

*A VERITABLE EXPLOSION of fruitiness!* – Using real fruit and nothing but real fruit, allowing the natural tanginess to shine through.



**Drunken Raspberry**

A whole alcohol-soaked raspberry and white chocolate cream ganache in a white chocolate shell.



**Drunken Mandarin**

Tangy mandarin and white chocolate ganache in a crisp milk chocolate shell.



**Cherry Pannacotta**

A simple white shell encasing a zingy, real cherry compote beautifully contrasted with creamy pannacotta.



**Blueberry Bombe**

Real blueberry cream ganache in a mellow white chocolate shell.



**Mango Truffle**

Generous amounts of natural mango and a hint of real vanilla blended with white chocolate and cream ganache in a smooth milk chocolate shell.



**Strawberry Truffle**

Enjoy the sweetness of real strawberries in this mellow cream ganache encased in a white chocolate shell and finished with a light dab of strawberry powder.



**Peach & Raspberry Truffle**

A milk chocolate shell filled with light cream ganache blended with 100% natural peach and raspberry juice.



**Blackcurrant Bombe**

Creamy blackcurrant ganache in a white chocolate shell, rolled in blackcurrant powder for an incredibly tangy result.



**Cherry Bombe**

The sour kirsch cherry brandy perfectly balanced by sweet white chocolate.



**Baltic Truffle**

An intense base layer of redcurrant ganache topped with creamy, white chocolate ganache. Finished with a sprinkling of fruity sugar.



**Cognac & Orange**

An indulgent cream ganache blended with natural orange and a splash of premium cognac within a 60% dark chocolate shell.



**Apricot Truffle**

A delicate white chocolate apricot ganache in a striking white chocolate shell, finished with pieces of real apricot.

**Your tippie guide:**

No alcohol in recipe

Less than 1% alcohol

Just a little to preserve & soften

A generous dash