



BULK CHOCOLATE PAVÉS & CARAMELS

Our decadent truffles, caramels and paves are available in bulk to sell individually or for catering events. Discover the marvelous creations of Éclat Chocolate. Each case pack can be combined with up to three flavors.



BEER

Milk chocolate ganache infused with Victory Brewing Company's Hop Devil beer and garnished with gold flecks.



PAVE DE TOUR (HAZELNUT)

Crushed hazelnuts folded in a single origin milk chocolate.



CALVADOS CARAMEL

A sister to Éclat's award-winning caramels, the Calvados caramel truffle features a soft and creamy apple-flavored caramel surrounded by dark couverture.



PASSION FRUIT

Made with exotic fresh passion fruit puree and blended ganache.



MILK CARAMEL & SEA SALT

Recognized as "World's Best Caramels", light and creamy caramel enhanced with Tahitian Vanilla bean, accented with Fleur de Sel, and enrobed in milk chocolate.



SICHUAN

Chinese pepper from the Sichuan area, similar to pink peppercorn with a hint of floral.



DARK CARAMEL & SEA SALT

Light and smooth caramel with hints of Tahitian vanilla, covered in a dark couverture chocolate and accented with Fleur de Sel.



PEAR CARAMEL

Another of our award-winning caramels, Pear Caramels feature pear puree in the caramel and is covered with a nicely balanced milk chocolate.



GINGER CARAMEL

A traditional caramel infused with fresh grated ginger and accented with red Hawaiian sea salt.

SHELF LIFE: 3 - 8 weeks
(depending on flavor)

SRP: \$3.00
QTY/CASE: 105/Case
(up to three flavors/case)

Ingredients:

Dark chocolate (cocoa mass, sugar, cocoa butter, soya lecithin), milk chocolate (sugar, cocoa butter, milk powder, cocoa mass, soya lecithin), white chocolate (sugar, cocoa butter, milk, soya lecithin), cream, unsalted butter, invert sugar, glucose, sorbitol, cocoa butter, cocoa powder (high cocoa fat processed with alkali), hazelnut and almond praline, purees (raspberry, apple, passion fruit, orange, mango, pear), cinnamon, anise, lemon, lavender, ginger, mint, rosemary, coconut, Tahitian vanilla bean, coffee, tea, Sichuan pepper, Aleppo chili, Balinese long pepper, allspice, citric acid, sea salt, various liqueurs and spirits. Manufactured where nuts are stored and used.

PARTNERSHIPS
SALES & MARKETING
CONTACT

• sales@eclatchocolate.com •

610.692.5206



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VANILLA

White chocolate ganache infused with whole Tahitian vanilla beans.



73% DARK CHOCOLATE

Our 73% is the culmination of three single origin chocolates, which are blended to create a decadent flavor profile.



ALEPPO CHILI PEPPER

Aleppo chili yields a chocolate with hints of fruit, mild cumin undertones, and very subtle heat.



STAR ANISE

Pernod, or absinthe, with a light licorice flavor, is infused into these truffles, making them a favorite for fans of the green fairy.



SINGLE MALT WHISKY

Made from single malt whisky from Islay, subtle peaty flavor and rich, full-bodied whisky ganache.



CASABLANCA

Fresh Moroccan mint infused with 65% chocolate ganache.



PERUVIAN NACIONAL

The world's rarest chocolate made from 100% Peruvian Pure Nacional cacao. This rich dark ganache offers the palate fruity and floral flavors with mild nutty undertones.



LAVENDER

Fresh lavender flowers are infused for 24 hours to extract only the lighter perfume oils and then blended with three single origin chocolates.



SHIRAZ

A dark chocolate shell filled with a creamy milk chocolate ganache infused with Boxer Shiraz from Australia's Mollydooker Winery.

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