

Cococo Chocolates Menu



1. **Sea Salt Caramel Milk** NA / NN / GF Milk Chocolate, Caramel, Fleur de sel
GOLD International Chocolate Awards, Canada
2. **Sea Salt Caramel Dark** NA / NN / GF Dark Chocolate, Caramel, Fleur de sel
3. **Mango Peppercorn** NN / GF Dark Chocolate, Mango, Pink Peppercorn
4. **Apricot Jelly and Lavender** NA / NN / GF Dark Chocolate, Apricot Jelly, Lavender
GOLD International Chocolate Awards, Canada
5. **Peanut Butter and Jelly** NA / GF Raspberry Jelly, Peanut Butter, Milk Chocolate
6. **Ruby Raspberry Caramel** NA / NN / GF Raspberry Caramel, Ruby Couverture, Pink Hawaiian Sea Salt
7. **Honey Anise** NN / GF Milk Chocolate, Star Anise, Honey
SILVER International Chocolate Awards, World
SILVER International Chocolate Awards, Canada
8. **Rhum** NN / GF Rum, Crème Fraîche, Dark Chocolate
9. **Earl Grey Tea** GF Honey, Praline, Tea, Milk Chocolate
GOLD International Chocolate Awards, Canada
BRONZE International Chocolate Awards, World
10. **Ruby Raspberry Meringue** NN / GF Raspberry, Egg Whites, Ruby Couverture
11. **Leopold** NN / GF Rum, Milk
12. **Strawberry** NN / GF Strawberry, Crème Fraîche, Maraschino, Milk Chocolate Ganache
13. **Amaretto** GF Amaretto, Crème Fraîche, Whiskey, Dark Chocolate
14. **Passion Fruit Caramel** NA / NN / GF Passion fruit, Caramel, White Chocolate
SILVER International Chocolate Awards, Canada
15. **Nutmeg Orange** GF Praline, Milk Chocolate, Cointreau, Nutmeg
GOLD International Chocolate Awards, Canada
16. **Almond** GF Whole Almond, Amaretto, Milk Chocolate Ganache
17. **Sambuca** NN / GF Sambuca Liqueur, Dark Chocolate Ganache
18. **Pistachio** NA / GF Ground and Whole Pistachios, Hazelnut Praline, White Chocolate Ganache
19. **Grand Marnier** NN / GF Grand Marnier, Milk and Dark Chocolate Buttercream
20. **Delice** NN / GF Pear Liqueur, Milk Chocolate Buttercream
21. **Chocolate Together** NN / GF Vanilla, Avocaat Liqueur, White Chocolate Buttercream
22. **Butter Truffle** NA / GF Hazelnut Praline, Milk Chocolate Buttercream
23. **Kahlúa Truffle** GF Coffee, Kahlúa, Milk and White Chocolate Ganache, Dark Chocolate, Roasted Coconut
24. **Celeste Truffle** NN / GF Dark Chocolate Ganache
25. **Canadienne Truffle** NN / GF Maple Syrup, Maple Whiskey Liqueur, White Chocolate Ganache
26. **Irish Cream Truffle** NN / GF Irish Cream Liqueur, Whiskey, Milk Chocolate Ganache
27. **Salted Peanut Butter** NA / GF Peanut Butter, Milk Chocolate, Fleur de Sea Salt
BRONZE International Chocolate Awards, Canada
28. **Carré Cognac** NN / GF Cognac, Dark Chocolate Ganache
29. **Toffee** NN / NA / GF Chewy Caramel, Milk and Dark Chocolate
30. **Ginger Milk** NN / GF Ginger, Benedictine liqueur, Milk Chocolate Ganache
31. **Karamel** NN / GF Maraschino, Soft Caramel, Milk Chocolate
32. **Ginger V** NA / NN / GF Candied Ginger, Dark Chocolate
33. **Coconut** NA / GF Coconut, Soft Caramel, Milk Chocolate
BRONZE International Chocolate Awards, Canada
34. **Thai Ginger Chocolate Caramel** NA / NN / GF Dark Chocolate, Caramel Thai Ginger Sea Salt
BRONZE International Chocolate Awards, Canada
35. **Mokka** NN / GF Espresso, Egg White, Pear Liqueur
36. **Manon** GF Marzipan, Walnut, Italian Buttercream
37. **Mint Leaf** NN / GF Organic Mint, Crème de Menthe Liqueur, Dark Chocolate Ganache
BRONZE International Chocolate Awards, Canada
38. **Coffee Caramel and Cream** NA / NN / GF Dark Chocolate, Coffee, White Chocolate
BRONZE International Chocolate Awards, Canada
39. **Orange Leaf** V / NA / NN / GF Orange Oil, Dark Chocolate
40. **Marsior** GF Candied Orange Cubes, Marzipan, Dark Chocolate
41. **Hazelnut** NA / GF Hazelnut Praline, Whole Hazelnut, Milk and Dark Chocolate
42. **Noisette** NA / GF Chopped Hazelnuts, Hazelnut Praline, Milk Chocolate
43. **Mochaccino** GF Coffee, Hazelnut Praline, White and Dark Chocolate
44. **Seashell** NA / GF Hazelnut Praline, Milk and White Chocolate
45. **Honey** NN / GF Honey, Honey Liqueur, Milk Chocolate Ganache
46. **Medallion Milk** NA / GF Pistachio, Almond, Walnut, Hazelnut, Milk Chocolate
47. **Caraques Dark** V / NA / NN / GF Solid Dark Chocolate
48. **Caraques Milk** NA / NN / GF Solid Milk Chocolate
49. **Raspberry Milk Chocolate Sea Salt Caramel** NA / NN / GF Milk Chocolate, Caramel, Pink Hawaiian Sea Salt
50. **Orange Peel** V / NA / NN / GF Candied Orange Peel, Dark Chocolate
51. **Pecamel** NA / GF Pecans, Chewy Caramel, Milk Chocolate
52. **Cinnamon Ginger** NN / GF Cinnamon Oil, Cinnamon Schnapps, Nutmeg, Ginger, Bittersweet Ganache

We handcraft our chocolates using only the best sustainable fair trade couverture chocolate, the finest natural ingredients, and no artificial preservatives — ever.

CHOCOLATE STORAGE

Our deliciously tempting chocolates are best enjoyed fresh (why wait?) soon after purchase. **Chocolates should be stored in a cool, dry place — your refrigerator is best — for up to 14 days and away from strong odours.**

Because the full flavour of chocolate emerges only at room temperature, we recommend removing selected chocolates from the refrigerated box at least 20 minutes before enjoying them. You'll thank us later.

DIETARY RESTRICTIONS

Look for these codes on our chocolate map to find the chocolates perfect for you.

V = VEGAN FRIENDLY, SUITABLE FOR VEGAN DIETS*

NA = NO ALCOHOL*

NN = NO NUTS*

GF = GLUTEN FRIENDLY*

*ALLERGIES

Because we produce more than 100 recipes in a common facility, we do not currently guarantee that any particular product is 100% nut-free, soy-free, gluten-free, egg-free, or milk-free, even if an allergen is not actually part of the product's recipe.

If you have a serious allergy to one of these ingredients, we recommend that you do not consume our products.

Please note: menu items and availability subject to change without notice.

Cococo Chocolatiers purchases and uses only chocolate that has been certified sustainable and that supports farm communities in West Africa.



Buying chocolate made with Rainforest Alliance Certified™ cocoa and cocoa butter helps drive positive change for farm communities in West Africa. Rainforest Alliance certification supports international labour laws, fair trade, and promotes good agricultural practices.

www.rainforest-alliance.org

COCOCO
chocolate together



*Chocolaterie
Bernard Callebaut*

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