

HAVIA CHOCOLATES

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Welcome to HAVIA CHOCOLATES

We offer the Finest Chocolates made with Love and Passion!





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About HAVIA CHOCOLATES

Discover the story behind our love for chocolate.

Our Story

At Havia Chocolates, we believe that chocolate is more than just a treat – it's an experience. Our journey began with a passion for creating the finest chocolates using only the highest quality ingredients.

With dedication and innovation, we have crafted a range of chocolates that delight the senses and warm the heart. From classic milk chocolate to exotic blends, each bite tells a story of craftsmanship and love.

Our Mission

Our mission is simple: to spread joy, one chocolate at a time. We strive to create moments of happiness and indulgence, whether it's a gift for a loved one or a treat for yourself.

With sustainability and social responsibility at the forefront of our practices, we aim to make a positive impact on the world while satisfying your sweet cravings.

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PRODUCTS

ALMOND-CASHEW

Price: Rs.500/-

INGREDIENTS

Alomond-cashew chocolate contains 50-90% cocoa solids, cocoa butter, and sugar, whereas milk chocolate contains anywhere from 10-50% cocoa solids, cocoa butter, milk in some form, and sugar.

Description

This almond-cashew bar is made from the finest cocoa beans, offering a rich and intense flavor with a hint of bitterness. Perfect for dark chocolate lovers.





Price: Rs.800/-

INGREDIENTS

Alomond-marzipane also contains more fat than the other types of chocolate because of the high amounts of cocoa butter.

Description

Indulge in the rich and creamy taste of our white chocolate. Made with real cocoa butter and premium ingredients, this chocolate bar is a luxurious treat for any occasion. Creamy and sweet chocolate with a high proportion of milk solids and sugar. Smooth texture and mild cocoa flavor. Popular in candy bars, desserts, and as a coating for various snacks.



Price: Rs.1500/-

INGREDIENTS

This means organic chocolate is free of artificial flavors, sweeteners, colors, stabilizers, or other synthetic ingredients. Organic chocolate is the best choice for people who want a treat that is made with clean, simple ingredients, and is better for the environment.

Description

Made from cocoa beans that have been grown and processed without synthetic pesticides or fertilizers. Often certified by organic farming standards. Offers a more environmentally friendly and potentially healthier option for chocolate lovers.



GANACHE

Price: Rs.1000/-

INGREDIENTS

Made from the finest quality cocoa for an exceptional silky smooth chocolate experience. Good product made from cocoa beans, consumed as candy and used to make beverages and to flavour or coat various confections and bakery products.

DESCRIPTION

Indulge in the creamy goodness of our milk chocolate. Made with premium milk and cocoa, this chocolate bar is perfect for satisfying your sweet cravings.



CARAMELISED-PECAN-MILK-CHOCOLATE

Price: Rs.2400/-

INGREDIENTS

Caramelised peacn milk is a made from hazelnuts and caramel. In this recipe, it use toasted and de-skinned hazelnuts, and a “wet caramel” where the sugar is cooked with a few tablespoons of water until caramelised to a deep amber colour.

Description

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Our Chocolate Services



Custom Chocolate Creations

We create delicious custom chocolates for all occasions, whether it's a wedding, birthday, or corporate event.

Indulge in the luxury of personalized chocolates crafted just for you. Whether it's a wedding, birthday, anniversary, or any special occasion, our expert chocolatiers will work closely with you to create bespoke chocolates that perfectly suit your taste and theme.

Contact us today to discuss your custom chocolate creations, and let us add a touch of sweetness to your special moments!



Chocolate Tasting Events

Join us for our chocolate tasting events where you can sample a variety of our finest chocolates.

Join us for an unforgettable chocolate tasting experience where you can indulge in a variety of exquisite chocolates from around the world. Whether you're a seasoned chocolate connoisseur or simply someone who enjoys a good piece of chocolate, our tasting events are sure to delight your senses.

Contact us today to discuss your chocolate Tasting Events, and let us add a touch of sweetness to your special moments!



Chocolate Making Classes

Learn the art of chocolate making from our expert chocolatiers in our hands-on chocolate making classes.

During the classes, you'll learn the art of chocolate making from our expert chocolatiers, who will guide you through the process step by step. From tempering chocolate and molding truffles to creating decadent ganaches and mastering decorative techniques, you'll gain valuable skills and insights that will take your chocolate creations to the next level.

Book your spot in our next chocolate making class and embark on a delicious journey of discovery!

Contact Us

Name

Email

Message

Enter your message