

LE CHOCOLAT

ALAIN DUCASSE

MANUFACTURE A PARIS

- coming from **La Manufacture de Chocolat Alain Ducasse** - a workshop in the heart of Paris
- the chocolate is traditionally handcrafted, from cocoa bean to the bonbon, with “vintage” machines using traditional and time tested (artisanal) methods
- to make them, they select over twelve different origins of cocoa beans from around the world
- => **12 pieces of different chocolates sold at £20 per box**

SINGLE-DARK CHOCOLATE ORIGIN GANACHES



Madagascar

Madagascar

A dark chocolate ganache with a tart taste, cocoa bean originating from Madagascar, Indian Ocean



Venezuela

Venezuela

A dark chocolate ganache with a delicate and aromatic taste, cocoa bean originating from Venezuela, South America



Peru

Peru

A dark chocolate ganache with an intense flavour, cocoa bean originating from Peru, South America

FLAVOURED GANACHES



Caramel

Caramel

Milk chocolate ganache combined with a caramel mousse



Vanilla

Vanilla

Dark chocolate ganache with vanilla pods from Madagascar



Mint

Mint

Dark chocolate ganache infused with fresh mint leaves



Tonka bean

Tonka

Milk chocolate ganache infused with tonka beans

PRALINÉS « À L'ANCIENNE »



Milk Almond Slivers

Milk Almond Slivers

Slivers of caramelised almonds combined with the sweetness of milk chocolate



Peanut

Peanut

Caramelised peanut combined with the power of dark chocolate



Milk Hazelnut Slivers

Milk Hazelnut Slivers

Caramelised hazelnuts slivers combined with the sweetness of milk chocolate



Pistachio

Pistachio

Roasted pistachios slivers combined with the power of dark chocolate



Milk Hazelnut & Almond

Milk Hazelnuts & Almonds

Hazelnuts and almonds combined with the sweetness of milk chocolate