



PRODUCT GUIDE 2020



GARCIA NEVETT

chocolatier *de miami*



Sisters Susana and Isabel Garcia Nevett have spent more than a decade perfecting their chocolatier skills, first in France and Venezuela and now in their adopted city of Miami. Always celebrating Venezuelan cacao and chocolate, and now infusing it with the flavors of South Florida, Garcia Nevett Chocolatier de Miami brings you award-winning chocolates and confections that really stand out for their elegance and flavors.

*Let us take care of your gifts
for every season.*

Sincerely,

Susana and Isabel





PRODUCTS

A mix of Garcia Nevett's carefully handcrafted chocolate confections and truffles from our selection, including our award-winning chocolates. Each confection is made using 100% single-origin and fair trade fine chocolate with local and seasonal ingredients where available.



9 pieces



16 pieces



25 pieces



THE GARCIA NEVETT EXPERIENCE BOX

This box represents everything the Garcia Nevett sisters have to offer: from the elegant Large Deluxe Box with a mix of award-winning and seasonal bonbons to a Hot Chocolate mix that will guarantee the best cup of cocoa. Add a spoonful of Garcia Nevett's Fleur de Sel Caramel for an extra indulgent treat. It also includes a box of traditional French-style truffles and a selection of Garcia Nevett treats.

The GN Experience Box can be tailored to your specific needs.

GARCIA NEVETT SIGNATURE CHOCOLATE CAKE

The sisters' famous dense and moreish dark Chocolate Cake all wrapped up and ready to make that special person feel, well, extra special.





PERSONALIZATION OPTIONS

Logo for chocolates

Garcia Nevett's Signature truffle, a 61% dark chocolate ganache square, can be personalized with any logo or message.

Price for one color logo: set-up fee \$200

Sleeves for boxes

Deluxe and Large Deluxe Box can be covered with a special sleeve digitally printed with any logo, slogan or message.

Price per sleeve: \$3



CHOCOLATES

ANIS Y PAPELON
sweet anise and
raw cane sugar ganache



HONY CARDAMOM
tupelo honey and
cardamom ganache



TULASI
tulasi infused
dark chocolate ganache



CAFE DE HACIENDA
sweet anise and
colombian coffee ganache



COFFEE
kochere ethiopia coffee
milk chocolate ganache



COFFEE
kochere ethiopia coffee
milk chocolate ganache



SIGNATURE
a satisfyingly dense
dark chocolate ganache

CHAMPAGNE
coganc de champagne
mixed chocolate ganache

FLORIDA SEA SALT
dark chocolate ganache
with a bite of sea salt.



OCUMATE 70%
venezuelan
dark chocolate ganache



CANOABO 70%
venezuelan
dark chocolate ganache



COCONUT
coconut cream
dulcey chocolate ganache



DULCE DE LECHE
dulce de leche
toasted pecans

NOUGAT
almond nougat
milk chocolate

BROWN BUTTER CRUNCH
brown butter ganache
with feulletine



CARAMEL FONDUE
sea salt
smooth caramel

MATCHA
almond milk, matcha
white chocolate

PASSION FRUIT
passion fruit coulis
dark chocolate ganache



VANILLA RUM
mixed chocolate ganache
with dark rum and vanilla

ORANGE CARAMEL
smooth orange and
honey caramel

RASPBERRY
raspberry pate de fruit
dark chocolate ganache



All of the chocolates are hand-made, using single-origin and fair trade chocolate and high quality ingredients (local and organic, where available). Since the chocolates are freshly made without preservatives, they have a shelf life of between 15 and 30 days depending on the chocolate and the storing conditions. They should be kept in a dry place away from the sun at a temperature between 66 and 71F.

on·the·go



Raising the {chocolate} bar.

We want to share with you our favorite treat: artisan chocolate! These on-the-go bags are filled with chocolates discs mixed with different flavors.

The recipes were developed (and tested) by us and made right here in Miami!

10 chocolate discs in each resealable bag.

PISTACHIOS _ Salted pistachios. Dark chocolate. Need we say more? It's our new obsession.

CRUNCHY _ Crunchy honeycomb caramel. Dark chocolate. Is it getting hot in here? Look how they shine for you.

STRAWBERRY MERINGUE _ Homemade meringue. Organic freeze-dried strawberries. Dark chocolate. Can there ever be enough? Don't stop me now.

CINNAMON PUFFED RICE _ Crispy puffed rice. Hint of cinnamon. What are you waiting for? Rice, rice, baby.

CACAO NIBS _ Organic cacao nibs. Dark chocolate. Did you say superfood? And then a hero comes along.

ALMONDS_ Roasted salted almonds, Dark chocolate. Is it snack time? Love is in the air.



JARS

Handmade in small batches, our sauces have as many uses as your imagination allows. Especially good warm over ice cream or swirled in before baking brownies. Also good on simple pound cake!

Our signature flavors are:

Fleur de Sel Caramel

Hot Fudge



SNACKS

Graham cookies	Dark chocolate covered homemade graham cookies. 2 units per bag
S'mores bar	Dark chocolate covered homemade graham cookie base and marshmallow. 1 units per bag
Gingerettes	Dark chocolate covered candied ginger. 5 units per bag
Figs	Dark chocolate covered dried figs. 3 units per bag
Pears	Dark chocolate covered dried pears. 3 units per bag
Non-pareil Dark	Dark chocolate and sprinkle discs. 15 discs per bag
Non-pareil Milk	Milk chocolate and sprinkle discs. 15 discs per bag



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