

Cococo Chocolates Menu



- Sea Salt Caramel Milk** NA / NN / GF Milk Chocolate, Caramel, Fleur de sel
GOLD International Chocolate Awards, Canada
- Sea Salt Caramel Dark** NA / NN / GF Dark Chocolate, Caramel, Fleur de sel
- Mango Peppercorn** NN / GF Dark Chocolate, Mango, Pink Peppercorn
- Apricot Jelly and Lavender** NA / NN / GF Dark Chocolate, Apricot Jelly, Lavender
GOLD International Chocolate Awards, Canada
- Peanut Butter and Jelly** NA / GF Raspberry Jelly, Peanut Butter, Milk Chocolate
- Honey Anise** NN / GF Milk Chocolate, Star Anise, Honey
SILVER International Chocolate Awards, World
SILVER International Chocolate Awards, Canada
- Ice Wine Truffle** NN / GF Dark Chocolate Ganache, Icewine, Brandy, Crème de cassis
- Kahlúa Truffle** GF Coffee, Kahlúa, Milk and White Chocolate Ganache, Dark Chocolate, Roasted Coconut
- Rhum** NN / GF Rum, Crème Fraîche, Dark Chocolate
- Crème Praline** NA / GF Hazelnut Praline, Crème Fraîche
- Hart** NN / GF Coffee, Crème Fraîche, Kahlúa, Dark Chocolate
- Leopold** NN / GF Rum, Milk Chocolate Ganache
- Strawberry** NN / GF Strawberry, Crème Fraîche, Maraschino, Milk Chocolate
- Amaretto** NN / GF Amaretto, Crème Fraîche, Whiskey, Dark Chocolate
- Leaf** NN / GF Crème de cassis, Whiskey, Milk Chocolate Ganache
- Square** NN / GF Egg Liqueur, White Chocolate Ganache
- Chestnut** GF Chestnut Liqueur, White Chocolate Ganache
- Sambucca** NN / GF Sambucca Liqueur, Dark Chocolate Ganache
- Almond** GF Whole Almond, Amaretto, Milk Chocolate Ganache
- Pistachio** NA / GF Ground and Whole Pistachios, Hazelnut Praline, White Chocolate Ganache
- Grand Marnier** NN / GF Grand Marnier, Milk and Dark Chocolate Buttercream
- Delice** NN / GF Pear Liqueur, Milk Chocolate Buttercream
- Bernard** NN / GF Vanilla, Egg Liqueur, White Chocolate Buttercream
- Champagne Truffle** NN / GF Champagne, Dark Chocolate Ganache, Cocoa Powder
- Butter Truffle** NA / GF Hazelnut Praline, Milk Chocolate Buttercream
- Celeste Truffle** NN / GF Dark Chocolate Ganache
- Canadienne Truffle** NN / GF Maple Syrup, Maple Whiskey Liqueur, White Chocolate Ganache
- Espresso Truffle** NN / GF Espresso, Dark Chocolate Ganache
- Irish Cream Truffle** NN / GF Irish Cream Liqueur, Whiskey, Milk Chocolate Ganache
- Raspberry Truffle** NN / GF Raspberry, Dark Chocolate Ganache
- Nutty Truffle** NA / GF Whole Hazelnuts, Hazelnut Praline, Milk Chocolate
- Carré Cognac** NN / GF Cognac, Dark Chocolate Ganache
- Toffee** NN / NA / GF Chewy Caramel, Milk and Dark Chocolate
- Ginger Milk** NN / GF Ginger, Benedictine, Milk Chocolate Ganache
- Karamel** NN / GF Maraschino, Soft Caramel, Milk Chocolate
- La Flamme** NN / GF Orange Liqueur, Soft Caramel, Milk and Dark Chocolate
- Coconut** NA / GF Coconut, Soft Caramel, Milk Chocolate
BRONZE International Chocolate Awards, Canada
- Mokka** NN / GF Espresso, Meringue, Egg White, Pear Liqueur
- Manon** GF Marzipan, Walnut, Meringue, Egg White
- Mint Leaf** NN / GF Organic Mint, Crème de Menthe Liqueur, Dark Chocolate Ganache
BRONZE International Chocolate Awards, Canada
- Orange Leaf** V / NA / NN / GF Orange Oil, Dark Chocolate
- Marsior** GF Candied Orange Cubes, Marzipan, Dark Chocolate
- Hazelnut** NA / GF Hazelnut Praline, Whole Hazelnut, Milk and Dark Chocolate
- Noisette** NA / GF Chopped Hazelnuts, Hazelnut Praline, Milk Chocolate
- Mochaccino** GF Coffee, Hazelnut Praline, White and Dark Chocolate
- Rice Crisp** NA / GF Rice Crisps, Hazelnut Praline, Milk Chocolate
- Seashell** NA / GF Hazelnut Praline, Milk and White Chocolate
- Medallion Milk** NA / GF Pistachio, Almond, Walnut, Hazelnut, Milk Chocolate
- TRIO** GF Hazelnut Praline, Dark Chocolate Ganache
- Caraques Dark** V / NA / NN / GF Solid Dark Chocolate
- Caraques Milk** NA / NN / GF Solid Milk Chocolate
- Honey** NN / GF Honey, Honey Liqueur, Milk Chocolate Ganache
- Orange Peel** V / NA / NN / GF Candied Orange Peel, Dark Chocolate
- Pecamel** NA / GF Pecans, Chewy Caramel, Milk Chocolate
- Cinnamon Ginger** NN / GF Cinnamon Oil, Cinnamon Schnapps, Nutmeg, Ginger, Bittersweet Ganache

We handcraft our chocolates using only the best sustainable fair trade couverture chocolate, the finest natural ingredients, and no artificial preservatives — ever.

Our deliciously tempting chocolates are best enjoyed fresh (why wait?) soon after purchase. **Chocolates should be stored in a cool, dry place — your refrigerator is best — for up to 14 days and away from strong odours.**

Because the full flavour of chocolate emerges only at room temperature, we recommend removing selected chocolates from the refrigerated box at least 20 minutes before enjoying them. You'll thank us later.

DIETARY RESTRICTIONS

Look for these codes on our chocolate map (reverse) to find the chocolates perfect for you.

V = VEGAN FRIENDLY, SUITABLE FOR VEGAN DIETS*

NA = NO ALCOHOL*

NN = NO NUTS*

GF = GLUTEN FRIENDLY*

*ALLERGIES

Because we produce more than 100 recipes in a common facility, we do not currently guarantee that any particular product is 100% nut-free, soy-free, gluten-free, egg-free, or milk-free, even if an allergen is not actually part of the product's recipe.

If you have a serious allergy to one of these ingredients, we recommend that you do not consume our products.

Cococo Chocolatiers purchases and uses only chocolate that has been certified sustainable and that supports farm communities in West Africa.



Buying chocolate made with Rainforest Alliance Certified™ cocoa and cocoa butter helps drive positive change for farm communities in West Africa. Rainforest Alliance certification supports international labour laws, fair trade, and promotes good agricultural practices.

www.rainforest-alliance.org

