



A GORGEOUSLY balanced collection – with a little bit of everything so there's something for absolutely everyone to love.




 **Amarena Cherry**
suspended in Amaretto
buttercream.




 **Praline Cup**
The smoothest of pralines encased
in dreamy milk chocolate.



 **Milk House Praline**
Our signature praline – ultra
smooth and deeply satisfying in
mellow milk chocolate.




 **Amaretto**
Sublime buttercream with a
touch of Amaretto.




 **Caramel Melters**
Oozingly soft caramel encased
in mellow milk chocolate.




 **Orange Praline**
A marriage made in heaven...
the citrus tang of orange with the
smooth melt of ultra smooth praline.




 **Going Nuts**
The crunch of whole roasted
hazelnuts against the smooth melt
of hazelnut praline.



 **Mousse au Chocolat**
Melt-away chocolate mousse utterly
devoted to chocolaty bliss.




 **Isabelle**
A praline filled cup topped with
honey and almond florentine.




 **Butterscotch ganache**
with shortbread biscuit.



 **Billionaire's Shortbread**
Generous combination of caramel,
cookies and praline chocolate.




 **Orange Liqueur Caramels**
A dash of orange liqueur into liquid
caramel - think flambéed oranges!







 **Crispy Praline**
Meltingly smooth praline with the
crunch of crispy pancake pieces.



 **Brownie**
Our version of the classic bake: pecan
paste, chocolate and choco-crispies
for added texture.

Your tipple guide:

-  No alcohol in recipe
-  Less than 1% alcohol
-  Just a little to preserve & soften
-  A generous dash