



Africa

70% Saothome ganache in a white and dark marbled log shape.



Bastien

Milk & white chocolate ganache with coconut dipped in dark chocolate & topped with a fan transfer.



Aztec

Dark & milk chocolate ganache flavoured with Ancho chilli dipped in dark chocolate and finished with a golden king transfer.



Cerise

Hazelnut & almond marzipan layer topped with a griottine cherry dark chocolate ganache dipped in dark chocolate & finished with a red transfer



Cognac Apricot

Truffle of apricot puree, cognac & honey dark chocolate ganache dipped in dark chocolate & drizzled with white chocolate



Gianduja

Milk chocolate gianduja, coated with milk chocolate & finished with a marble white tile.



Lime Jelly

French fruit jellies dipped in dark chocolate & finished with a coloured fruit transfer - passionfruit, mango, lime, raspberry



Mandiant Praliné

Dark chocolate and hazelnut praline disc with nuts & dried fruit



Mango Jelly

French fruit jellies dipped in dark chocolate & finished with a coloured fruit transfer - passionfruit, mango, lime, raspberry



Nougat Pecan

Caramalised pecans and praline, coated in milk chocolate and drizzled with dark chocolate.



Passionfruit Jelly

French fruit jellies dipped in dark chocolate & finished with a coloured fruit transfer - passionfruit, mango, lime, raspberry



Raspberry Jelly

French fruit jellies dipped in dark chocolate & finished with a coloured fruit transfer - passionfruit, mango, lime, raspberry



Rose
Milk chocolate ganache flavoured with rose water, crumble roasted pistachio dipped in white chocolate.



Toulouse
Strawberry dark chocolate ganache, flavoured with lavender & cointreau in a burgundy topaz shape.



Truffle Noir
Creamy dark chocolate ganache, coated in dark chocolate and rolled in cocoa powder.



Valentine Heart
Passion fruit, white peach caramel filling, white & dark chocolate in a heart mould.



Wild Blackcurrant
Blackcurrant ganache & dark chocolate in sphere mould with a marbled purple colouring effect.



Café Latte
Milk chocolate & coffee ganache molded in dark chocolate pyramid with a white chocolate tip



Honey Bee
Honey & milk chocolate praline in a milk chocolate cocoa pod shape mould.



Macadamia Milk
Caramelize macadamia, rolled in hazelnuts & dipped in milk chocolate.



Menthe
Pecan nut marzipan layered with 60% dark chocolate peppermint ganache dipped in dark choc & finished with a green tile.



Ruby
Blood orange caramel filling & dark chocolate in a ruby mould with a marbled red coloring effect.