

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.

Best consumed within 3 weeks.

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).



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WWW.CHOCOLATSMOCOCHA.COM



MOCOCHA

PARIS

La choctothèque des
exigeants enthousiastes !



© 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.

© Naozi 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.



BZH

HAZELNUTS PRALIN, SEA SALT SHORT-
BREAD COOKIE, MILK CHOCOLATE.



KURO

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



L'ÉPHÉMÈRE :

AN UNIQUE CREATION
CHANGING EVERY SEASON.



FLEUR DE CAMEL

MILKY GANACHE, CAMEL,
MILK CHOCOLATE.



ROCHER

ALMONDS-HAZELNUTS PRALIN,
MILK CHOCOLATE.



MAT'EO

CRISPY LACE CREPE PRALIN,
MILK CHOCOLATE.



GRAND LÉJON

CHOCOLATE-CAMEL GANACHE,
ALMOND PRALIN, BUCKWHEAT
CRUMBLE, DARK CHOCOLATE.



CALISTA

DARK CHOCOLATE GANACHE,
FRESH MINT INFUSION,
DARK CHOCOLATE.



PROVENCE

NOUGAT CREAM, POPPED
RICE, MILK CHOCOLATE.



CROUSTILLE

HAZELNUTS PRALIN, CRISPY LACE
CREPE, MILK CHOCOLATE.



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.



AHUURA

DARK CHOCOLATE GANACHE
TAHITI VANILLA.



SOIR À MARRAKECH

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



BALI

ALMONDS-PEANUTS PRALIN,
DARK CHOCOLATE.



ENVIE

STRAWBERRY GANACHE AND
PASSION FRUIT, DARK CHOCOLATE.



VOYAGE

TONKA BEAN GANACHE,
DARK CHOCOLATE.



PAMPLEMOUSSE

WHITE CHOCOLATE GANACHE,
GRAPEFRUIT, DARK CHOCOLATE.



NAPOLETANA

PISTACHIO MARZIPAN,
DARK CHOCOLATE.



COMPLEXITÉ

BALSAMIC VINEGAR OF MODENA
GANACHE, STRAWBERRY JELLY,
DARK CHOCOLATE.



LAVANDE

HONEY, LAVENDER, CANDIED
LEMON AND ORANGE,
CARAMELIZED ALMONDS,
DARK CHOCOLATE.



IDA

RASPBERRY GANACHE,
VENEZUELAN DARK CHOCOLATE.



BULLE TEMPETE

SALTED BUTTER CAMEL,
DARK CHOCOLATE.



DÔME EXOTIQUE

EXOTIC FRUITS CAMEL,
DARK CHOCOLATE.



DÔME CITRON VERT

LIME CAMEL,
DARK CHOCOLATE.



PÊCHE

MARZIPAN PEACHES AND
CANDIED PEACHES, DARK
CHOCOLATE.



SENTEUR

JASMIN GANACHE,
DARK CHOCOLATE.