

PRODUCT GUIDE 2020



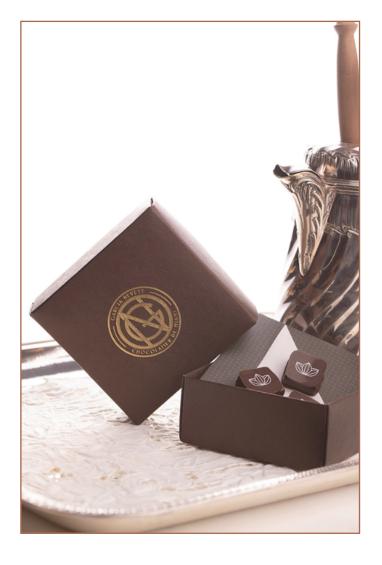
chocolatier de miami

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 cave of your gitts for every season.

Sincerelys

Busana and Isapel





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



CAFE DE HACIENDA sweet anise and colombian coffee ganache



SIGNATURE a satisfyingly dense dark chocolate ganache

OCUMATE 70% venezuelan dark chocolate ganache



DULCE DE LECHE dulce de leche toasted pecans

CARAMEL FONDUE sea salt smooth caramel

VANILLA RUM mixed chocolate ganache with dark rum and vanilla



HONY CARDAMOM tupelo honey and cardamom ganache



kochere ethiopia coffee milk chocolate ganache



CHAMPAGNE coganc de champagne mixed chocolate ganache

CANOABO 70% venezuelan dark chocolate ganache



NOUGAT almond nougat milk chocolate

MATCHA almond milk, matcha white chocolate



ORANGE CARAMEL smooth orange and honey caramel



TULASI tulasi infused dark chocolate ganache



COFFEE kochere ethiopia coffee milk chocolate ganache



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



COCONUT coconut cream dulcey chocolate ganache



BROWN BUTTER CRUNCH brown butter ganache with feulletine



PASSION FRUIT passion fruit coulis dark chocolate ganache

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





GARCIA NEVETT

chocolatier de miami

7312 Red Road, South Miami, FL 33143 (305) 7490506

Isabel Garcia Nevett Co-founder - Chocolatier isabel@cacaoart.com (786) 405 7479 Susana Garcia Nevett Co-founder - Chocolatier susana@garcianevett.com (786) 397 2301

garcianevett.com instargram @garcia.nevett