Great Finds

Our latest buys for the kitchen and table. BY MELISSA DENCHAK

Fondue for Two

This adorable stoneware tumbler of chocolate fondue from Aux Anysetiers du Roy (a Paris gourmet shop) heats up in minutes and is the perfect size for sharing. Chocolate flavors include caramel, praline, and orange, but we especially love the 70 percent dark chocolate with fleur de sel for its rich taste and salty crunch. **$22.99 for a 7-ounce tumbler; touchofeurope.net; 866-764-2975.**

Retro Relaunch

Although it was introduced more than 50 years ago, the recently relaunched Krenit bowl by Danish design company Normann Copenhagen is coolly contemporary. Made of super-thin, lightweight steel, with a black matte exterior and a sleek enamel interior, it's stunning as a fruit, salad, or serving bowl. **$145; abodeon.com; 617-497-0137.**

Countertop Chic

With its handcrafted ceramic utensil holder, Beehive Kitchenware Company turns utilitarian storage into handsome kitchen decor. **$78; beehivekitchenware.com; 508-678-4335.**

Made to Measure

Bakers will appreciate this clever digital scale, since it doubles as a bowl that lifts off to transfer ingredients. When you're finished, flip the bowl over and nestle it on top of the scale for compact storage. **$65; josephjoseph.com; 866-940-1875.**
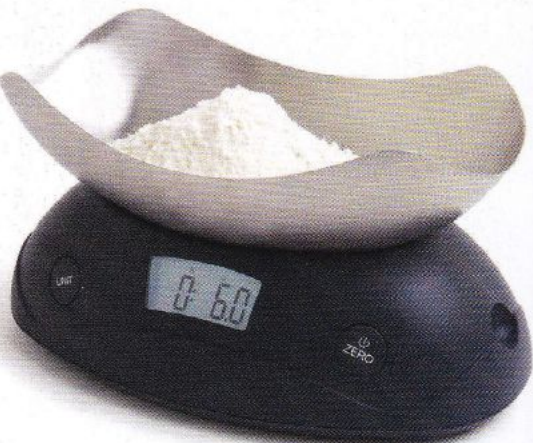
Worth its Salt

For blue Iranian rock salt, black salt flakes from Cyprus, or pink Pakistani Himalayan salt, check out The Spice Lab, a gourmet purveyor that sources exotic salts from 40 countries. Can't pick just one? A variety of sampler collections let your tastebuds travel the world. **$29.95 for a sampler collection of five salts; thespicelab.com; 954-275-4478.**

Over the Top

Dried red chile threads add a touch of heat, a hint of smoky flavor, and a pop of color when used as a garnish for soups and salads or mixed into egg dishes or stir-fries. For deeper flavor, toast the threads in a skillet for a minute or two before using. **$9.75 for a 2-ounce bag; earthy.com; 800-367-4709.**