Douceur à la Fleur de Sel

Luxuriant caramel made of fresh cream with a hint of fleur de sel. Covered in milk or dark chocolate.

* Maya



La Gauffrette Waffel biscuit with fig purée E and marzipan. Covered in dark or milk chocolate

Pineapple, honey and papaya purée in

a dark and milk chocolate ganache.

Covered in dark or milk chocolate.

Our dark chocolate is made from 72% cocoa, our milk chocolate is 38% cocoa and our white chocolate is made from pure cocoa butter. Our fine chocolate are made with high quality ingredients without preservatives.

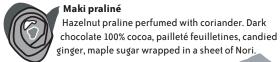
: To be eaten during the week following the purchase (d): Also for diabetic



Pâte de fruit framboise et chocolat Raspberry and apricot purée and dark chocolate 100 % cocoa. Covered in sugar.



Pâte d'amande chocolatée Marzipan topped with a whole almond. Covered in dark chocolate.



Nougat chocolaté

Made of 100% cocoa perfumed with honey of sapiel mixed with almonds, pistachio and candied orange peels.

Douceur à l'érable

Luxuriant maple syrup caramel covered in dark chocolate.

Maki praliné

* Douceur à la menthe (d) Fresh mint infused dark chocolate ganache. Covered in dark chocolate.



Douceur à l'orange

Luxuriant caramel made of orange juice and orange peels. Covered in dark chocolate.

> *Douceur au jasmin (d) Jasmine tea infused dark chocolate ganache. Covered in dark chocolate.





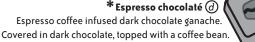
*Douceur à l'anis Star anise and clover honey perfumed milk chocolate ganache. Covered in dark chocolate.



Feuilletine pralinée Almond and hazelnut praline with crunched biscuit. Covered in milk dark or white chocolate.

Douceur caramel Luxuriant caramel made of fresh cream. Covered in milk or dark chocolate.

Douceur au gingembre Candied ginger covered in dark chocolate.



*Le Riopelle Riopelle cheese dark and milk chocolate ganache. Covered in dark chocolate.

* Douceur à la Lavande

Lavender infused ganache. Covered with 72 % drak chocolate or 38 % milk chocolate, topped with a lavender blossom.

*Douceur à la Fraise

Home made strawberry purée ganache perfumed with Zephir, a strawberry liquor. Covered in dark or milk chocolate.

*Truffe au porto Dark 76% chocolate ganache; covered in dark chocolate and cocoa powder.

*Truffe au Grand-marnier Grand-marnier perfumed dark chocolate ganache with candied orange peels; covered in dark chocolate and cocoa powder.

*** Truffe chocolatée-noir** (d) Dark 76% chocolate ganache; covered in dark chocolate and cocoa powder.

***Douceur aux pommes** Dark chocolate ganache made from homemade orange flavored apple sauce; covered in dark chocolate and cocoa powder.



Almond and hazelnut praline. Covered in milk or dark chocolate.

* Douceur à la framboise Raspberry purée in a dark and milk chocolate ganache. Covered in dark chocolate.

Douceur aux pacanes Caramel with pieces of pecan. Covered in milk or dark chocolate.

> * Douceur à la mangue Mango purée in a dark and milk chocolate ganache. Covered in milk chocolate.

Cerise fondante Maraschino cherry in a fondant. Covered in dark chocolate.



www.misschocolat.com 173, Promenade du Portage, Gatineau Quebec J8X 1K4 Tél.: 819 775-3499

Be chocolatly informed with the Nouvelles Chocolatées de Miss Chocolat Register at: nborne@misschocolat.com



Cerise chocolatée Cherry in alcool dipped in dark chocolate. Careful, the pit!

* Douceur basilic Fresh basil and sun dried tomatoes in dark and milk chocolate ganache. Covered in dark chocolate, topped with a pine nut.

Douceur aux amandes Unsweetened almond butter covered in dark chocolate



* Douceur à la Bière Dark beer infused dark and milk chocolate ganache. Covered in dark chocolate.



