



New Praliné

“Praliné” is a traditional recipe, made of liquid sugar and hazelnuts amalgamated and caramelised before being ground more or less finely. According to his creativity, the chocolate maker will add honey, nougat, coffee and thousands of other flavours housed under a crunchy layer of chocolate.

**Taste our new “praliné”, with a higher level of dried fruit :
25% hazelnuts and 25% almonds!**