

Chocolates From Heaven

BELGIAN ORGANIC FAIRTRADE CHOCOLATE





*Taste a piece
of heaven*





**Shelf ready
12 x 100g display**



**MILK
ALMOND CARAMEL
SEA SALT**
10 x (12 x 100g)
EP0140



MILK
10 x (12 x 100g)
EP0139



**MILK
GINGER & LEMON**
10 x (12 x 100g)
EP0782



WHITE
10 x (12 x 100g)
EP0145



**DARK 72%
ORANGE**
10 x (12 x 100g)
EP0141



**DARK 72%
BLUEBERRIES**
10 x (12 x 100g)
EP0781



DARK 72%
10 x (12 x 100g)
EP0142



**DARK 80%
PERU**
10 x (12 x 100g)
EP0143



**DARK 85%
PERU**
10 x (12 x 100g)
EP0144





RICE MILK
10 x (12 x 100g)
EP0783



RICE MILK
CARAMELIZED HAZELNUT
HIMALAYA SALT
10 x (12 x 100g)
EP1094



RICE WHITE
RASPBERRY
10 x (12 x 100g)
EP1093





Chocolates From Heaven
ORGANIC VEGAN FAIRTRADE

Plant Based

WHITE CHOC WITH RAS
AN ALTERNATIVE FOR



Chocolates From Heaven
ORGANIC VEGAN FAIRTRADE

Plant Based

MILKY CHOC
AN ALTERNATIVE FOR MILK CHOCOLATE



NEW NEW NEW NEW NEW

HAPPINESS BOX

Say it with chocolate





HAPPINESS BOX
MILK ALMOND CARAMEL SEASALT
1,5 kg (150 x 10g)
EP0750-1



HAPPINESS BOX
DARK 80% PERU
1,5 kg (150 x 10g)
EP0751-1



A little piece full of joy!





**HAZELNUTS DROPPED IN
MILK CHOCOLATE**

12 x 85g
EP0854





**BAKING CHOCOLATE
RICE MILK CHOC
VEGAN**
8 x 300g
EP0822



**BAKING CHOCOLATE
DARK 80% PERU
VEGAN**
8 x 300g
EP0821



Chocolate mousse

Ingredients

- 200 gr Chocolates from Heaven dark 80%
- 250 ml cream (35% fat)
- 100g fine sugar
- 5 eggs

- 1** Let the chocolate melt.
- 2** Whisk the 5 egg yolks together with the sugar.
- 3** Add the melted chocolate to the egg yolk and sugar with a wooden spatula.
- 4** Add the whipped egg whites to the mixture.
- 5** Whip the cream and add this carefully to the mixture.
- 6** Divide the mixture in your serving units and let it freeze in the refrigerator for 4 hours.



**SAINT-NICOLAS FIGURES
MILK**
12 x 115g
EP0652

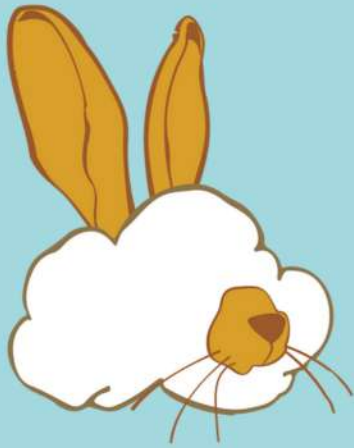


**SAINT-NICOLAS FIGURES
DARK**
12 x 115g
EP0651



**XMAS CHOCOLATE
MILK PRALINE & DARK PRALINE**
10 x 100g
EP0742





**EASTER EGGS
WHITE PRALINE**
2 x 2kg
EP0807



**EASTER EGGS
DARK PRALINE**
2 x 2kg
EP0965



**EASTER EGGS
MILK PRALINE**
2 x 2kg
EP0530



**EASTER EGGS
MILK PRALINE, DARK PRALINE
& WHITE PRALINE**
12 x 150g
EP0784



**EASTER BUNNIES
DARK**
12 x 115g
EP0934



**EASTER BUNNIES
MILK**
12 x 115g
EP0933

A woman with dark hair, wearing a white t-shirt with red text, is climbing a large tree. She is holding onto a branch with her right hand. The tree has large green leaves and small red flowers. The background is filled with more green foliage and branches.

In **Peru** we work together with Acopagro, a small-scale cocoa farmers cooperative. Acopagro counts 2000 small-scale producers of cocoa and sugar cane.

Papua
In **New Guinea** we work with Yangoru, a community in the region of Wewak East Sepick.



Taste a piece of heaven

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