# Hazelnut Praline Swirl-



"Sugar, Cocoa mass, HAZELNUTS, Cocoa butter, Whole MILK powder, Dextrose, Vegetable fats (Sunflower), WHEY powder

(MILK), Emulsifier: E322 (Lecithins) (SOYA), Flavour, WHEAT starch, Anti-caking agent:

E170 (Calcium carbonate), Vegetable oil ((Partially hydrogenated) Palm). Suitable for vegetarians. May contain traces of: EGG, SESAME, SULPHITE & LUPIN. Suitable for vegetarians. Dark chocolate contains: min 54% cocoa solids. Milk chocolate contains: min 32% cocoa solids. White chocolate contains: min 28% cocoa solids. "

#### Passion Ganache-



Sugar, cocoa butter, whole MILK powder, vegetable oils ( palm, palm kernel, sunflower), whole MILK, cocoa mass, natural flavouring, anhydrous MILK fat, glucose syrup, mango, maltodextrin, water, emulsifiers (SOYA lecithin, lecithine), natural vanilla flavouring, MILK fat, acidity regulator (E330), preservative (E202), natural orange flavouring, colour (E160e), salt, stabiliser (E339), skimmed MILK powder.

## Vanilla Cheesecake-



Sugar, cocoa mass, vegetable fats (coconut, rapeseed, palm, palm kernel, sunflower), cocoa butter, dextrose (GLUTEN), stabilisers (E422, E440, E452), whole MILK powder, glucose syrup, raspberry concentrate, fructose, water, skimmed MILK powder, natural flavouring (MILK), whey powder (MILK), anhydrous MILK fat, emulsifier (SOYA lecithin), acidity regulators (E330, E331, sodium tartrate), natural vanilla flavouring, concentrated black currant juice, concentrated black currant juice, vanilla flavouring, concentrate (beetroot extract).

#### Hazelnut Biscuit-



Sugar, Cocoa butter, Whole MILK powder, Cocoa mass, HAZELNUTS, Vegetable fat (Palm, Palm Kernel, Coconut, Sunflower, Rapeseed), WHEAT flour, Lactose (milk), Skimmed MILK powder, Skimmed cocoa powder, Butter oil (MILK), Emulsifier: Soy lecithin, Natural vanilla flavour, MILK protein, Salt, Emulsifier: Sunflower lecithin, BARLEY

malt flour, Antioxidant: Tocopherol, Natural VANILLA

## Mousse Au Chocolat-



Sugar, cocoa mass, cocoa butter, vegetable fats (palm, coconut), whole MILK powder, vegetable oils (coconut, palm), water, cocoa, fructose, dextrose, MILK fat, emulsifiers (SOYA lecithin, E471), anhydrous MILK fat, natural vanilla flavouring, skimmed MILK powder, acidity regulator (E330), colour (E160a), salt.

# Raspberry Praline Cup-



Sugar, cocoa butter, whole MILK powder, cocoa mass, HAZELNUT, vegetable fats (coconut, palm), vegetable oil (palm), skimmed MILK powder, glucose syrup, raspberry, MILK fat, emulsifier (SOYA lecithin), natural vanilla flavouring, natural flavouring, anhydrous MILK fat.

# Milk Chocolate Truffle-



Milk chocolate (Sugar, Cocoa butter, Whole MILK powder, Cocoa mass, Emulsifier (SOYA lecithin), Flavour (Vanilla)), BUTTER oil, Vegetable fat (Palm kernel, Palm) in varying proportions, Flavour (Vanilla).

# Crème Brulee-



Sugar, cocoa butter, whole MILK powder, maple syrup, cream (MILK), sugar cane, cocoa mass, glucose syrup, butter concentrate (MILK), invert sugar, vegetable oil (palm), skimmed MILK powder, Ethyl Alcohol ., MILK fat, emulsifier (SOYA lecithin), natural flavouring, natural vanilla flavouring, colour (E160a).



Milk chocolate (Sugar, Cocoa Butter, Whole MILK powder, Cocoa mass, Emulsifier (SOYA lecithin), Natural vanilla flavouring), Sugar, Butter (MILK), Rhubard paste 3.5% (Rhubard pulp, Glucose syrup, Invert sugar syrup, citric acid, concentrates (Carrot, Black Carrot), Ethyl alcohol, starch, natural flavouring),

Glucose Syrup, Vegetable oil (Palm). Stem Gingers 1.7%, Ginger flavouring, Colours (E171, E100, E144).



Sugar, glucose syrup, cocoa butter, whole milk powder, water, butter concentrate( milk), cocoa mass, stabiliser(E422), condensed milk, invert sugar, vegetable oil(palm),

skimmed milkpowder,

emulsifier( soya lecithin), milkfat, natural flavouring, wheatstarch( gluten), salt, vanilla flavouring, glucose syrup, natural vanilla flavouring, whey powder( milk), anhydrous milkfat, raising agent(E500), glazing agent(E414), vegetable fat(coconut), colour(E160a), modifiedstarch, oatsand wheatflour( gluten)



White chocolate (sugar, cocoa butter, whole MILK powder, emulsifier (lecithin (SOYA)), flavour (vanilla)), HAZELNUTS(22%),, cocoa butter, dark chocolate (sugar, cocoa mass, cocoa butter, fatreduced cocoa powder, emulsifier (lecithin (SOYA),



Milk chocolate (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier (lecithin (SOYA)), flavour (vanilla)), white, chocolate (sugar, cocoa butter, whole MILK powder, emulsifier (lecithin (SOYA)), flavour (vanilla)), concentrated butter (MILK),, cocoa butter, flavour (raspberry), colour (beetroot red), raspberry.



Dark Chocolate (Sugar, Cocoa mass, Cocoa Butter, Emulsifier (SOYA lecithin), Natural Vanilla). Evaporated MILK, Sugar, Glucose Syrup, Lime Oil, Chilli Flavouring, Colouring (E171, E172, E102\*, 133), Salt.



Sugar, Whole milk powder, Cocoa butter, Caramelised sugar, Butter oil (milk), Glucosefructose syrup, Water, Cocoa mass, Glucose syrup, Lactose (milk), Whole milk, Almonds, Emulsifier: Soy lecithin, Natural vanilla flavour, Salt, Potato starch, Vanilla.

# Raspberry Cream Fondant-



Sugar, Cocoa Mass, Cocoa Butter, Soluble Tapioca Fibre, Glucose Syrup (Maize), Invert Sugar Syrup, Raspberry (1.5%), OAT Flour, Rice Syrup Powder, Glucose-fructose Syrup, Raspberry Juice Concentrate, Lemon Juice Concentrate, Citrus Fruit Cells: Orange, Orange Juice Concentrate, Acidity Regulators: (Citric Acid, Trisodium Citrate), Pectin, Colouring Food Concentrates (Black Carrot, Carrot), Natural Flavouring: Vanilla, Emulsifiers (SOYA Lecithin, Sunflower Lecithin), Natural Colour: E171

# Mousse Au Chocolat-



Sugar, cocoa mass, cocoa butter, vegetable fats (palm, coconut), whole MILK powder, vegetable oils (coconut, palm), water, cocoa, fructose, dextrose, MILK fat, emulsifiers (SOYA lecithin, E471), anhydrous MILK fat, natural vanilla flavouring, skimmed MILK powder, acidity regulator (E330), colour (E160a), salt.

## <u>Hazelnut Biscuit –</u>



Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Hazelnuts, Vegetable fat (Palm, Palm Kernel, Coconut, Sunflower, Rapeseed), Wheat flour, Lactose (milk), Skimmed milk powder, Skimmed cocoa powder, Butter oil (milk), Emulsifier: Soy lecithin, Natural vanilla flavour, Milk protein, Salt, Emulsifier: Sunflower lecithin, Barley malt flour, Antioxidant: Tocopherol, Natural vanilla

## Milk Chocolate Mousse-



White chocolate (Sugar, Cocoa butter, Whole MILK powder, Emulsifier (SOYA lecithin), Natural vanilla flavouring), Dark chocolate (Sugar, Cocoa mass, Cocoa butter, Emulsifier (SOYA lecithin), Natural vanilla), BUTTER, Sugar, Glucose syrup, Evaporated MILK, Milk chocolate (Sugar, Cocoa butter, Whole MILK powder, Cocoa mass, Emulsifier (SOYA lecithin), Natural vanilla.

# Butter Foiled Caramel-



Milk chocolate (Sugar, Cocoa butter, Whole MILK powder, Cocoa mass, Emulsifier (SOYA lecithin), Flavour (Vanilla)), Sugar, BUTTER oil, Water, Glucose syrup, White chocolate (Sugar, Cocoa butter, Whole MILK powder,

Emulsifier (SOYA lecithin), Flavour (Vanilla)), Whole MILK, Sea salt



Milk chocolate (Sugar, Cocoa Butter, Whole

MILK powder, Cocoa mass, Emulsifier (SOYA lecithin), Natural vanilla flavouring), Sugar, Butter (MILK), Rhubard paste 3.5% (Rhubard pulp, Glucose syrup, Invert sugar syrup, citric acid, concentrates (Carrot, Black Carrot), Ethyl alcohol, starch, natural flavouring),

Glucose Syrup, Vegetable oil (Palm). Stem Gingers 1.7%, Ginger flavouring, Colours (E171, E100, E144).



White chocolate (sugar, cocoa butter, whole MILK powder, emulsifier (lecithin (SOYA)), flavour (vanilla)), glucose syrup, apricot, alcohol, Vegetable oils and fats (palm, sunflower) in varying proportions, sugar, water, flavour (butter), emulsifier (lecithin, (SOYA)), skimmed MILK powder, salt.

## <u>Pink Heart</u>



Sugar, Cocoa butter, HAZELNUTS 13%, Cocoa mass, Whole MILK powder, Emulsifier: SOYA lecithin, Natural vanilla flavour, Colouring: Carmine. May contain traces of: EGGS, GLUTEN, other NUTS, PEANUTS. Milk chocolate contains: min 33% cocoa solids; min 14% milk solids.