



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.