

Single Flavors

Single Flavors: 192 Bonbons
(4 Trays @ 48 Bonbons per Tray)

WARNING:

Manufactured on the same equipment that also makes products containing peanuts and tree nuts. Potential allergens in bold.



Lime Dome

Liveliness of lime juice! Fresh lime juice and milk chocolate ganache enrobed in a vibrant green dome of bittersweet chocolate couverture.

NOE770



Passion Mango Pod

Tangy notes of mango and passion fruit in a white chocolate ganache. Enrobed in a red and orange pod of white chocolate couverture.

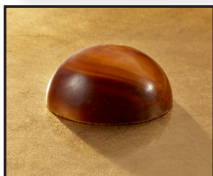
NOE771



Raspberry Pod

Raspberry milk chocolate couverture ganache enrobed reddish-black pod of bittersweet chocolate couverture.

NOE772



Banana Caramel Dome

A milk chocolate couverture ganache with caramelized brown sugar, bananas and aged rum. Enrobed in a brown & yellow-gold swirl dome of bittersweet chocolate couverture.

NOE773



Almond Praline Oval

An almond-hazelnut praline milk chocolate couverture oval enrobed in bittersweet chocolate couverture. Decorated with a cacao dusted caramelized whole almond.

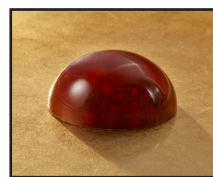
NOE774



Morogoro Square

A bittersweet ganache chocolate couverture made with a Tanzania single origin cocoa bean. The same couverture is used to enrobe the ganache and then decorated with roasted nibs.

NOE775



Salted Butter Caramel Dome

A creamy salted butter caramel filling enrobed with bittersweet chocolate couverture. The dome has a warm caramel brown finish.

NOE776



Vanilla Ganache Square

A bittersweet chocolate couverture infused with fresh vanilla beans from Madagascar. The ganache square is then enrobed in bittersweet chocolate couverture and decorated with silver leaf flakes.

NOE777

INGREDIENTS: Bittersweet chocolate couverture 65% (cocoa mass, sugar, cocoa butter, **SOY** lecithin, vanilla), **MILK** chocolate couverture 35% (cocoa mass, **MILK** powder, cocoa butter, sugar, **SOY** lecithin, vanilla), **CREAM**, lime juice, glucose, sugar, sorbitol, **BUTTER**, colored cocoa butter (cocoa butter on or more of the following FD&C Lakes or dyes: blue 1, blue 2, red 3, red 40, yellow 5, yellow 6, mica, titanium dioxide).

INGREDIENTS: White chocolate couverture (Sugar, cocoa butter, **MILK** powder, **SOY** lecithin, vanilla), passion fruit puree, mango puree, **CREAM**, glucose, **BUTTER**, sorbitol, sugar, pectin, citric acid, colored cocoa butter (cocoa butter on or more of the following FD&C Lakes or dyes: blue 1, blue 2, red 3, red 40, yellow 5, yellow 6, mica, titanium dioxide).

INGREDIENTS: Dark chocolate couverture 65% (Cocoa mass, sugar, cocoa **BUTTER**, **SOY** lecithin, vanilla). **MILK** chocolate couverture 33% (Sugar, cocoa mass, cocoa butter, **MILK** powder, **SOY** lecithin, vanilla), raspberry puree, strawberry puree, sugar, glucose, sorbitol, **BUTTER**, citric acid, colored cocoa butter (cocoa butter on or more of the following FD&C Lakes or dyes: blue 1, blue 2, red 3, red 40, yellow 5, yellow 6, mica, titanium dioxide).

INGREDIENTS: Bittersweet chocolate couverture 65% (cocoa mass, sugar, cocoa butter, **SOY** lecithin, vanilla), **MILK** chocolate couverture 39% (cocoa mass, **MILK** powder, cocoa butter, sugar, **SOY** lecithin, vanilla), sugar, **CREAM**, banana puree (banana, sugar), **BUTTER**, sorbitol, glucose, **RUM**, ripe banana extract, colored cocoa butter (cocoa butter on or more of the following FD&C Lakes or dyes: blue 1, blue 2, red 3, red 40, yellow 5, yellow 6, mica, titanium dioxide).

INGREDIENTS: Bittersweet chocolate couverture 63% (cocoa mass, sugar, cocoa butter, **SOY** lecithin, vanilla), **MILK** chocolate couverture 39% (cocoa mass, **MILK** powder, cocoa butter, sugar, **SOY** lecithin, vanilla), **ALMONDS**, & **HAZELNUTS** (60%), sugar, cocoa butter, **MILK** powder.

INGREDIENTS: Bittersweet chocolate couverture 68% (cocoa mass, sugar, cocoa butter, **SOY** lecithin, vanilla), **CREAM**, **BUTTER**, sorbitol, glucose, dextrose.

INGREDIENTS: Bittersweet chocolate couverture 65% (cocoa mass, sugar, cocoa butter, **SOY** lecithin, vanilla), sugar, glucose, **CREAM**, **BUTTER**, vanilla bean, salt, colored cocoa butter (cocoa butter on or more of the following FD&C lakes or dyes: blue 1, blue 2, red 3, red 40, yellow 5, yellow 6, mica, titanium dioxide).

INGREDIENTS: Bittersweet chocolate couverture 63% (cocoa mass, sugar, cocoa butter, **SOY** lecithin, vanilla), **MILK** chocolate couverture 39% (cocoa mass, **MILK** powder, cocoa butter, sugar, **SOY** lecithin, vanilla), **CREAM**, **BUTTER**, sorbitol, dextrose, glucose, vanilla beans.

Assortments

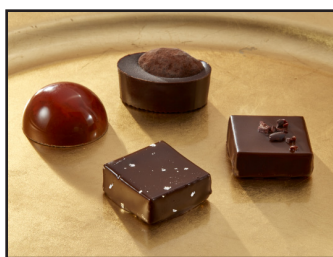
Assortments: 192 Bonbons
4 Varieties
(4 Trays @ 48 Bonbons)



Hollywood

Lime Dome, Passion Mango Pod, Raspberry Pod and Banana Caramel Dome

NOE780



Broadway

Almond Praline Oval, Morogoro Square, Salted Butter Caramel Dome and Vanilla Ganache Square

NOE781

Storage Conditions

To maximize shelf life, store product in cool temperature between 40°F-70°F maximum. Keep away from heat and sunlight. Store in low humidity below 60%.

BonBon NOEL

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Signature Chocolate BonBons Handcrafted by a Maître Chocolatier

Using only the highest quality ingredients, the BonBon Noel collection provides you with full-bodied, unique flavors and elegant designs. The packaging is impeccable.



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