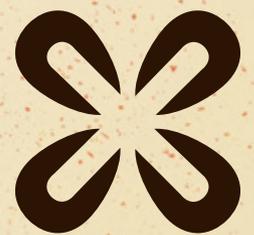
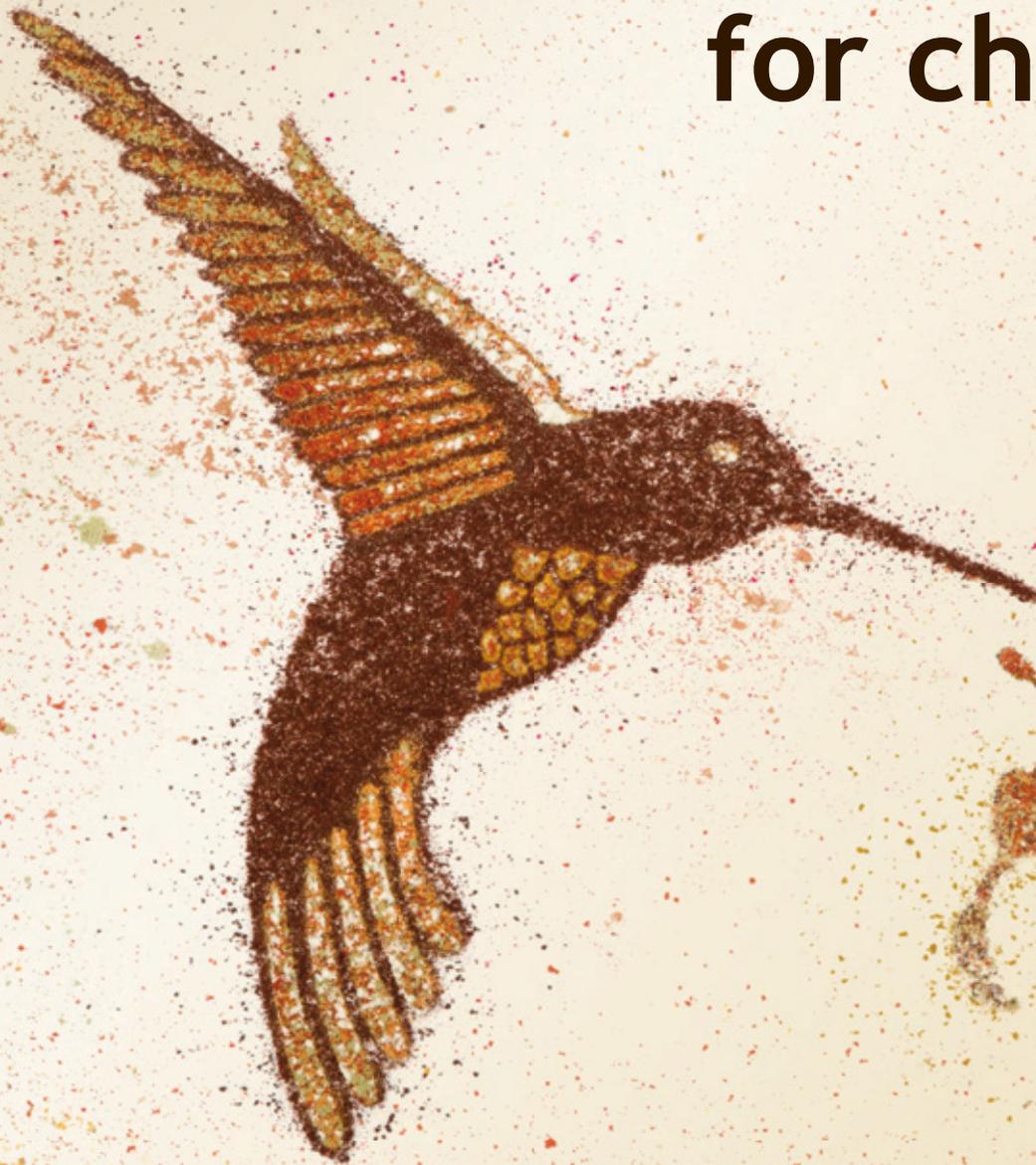


Passion for chocolate

2016-2017



exquisitem
delicious chocolates
by Elies Miró





Flavours and textures to arouse emotions

Truffled chocolates and praline



Ref. 11023 GRAND CRU ECUADOR

Truffle made with 66% Grand Cru Ecuador dark couverture, coated with dark chocolate. Delicate and well-balanced taste with touches of nuts and green tea.



Ref. 11024 GRAND CRU MADAGASCAR

Truffle made with 64% Grand Cru Madagascar dark couverture, coated with dark chocolate. Delicate and well-balanced taste with acid touches of red fruits.



Ref. 11025 GRAND CRU BRAZIL

Truffle made with 62% Grand Cru Brazil dark couverture, coated with dark chocolate. Sweet taste with floral essences.



Ref. 11022 PALET OR

Truffle made with 70% coated with dark chocolate and decorated with gold.



Ref. 11001 BITTER

Truffle made with 70% cocoa couverture. Coated with dark chocolate and decorated with cacao nibs. Very intense taste.



Ref. 11003 RASPBERRY

Raspberry truffle made with dark couverture. Coated with dark chocolate and decorated with freeze-dried raspberry.



Ref. 12006 CAMEL

Truffle made with milk couverture and caramel. Bathed in milk couverture.



Ref. 11004 CINNAMON

Truffle made basically of milk couverture and infusion of Ceylon cinnamon. Bathed in dark couverture and decorated with dark chocolate shavings.



Ref. 11005 COCONUT

Truffle made with coconut and white chocolate couverture. Coated with dark chocolate and decorated with desiccated coconut.



Ref. 11006 ORANGE

Truffle made with dark couverture and Mediterranean oranges. Coated with dark chocolate.



Ref. 11007 PEACH

Truffle made with white couverture and peach liqueur. Fresh and very aromatic. Moulded with dark couverture.



Ref. 11008 PASSION

Truffle made with dark couverture, milk chocolate couverture and passion fruit pulp. Moulded with dark couverture.



Ref. 11009 CATALAN CUSTARD CREAM Truffle of white couverture flavoured with lemon and cinnamon. Bathed in dark couverture.



Ref. 11011 CONTRAST Almond praline made with milk chocolate and toasted corn. Coated with dark chocolate and decorated with Maldon salt.



Ref. 11013 HAZELNUT Hazelnut praline made with milk couverture and hazelnut. Coated with dark chocolate to preserve the crunchiness of the hazelnut inside.



Ref. 11014 CROQUANTE Almond praline with milk chocolate coating and almond croquante. Printed decoration.



Ref. 11016 PISTACHIO Green pistachio praline enhanced with Maldon salt. Coated with dark chocolate and decorated with a pistachio.



Ref. 11027 MEDITERRANEAN Truffle of red berries with Modena vinegar bathed in dark couverture and decorated.



Ref. 12001 VANILLA Milk chocolate truffle aromatized with natural Bourbon vanilla. Coated with milk chocolate.



Ref. 11002 COFFEE Coffee truffle. Coated with dark chocolate and print decorated.



Ref. 12003 ROSEMARY Truffle with milk chocolate and natural rosemary tea. Moulded with milk couverture.



Ref. 11029 GIN & TONIC Truffle made with dark chocolate couverture and milk chocolate couverture with gin, perfumed with tonic. Bathed in dark chocolate couverture and decorated.



Ref. 12005 WHISKY Truffle made with dark couverture, milk couverture and whisky. Moulded with milk couverture. Very strong taste of whisky.



Ref. 12018 ALMOND PRALINE Almond and milk couverture praline bathed in milk couverture.

 160 units / box // 1.5 - 1.8 kg approx.



Ref. 11026 HAZELNUT PRALINE

Hazelnut and milk couverture praline bathed in a dark couverture.



Ref. 11028 PEAR LIQUEUR

Truffle of milk couverture, pear liqueur and caramel. Moulded with dark couverture.



Ref. 12011 ALMOND

Almond praline with milk chocolate and a whole almond. Coated with milk chocolate to preserve the crunchiness of the nut.



Ref. 12012 SPICES

Almond praline with milk chocolate and spices. Coated with milk chocolate and decorated with sesame.



Ref. 12013 LEMON

Hazelnut praline made with milk couverture and Mediterranean lemons. Coated with milk chocolate.



Ref. 12014 PAILLETÉ FEULETINE

Almond praline with milk chocolate couverture and pailleté feulletine pieces. Coated with milk chocolate.



Ref. 13001 WHITE COFFEE

White couverture infused with coffee. Moulded with white couverture.



Ref. 11055 MINT TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with mint. Bathed in dark chocolate couverture and decorated.



Ref. 11054 ROSE TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with rose. Bathed in dark chocolate couverture and decorated.



Ref. 12009 VIOLET TEA

Truffle made with milk chocolate couverture, infused with tea and perfumed with violet flowers. Coated with milk chocolate and decorated with crystallized violets.



Ref. 12022 VANILLA TEA

Truffle made with milk couverture and infusion of Earl Grey tea, perfumed with Bourbon vanilla. Moulded with milk couverture.



Ref. 12002 LEMON TEA

Truffle made with milk couverture, Earl Grey tea and perfumed with Mediterranean lemons. Coated with milk chocolate and decorated with dark chocolate shavings.



Ref. 13004 WHITE VANILLA

Truffle with white couverture and Bourbon vanilla. Moulded with white couverture.



Ref. 12004 TIRAMISU

Truffle with dark and milk couverture. Flavoured with Marsala wine and milk and caramel touches. Moulded with milk couverture.



Ref. 11053 COOKIE

Truffle made with milk chocolate couverture and biscuit. Moulded with dark chocolate couverture.



New presentation

Ref. 11052 GRAPEFRUIT

Truffle made with dark chocolate couverture and grapefruit pulp. Bathed in dark chocolate couverture and decorated.



Ref. 12015 BACH

Milk couverture with three almonds. Coated to preserve the crunchy, slowly toasted nuts.



Ref. 11017 VIVALDI

Dark couverture with three hazelnuts. Coated to preserve the crunchy slowly toasted nuts.



NEW

Ref. 11061 BEETHOVEN

Dark chocolate couverture and caramelised walnuts. Bathed in dark chocolate couverture.



NEW

Ref. 12027 HAYDN

Couverture with milk and caramelised hazelnuts. Bathed in milk chocolate couverture.



NEW

Ref. 11060 VERDI

Dark chocolate couverture and caramelised almonds. Bathed in dark chocolate couverture.



Ref. 11019 JAZZ

Dark couverture with hazelnut, almond and walnut.



Ref. 12016 BLUES

Milk couverture with pistachio, walnut and almond.



Ref. 13003 OPERA

White couverture with pistachio, walnut, hazelnut and sloe.

160 units / box // 1.5 - 1.8 kg approx.



Ref. 13006 MANDARIN

White chocolate truffle with natural mandarin pulp. Moulded with white chocolate couverture.



Ref. 11059 SESAME

Almond and sesame praline with milk chocolate couverture and caramelised sesame seeds bathed in dark chocolate couverture and decorated with sesame seeds.



Ref. 11034 DOUBLE LAYER MANGO

Truffle of dark couverture and mango pulp bathed in dark couverture. Printed decoration.



Ref. 11032 DOUBLE LAYER FRUITS OF THE FOREST

Truffle of dark couverture and raspberry pulp bathed in dark couverture. Printed decoration.



Ref. 11033 DOUBLE LAYER APRICOT TEA

Truffle of dark and milk couverture infused with Earl Grey tea and apricot pulp and bathed in dark couverture. Printed decoration.



Ref. 11035 IRISH COFFEE

Truffle of white couverture with whisky and coffee. Bathed in dark couverture and decorated.



Ref. 11036 LEMON CARAMEL

Truffle of white couverture with lemon and caramel. Bathed in dark couverture and decorated.

Party chocolates

 160 units / box // 1.5 - 1.8 kg approx.



Ref. 12026 LOVE HEART

Truffle made with milk chocolate couverture and caramel. Moulded with milk chocolate couverture. Mothers' Day and Saint Valentine's Day



Ref. 11057 RASPBERRY LOVE

Truffle made with dark chocolate couverture and raspberries. Bathed in dark chocolate couverture and print decorated. Mothers' Day and Saint Valentine's Day



Ref. 11050 SPRING VIOLET TEA

Truffle with milk chocolate couverture infused with tea and perfumed with violets. Bathed in dark chocolate couverture and print decorated. Easter/Spring



Ref. 11056 SPRING VANILLA

Milk chocolate truffle aromatised with natural Bourbon vanilla. Bathed in dark chocolate couverture and print decorated. Easter/Spring



Ref. P11000 PERSONALISED

GOLD STICK 70% cocoa couverture truffle. Bathed in dark chocolate couverture and with the customer's personalised print decoration.



Ref. 11058 CHRISTMAS WAFERS

Almond praline with milk chocolate couverture and pieces of wafer. Bathed in dark chocolate couverture and print decorated. Christmas holidays



Ref. 11051 CHRISTMAS ORANGE

Truffle made with dark chocolate couverture and Mediterranean oranges. Bathed in dark chocolate couverture and print decorated. Christmas holidays

Ref. 14013

CHRISTMAS ASSORTMENT

Possibility of making a box with a combination of Christmas chocolates.

Boxes of 160 combined units

Ref. 14014

SPRING ASSORTMENT

Possibility of making a box with a combination of spring chocolates.

Boxes of 160 combined units

Assorted chocolates

Ref. 14006

L1 MILK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: rosemary, tea and lemon, vanilla, tiramisu and white vanilla.

160 units / box // 1.5 - 1.8 kg approx.



LEMON TEA

Truffle made with couverture and Earl Grey tea perfumed with Mediterranean lemons. Coated with milk chocolate and decorated with dark chocolate shavings.



VANILLA

Milk chocolate truffle flavoured with natural Bourbon vanilla. Coated with milk chocolate.



TIRAMISU

Truffle made with dark and milk couverture. Flavoured with Marsala wine and milk and caramel touches. Moulded with milk couverture.



WHITE VANILLA

Truffle with white couverture and Bourbon vanilla. Moulded with white couverture.



ROSEMARY

Truffle made with milk chocolate and natural rosemary tea. Moulded with milk couverture.

Ref. 14007

L2 MILK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: white coffee, lemon, pailleté feuilletine, caramel and whisky.

160 units / box // 1.5 - 1.8 kg approx.



WHITE COFFEE

White couverture infused with coffee. Moulded with white couverture.



LEMON

Hazelnut praline made with milk couverture and Mediterranean lemons. Coated with milk chocolate.



PAILLETÉ FEUILLETINE

Almond praline made with milk couverture and pailleté feuilletine pieces. Coated with milk chocolate.



CARAMEL

Truffle made with milk couverture and caramel. Bathed in milk couverture.



WHISKY

Truffle made with dark couverture, milk couverture and whisky. Moulded with milk couverture. Very strong taste of whisky.

Ref. 14004

N1 DARK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: raspberry, peach, coconut, passion and orange.

160 units / box // 1.5 - 1.8 kg approx.



RASPBERRY

Truffle made with raspberry and dark couverture. Coated with dark chocolate and decorated with a freeze-dried raspberry.



PEACH

Truffle made with white couverture and peach liqueur. Fresh and very aromatic. Moulded with dark couverture.



COCONUT

Truffle made with coconut and white couverture. Coated with dark chocolate and decorated with desiccated coconut.



PASSION

Truffle made with dark and milk couverture and passion fruit pulp. Moulded with dark chocolate coating.



ORANGE

Truffle made with dark couverture and Mediterranean oranges. Coated with dark chocolate.

Ref. 14005

N2 DARK CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: Catalan custard cream, croquante, hazelnut praline, coffee and cinnamon.

160 units / box // 1.5 - 1.8 kg approx.



CATALAN CUSTARD CREAM

Truffle of white couverture flavoured with lemon and cinnamon. Bathed in dark couverture.



CROQUANTE

Almond praline with milk chocolate coating and almond croquante. Print decorated.



HAZELNUT PRALINE

Hazelnut and milk couverture praline bathed in a dark couverture.



COFFEE

Coffee truffle. Coated with dark chocolate with print decoration.



CINNAMON

Truffle made of milk couverture and infusion of Ceylon cinnamon. Bathed in dark couverture and decorated with dark chocolate shavings.

Ref. 14010

BITTER CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: palet or, bitter, grand cru Brazil, grand cru Madagascar and grand cru Ecuador.

160 units / box // 1.8 kg approx.



PALET OR

Truffle made with 70% cocoa couverture. Coated with dark chocolate and decorated with gold.



BITTER

Truffle made with 70% cocoa couverture. Coated with dark chocolate and decorated with cocoa nibs. Very intense taste.



GRAND CRU ECUADOR

Truffle made with 66% Grand Cru Ecuador dark chocolate, coated with dark chocolate. Delicate and well-balanced taste with touches of nuts and green tea.



GRAND CRU MADAGASCAR

Truffle made with 64% Grand Cru Madagascar dark couverture, coated with dark chocolate. Delicate and well-balanced taste with acid touches of red fruits.



GRAND CRU BRAZIL

Truffle made with 62% Grand Cru Brazil dark couverture, coated with dark chocolate. Sweet taste with floral essences.

Ref. 14009

DOUBLE LAYER CHROMATIC CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: lemon caramel, Irish coffee, fruits of the forest, apricot tea and mango.

160 units / box // 1.8 kg approx.



LEMON CARAMEL

Truffle of white couverture with lemon and caramel. Bathed in dark couverture and decorated.



IRISH COFFEE

Truffle of white couverture with whisky and coffee. Bathed in dark couverture and decorated.



FRUITS OF THE FOREST

Truffle of dark couverture and raspberry pulp bathed in dark couverture. Printed decoration.



APRICOT TEA

Truffle of dark and milk couverture infused with Earl Grey tea and apricot pulp and bathed in dark couverture. Printed decoration.



MANGO

Truffle of dark couverture and mango pulp bathed in dark couverture. Printed decoration.

Ref. 14008

NUT CHOCOLATE ASSORTMENT

Box of 160 units over five trays: two of the jazz model, two of the blues model and one of the opera model.

160 units / box // 1.3 kg approx.



JAZZ

Dark couverture with hazelnut, almond and walnut.



BLUES

Milk couverture with pistachio, walnut and almond.



OPERA

White couverture with pistachio, walnut, hazelnut and sloe.



Ref. 14016

ASSORTMENT OF MUSICAL GENIUS CHOCOLATES

Box of 160 units distributed over five trays, one of each flavour: Verdi, Haydn, Beethoven, Bach and Vivaldi.

160 units / box // 1.3 kg approx.



VERDI

Dark chocolate couverture and caramelised almonds. Bathed in dark chocolate couverture.



HAYDN

Couverture with milk and caramelised hazelnuts. Bathed in milk chocolate couverture.



BEETHOVEN

Dark chocolate couverture and caramelised walnuts. Bathed in dark chocolate couverture.



BACH

Milk couverture with three almonds. Coated to preserve the crunchy, slowly toasted nuts.



VIVALDI

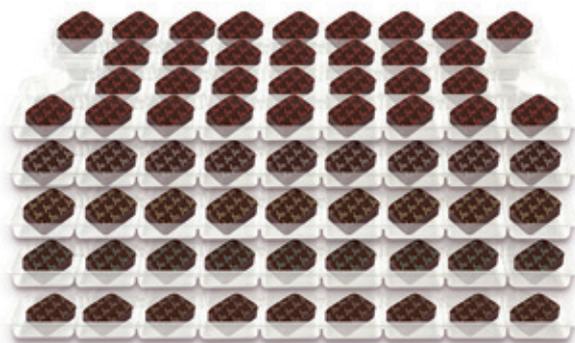
Dark couverture with three hazelnuts. Coated to preserve the crunchy, slowly toasted nuts.

Ref. 14011

COCKTAIL CHOCOLATE ASSORTMENT

Box of 160 units distributed in 5 trays, each with one flavour: gin & tonic, cosmopolitan, mojito, caipirinha and piña colada.

160 units / box // 1.8 kg approx.



GIN & TONIC

Truffle made with dark couverture, milk couverture and gin, perfumed with tonic. Bathed in dark couverture and print decorated.



COSMOPOLITAN

Truffle made with white couverture, vodka and blueberries and perfumed with orange liqueur. Bathed in dark couverture and print decorated.



MOJITO

Truffle made with white couverture and rum, perfumed with lime and mint. Bathed in dark couverture and print decorated.



CAIPIRINHA

Truffle made with white couverture and *cachaça* and perfumed with lemon. Bathed in dark couverture and print decorated.



PIÑA COLADA

Truffle made with white couverture, white rum and coconut and perfumed with pineapple. Bathed in dark couverture and print decorated.

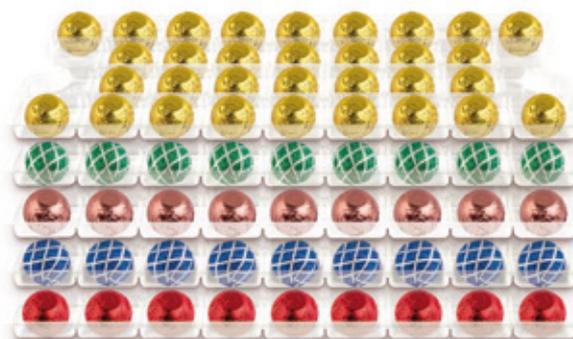


Ref. 17004

LIQUEUR ASSORTMENT

Box of 160 units over five trays, each of a different flavour: cherry liqueur, pomace brandy, whisky liqueur, orange liqueur and limoncello.

160 units / box // 1.8 kg approx.



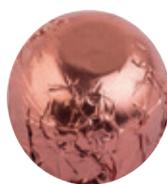
CHERRY LIQUEUR

Whole cherry and its liqueur moulded with dark chocolate couverture.



POMACE BRANDY

Pomace brandy moulded with dark chocolate couverture.



WHISKY LIQUEUR

Whisky liqueur moulded with dark chocolate couverture.



ORANGE LIQUEUR

Orange liqueur moulded with dark chocolate couverture.



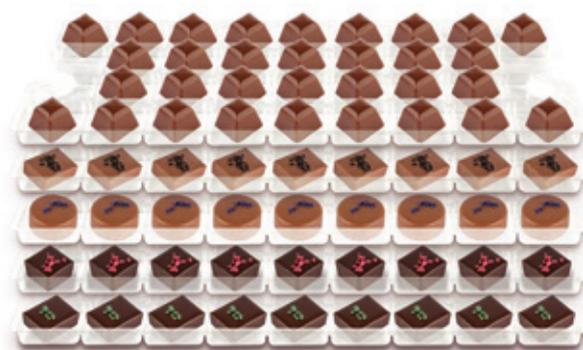
LIMONCELLO

Limoncello moulded with dark chocolate couverture.

Ref. 14012

TEA CHOCOLATE ASSORTMENT

Box of 160 units distributed in five trays, each of one flavour: violet tea, vanilla tea, lemon tea, mint tea and rose tea
160 units / box // 1.8 kg approx.



VIOLET TEA

Truffle made with milk chocolate couverture, infused with tea and perfumed with violet flowers. Coated with milk chocolate and decorated with crystallized violets.



ROSE TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with rose. Bathed in dark chocolate couverture and decorated.



LEMON TEA

Truffle made with milk couverture, Earl Grey tea and perfumed with Mediterranean lemons. Coated with milk chocolate and decorated with dark chocolate shavings.



MINT TEA

Truffle made with milk chocolate couverture and infusion of Earl Grey tea, perfumed with mint. Bathed in dark chocolate couverture and decorated.



VANILLA TEA

Truffle made with milk couverture and infusion of Earl Grey tea, perfumed with Bourbon vanilla. Moulded with milk couverture.

Ref. 16001

MINI CHOCOLATE ASSORTMENT

Box of 290 units distributed in 5 trays, each with one flavour: peach, tea and lemon, Catalan custard cream, almond and hazelnut.
290 units / box // 1.8 kg approx.



MINI HAZELNUT

Dark couverture with hazelnut praline. Moulded with dark couverture. Printed decoration.



MINI ALMOND

Almond praline with milk couverture. Moulded with dark couverture. Printed decoration.



MINI CATALAN CUSTARD CREAM

Truffle of white couverture flavoured with lemon and cinnamon. Moulded with dark couverture. Printed decoration.



MINI PEACH

Truffle made with white couverture and peach liqueur. Fresh and very aromatic. Moulded with dark couverture. Printed decoration.



MINI TEA AND LEMON

Truffle made with milk couverture and infusion of Earl Grey tea, perfumed with lemon. Moulded with dark couverture. Print decorated.

Ref. 15001 BERNE ASSORTMENT
SUGAR FREE

Box of 160 units distributed in 5 trays, each with one flavour: coffee, nibs, walnut, hazelnut and almond.

160 units / box // 1.5 kg approx.



ALMOND

Almond praline with milk couverture and almonds. Moulded with milk couverture.



WALNUT

Walnut praline made with milk couverture and walnuts. Moulded with dark chocolate coating.



NIBS

Hazelnut praline with dark couverture, cocoa paste and nibs. Moulded with dark couverture.



HAZELNUT

Hazelnut praline with dark couverture and hazelnuts. Moulded with dark couverture.



COFFEE

Hazelnut praline with milk couverture and coffee. Moulded with milk couverture.

Ref. 15002 PARIS ASSORTMENT
SUGAR FREE

Box of 160 units distributed in 5 trays, each with one flavour: raspberries, walnuts, nibs, hazelnut and lemon.

160 units / box // 1.5 kg approx.



RASPBERRY

Hazelnut praline with milk couverture and raspberry crisp. Moulded with dark couverture.



HAZELNUT

Hazelnut praline with dark couverture and hazelnuts. Moulded with dark couverture.



LEMON

Hazelnut praline with milk couverture and perfumed with lemon. Moulded with dark couverture.



NIBS

Hazelnut praline with dark couverture, cocoa paste and nibs. Moulded with dark couverture.



WALNUTS

Walnut praline with milk couverture and walnuts. Moulded with dark couverture.

Ref. 14050 8C PACK Pack of 8 boxes, always of the following varieties (1 box of each): raspberry, cinnamon, coconut, hazelnut praline, gin & tonic, vanilla, tea and lemon and tiramisu.
8 boxes / 160 units in each box // 12.5 kg approx.



RASPBERRY



CINNAMON



COCONUT



HAZELNUT PRALINE



GIN & TONIC



VANILLA



TEA AND LEMON



TIRAMISU

Pack 8



PEAR LIQUEUR



WHITE VANILLA



PEACH



SPICES

Pack 12

Ref. 14051 12C PACK Pack of 12 boxes, always of the following varieties (1 box of each): raspberry, cinnamon, coconut, hazelnut praline, gin & tonic, vanilla, tea and lemon, tiramisu, pear liqueur, white vanilla, peach and spices. 12 boxes / 160 units in each box // 18 kg approx.





**Small, evocative
divertissements to
eat at any time**

Chocolate covered products



Ref. 71001 DARK CHOCOLATE COVERED HAZELNUTS Toasted hazelnuts coated in dark couverture.
1 kg bag / Box of 4 kg assortments



Ref. 71002 DARK CHOCOLATE COVERED ALMONDS Toasted Marcona almonds coated with couverture. 1 kg bag / Box of 4 kg assortments



Ref. 71017 BLACKCURRANT
Blackcurrant paste covered with white chocolate couverture and dusted with powdered blackcurrant.
1 kg bag / Box of 4 kg assortments



Ref. 71004 DUSTED DARK ORANGE
Cubes of preserved orange covered with couverture, dusted with powdered orange. 1 kg bag / Box of 4 kg assortments



Ref. 71005 CHOCOLATE COVERED MAIZE WITH PAPRIKA Toasted, salted maize covered with a white coating and dusted with sweet paprika.
1 kg bag / Box of 4 kg assortments



Ref. 71010 TOMATO BREAD AND CHOCOLATE

Crispy toasted bread coated with dark chocolate with olive oil and salt. Dusted with lyophilized tomato.

1 kg bag / Box of 4 kg assortments



Ref. 71003 DUSTED COVERED WALNUTS

Half walnuts coated with dark couverture and dusted with cocoa. 1 kg bag / Box of 4 kg assortments



Ref. 71006 CARAMELIZED WHITE ALMOND

Caramelized unpeeled long almonds, coated with white couverture and dusted with cocoa. 1 kg bag / Box of 4 kg assortments



Ref. 71018 PASSION FRUIT

Mango and passion fruit paste covered with white chocolate couverture and dusted with powdered passion fruit.

1 kg bag / Box of 4 kg assortments



Ref. 71012 DUSTED WHITE BLUEBERRY

Blueberries with white couverture. Dusted with red berry powder. 1 kg bag / Box of 4 kg assortments



Ref. 71016 VANILLA CRUNCH

Chocolate cereal covered with white chocolate couverture and perfumed with natural vanilla.
1 kg bag / Box of 4 kg assortments



Ref. 71013 HAZELNUT WITH SESAME

Caramelized hazelnuts coated with milk couverture and rolled in sesame seeds. 1 kg bag / Box of 4 kg assortments



Ref. 71014 COFFEE BEAN WITH CHOCOLATE

Toasted coffee bean with dark couverture dusted with icing sugar. 1 kg bag / Box of 4 kg assortments



Ref. 71015 PEANUT AND COCOA

Salted toasted peanut with dark couverture, dusted with cocoa. 1 kg bag / Box of 4 kg assortments

Candied chocolate strips



Ref. 61001 ORANGE PEEL

Preserved orange peel bathed in dark couverture.
1 kg box



Ref. 62001 LEMON PEEL

Preserved lemon peel bathed in dark couverture.
1 kg box

Candles

Box from 12 units formed by groups of six units of one or two chosen references. Diameter: 6 cm.
The wax candles will be provided in assorted colours.



Bars

☐ Packaged with Flow Pack



Ref. 21001 70 DARK CHOCOLATE BAR 100 g 70% dark chocolate.
15 units / box



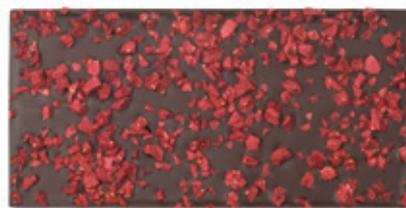
Ref. 21003 80 DARK CHOCOLATE BAR 100 g 80% dark chocolate.
15 units / box



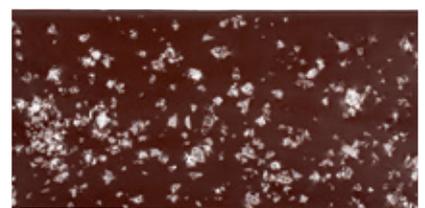
Ref. 21010 90 DARK CHOCOLATE BAR 100 g 90% dark chocolate.
15 units / box



Ref. 21005 ORANGE PEEL BAR
100 g dark chocolate with orange peel.
12 units / box



Ref. 21008 RASPBERRIES BAR
100 g dark chocolate with lyophilized raspberries. 12 units / box



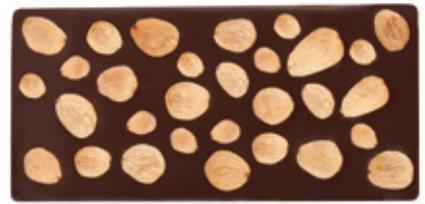
Ref. 21022 BAR WITH MALDON SALT 100 g dark chocolate with Maldon salt. 12 units/box



Ref. 21007 SALTED BAR
100 g dark chocolate with maize, peanuts and Maldon salt. 12 units / box



Ref. 21006 HAZELNUTS BAR
100 g dark chocolate with hazelnuts.
12 units / box



Ref. 21011 BAR WITH ALMONDS
100 g dark chocolate with almonds.
12 units / box



Ref. 21016 DARK CHOCOLATE WITH VIOLET 100 g dark chocolate with crystallised violet. 12 units/box



Ref. 21009 NIBS BAR
100 g dark chocolate with cocoa nibs.
12 units / box



Ref. 21012 DARK CHOCOLATE BAR WITH YOGHURT AND RASPBERRIES
100 g dark chocolate with lyophilized raspberries and yoghurt. 12 units / box

Origins selection

 Packaged with Flow Pack



Ref. 21025 MADAGASCAR 67%
100 g of 67% dark chocolate from Madagascar. Acid flavour with notes of red fruits. 15 units/box



Ref. 21026 ECUADOR 70%
100 g of 70% dark chocolate from Ecuador. Intense flavour with notes of coffee and rum. 15 units/box



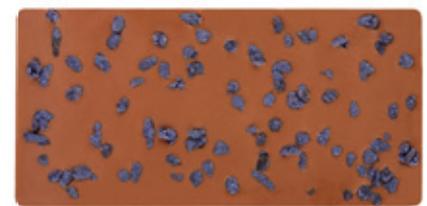
Ref. 21027 BRAZIL 70%
100 g of 70% dark chocolate from Brazil. Mild flavour with floral essence. 15 units/box



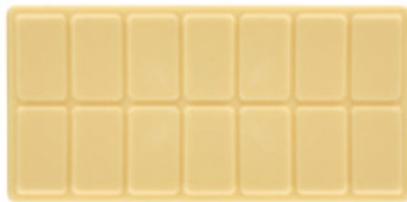
Ref. 22005 ORIGINS MILK CHOCOLATE 39% 100 g of 70% dark chocolate from Brazil. Mild flavour with floral essence. 15 units/box



Ref. 22003 ALMONDS BAR
100 g milk chocolate with almonds. 12 units / box



Ref. 22004 BAR WITH MILK AND VIOLETS 100 g dark chocolate with milk and crystallized violets. 12 units / box



Ref. 23001 WHITE CHOCOLATE BAR 100 g white chocolate. 15 units / box



Ref. 23002 WHITE CHOCOLATE WITH RASPBERRIES BAR 100 g white chocolate with lyophilized raspberries. 12 units / box



Ref. 22001 MILK CHOCOLATE BAR
100 g 32% milk chocolate. 15 units / box



Ref. 24001 SUGAR-FREE 62 DARK CHOCOLATE BAR
100 g 62% sugar-free dark chocolate. 15 units / box



Ref. 24005 SUGAR-FREE 78 DARK CHOCOLATE BAR
100 g 78% sugar-free dark chocolate. 15 units / box



Ref. 24002 SUGAR-FREE MILK CHOCOLATE BAR
100 g sugar-free milk chocolate. 15 units / box





**Exceptionally
delicate inside
and out**

Turrón

Format 25 x 3.2 cm



Ref. 41011 GIN & TONIC

Truffle made with dark couverture, milk couverture and gin, perfumed with tonic. Bathed in dark coating and decorated.



Ref. 42001 PAILLETÉ

FEUILLETINE Almond praline made with milk chocolate couverture and Pailleté Feuilletine. Bathed in a milk chocolate coating and decorated with dark chocolate shavings.



Ref. 41001 RASPBERRIES

Raspberry truffle made with dark chocolate couverture. Bathed in dark chocolate coating and decorated with a lyophilized raspberry.



Ref. 42003 COFFEE

Truffle made with dark chocolate and coffee couverture. Bathed in milk chocolate couverture and decorated with chocolate coffee beans.



Ref. 41007 SALTED

Almond praline made with milk couverture and peanut praline with couverture. Bathed in dark chocolate coating and decorated with maize, peanuts and Maldon salt.



Ref. 41003 PISTACHIO

Pistachio praline with white couverture and hazelnut gianduia. Bathed in dark chocolate coating and decorated with pistachios.



Ref. 41008 CHIPS

Almond praline with milk couverture and chips. Bathed in dark chocolate coating and decorated with Maldon salt.



Ref. 41005 NIBS

Truffle with bitter dark chocolate couverture. Bathed in dark chocolate coating and decorated with cocoa nibs.



Ref. 41006 ORANGE

Truffle with chopped orange and dark chocolate coating decorated with cubes of orange bathed in dark chocolate.

New presentation



Ref. 42002 WHISKY
Milk chocolate and whisky truffle with dark chocolate coating. Bathed in milk chocolate coating decorated with cereals bathed in dark chocolate coating.



Ref. 41016 COOKIE
Almond praline with milk chocolate couverture and filled with cocoa and caramel biscuit. Moulded with milk chocolate couverture.



Ref. 41012 YOGHURT AND RASPBERRY
White chocolate couverture truffle with yoghurt and white chocolate couverture with raspberries. Moulded with dark chocolate couverture.



Ref. 45001 ALMOND SUGAR FREE
Almond praline with milk chocolate couverture and almonds. Moulded with milk chocolate couverture.



Ref. 45002 HAZELNUT SUGAR FREE
Hazelnut praline with dark chocolate couverture and hazelnuts. Moulded with dark chocolate couverture.



Ref. 43001 SOFT TURRÓN
Classic *turrón* with honey and almonds.



Ref. 43002 HARD TURRÓN
Classic *turrón* with whole marcona almonds.



All bars of *turrón* (traditional nougat-type sweet) are provided in an individual box closed with a ribbon that can be personalized (minimum: 300 units).

Selection of «Turrón»



Ref. 44005

CHRISTMAS «TURRÓN» ASSORTMENT

420 g approx.

[chips, orange, salted, raspberries, coffee and gin & tonic]

CHIPS

Almond praline with milk couverture and chips. Bathed in dark couverture and decorated with Maldon salt.

ORANGE

Truffle made with chopped orange and dark couverture decorated with cubes of orange bathed in dark chocolate.

SALTED

Almond praline made with milk couverture and peanut praline made with milk couverture. Bathed in dark chocolate coating and decorated with maize, peanuts and Maldon salt.

RASPBERRIES

Raspberry truffle made with dark couverture. Bathed in dark couverture and decorated with a lyophilized raspberry.

COFFEE

Almond praline with milk chocolate couverture and filled with cocoa and caramel biscuit. Moulded with milk chocolate couverture.

GIN & TONIC

Truffle made with dark couverture, milk couverture and gin, perfumed with tonic. Bathed in dark coating and decorated.

Ref. 44006
CHRISTMAS EVE «TURRÓN» ASSORTMENT

210 g approx.

[chips, salted and gin & tonic]



Ref. 44007
NEW YEAR'S EVE «TURRÓN» ASSORTMENT

210 g approx.

[raspberries, coffee and orange]



INDIVIDUAL «TURRÓN»

Individual mini-bars of «turrón» (similar to nougat) can be ordered between November and April

Your selection box: 12 units

Ref. M41008
CHIPS

Ref. M41007
SALTED

Ref. M41001
RASPBERRIES

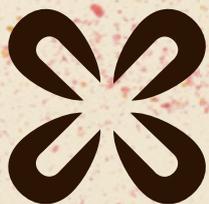
Ref. M41006
ORANGE

Ref. M42003
COFFEE

Ref. M41011
GIN & TONIC



At Exquisitem we make an effort to make really exceptional products every day, so that you and your customers can enjoy our chocolates in all senses. We are careful about the origin and quality of our raw materials and we demand full health guarantees from our suppliers so you can enjoy the peace of mind offered by working under the best conditions. At Exquisitem we do not use trans or hydrogenated fats or azoic colourings or other ingredients that could be harmful to health. All the products we make can be considered to be fresh products. Our products must therefore be transported by refrigerated means. Remember that to keep them properly it is important to bear in mind certain factors that will be decisive for keeping and presenting them in good condition. To keep our products properly until their expiry date we recommend not exposing them to sunlight and keeping them at a constant temperature of between 14° and 16°, with relative humidity in the air of between 50 and 55%.



exquisitem
delicious chocolates
by Elies Miró

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