



## Easter Wholesale Offerings

Hop on our newest Easter confections and refreshed designs for your shelves! Handmade in our San Francisco kitchen, the Easter collection is now available for pre-order and will begin shipping Monday, March 16.



### New! Burnt Caramel Eggs

Signature 64% dark chocolate shells filled with a silky blend of smoky burnt caramel and single-origin Brazilian 62% dark chocolate ganache. Twelve egg-shaped halves make up six whole eggs. Nestled in a platinum box with a pastel satin ribbon and hangtag.

**SRP:** \$25 - \$28

**Unit Weight:** 4.5 ounces, 12 egg halves

**Case Pack:** 6

**Shelf Life:** 5 weeks



### Best-Selling Almond-Hazelnut Praline Eggs

Each hand-painted signature 45% milk chocolate shell is filled with a smooth 45% milk chocolate almond-hazelnut praliné. 12 egg-shaped halves making up 6 whole eggs packed in an elegant platinum box finished with a pastel satin ribbon.

**SRP:** \$25 - \$28

**Unit Weight:** 4.5 ounces, 12 egg halves

**Case Pack:** 6

**Shelf Life:** 5 weeks



### New! Hipster Bunnies

Introducing oh-so hipster Easter bunnies to welcome spring in style. The hand-drawn illustrations adorn our 70% Burnt Caramel Truffle. Nestled in an ebony box with clear top and satin white ribbon.

**SRP:** \$22

**Unit Weight:** 3.5 ounces

**Case Pack:** 6

**Shelf Life:** 5 weeks



Visit us at  
[RECCHIUTI.COM](http://RECCHIUTI.COM)

Michael Recchiuti has been handcrafting  
confections in San Francisco since 1997.

For wholesale inquiries, call 800.500.3396  
or e-mail us at [wholesale@recchiuti.com](mailto:wholesale@recchiuti.com).

## Other Spring Favorites



**The Noir Collection** | The Noir collection holds 9 pieces of our darkest truffles including the entire single-origin Varietal line, Cardamom Nougat, Lemon Verbena, Tarragon Grapefruit and Sur de Lago. **SRP:** \$28-\$30; **Unit Weight:** 3.5 ounces; **Case Pack:** 6; **Shelf Life:** 5 weeks



**Almond Bar** | Toasted California almond pieces are coated in Burnt Caramel syrup and sea salt, then toasted again before being added, by hand, to our custom Semisweet Chocolate. The subtle, delicate nut is an ideal complement to the smooth and complex semisweet flavors. **SRP:** \$8-\$10; **Unit Weight:** 3 ounces; **Case Pack:** 12; **Shelf Life:** 6 months



**Sesame Nougatine Bar** | Velvety milk chocolate, warm toasted sesame, and flecks of salt. The seasonal Sesame Nougatine Bar is inspired by our classic Sesame Nougat Truffle and made with our creamy 45% dark milk chocolate. Only available in small batches January-April. **SRP:** \$8; **Unit Weight:** 3 ounces; **Case Price:** **Case Pack:** 12; **Shelf Life:** 6 months



**Cherries Two Way** | The Cherries Two Ways box holds a combo of panned dried Michigan tart cherries and candied wild Italian cherries drenched in dark chocolate with a light dusting of cocoa powder. **SRP:** \$15-\$18; **Unit Weight:** 6 ounces; **Case Pack:** 12; **Shelf Life:** 2 months



**Burnt Caramel Almonds** | Whole toasted almonds from California are coated in dark chocolate with a hint of burnt caramel and fleur de sel. Finished with a light dusting of cocoa powder. **SRP:** \$15; **Unit Weight:** 6 ounces; **Case Pack:** 12; **Shelf Life:** 11 months



**Fleur de Sel Caramels** | Covered in dark chocolate, each chewy piece is the perfect balance of salty and sweet. The delicate floral notes of Fleur de Sel (sea salt) draw out rich, smoky tones in these chewy caramels. **SRP:** \$25; **Unit Weight:** 4 ounces; **Case Pack:** 12; **Shelf Life:** 11 months