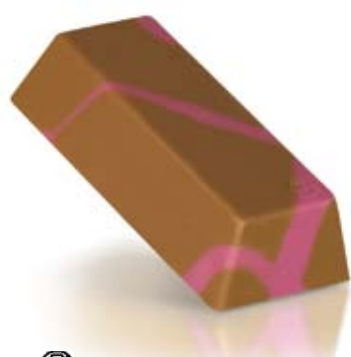


*A fresh new collection inspired by the bright new season— with melt-in-the-mouth truffles, velvety smooth pralines and uplifting, real fruit recipes*



**Pistachio Praline**

Finely ground pistachios and almond in creamy white chocolate, encased in a caramel chocolate shell finished with all-natural pink graffiti



**Melting Mousse**

Sublimely soft and smooth whipped milk chocolate



**Cosmopolitan**

A good splash of vodka, a dash of orange liqueur and cranberry then a twist each of Valencia orange and Mexican lime, enrobed in white chocolate.



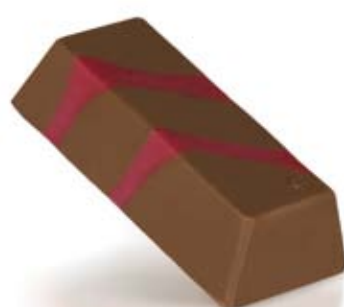
**Amaretto D'amour**

A silky ganache softened with mellow amaretto and then contrasted with the delicate crunch of crushed amaretti biscuits, all in a milk chocolate cup.



**Billionaire Shortbread**

A white chocolate hazelnut praline with subtle caramel notes for added smoothness with shortbread cookie pieces peeping through the milk chocolate shell.



**Zesty Toffee**

Gorgeously more-ish sticky toffee paired with a dash of orange liqueur and essential oil of Valencia orange in mellow milk chocolate shell.



**Champagne Heart**

A deep and dark, elegant chocolate cream ganache made all the more silky with a splash of Marc de Champagne. Encased in a beautiful white heart.



**Zest**

A firm but quick-to-melt milk chocolate mousse with essential oil of Valencia orange and fruity crystals for little flavour bursts, in a mellow milk chocolate shell.



**Florentine Dream**

A super smooth hazelnut praline made with mellow caramel chocolate topped with a hand-cut florentine square for a delicious contrast of textures.



**Café Latte**

Melt-away hazelnut praline with intensely coffee flavours that gently mingle with the dark chocolate shell for a mellow café latte finish.



**Coconut Caress**

The naturally creamy flavours of macadamia and coconut blended together in a light crème then encased in a white chocolate shell.



**Raspberry & Prosecco**

An uplifting cream ganache with tangy raspberry juice, softened with Italian Prosecco di Grappa and a dash of raspberry liqueur in a dark chocolate heart.



**Caramel Sweetheart**

Caramel milk chocolate with a hint of morello cherry, a tiny pinch of salt and masses of cocoa crispies and chopped hazelnuts for lots of texture.



**Chilli Sweetheart**

Deep but smooth tasting dark chocolate blended with mouth-warming chilli and premium, crushed Madagascan cocoa nibs for a delicious crunch.



**Fruity Sweetheart**

Melt-in-the-mouth, creamy white chocolate blended with tangy raspberry crystals for nibbly texture and mini flavour explosions of fruitiness.

**Your tippie guide:**

No alcohol in recipe

Just a little to preserve & soften

Less than 1% alcohol

A generous dash