

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?  
SHARE YOUR  
OPINION!



89, RUE MOUFFETARD, 75005 PARIS  
[WWW.CHOCOLATSMOCOCHA.COM](http://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.

© Naoki Ishimatsu




### 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 Caramel

MILKY GANACHE, CARAMEL,  
MILK CHOCOLATE.



### ROCHER

ALMONDS-HAZELNUTS PRALIN,  
MILK CHOCOLATE.



### MAT'EO

CRISPY LACE CREPE PRALIN,  
MILK CHOCOLATE.



### VOYAGE

TONKA BEAN GANACHE,  
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.



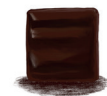
### MILLOT

PURE MADAGASCAR PLANTATION  
GANACHE, 74% COCOA.



### GORRIA

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



### AHUURA

DARK CHOCOLATE GANACHE  
TAHITI VANILLA.



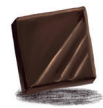
### SOIR À MARRAKECH

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.



### GRAND LÉJON

CHOCOLATE-CARAMEL GANACHE,  
ALMOND PRALIN, BUCKWHEAT  
CRUMBLE, 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 TEMPÉTÉ

SALTED BUTTER CARAMEL,  
DARK CHOCOLATE.



### DÔME EXOTIQUE

EXOTIC FRUITS CARAMEL,  
DARK CHOCOLATE.



### DÔME CITRON VERT

LIME CARAMEL,  
DARK CHOCOLATE.



### PÊCHE

MARZIPAN PEACHES AND  
CANDIED PEACHES, DARK  
CHOCOLATE.



### MISTRAL

TARRAGON GANACHE,  
DARK CHOCOLATE.