



INTERNATIONAL AWARD WINNING CHOCOLATE. CELEBRATED FOR ITS BOLD CREATIVITY, ARTISANAL CRAFTSMANSHIP AND UNWAVERING COMMITMENT TO FLAVOUR.

Founded in 2012 by chocolatier Paul Williams and his wife Jacqui, Choc Amor set out to redefine chocolate-making. Paul's approach goes beyond traditional flavour pairings, drawing inspiration from a chef's mindset to blend premium cocoa with a wide range of ingredients. This creative process produced distinctive and unique combinations, including the best-selling Orange Jalfrezi.

Originating from a small shop in Ormskirk, Lancashire, Choc Amor built a loyal following and earned prestigious awards including Great Taste, Academy of Chocolate, and International Chocolate Awards.



THE CHOCOLATE DREAM PROJECT IS DRIVEN BY A COMMITMENT TO ETHICS AND SUSTAINABILITY.



We are proud to support the Chocolate Dream project that works directly with smallholder farmers to pay fair prices that strengthen communities and protect traditional growing practices. Our supply chain is transparent and traceable, built around regenerative farming, biodiversity protection and environmentally responsible cultivation.

By backing farmers and safeguarding the land, The Chocolate Dream creates chocolate that not only tastes extraordinary but also contributes positively to the world behind it.

THE COLLECTION

SCAN THE QR CODE
FOR A UNIQUE
CHOCOLATE EATING
EXPERIENCE



MULTI AWARD WINNING CHOCOLATIERS



ORANGE JALFREZI
Milk chocolate with a kick of zesty jalfrezi.



TWISTED LATTE
Milk chocolate latte with a twist of lemon and a subtle chilli warmth.



CHILLI & LIME
Dark chocolate with a touch of zesty lime and an end note of chilli.



SALT LIQUEURICE
Dark chocolate with notes of blackcurrant, salt and liqueurice.



RUM & RAISIN
Dark chocolate with the warming flavour of spiced rum and juicy raisins.



BLACKCURRANT, SALT & CHIPOTLE
Milk chocolate with sweet blackcurrant, a hint of salt & a kick of mexican smoked chilli.



CHERRY BAKEWELL
Milk chocolate infused with the flavour of sour cherries and almonds.



STEM GINGER
Fiery stem ginger blended into rich dark chocolate.



RASPBERRY & ROSE
Milk chocolate with the flavour of turkish delight and fruity raspberry.



SALT CARAMEL HONEYCOMB
Milk chocolate with creamy salt caramel and crunchy honeycomb.



41% MILK CHOCOLATE
BUTTONS



61% DARK CHOCOLATE
BUTTONS



70% DARK CHOCOLATE
BUTTONS

To Order Please Call: 01937 840670 Or Email: Sales@bonbons.co.uk

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