

The best place to store chocolate is in a cool, dry, and dark environment, like a pantry or cupboard. You'll want to store it away from heat, moisture, and light. Chocolate thrives at room temperature and low humidity levels.

Ingredients :

Cocoa beans, sugar, cream, cocoa butter, almonds, hazelnuts, cane sugar, dairy butter, glucose syrup, sweeteners* (isomalt, sorbitol), whole milk, milk powder, egg, invert sugar syrup, honey, chestnut paste, chestnut pulp, sesame, peanuts, coffee, coriander, bergamot, raspberry, strawberry, fresh figs, orange, raisin, lemon, lime, peach, grapefruit, coconut, coconut milk, jasmine tea, Earl Grey tea, Tonka beans, star anise, Madagascar vanilla, sea salt, oils (hazelnuts, almonds, sesame), gelling agent (pectin), (soy and sunflower lecithin), vine peach liqueur, pear brandy, orange blossom, Pink peppercorns, ginger, natural vanilla extract, wheat, balsamic vinegar, natural flavours (vine peach, strawberry, raspberry), natural extracts (grapefruit, orange, lemon, verbena, lavender, jasmine, tarragon, vanilla), barley malt, acidifiers (citric and tartaric acids, sodium carbonate), natural colouring products (apple, carrot, radishes, blackcurrants, sweet potato, spirulina, safflower, hibiscus, cherry).



How DID YOU
FIND IT?
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OPINION!



89, RUE MOUFFETARD, 75005 PARIS
WWW.CHOCOLATSMOCOCHA.COM



© Vincent Paulec



JOHANN DUBOIS

Stubborn self made man, Johann Dubois creates chocolate like him, intense and surprising. His specialty ? Combine rare cocoas and exceptional regional products from brittany.

© Chocolaterie Joseph



FREDÉRIC JOSEPH

Heir of his family knowhow, Frederic Joseph created an unique collection of fine, textured and tasty chocolates.

© Naoki Ishimaru



FABRICE GILLOTTE

A total mastery of the complex chocolate substance allows him to purpose an incredible range of evolving, surprising and perfectly balance chocolate bonbons.

JOHANN DUBOIS

Meilleur chocolatier de France

♀ Saint Brieuc

FRÉDÉRIC JOSEPH

Award « Meilleur des Meilleurs »

♀ Périgueux

FABRICE GILLOTTE

Meilleur Ouvrier de France

♀ Dijon



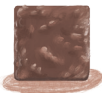
CROQ'NOISSETTES

HAZELNUT PRALIN,
MILK CHOCOLATE.



GRAND LÉJON

CHOCOLATE-CARAMEL GANACHE,
ALMOND PRALIN, BUCKWHEAT
CRUMBLE, MILK CHOCOLATE.



KURO

JAPANESE BLACK SESAME, ROASTED
SESAME, SEA SALT,
MILK CHOCOLATE.



L'ÉPHÉMÈRE :

AN UNIQUE CREATION
CHANGING EVERY SEASON.



AUDACE

MADAGASCAR VANILLA MARZI-
PAN, PINK GRAPEFRUIT GANACHE,
MILK CHOCOLATE.



CROUSTILLE

HAZELNUTS PRALIN,
CRISPY LACE CREPE,
MILK CHOCOLATE.



HOLEN

PRALIN ALMONDS, HAZEL-
NUTS, SEA SALT.



VOYAGE

TONKA BEAN GANACHE,
DARK CHOCOLATE.



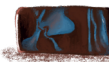
VOIE LACTÉE

WHOLE MILK GANACHE,
MILK CHOCOLATE.



ROCHER LAIT

FRENCH AND ITALIAN
HAZELNUTS PRALIN,
ALMONDS FROM PROVENCE,
MILK CHOCOLATE.



ORCHIDÉE

SINGLE ORIGIN ECUADOR DARK
CHOCOLATE GANACHE WITH
VANILLA FROM MADAGASCAR.



TAMBAPANNI

COCONUTS PRALIN,
DARK CHOCOLATE.



HANOÏ

VIETNAMESE COCOA GANACHE,
DARK CHOCOLATE.



MILLOT

PURE MADAGASCAR PLANTATION
GANACHE, 74% COCOA.



GORRIA

DARK MILK GANACHE,
ESPELETTE CHILI, RED PEPPER,
DARK CHOCOLATE.



ROCHER NOIR

FRENCH AND ITALIAN
HAZELNUTS PRALIN,
ALMONDS FROM PROVENCE,
DARK CHOCOLATE.



SOIR À MARRAKECH

CANDIED FIGS, ORANGE BLOSSOM
GANACHE, HONEY, PINK PEPPER-
CORN, DARK CHOCOLATE.



BALI

ALMONDS-PEANUTS PRALIN,
DARK CHOCOLATE.



BILIG

ALMOND PRALIN, BUCKWHEAT
CRUMBLE, DARK CHOCOLATE.



ARRIBA

ÉCUADOR DARK CHOCOLATE
GANACHE.



MOKA

MILK AND DARK CHOCOLATE
GANACHE, INFUSION OF COFFEE
FROM GUATEMALA.



NAPOLETANA

PISTACHIO MARZIPAN,
DARK CHOCOLATE.



COLLOBRIÈRES

CHESTNUT AND CHESTNUT
TREE HONEY GANACHE,
DARK CHOCOLATE.



BERGAMOTE

EARL GREY TEA DARK
CHOCOLATE GANACHE.



CRAQ'AMANDES

ALMONDS PRALIN, DARK
CHOCOLATE.



BULLE TEMPÊTE

SALTED BUTTER CARAMEL,
DARK CHOCOLATE.



DÔME EXOTIQUE

EXOTIC FRUITS CARAMEL,
DARK CHOCOLATE.



DÔME CITRON VERT

LIME CARAMEL,
DARK CHOCOLATE.



FURIE

JUICE AND LIME ZEST GA-
NACHE, DARK CHOCOLATE.



SENSUALITÉ

JUICE AND ORANGE ZEST
GANACHE, DARK CHOCOLATE.