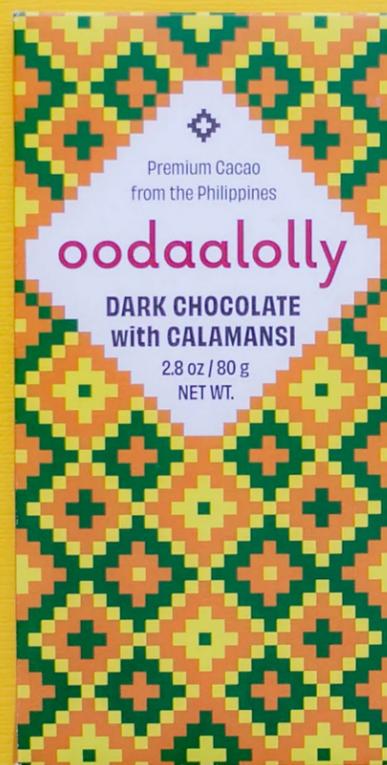
# LOCAL VENDOR SPOTLIGHT

## oodaalolly

This bean-to-bar chocolate brand is helmed by Hernan Lauber, a Philippine-born, second-generation chocolatier trained in Switzerland. By combining Swiss chocolate-making techniques with ingredients that are native to the Philippines, Oodaalolly creates a chocolate experience like no other. Oodaalolly celebrates both cultures through thoughtfully crafted recipes that spotlight premium organic Filipino cacao, tropical ingredients, and world-class Swiss techniques.



From Dark Chocolate with Calamansi Citrus to Coconut Milk Chocolate with Siling Labuyo Pepper, each Oodaalolly creation is designed to surprise and delight with unique flavor combinations that honor Filipino heritage and Swiss quality. They're committed to creating ethically sourced, award-winning chocolate that transforms every bite into an unforgettable adventure.



Taste Oodaalolly's modern Filipino twist on Swiss chocolate and discover a new world of chocolate that's rich in culture, flavor, and craftsmanship. Perfect for chocolate enthusiasts seeking bold flavors and a refined, premium experience!

**VISIT [OODAALOLLY.COM](https://www.oodaalolly.com)**

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