

Willie's Cacao Dark Chocolate Praline Truffles with Seasalt 35g

£5.96

OUT OF STOCK

Quick Overview

The taste of pure decadence. Made with rich single estate dark chocolate, freshly roasted hazelnuts and a pinch of Cornish Sea Salt, they are dipped in chocolate and dusted with cocoa powder. This time honoured combination of chocolate and hazelnuts, takes on new meaning when both the hazelnuts and chocolate are this good At Willie's Cacao everything is made ourselves. We roast the hazelnuts to capture their flavour at the freshest peak, and press the cocoa powder on our beautiful old Spanish cocoa butter press. Everything is totally natural, with no artificial anything.



Details

Close your eyes and melt into dreams as the perfect flavours of the rich single estate chocolate and freshly roasted hazelnuts gently entwine. Totally natural. Simply sublime.

Additional Information

Contents	This chocolate is all about flavour. Great cacaos are like fine wines, each one with its own stunningly individual flavour born of its specific genetics, soil and climate. One might taste naturally of nuts, another of summer fruits. It is to capture these subtle notes and unique flavours that it is made chocolate from the bean - which is called bean to bar chocolate! Only buying single estate cacaos direct from the farmers, roasting them in antique ball roasters and make them into chocolate using just raw cane sugar and natural cocoa butter – no soya lecithin, no vanilla, nothing that gets in the way of the flavour of the bean.
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