

RÓZSAVÖLGYI CSOKOLÁDÉ WITH MATCHA TEA	
Type: White Chocolate	29% Cocoa
Country: Hungary	
<p>An extraordinary looking green coloured chocolate bar, made with white chocolate and green matcha tea. A deliciously creamy texture and a tea flavour that stays with you well after the chocolate has melted. Matcha is a distinctive green tea powder that hails from Japan. It is normally consumed as a tea, however it is increasingly popular as an ingredient, lending dishes a distinctive bright green colour and somewhat savoury flavour. When combined with cocoa butter, milk and sugar, it produces a bar with a vibrant green colour and a sweet, silky texture.</p>	

CHOCOLATE TREE - 55% COCONUT MILK	
Type: Milk /Dairy Free	55% Cocoa
Bean Origin: Madagascar	Country: UK
<p>This is a very unusual milk chocolate bar as it actually contains no dairy. Rather than using cow's milk, this is a milk chocolate bar made with coconut milk and organic coconut sugar. This bar has a very distinctive aroma and flavour profile. Coconut is undoubtedly the dominant flavour here. Furthermore, the bar doesn't have quite the same creaminess as many other milk chocolate bars. Instead, it has a slight graininess. All in all, a very pleasant dairy free milk chocolate.</p>	

OMNOM - BLACK N BURNT BARLEY	
Type: White Chocolate	Country: Iceland
<p>When you unwrap this bar, the first thing that strikes you is the colour - it is jet black. As you break off a piece, you notice that its studded with an inclusion. As the bar melts, there is a clear malted note, and a subtle saltiness that is a pleasing contrast to the sweetness of the white chocolate. The pieces of popped barley that are sprinkled across the surface give a slightly chewy crunch to this bar. It's fair to say that, to date, we haven't tasted anything quite like this. With our first piece, we were being tempted to try something unusual, but it was the delicious, well balanced flavours of the bar - and its pleasing texture - that had us reaching for another piece soon afterward.</p>	

JORDI'S - MADAGASCAR SINGLE ESTATE 75%	
Type: Dark	75% Cocoa
Bean Origin: Madagascar	Country: Czech Republic
<p>Jordi's latest single origin bar uses Bertil Akesson's Madagascan cocoa beans, from his Bejofo plantation. This bar crafted from Madagascan beans, has all the key traits of cocoa from this origin. With an initial hit of red fruit that slowly develops into more citrus notes as the bar melts. The flavour of this smooth bar then evolves and leaves you with a slight earthiness.</p>	

ORIGINAL BEANS MINI BAR COLLECTION	
Type: Dark and Milk	Cocoa: 42%, 66%, 70%, 75%
Bean Origin: Congo & Ecuador	Country: Switzerland
<p>This mini bar collection contains all four of Original Beans' original chocolates. Take your taste buds on an exploratory journey through these magnificent bars. Moving across South America and Africa as you go from the smooth and creamy Esmeralda's milk, made with Ecuadorian Arriba beans, to the wonderfully sweet Congolese Cru Virunga. On the way you will make stops in Peru and Bolivia to enjoy two beautifully fruity bars. Both surprisingly sweet for such high cocoa percentage chocolates.</p>	

FRUITION - TOASTED WHITE	
Type: White Chocolate	38% Cocoa
Bean Origin: United States	Country: United States
<p>Fruition's Toasted White can only be described as a deliciously sweet and indulgent treat. Rather than a pure white bar, the chocolate has a slightly warmer colouring, that does genuinely look like the white chocolate has been toasted. The smooth bar has a gentle caramel flavour that compliments its golden colour. Notes of Dulce de Leche and Brown Butter swirl through the silken bar.</p>	

OMNOM SEA SALTED ALMONDS AND MILK	
Type: Milk	45% Cocoa
Bean Origin: Madagascar	Country: Iceland
<p>If you've got a sweet tooth and you're nutty for almonds, this bar is a must try. When we first tasted it, we noticed the tiniest hint of a tang from the Icelandic fermented milk used to make this bar. While the Madagascan beans are undoubtedly of the highest standard, for us, the almonds are the heroes of this bar. They're extraordinary well cooked and have a texture that provides an excellent contrast to that of the smooth, almost fudgy milk chocolate.</p>	

OMNOM CARAMEL AND MILK	
Type: Milk	50% Cocoa
Bean Origin: Madagascar	Country: Iceland
<p>The sweet bar tastes almost as magical as a rainbow unicorn. This batch uses Omnom's fudgy, malted-tasting Nicaragua Milk as a base. Enhancing the caramel notes in the chocolate, the bar's surfaces is sprinkled with caramel pieces that have been coated in even more milk chocolate.</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>	

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>	

TCHO SERIOUSMILK CACAO	
Type: Milk	53% Cocoa
Bean Origin: Ecuador	Country: United States
<p>Set up by the original founders of WIRED magazine, San Francisco-based TCHO take a scientific approach to everything they do. Probes within the fermenting beans in Peru upload detailed data back to TCHO HQ, which is analysed alongside local weather reports to help control the fermentation to bring out the best flavours of the beans. This bar has a wonderfully smooth texture, a deep, fudgy chocolate flavour and a gentle fruity note. This bar is also certified kosher, organic and gluten free.</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>	

MENAKAO DARK WITH COCOA NIBS AND SEA SALT	
Type: Dark / Flavoured	63% Cocoa
Bean Origin: Madagascar	Country: Madagascar
<p>The chocolate is full of the typical pronounced berry notes of Madagascan cacao. The added cocoa nibs (the purest form of chocolate, pieces of dried and fermented cacao beans) give a powerful crunch, bursting with fruit and tannins, combining deep flavour with added texture. The hint of sea salt serves a double purpose. It opens the palate, helping you to get the full flavour of the berries and red fruits. At the same time, the salt cuts through some of the nibs' intensity, revealing their roasted fruit and raisin notes while reducing the bitterness and prolonging the finish.</p>	