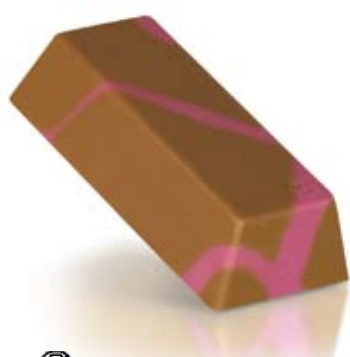




Smooth, seductive and utterly devoted to love – with melt-in-the-mouth truffles, silky pralines and stunning, hand-finished hearts



 **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.



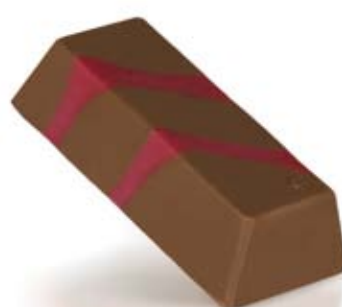
 **Amaretto D'amour**


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 tittle guide:

 No alcohol in recipe

 Just a little to preserve & soften

 Less than 1% alcohol

 A generous dash