

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 peppercombs, 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?
SHARE YOUR
OPINION!



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



© VINCENT PAULIC



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.

© CHOCOLATER JOSEPH



FRÉDÉRIC JOSEPH

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

© NAOTO ISHIMAEU



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

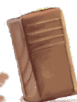
Meilleur chocolatier de France

📍 Saint Brieuc



CROQ'NOISSETTES

HAZELNUT PRALIN,
MILK CHOCOLATE.



GRAND LÉJON

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



HOLEN

PRALIN ALMONDS,
HAZELNUTS, SEA SALT.



VOYAGE

TONKA BEAN GANACHE,
DARK CHOCOLATE.



HANOÏ

VIETNAMESE COCOA GANACHE,
DARK CHOCOLATE.



MILLOT

PURE MADAGASCAR PLANTATION
GANACHE, 74% COCOA.



BILIG

ALMOND PRALIN, BUCKWHEAT
CRUMBLE, DARK CHOCOLATE.



ARRIBA

ÉCUADOR DARK CHOCOLATE
GANACHE.



CRAQ'AMANDES

ALMONDS PRALIN, DARK
CHOCOLATE.



BULLE TEMPÊTE

SALTED BUTTER CARAMEL,
DARK CHOCOLATE.



KURO

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



VOIE LACTÉE

WHOLE MILK GANACHE,
MILK CHOCOLATE.



GORRIA

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



MOKA

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



DÔME EXOTIQUE

EXOTIC FRUITS CARAMEL,
DARK CHOCOLATE.



L'ÉPHÉMÈRE :

AN UNIQUE CREATION
CHANGING EVERY SEASON.



ROCHER LAIT

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



ROCHER NOIR

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



NAPOLETANA

PISTACHIO MARZIPAN,
DARK CHOCOLATE.



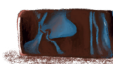
DÔME CITRON VERT

LIME CARAMEL,
DARK CHOCOLATE.



AUDACE

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



ORCHIDÉE

SINGLE ORIGIN ECUADOR DARK
CHOCOLATE GANACHE WITH
VANILLA FROM MADAGASCAR.



SOIR À MARRAKECH

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



COLLOMBIÈRES

CHESTNUT AND CHESTNUT
TREE HONEY GANACHE,
DARK CHOCOLATE.



FURIE

JUICE AND LIME ZEST GA-
NACHE, DARK CHOCOLATE.



CROUSTILLE

HAZELNUTS PRALIN,
CRISPY LACE CREPE,
MILK CHOCOLATE.



TAMBAPANNI

COCONUTS PRALIN,
DARK CHOCOLATE.



BALI

ALMONDS-PEANUTS PRALIN,
DARK CHOCOLATE.



BERGAMOTE

EARL GREY TEA DARK
CHOCOLATE GANACHE.



SENSUALITÉ

JUICE AND ORANGE ZEST
GANACHE, DARK CHOCOLATE.

FRÉDÉRIC JOSEPH

Award « Meilleur des Meilleurs »

📍 Périgueux