



PEOPLE SAY THE NICEST THINGS

"I recently bought your chocolate bars and spread from the neighborhood market in Cape Town. I unfortunately am living to regret it as its my new addiction. Thought I'd let you know you've ruined all other dark chocolates for me..."
"their chocolate bon bons have a positively orgasmic melt-in-the-mouth texture..."

Chocolate Shop



Dark and intense bonbon truffle with a hard chocolate outside and a soft smooth chocolatey centre. Melt in your mouth. Each praline is cut by hand and hand dipped using a traditional dipping fork.
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**BONBONS**

Pure simple chocolate. Just raw, organic cacao and a bit of agave. Floral notes of jasmine from the single origin Aribba Nacional bean from Ecuador. Each bar is hand moulded.
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**SLABS**

It tastes and feels incredibly indulgent. Velvety feel with deep chocolate flavour. Especially good on fresh ciabatta, strawberries, bananas - or just on a spoon. Also goes well on most body parts.
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Raw, Organic Cacao

RAW, ORGANIC CACAO

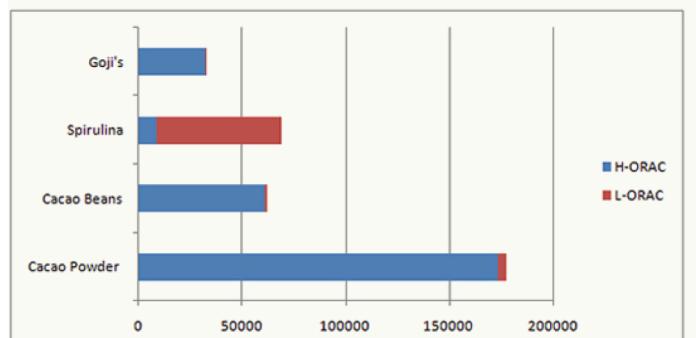
Simply put, it's all about keeping the raw goodness of the cacao bean in the chocolate. The cacao in chocolate has a lot of goodness, but your average chocolate uses roasted cacao and is full of sugar.

We use organic, raw cacao, which is higher in antioxidants and therefore even better for you than regular dark chocolate.

Raw chocolate is made with unroasted cacao beans. This means that the good nutrients and enzymes in the cacao are not harmed by excessive heat and are therefore retained in the chocolate.

Raw = Unroasted = Nutrients not destroyed = Better for you

	H-ORAC	L-ORAC	per g	H-ORAC	L-ORAC	per 100g	current values
Cacao Powder	1739	38	1777	173900	3800	177700	95500
Cacao Beans	614	12	626	61400	1200	62600	
Spirulina	93	600	693	9300	60000	69300	61900
Goji's	329	3	332	32900	300	33200	25300



Cacao has the one of the highest levels of antioxidants of the 'super-foods' (from the high content of polyphenols) and is rich in magnesium. Using unheated organic cacao means that this chocolate retains much more of these healthy attributes than normal organic chocolate.

Our cacao is ethically sourced from Ecuador.