

## TASTING RECOMMENDATIONS

Ideally, chocolate bonbons should be kept between 15° and 18°C, away from light, in a dry, odour-free place. However, they may also be kept in the refrigerator, taking care to wrap each box in plastic cling film to protect the chocolates from surrounding odours. If keeping chocolates in the refrigerator, allow them to return to room temperature before tasting. Chocolates tasting is best in a quiet place and a few pangs of hunger will help sharpen your senses and allow you to fully appreciate all of the nuances of flavour.

[www.pierreherme.com](http://www.pierreherme.com)

Follow us on Facebook and Twitter.  
#pierreherme #picassoofpastry

## SIGNATURE CHOCOLATE BY PIERRE HERMÉ



MATHILDA

Almond praline with lemon zest and crisp wafer, enrobed in milk chocolate with roasted almond



OUVRE-TOI

Sesame praline, sesame nougatine, enrobed in milk chocolate



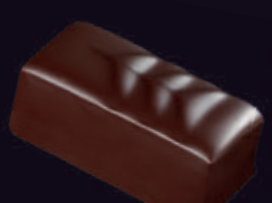
MOGADOR

Passion fruit and milk chocolate ganache, enrobed in milk chocolate



INFINIMENT PAMPLEMOUSSE

Grapefruit ganache and fruit paste, enrobed in dark chocolate



## CHOCOLATE CLASSICS REINTERPRETED

BY PIERRE HERMÉ



INFINIMENT PRALINÉ NOISETTE

Crunchy, melt-in-your-mouth hazelnut praline, enrobed in dark chocolate



ALMÉRA

Almond paste with candied orange and lightly flavoured with Grand-Marnier, enrobed in dark chocolate



MAKASSAR

Salted-butter caramel mousse ganache, enrobed in dark chocolate



INTENSE

Intensely bitter dark chocolate ganache, macaron biscuit, tender almond paste, enrobed in dark chocolate



MOGADOR

Passion fruit and milk chocolate ganache, macaron biscuit, tender almond paste, enrobed in milk chocolate



INFINIMENT PRALINÉ NOISETTE

Crunchy, melt-in-your-mouth hazelnut praline, macaron biscuit, tender almond paste, enrobed in dark chocolate



CHLOÉ

Raspberry and chocolate ganache, macaron biscuit, tender almond paste, enrobed in dark chocolate

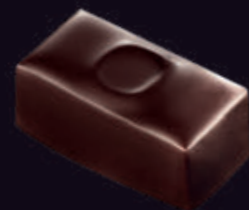
# 365 WAYS TO LOVE CHOCOLATE

PIERRE HERMÉ  
PARIS

*«I want my chocolate to come alive. It is part of my life. Every day, the flame of epicurean desire burns within me. With pleasure as my only guide, I trim, build and navigate. Harvest after harvest, I pursue my quest for cocoa beans of the finest quality. With each of my discoveries, my cravings evolve, bringing me to a different state of chocolate bliss. To celebrate these exceptional chocolate crus, I prefer when the ganache is completely natural. I enjoy the taste of praline when it reveals subtle pistachio or almond flavours. I like the idea of sharing my world in which the cocoa bean is king. I like thinking that there are many sequels still to be written...»*

*Pierre Hermé*

## THE CHOCOLATE EXPERIENCE BY EXCELLENCE



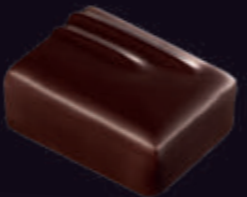
### DULCEZZA

Corsican Maquis honey ganache, enrobed in dark chocolate



### PAINÉIRAS

Pure Origin Brazil dark chocolate ganache, Paineiras Plantation, enrobed in dark chocolate



### INFINIMENT PRALINÉ PISTACHE

Pistachio praline, roasted pistachios, enrobed in dark chocolate



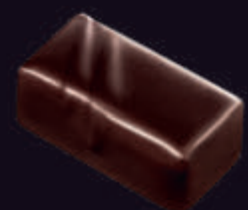
### CHOC CHOCOLAT

Bitter chocolate ganache, nougatine with cocoa nibs, enrobed in dark chocolate



### INFINIMENT VANILLE

Chocolate and vanilla ganache (vanillas from Tahiti, Mexico and Madagascar), enrobed in dark chocolate



### LOU

Fresh ginger and milk chocolate ganache, candied ginger, enrobed in dark chocolate



### AMPA

Pure Origin Madagascar bitter chocolate ganache, Millot Plantation, enrobed in dark chocolate



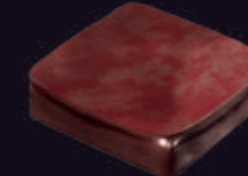
### INFINIMENT CHOCOLAT AU LAIT

Caramelised milk chocolate ganache, enrobed in milk chocolate



### CHUAO

Pure Origin Chuao chocolate and blackcurrant ganache, blackcurrants, enrobed in dark chocolate



### INFINIMENT CAFÉ IAPAR ROUGE DU BRÉSIL

Iapar Rouge du Brésil coffee ganache, enrobed in dark chocolate



### ISPAHAN

Chocolate and raspberry ganache, rose and litchi fruit paste, enrobed in dark chocolate

## SIGNATURE CHOCOLATE BY PIERRE HERMÉ

## TREATS TO TRY



### TRUFFLES

Truffles cast aside the well brought-up appearance of bonbons chocolat to amuse with their slightly untidy style. Hazelnuts rival the crispy praliné. An irresistible temptation to be devoured!