



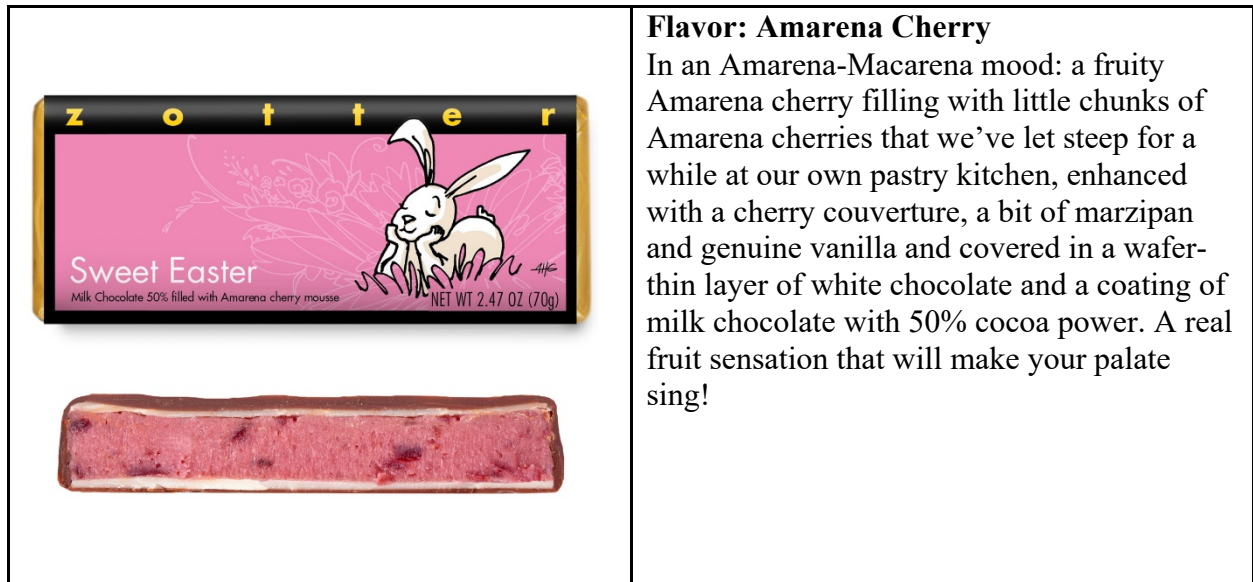
16611 For Sweet Bunnies

 	<p>Flavor: Honey Crunch The Easter bunny loves honey just like little kids do. Lots of sweet honey flakes buzz around in a white chocolate and almond mousse covered with delicious white chocolate.</p>
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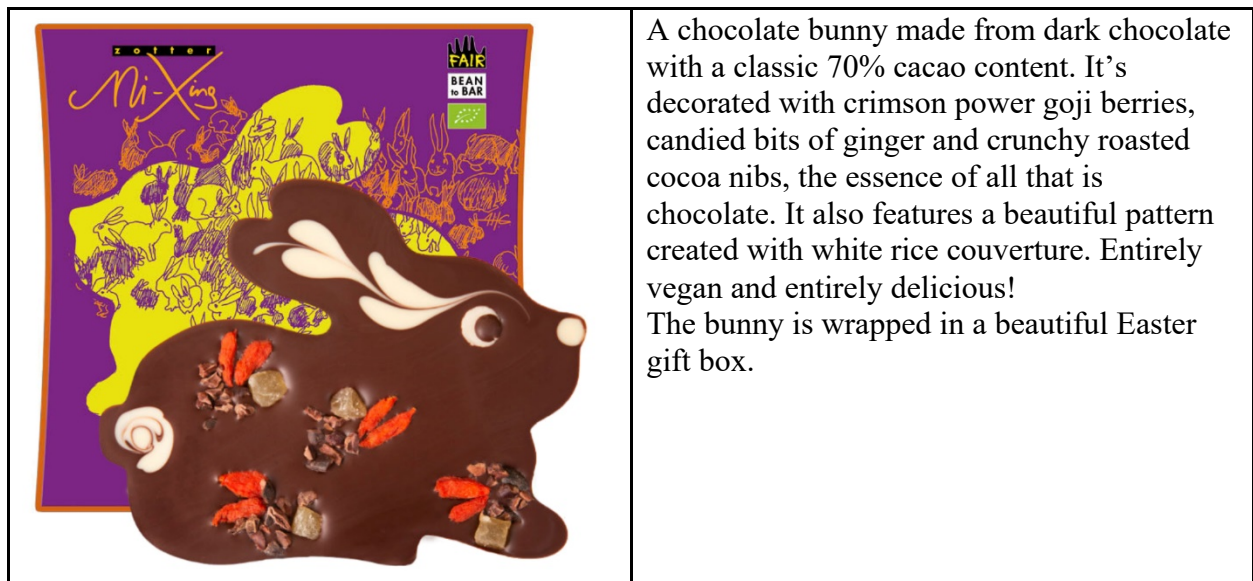
16612 Happy Easter

 	<p>Flavor: Butter Caramel A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are bustling in between the layers. It's wrapped in milk chocolate with a 50% cacao content.</p>
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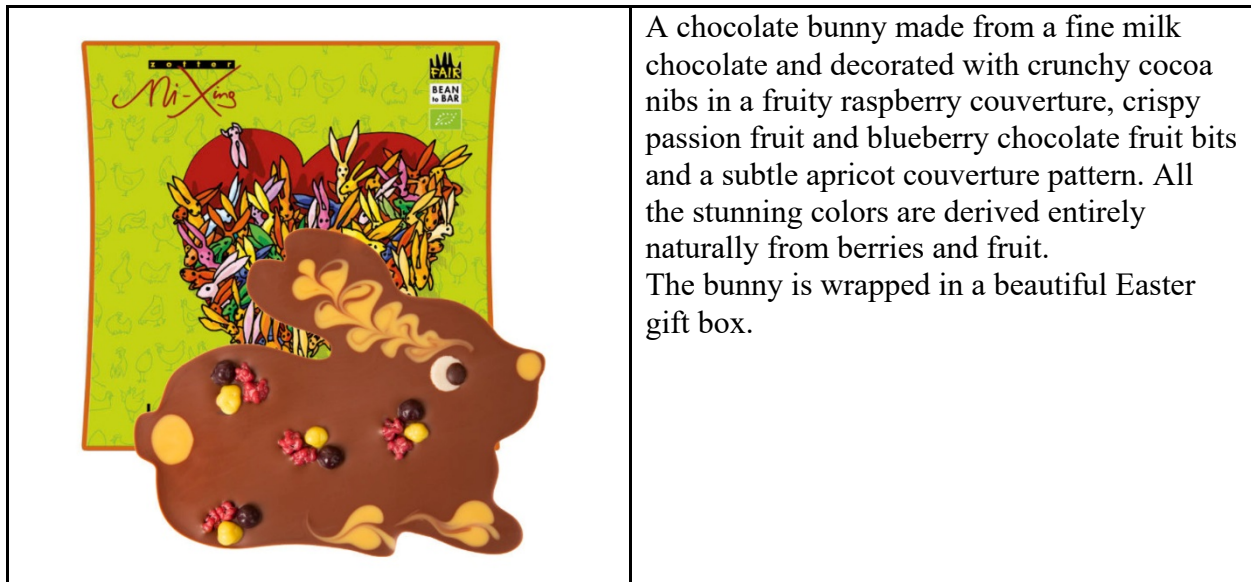
16615 Sweet Easter



45034 Dark Chocolate Bunny

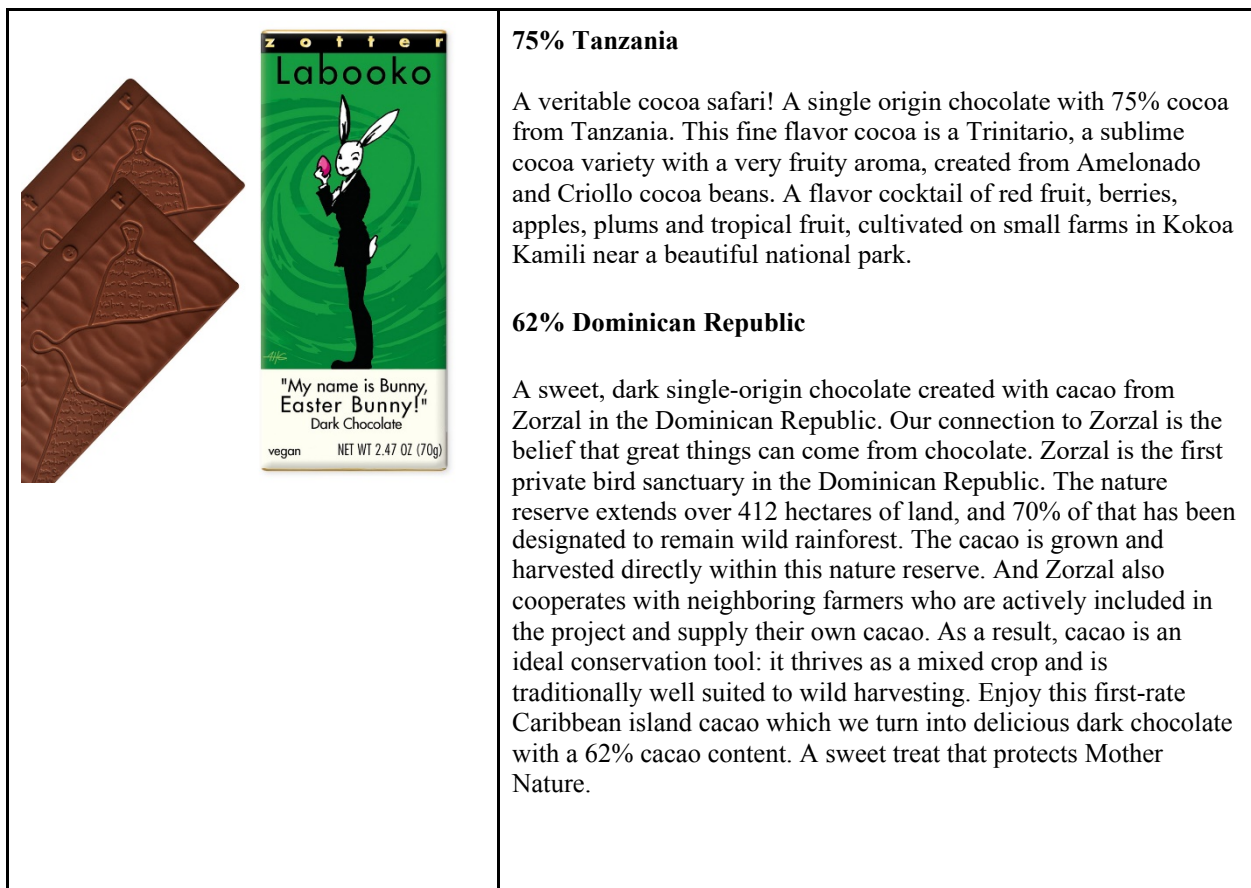


45033 Milk Chocolate Bunny



A chocolate bunny made from a fine milk chocolate and decorated with crunchy cocoa nibs in a fruity raspberry couverture, crispy passion fruit and blueberry chocolate fruit bits and a subtle apricot couverture pattern. All the stunning colors are derived entirely naturally from berries and fruit. The bunny is wrapped in a beautiful Easter gift box.

20556 My Name is Bunny. Easter Bunny



75% Tanzania

A veritable cocoa safari! A single origin chocolate with 75% cocoa from Tanzania. This fine flavor cocoa is a Trinitario, a sublime cocoa variety with a very fruity aroma, created from Amelonado and Criollo cocoa beans. A flavor cocktail of red fruit, berries, apples, plums and tropical fruit, cultivated on small farms in Kokoa Kamili near a beautiful national park.

62% Dominican Republic

A sweet, dark single-origin chocolate created with cacao from Zorzal in the Dominican Republic. Our connection to Zorzal is the belief that great things can come from chocolate. Zorzal is the first private bird sanctuary in the Dominican Republic. The nature reserve extends over 412 hectares of land, and 70% of that has been designated to remain wild rainforest. The cacao is grown and harvested directly within this nature reserve. And Zorzal also cooperates with neighboring farmers who are actively included in the project and supply their own cacao. As a result, cacao is an ideal conservation tool: it thrives as a mixed crop and is traditionally well suited to wild harvesting. Enjoy this first-rate Caribbean island cacao which we turn into delicious dark chocolate with a 62% cacao content. A sweet treat that protects Mother Nature.