



HENRI LE ROUX

CHOCOLATIER ET CARAMELIER[®]



CHOCOLATS

ASSORTED CHOCOLATES

Ingredients: dark, milk and white chocolates [cocoa paste, sugar, cocoa butter, MILK powder, coffee, caramel (MILK, lactoserum, sugar , BUTTER, aroma), emulsify: SOYA lecithin, natural vanilla and coffee extract], HAZELNUT, ALMOND, NUT, PISTACHIO, CREAM, fresh fruits, fruits pulp, BUTTER, MILK, coffee, glucose syrup, inverted sugar, buckwheat, ginger, tea, LACTOSE, PISTACHIO paste (ALMONDS, PISTACHIO, sugar, HAZELNUT oil, natural colorant: chlorophyll, bitter ALMOND and vanilla natural aroma, emulsify: SOYA lecithin), HAZELNUT paste, chestnut paste (chestnuts, sugar, glucose syrup, vanilla pod), grated coconut, cocoa powder, salt, dextrose, truffle, crêpe dentelle (WHEAT flour, sugar, MILK, anhydrous MILK fat, MILK sugar, MILK protein, salt, malt flour, baking powder: sodium bicarbonate), thin buckwheat galette (buckwheat flour, fresh BUTTER, sugar, EGGS, salt), essential oils, varying proportions of spice and aromatic herbs blend, gold foil, gellant: pectin, stabilizers: citric acid and sorbitol, decor colourants: E171, E124, E102.

PRESERVATION

Beware! Preservation: 3 weeks

Chocolates are fragile... Don't wait to enjoy them, they won't last for ever! Avoid temperature variation. The ideal for preservation is between 14° and 18°C, and between 20° and 22°C for tasting. Remove them from any heat source and humidity. Never put in a fridge - the cold and the odours are damaging...

Caramels

ASSORTED CARAMELS

Ingredients

C.B.S.[®] and assorted caramels: sugar, CREAM, glucose syrup, BUTTER, LACTOSE, fruit puree (fruits and or juice : pineapple, strawberry, cranberries, lime, lemon, raspberry, passion, blackcurrant, orange, coconut, pear, sugar, antioxidant: ascorbic acid E300, acidifier : citric acid E330, fruit juices (orange, lemon, lime), fruits (strawberry, coconut, apple, banana, pineapple, pear (pear, antioxidant: ascorbic acid E300), raspberry, yuzu), cocoa butter, cocoa paste, candied orange (orange, sugar, glucose syrup), buckwheat, MILK, inverted sugar, tea, HAZELNUT, ALMOND, SESAME, coffee, salt, ginger, lemon zests, NUT, gellant: pectin E440i, dark chocolate (cocoa bean, sugar, cocoa butter, emulsify: SOYA lecithin, natural vanilla extract), spices, antioxidant: citric acid E330, essential oil of orange.

PRESERVATION

Beware! Preservation: 1 month

Chocolates and caramels are fragile... Don't wait to enjoy them, they won't last for ever! Avoid temperature variation. The ideal for preservation is between 14° and 18°C, and between 20° and 22°C for tasting. Remove them from any heat source and humidity. Never put in a fridge - the cold and the odours are damaging...