

# Woodhouse Chocolate Index



## Amaretto Almond

A milk chocolate ganache perfumed with Amaretto surrounds a chocolate dipped almond, all covered with milk chocolate.



## Brown Butter Ganache

A creamy ganache of milk chocolate and browned butter, coated in white chocolate.



## Caramel Almond

Layers of brown sugar caramel and almond butter in a molded dark chocolate cup crowned with a gold dusted caramelized almond.



## Champagne Truffle

White chocolate ganache with a splash of Grande Champagne Gognac, surrounded by white chocolate.



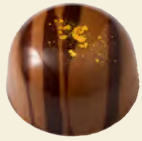
## Cinnamon Toast

A white chocolate ganache spiced with cinnamon, wrapped in dark chocolate.



## Classic Dark Truffle

A pure, smooth, dark chocolate ganache in a dark chocolate shell.



## Coffee Toffee

A milk chocolate ganache full of espresso and toffee bits in a decorated, milk chocolate shell.



## Dark Caramel w/Fleur de Sel

Caramel dipped in dark chocolate and topped with Fleur de Sel from the Sea of Brittany.



## Dark Hazelnut

Dark hazelnut gianduja with crunchy praline grains, in a molded dark chocolate shell finished with a toasted hazelnut.



## Dark Raspberry

A layer of chocolate raspberry pâte de fruit are enrobed in rich dark chocolate and crowned by our signature elephant.



## Dulce de Leche

A layer each of white chocolate caramel and Dulce de Leche are presented in a white chocolate shell.



## Espresso

A dark chocolate, butter whipped ganache blended with deep, rich espresso, bathed in dark chocolate.



## Fresh Mint

A ganache of milk and dark chocolates is infused with garden fresh mint and covered in dark chocolate.



## Gianduja

Hazelnut gianduja on a dark chocolate disc garnished with dark chocolate and a caramelized hazelnut.



## Heart of Darkness

Dark chocolate covers a rich filling of dark chocolate ganache and crunchy cocoa nibs.



## Honey

A milk chocolate honey butter mousse, in a dark chocolate shell dusted with gold.



## Meyer Lemon

A layer of fresh Meyer lemon white chocolate ganache and a layer of dark chocolate brown butter ganache enrobed in dark chocolate.



## Milk Caramel w/Fleur de Sel

Caramel dipped in milk chocolate and topped with Fleur de Sel from the Sea of Brittany.



## Milk Chocolate Caramel Mousse

A milk chocolate ganache blended with caramel sauce and whipped to a mousse, beneath a swirl of milk and dark chocolate.



## Mandarin Orange

A white chocolate ganache delicately infused with Mandarin Orange puree, zest and Cointreau in a white chocolate shell.



## Passion Fruit

A white chocolate ganache exploding with passion fruit, covered in white chocolate.



## Peanut Butter & Jelly

Milk chocolate enrobes a layer of strawberry pâte de fruit atop a layer of peanut butter, milk chocolate and feuilletine.



## Peanut Croquant

Peanut gianduja with crunchy peanut croquant, in a milk chocolate shell.



## Pecan Caramel

Brown sugar caramel surrounds a candied pecan, wrapped in a layer of milk chocolate.



## Pistachio

A layer of pistachio gianduja with caramelized almonds topped with a pistachio cream, bathed in dark chocolate.



## Quatre Epices

Milk chocolate ganache spiced with black pepper, cinnamon, nutmeg and clove, enrobed in a layer of dark chocolate.



## Toasted Coconut

A dark chocolate shell holds a creamy ganache of white chocolate and crunchy bits of roasted coconut.



## Wild Cherry

Generous chunks of wild Italian cherries combined with a dark chocolate ganache, covered in dark chocolate.

Woodhouse chocolates  
are best enjoyed  
within 7 to 14 days  
of purchase.