



THE Handmade Artisan TRUFFLE GUIDE

Signature L'More handmade artisan tasting treasures of world class chocolate, creamy ganache in a menagerie of European inspired gourmet flavors.



Unforgettables

French Vanilla

Wonderful, creamy flavor of vanilla custard combining butterscotch, caramel and hazelnut flavors with a sweet, slightly more buttery taste than regular vanilla.

Belgian Milk Chocolate

Milk chocolate contains cocoa solids diluted with milk solids, sugar and cream, giving it a smoother, creamier taste with less bite than dark.

Swiss Dark Chocolate

Look for bitter, roasted, fruit, earthy, woody and/or nutty notes. with a strong chocolate flavor and a good balance of sugar: it is not too sweet and the aftertaste is equally balanced.

Sea Salt Caramel

Somewhere between the chemistry of butterscotch and toffee you have bronzed caramel. Tasting notes are hazelnut, mocha, molasses and coffee.

Tiramisu

Once you taste this vanilla-hazelnut mocha-kissed espresso explosion you will need one every day for the rest of your life. Truth.

Latte Macchiato

Macchiato method of preparation wherein the milk is "stained" by the addition of espresso. Roasted milk with dark espresso make this truffle the best after-lunch dessert.

Ginger

Savory and tangy, this crystallized flavor leaves your feeling revitalized.