

Contour

CHOCOLATE

About:

Based in southeast London, handcrafting a range of smooth, thin chocolate discs using heirloom Nicaraguan cocoa beans and flavoured with carefully selected natural ingredients.

Our flavoured range uses ingredients such as nuts, coffee, freeze-dried fruit and spices which are refined into our chocolate leaving a smooth texture and a fresh, natural taste.

Each chocolate is hand tempered and moulded into chocolate discs, before packing 20 of each into pull out draw boxes, creating a unique experience.

RRP = £13.50

Pricing:

Per box excl VAT:

0-50 boxes = £8.50

50-100 boxes = £8.25

100+ boxes = £8.00



Flavours:

75% Dark: Highlighting the natural flavour of the beans and producing tasting notes of rich cocoa, nuts and dried fruits.

Coffee Dark: 75% dark chocolate with sweet and fruity Costa Rican coffee.

Red Peppercorn Dark: 75% dark chocolate with the aromatic heat of red Kampot peppercorns from Cambodia.

Salted Hazelnut Dark: A dark chocolate refined with freshly roasted Italian Piedmont hazelnuts and Kalahari Desert salt.

58% Milk: High cocoa content with the addition of milk makes for an expressive milk chocolate.

Coffee Milk: 58% milk chocolate with sweet and fruity Costa Rican coffee.

Salted Peanut Milk: A milk chocolate refined with freshly roasted nutty Common Natal South African peanuts and Kalahari Desert salt.

Passion Fruit Milk: A blend of my 58% milk chocolate with fresh and fruity freeze-dried passion fruit.