

Chocofin Chocolatier™



ARIZONA ORANGE

Dark ganache rectangle with fresh orange zest and Grand Marnier dipped in milk chocolate with candied orange peel garnish



BAILEYS

Milk & dark ganache blended with Irish Baileys Cream with dark squiggle



BANANA MACADAMIA

Fresh banana ganache topped with salted macadamia nut dipped in milk chocolate



BITTERSWEET

Dark ganache deepened with cocoa rolled in our own candied almonds



BLACK & WHITE MINT

70% bittersweet and white chocolate mint ganache rectangle dusted with silver



BLACK CURRANT MARZIPAN

Housemade black currant pate de fruit & marzipan layers in dark chocolate with purple & white dots



BUTTERMILK CRUNCH

Hazelnut praline and white buttermilk layer in a milk square with a white cross



CASHEW CARAMEL

Caramel rectangle with dry roasted cashews dipped in dark with gold dust



CHOC COVERED CHERRIES

Dark chocolate shell encases a flavorful amarena cherry (plain) or a brandied cherry (gold dusted)



COGNAC (OLD SCHOOL)

Dark ganache flavored with French cognac brandy dipped in dark and rolled in cocoa powder



CRAFT

Dark ganache made with our 70% bean-to-bar craft chocolate



ESPRESSO

Dark chocolate espresso ganache square with espresso bean garnish



FRISSON LEMON

Milk chocolate and fresh lemon ganache in a marbled dark crescent



GIANDUJA

Smooth blend of hazelnuts and milk chocolate in a dark chocolate painted mold



HAZELNUT CROQUANTINE

Hazelnut paste, milk chocolate and delicate crunchy wafer in a dark rectangle



HOT CHILE

Guajillo, ancho and chipotle chile dark chocolate ganache in a dark mold with red decor

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KEY LIME

White chocolate ganache with key lime juice and Grand Marnier



S'MORES

Layers of graham cracker, caramel & marshmallow in a dark chocolate shell



MADAGASCAR

A dark ganache using our own craft (naturally fruity) Madagascar Chocolate topped with cocoa nibs



SPICE CRISPY

Clove infused ganache with toasted rice in a milk square



PASSIONFRUIT CARAMEL

A tart refreshing caramel in a dark dome



SUGAR-FREE MILK TRUFFLE

Creamy truffle made with sugar-free chocolate in milk dusted with gold



PEANUT BUTTER

Natural crunchy peanut butter & milk chocolate ganache dipped in milk with peanut garnish



SUGAR-FREE DARK TRUFFLE

Creamy truffle made with housemade sugar-free chocolate in dark dusted with silver



ROASTED RASPBERRY

Oven-roasted raspberries folded into a dark ganache with raspberry powder garnish



TURTLE CARAMEL

Buttery caramel rectangle topped with pecan half dipped in milk chocolate



RUM COCONUT

Dark ganache with Meyers dark rum dipped in milk rolled in toasted coconut



VANILLA BEAN CARAMEL

A buttery vanilla caramel square dipped in milk with dark stripe



SALT + PEPPER

Our original dark chocolate truffle recipe dipped in dark, topped with Maldon sea salt & smoked paprika



ZINFANDEL

Perfect marriage of red wine and dark chocolate in a speckled dome



SALTED WHISKEY CARAMEL

A molten whiskey caramel topped with sea salt in a dark chocolate shell

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