

WELCOME to this season's must-have collection, full of nothing but our most sought-after that are brimming with the gorgeous flavours of the season – stunningly hand-finished and dressed to thrill.



Mellow Praline

This recipe is all about smooth, mellow milk chocolate relaxation. So sit back, close your eyes and let this silky hazelnut praline wash over you. Made with finely ground hazelnuts and milk chocolate, whose nut oil and cocoa butter both encourage it to start melting away the moment you bite in.



Coconut Crunch

Coconuts and macadamia nuts share one thing in common, a natural creaminess. And that makes them an excellent combination, especially when we've added a contrast of textures too – with mellow milk chocolate blended with coconut and chunky macadamia pieces.



Spiced Strawberry

Black pepper is by far and away the most popular spice and here we put it to an unusual, but well-established use – with a pinch of black pepper blended into a light strawberry mousse to help bring out the sweetness and to add a subtle spiciness. Complemented by a strip of dark hazelnut praline.



Caramel Cheesecake

Bite through the dark chocolate shell you'll find two gorgeous layers waiting for you. The first is brimming with the characteristic sour cream flavours of cheesecake, while the second is an oozingly soft caramel. Both mingling together for a mellow new take on the classic cheesecake.



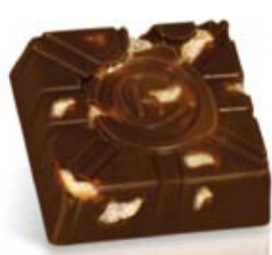
Zesty Mousse

A mousse is defined by its unmistakable texture, which is exactly why the milk chocolate and orange buttercream inside this milk chocolate shell has been whipped mercilessly! The result is a gorgeously light and airy texture, with lighter notes of zesty orange.



Amaretto Amarena

A whole Italian amarena cherry, soaked in amaretto for added succulence, surrounded by silky soft, white chocolate and cream ganache – with a little added amaretto for good measure. Enrobed in dark chocolate and finished with a sprinkle of chopped cherry pieces.



Orange & Almond

The timeless blend of chocolate and orange gets a thrilling update here. Deep but smooth tasting dark chocolate has been blended with the fresh zestiness of essential oil of Valencia orange and then blended with whole, roasted almonds – for a delicious injection of crunch.



Macadamia Munch

The macadamia has one of the hardest shells around, which makes it not only a tough nut to crack but also one of the most sought after. Here there's a double whammy of nuttiness with a light macadamia crème below, topped with the crunch of whole roasted macadamia on top.



Raspberry Crème

A light and fresh recipe that won't fail to conjure up thoughts of warm summer days. Inside it's full of a soft but firm crème that is just brimming with the zippiness of natural raspberry and hints of yoghurt-like flavours. Encased in a smooth milk chocolate with raspberry stripes.



Banana Split

A gorgeous combination that plays on the winning blend of banana and caramel flavours – with the fruity flavours of red banana balanced by the rounded sweetness of caramel. All in a milk chocolate shell finished with a white chocolate cross.



Champagne Truffle

This timelessly classic recipe never fails to add elegant sparkle to proceedings. Made with prime marc de Champagne, milk chocolate and cream, encased in a gorgeous milk chocolate truffle shell and then dusted with a little icing sugar.



Zesty Caramel

Caramel is undoubtedly one of the more laid back flavours, but we've given this one a zesty twist to pep things up. Inside there's smooth caramel softened even further with a splash of orange liqueur and a zesty dash of essential oil of Valencia orange. Finished with all natural white and orange stripes.



Single Malt Smoothie

Speyside single malt whisky is famous for its characteristically floral aromas and delicate flavours and here we put them to good use – with a generous splash of whisky blended with caramel to soften the edges a little and then encased in a dark chocolate shell. Finished with caramel chocolate stripes.



Absolute Gianduja

This recipe is devoted to the pure flavours and melt-in-the-mouth simplicity that gianduja is renowned for – with a blend of dark chocolate and extremely finely ground hazelnuts full of earthy nut flavours. Encased in a dark chocolate shell and then rolled in cane sugar to finish it off.



Pistachio Praline

This one is all about the delicate flavours and striking, all-natural colours of pistachios – finely ground then blended with creamy white chocolate and a little almond paste to enhance the melt-in-the-mouth experience. Encased in a caramel chocolate shell and finished with a naturally green spot.



Tippy Toffee Apple

We've added a very grown-up twist to this classic fairground combination. Inside is a super soft and mellow toffee ganache, softened with a splash of Calvados – the double-distilled apple brandy, aged in wooden casks – and decorated with naturally green stripes.



Pure Vanilla

Pure and simple white chocolate and cream ganache, blended with masses of ground vanilla pod for a speckled look and an extremely laid back experience. Encased in an equally dreamy white chocolate shell with the classic truffle finish.



Marmalade Praline

This milk chocolate praline has been blended with essential oil of bigarade orange, prized for its full flavour, which delivers more edgy citrus flavours than those of sweeter oranges. Encased in a milk chocolate shell with an all-natural orange cross.



Café Latte

No matter what time of day you choose to taste this chocolate, it will leave you with that relaxed café latte feeling. It has all the right attributes – a silky smooth milk chocolate ganache, with lingering flavours of Columbian coffee and cream. Finished with the classic ruffled truffle look.



Rum Hot Shot

Brace yourself for a full-on shot of premium rum, all wrapped up in a mellow caramel – for a punchy rum kick but with a smooth caramel melt. Encased in a milk chocolate shell and finished with random dark chocolate lines.



Florentine Dream

A super smooth hazelnut praline made with mellow caramel chocolate and finely ground nuts. Encased in a milk chocolate shell then topped with a hand-cut florentine square for a delicious contrast of textures with almond and toffee overtones.



Kir Royal

Inspired by the celebratory drink, Kir Royal, you'll find a super smooth and blackcurrant ganache inside this creamy white chocolate shell – softened even further with a dash or two of marc de Champagne. Finally rolled in blackcurrant powder for a fruity kick.



Stealthy Chilli

This super soft hazelnut praline will melt away the mouth and, as it does, you'll feel the gentle tingle of chilli slowly sneaking up on you, leaving you with lingering chocolaty flavours and a gently glowing warmth. Encased in milk chocolate and finished with red pepper flakes.



Dark Sticky Toffee

The origins of sticky toffee pudding are shrouded in mystery – there are many who claim to have invented it. But the important thing is that it was invented! This recipe relives that most deeply satisfying of experiences, encased in a crisp dark chocolate shell.

Your tippie guide:

- No alcohol in recipe
- Less than 1% alcohol

- Just a little to preserve & soften
- A generous dash