

AKESSON'S 100% MADAGASCAR CRIOLLO	
Type: Dark	100% Cocoa
Bean Origin: Madagascar	Country: France
<p>Wonderful berry notes burst from this smooth textured yet incredibly intense chocolate. This is accompanied by a natural sweetness that you might not expect to find in a bar with such a high percentage of cacao, complementing the citrusy tartness.</p>	

AKESSON'S 75% MADAGASCAR CRIOLLO	
Type: Dark	75% Cocoa
Bean Origin: Madagascar	Country: France
<p>This has the typical rich and fruity taste of a great Madagascan bar. We detect berry notes and a lemony after taste with a subtle tartness. This is a satisfying, strong roasted cocoa with just the right amount of sweetness.</p>	

AKESSON'S 75% BRAZIL FORASTERO	
Type: Dark / Flavoured	75% Cocoa
Bean Origin: Brazil	Country: France
<p>This is a smooth and fruity 75% dark chocolate with an intensely roasted flavour. This is an expressive chocolate, earthier woody notes mix with the fruit (the local pitanga fruit, inform Akesson's), giving a hint of tobacco on the finish.</p>	

AKESSON'S 75% BRAZIL WITH COFFEE NIBS	
Type: Dark / Flavoured	75% Cocoa
Bean Origin: Brazil	Country: France
<p>The chocolate has a light tropical fruit aroma, but is dominated by stronger roasted flavours, with woody notes and a hint of tobacco on the finish. The bourbon Arabica coffee beans have a light roast to bring out the subtleties of the bean. The coffee's aromatic notes of malt and maple syrup with a whisper of fruit, provide an intriguing under-note for the stronger flavours. The crunchy coffee bean pieces release bursts of flavour into the smooth chocolate.</p>	

PUMP STREET SOURDOUGH AND SEA SALT	
Type: Dark / Flavoured	66% Cocoa
Bean Origin: Ecuador	Country: UK
<p>Sourdough is an intriguing inclusion. It gives the chocolate a gentle crunch and pleasant yeasty taste that works incredibly well with the salt. This sourdough bar surpassed our expectations and is one of the stand out bars in the Pump Street range.</p>	

PUMP STREET 100% ECUADOR	
Type: Dark	100% Cocoa
Bean Origin: Ecuador	Country: UK
<p>A pure cocoa made using Arriba cocoa from the Guantupi River in Ecuador. Possessing an intense cocoa flavour this bar has a low acidity, earthy taste thanks to its long conch yields. With no added sugar this is perfect for those who love powerful flavours and pure chocolate.</p>	

PUMP STREET 85% ECUADOR	
Type: Dark	85% Cocoa
Bean Origin: Ecuador	Country: UK
<p>The Ecuadorian cocoa in this bar by Pump Street Bakery gives it a powerful roasted, slightly yeasty flavour with an astringency that remains in the mouth as a pleasant aftertaste. Smooth and with a clean snap, this bar has green notes and is perfect for those who love their chocolate dark and powerful.</p>	

TAZA MEXICAN CINNAMON	
Type: Dark / Flavoured	50% Cocoa
Bean Origin: DM	Country: USA
<p>The minimal processing involved in creating Taza's stone-ground chocolate gives a finished product with a satisfyingly coarse, almost biscuity texture and a sweet flavour that lets you taste the bold flavours of the cocoa, sugar and spices individually. We love this cinnamon, 50% dark version for its gently warming flavour that always leaves us wanting more. This is a particular favourite on a cold winter's evening.</p>	

OMNOM MILK OF MADAGASCAR 45%	
Type: Milk	45% Cocoa
Bean Origin: Madagascar	Country: Iceland
<p>Coaxing wonderfully mellow caramel notes from the beans, to produce a stand-out milk chocolate. Often milk chocolate doesn't have as clean a snap, and this intensely sweet, silky bar is sure to please anyone with a sweet tooth. We also think you can detect some of the characteristic slightly fermented texture of the Icelandic milk in this bar.</p>	