

Bon Bons

1.75 each
6 pcs - 10.50
12 pcs - 21.00
24 pcs - 42.00

Pistachio Praline 56% cocoa

Smooth pistachio paste and dark chocolate ganache are dipped in dark chocolate couverture and finished with a sprinkling of caramelized pistachio praline.

Peanut Butter 39% cocoa

Peanut butter and chocolate are melded together in this delicious piece. A legendary combination.

Jasmine 55% cocoa

Intoxicating and fragrant jasmine tiptoes in a silky, dark chocolate ganache.

Mint 60% cocoa

Crisp mint leaves subtly lend their flavor to an infusion sure to awaken your palate.

Orange Caramel & Sea Salt 60% cocoa

Orange juice melts in caramelized sugar and blends into an exotic cocoa. The finest salt from the Dead Sea of Macedonia enhances the experience of texture and flavor.

Saffron and Vanilla 64% cocoa

This delicacy combines Iranian saffron with pure Mexican vanilla beans into a seductive temptation.

Black Sesame Seed and Tamarind 65% cocoa

Northern Africa tamarind transforms into a sour and sweet pulp, balancing with the nutty and slightly sweet flavor of black sesame seed.

Tea Infused 60% cocoa

This bonbon strikes the perfect balance between herbs, fruit, leaves, flowers and organic cocoa beans.

Raspberry 70% cocoa

Ripe raspberries lend their intense natural flavor to this classic pairing.

Honey and Balsamic 72% cocoa

Balsamic vinegar of Modena is reduced and blended with sweet clover honey in one of our most popular pieces.

Basilic 62% cocoa

Olive oil and fresh basil leaves infuse this chocolate to reaffirm that the king of fruit is a perfect match for the king of herbs.

Cabernet Reduction 80% cocoa

Extra dark ganache, emulsified with a sweet wine reduction make this piece complex in every aspect.

Cardamon 54% cocoa

Pungent and aromatic cardamom brings a warm, spicy yet sweet flavor to a gourmet dark chocolate.

Coconut Lime 58% cocoa

Roasted coconut flakes, coconut milk, key lime juice and a blend of African and Latin American beans tango to create a colorful and tropical sensation.

Cognac Milk 39% arriba

This milk chocolate is intense in cocoa flavor, simultaneously creamy and fruity with a light emulsion of the finest cognac.

Caramelized Ginger and White Tea 53% cocoa

Dark chocolate ganache is briefly infused with tangy, sweet ginger root and finished with a white tea.

Ginseng and Black Tea 60% cocoa

An Oriental recipe for longevity blends together with an ancient Aztec form of pleasure. This is a must-discover piece of chocolate confection.

Chipotle Chile 70% cocoa

This two-tiered flavor phenomenon, dark cocoa is infused with Chipotle Chile, creating a smoky, spicy combination, blended with pure dark Mexican chocolate to finish.

Cinnamon 53% cocoa

The finest cinnamon combines with cocoa beans in a delightfully warm and slightly bittersweet infusion.

Hazelnut 74% organic cocoa

Silky and smooth hazelnut chocolate, with a slight hint of nutmeg, makes this piece an instant classic in our collection.

Espresso 52% cocoa

Heavy-bodied Sumatra Mandheling coffee beans ground fresh for an exotic coffee and chocolate ganache. Dipped in dark chocolate couverture, drizzled with white chocolate.

Souchong Tea and Pink Peppercorn 75% cocoa

A superior Lapsag leaf gives a remarkable aroma and oak fire flavor to this ganache which is finished with a touch of Baies Rose peppercorn..

Rose 55% cocoa

A soft infusion of fresh rose petals unfolds in a dark and luxurious chocolate ganache.

Organic Chocolate 60% cocoa

Solid dark organic chocolate from Venezuela with the extra guarantee of purity.

Milk Chocolate 38% cocoa

A light infusion of vanilla melds with a special blend milk chocolate in this exceptionally smooth piece.

Oregano & Earl Gray Tea 53% cocoa

Lippia leaves from Mexico and creamy earl gray black tea blend in perfect harmony with a single rare cocoa bean.

Passion Fruit 60% cocoa

An intense explosion of tart passion fruit puree melds perfectly with our chocolate ganache.

Anise and Vanilla 50% cocoa

Ancient anise spice and pure Mexican vanilla beans combine with cocoa for a spicy, sweet, smooth and creamy truffle.

Lavender 60% cocoa

Silky and smooth hazelnut chocolate, with a slight hint of nutmeg, makes this piece an instant classic in our collection.

Almond Praline 60% cocoa

An infusion of fresh roasted almonds in an extra-soft ganache plunges into deep, dark chocolate with Almond Praline on top to complete the soft and crunchy texture.

Goat Milk Caramel 53% cocoa

This classic recipe brings together a unique caramel goat milk into a tremendous truffle.

