

# Artistry In Chocolate™



 **NORMAN LOVE®  
CONFECTIONS**

**Swiss Chalet**  
**FINE FOODS**

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## NORMAN LOVE CONFECTIONS

Only the finest ingredients go into everything created at Norman Love Confections. From select Swiss chocolate to quality butter, aromatic spices and fresh fruits and nuts, each and every ingredient meets the high expectations of our discerning chefs. Each of the 36 confections described here is handcrafted by an artisan with a passion for beauty and taste. These chocolates have never seen a mass assembly line and contain no preservatives, which is why they look and taste so very exceptional.

### D DARK CHOCOLATE

**85% DARK CHOCOLATE**  
The ganache within this intense dark chocolate confection is 85% pure premium African cocoa covered in a crisp dark chocolate shell.

**66% VENEZUELAN DARK**  
This delicious blend of Nobel Criollo Venezuelan bean is a well balanced dark chocolate with a slightly enhanced flavor of plum, coffee, and sweet raisin.

**COCONUT**  
Sweet coconut flake and rich coconut cream go into the white chocolate filling within this dark chocolate confection.

**COOKIES 'N' CREAM**  
The fine dark chocolate crunch and smooth white filling you'd expect from this all-time favorite gourmet treat.

## Artistry In Chocolate™

**FLORIDA ORANGE**  
Fresh Florida orange zest and juice mixed with sweet white chocolate in a rich dark chocolate shell.

**GINGER LIME**  
Fresh ginger and lime are infused into a creamy white chocolate ganache and wrapped in a dark chocolate shell.

**HOT DARK CHOCOLATE**  
This intense dark chocolate confection is infused with jalapeno pepper for a delightfully spicy sweet combination.

**MINT CHOCOLATE CHIP**  
This classic ice cream parlor recipe of rich dark chocolate and creamy vanilla mint filling comes complete with tiny chocolate chips.

**PASSION FRUIT**  
This appropriately named heart-shaped dark chocolate confection opens to a burst of fruit-infused dark chocolate ganache for an island-style taste sensation.

**RASPBERRY**  
The yin and yang of flavor pairings, fresh tart raspberries lend a luxuriant berry flavor to this irresistible dark chocolate confection.

**TIRAMISU**  
Ciao down on creamy vanilla mascarpone and rich espresso ganache enrobed in a dark chocolate shell.

### T TRUFFLES

**CHERRY CORDIAL TRUFFLE**  
Sweet cherry jam and dark chocolate Amarena ganache create a decadent combination within a dark chocolate shell.

**DARK CHOCOLATE CREAM TRUFFLE**  
A 49% dark Venezuelan chocolate made from Criollo beans and blended with cream and butter.

**ESPRESSO TRUFFLE**  
Rich espresso-infused cream blended with a mixture of both dark and milk chocolate.

**HAZELNUT PRALINE TRUFFLE**  
Pure and delicious Hazelnut praline is better than ever in this luscious milk chocolate truffle.

**MILK CHOCOLATE TRUFFLE**  
Chocolate purists rejoice! This decadent enrobed truffle contains nothing but fine, rich Swiss milk chocolate for an intense rush of flavor.

**PEANUT BRITTLE TRUFFLE**  
The buttery toffee and roasted peanuts that make peanut brittle such an all-time favorite are blended into a creamy milk chocolate truffle.

**ROASTED ALMOND TRUFFLE**  
This milk chocolate truffle is sweet perfection from the milk chocolate shell to the creamy milk chocolate and almond center.

**VANILLA RUM TRUFFLE**  
Swiss white chocolate is mixed with Bourbon vanilla and dark Jamaican rum and covered in a dark chocolate shell.

Handcrafted  
By Artisans

### M MILK CHOCOLATE

**CINNAMON ROLL**  
Buttery cinnamon and pure sugar icing are swirled into a white chocolate ganache and casted in milk chocolate.

**HAZELNUT CREAM**  
Smooth, decadent milk chocolate and hazelnut Gianduja are combined to form a delicious filling within a milk chocolate shell.

**PEANUT BUTTER BANANA**  
Back by popular demand, this confection honors a classic flavor combination with a blend of creamy peanut butter and fresh banana covered in milk chocolate.

**PEANUT BUTTER & JELLY**  
Fresh strawberry jam and creamy peanut butter coated in Swiss milk chocolate bring out the child in everyone.

**PISTACHIO CHERRY**  
Fresh tart cherry and vanilla jam layered on top of Sicilian pistachio ganache with a touch of amaretto coated in milk chocolate.

**TAHITIAN CARAMEL**  
It begins with a layer of creamy milk chocolate and a buttery caramel center accented with the essence of vanilla beans.

### W WHITE CHOCOLATE

**APPLE A LA MODE**  
An all-American inspiration, the white chocolate shell is filled with a sweet vanilla-laden ganache layered atop tart Granny Smith apples, slow cooked with a touch of cinnamon.

**KEY LIME SHELL**  
This tangy classic is made with fresh key lime juice for a feeling of Florida sunshine with each bite.

**LEMON BAR**  
A fresh tart lemon ganache is swirled with buttery streusel and enclosed in a white chocolate shell.

**MANGO**  
Ripe sweet mango provides a taste of paradise, which we enrobe in delicate white chocolate.

**NEW YORK CHEESECAKE**  
Rich and decadent New York-style cheesecake folded into white chocolate ganache and coated in a thick white shell.

**PASSION PANNA-COTTA**  
A light buttermilk ganache layered with passion fruit and vanilla jam covered in white chocolate.

**PEACHES AND CREAM**  
Nothing says "summer" like tart fresh peaches drenched in heavy cream and coated in white chocolate.

**PUMPKIN**  
It's like taking that first bite of pumpkin pie on Thanksgiving Day, which is now available all year long.

**STRAWBERRY**  
A heavenly couverture saturated with fresh strawberries make a creamy filling ripe with temptation.

**VANILLA CUPCAKE**  
Sweet cream and vanilla frosting ganache mixed with tiny cake pieces in a perfect little bite.

**WHITE CHOCOLATE RASPBERRY**  
This popular flavor from the Valentine's Day collection has taken a permanent place in our hearts with its delicious combination of tart fresh raspberries swirled into sweet creamy white chocolate.



## TRUFFLES AND PRALINES

### *Variety Bulk Truffles and Pralines*

**90907T Truffles 42 ct/tray**  
 (Minimum order of 8 trays, increments of 4 trays thereafter, 1 flavor per tray.)  
 Cherry Cordial, Milk Chocolate, Dark Chocolate Cream, Espresso, Hazelnut Praline, Peanut Brittle, Roasted Almond, Vanilla Rum

**90908M 42 Molded 42 ct/tray**  
 (Minimum order of 8 trays, increments of 4 trays thereafter, 1 flavor per tray.)  
 Florida Orange, Raspberry, Peanut Butter Banana, 66% Venezuelan Dark, Strawberry, Mango, Pistachio Cherry, Cinnamon Roll, Peanut Butter & Jelly, Vanilla Cupcake, Tahitian Caramel, Cookies & Cream, Mint Chocolate Chip, Pumpkin, Hot Dark Chocolate, Peaches & Cream, 85% Dark Chocolate, Ginger Lime, Apple a La Mode, Hazelnut Cream

**90908M35 35 Molded 35 ct/tray**  
 (Minimum order of 8 trays, increments of 4 trays thereafter, 1 flavor per tray.)  
 New York Cheesecake, White Chocolate Raspberry, Passion Fruit, Passion Panna-Cotta, Tiramisu, Key Lime, Coconut, Lemon Bar

**90908MBL 42 Molded Black 42 ct/tray**  
 (Minimum order of 8 trays, increments of 4 trays thereafter, 1 flavor per tray)  
 Hacienda Elvesia 74%, Arriba 72%, Cru Savage 68%, Maracaibo Clasificado 65%, Madagascar 64%

## NORMAN LOVE CONFECTIONS BLACK™

### *A Dark Chocolate Delicacy*

**90905BL Five-Piece Black Box**  
**90910BL Ten-Piece Black Box**  
**90915BL Fifteen-Piece Black Box**



### *Sipping chocolate*

**90979 Norman Love Sipping Chocolate Assorted - 15/400gr**  
**90980 Norman Love Sipping Chocolate Elvesia 74% - 15/400gr**  
**90981 Norman Love Sipping Chocolate Arriba 72% - 15/400gr**  
**90982 Norman Love Sipping Chocolate Cru Savage 68% - 15/400gr**  
**90983 Norman Love Sipping Chocolate Maracaibo 65% - 15/400gr**  
**90984 Norman Love Sipping Chocolate Madagascar 64% - 15/400gr**

## GIFT BOXES

### *Truffles and Pralines – Prepackaged*

**90902GR Two-Piece Lime Green Box**  
**90904GR Four-Piece Lime Green Box**  
**90905GR Five-Piece Lime Green Box**  
**90910GR Ten-Piece Lime Green Box**  
**90915GR Fifteen-Piece Lime Green Box**  
**90925GR Twenty-Five-Piece Lime Green Box**



\*\*\*Minimum order of 50 boxes of the two-piece box and 25 boxes for all other quantities. Mix and match any of the classic 36 flavors. Seasonal ribbons are available for the prepackaged boxes.

*Please call customer service or your sales professional for details.*

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