

fine chocolates

the food emporium • new york

fine chocolates • welcome

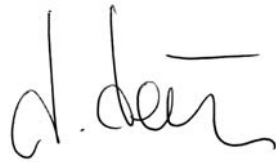
***Arouse your senses and  
indulge your tastebuds...***

Relish rich, exquisitely decadent chocolate, a dazzling collection imported directly from the world's finest master chocolatiers from around the globe.

Sweet, Dark, White or Organic. Belgian, Swiss, French and German chocolates. We've got a chocolate and a choice to suit every style and taste. Behold artisanally-crafted, elegantly packaged, one-of-a-kind, pure handmade decadence.

By the piece, by the pound, or by the box, our selection is simply unmatched.

Welcome to the world of fine chocolates!

A handwritten signature in black ink, appearing to read 'H. Heer'.

Hans Heer

*Sr. Vice President & General Manager*

*The Food Emporium - New York*



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## KNIPSCHILDT CHOCOLATIER

**Voted as one of the top three chocolates in the world** according to Gourmet magazine, each hand-crafted Knipschildt chocolate is an artistic jewel. The different sizes, shapes, flavors and textures all compliment one another to create **the ultimate chocolate experience**. The flavor combinations are modern takes on classic favorites that are created by using only the highest quality ingredients. **Freshness is at the core of the Knipschildt philosophy**. Raw chocolate, fresh cream, fresh butter along with fresh fruit, nuts, herbs, and seasonings are the simple ingredients used to create these masterful chocolates.

*Fresh fillings are at the center of colorful chocolates that look as good as they taste.*



## LÄDERACH

A taste of “Pure Delight from Switzerland”, the family-owned Confiseur Läderach has specialized in the creation of premium hand-crafted truffles and pralines since 1962. Renowned worldwide for their superb quality, Läderach is a chocolate lovers' dream with **delectable, irresistible products** made using only the very best carefully selected ingredients without compromise for a truly fresh chocolate taste experience. **Läderach - chocolatier suisse** has delighted the hearts and palates of gourmets with their exquisite confectioner's specialties. Experience the quality and pleasure in every delightful, decadent bite of a Läderach gourmet swiss chocolate.

*A tantalizing selection of fresh chocolate including cranberry, cornflake, almonds and coffee bean.*



## MICHEL CLUIZEL

One of the world's foremost chocolatiers, Michel Cluizel brings you a vast array of the most **extraordinary gourmet chocolates** in the world. Michel Cluizel features a range of fine pure chocolates, from high cocoa content milk chocolates to dark chocolates from 20 different countries. Michel Cluizel chocolates are manufactured with only the very finest ingredients like **pure cocoa butter, bourbon vanilla beans and pure cane sugar**. Experience Michel Cluizel - the extraordinary 100 year old family-owned French "bean to bonbon" producer whose commitment to quality has set new standards in the art of **fine luxury chocolates**.

*Ribbons of freshly drizzled caramel adorn a luscious French confection.*



## COPPENEUR

Welcome to the beguiling world of exceptional and exclusive artisanal chocolates and pralines for demanding gourmets. Founded in 1993 by Oliver Coppeneur and Georg Bernardini, the Confiserie Coppeneur uses only **all natural raw materials and ingredients** of finest quality to produce pure, authentic chocolate from the very cocoa bean itself - a chocolate with an uniqueness, purity and originality that is immediately apparent to the connoisseur. Take your time and enjoy; Coppeneur's impeccable chocolate creations will reward you with their extraordinary melt-in-the-mouth sensations and pure flavor for the **ultimate culinary indulgence!**

*A wave of flavor - the delicate, delectable center swirl inside a rich raspberry truffle.*



## A TASTEFUL HISTORY

For much of its history, from about 1500 B.C. chocolate was only consumed as a beverage. The Aztecs referred to it as **Tchocolatl - the drink of the gods**. Solid chocolate was not created until Victorian times when Fry & Sons discovered a way to mix some of the cocoa butter back into the “dutched” chocolate (cocoa powder). By adding sugar, a crystalline paste was created and molded to form the world’s first **modern chocolate bar**. Called “chocolate for eating” to distinguish it from drinking chocolate, it was gritty and rough – and not the silky smooth bar we know and enjoy today. Thirty two years later the invention of the **conching machine** produced a dramatic impact on the texture and flavor of chocolate.

**Many of our chocolates are handcrafted** using authentic recipes, traditional methods and natural ingredients. You can taste the living history in many of our exceptional fine chocolates!

*The raw fruit pod of Theobroma Cacao, the cocoa tree. Its seeds (or “beans”) are used to make cocoa and chocolate.*



## TASTE THE WORLD

Our fine chocolates, pralines and truffles are imported from around the globe! Many are produced in **small quantities or limited seasonal assortments** and have been sourced directly from the finest small producers or manufacturers. Still others have **never before been seen** outside of their native countries. Different regions, grades, blends, purity and methods of cultivation and manufacturing produce distinct characteristics and unique and intense variations in texture and flavor. Our **diverse and extensive selection** means that you are assured an unparalleled taste experience!

*Delicate dots perched atop a perfect row of imported German pralines.*



## CHOCOLATE GLOSSARY

**conching** the process by which chocolate is refined to produce a smooth texture

**couverture** covering made from premium beans ground to a finer size and with a higher cocoa butter content

**estate** beans derived from a single plantation

**fair trade** farmers are paid fair market value for their beans

**fondant** creamy white crystalline filling for bonbons, made from sugar and water

**ganache** velvety smooth blend of chocolate and cream, often with butter added

**gianduja** a smooth nut paste made of finely ground roasted hazelnuts (or almonds) and chocolate and sugar, conched together

**nougat** confection of egg whites and honey, to which chocolate, nuts or zest are added

**praline** typically whole almonds caramelized in sugar; In Germany and Belgium a praline is also any filled chocolate

**truffle** a small rich chocolate ball made of ganache

*An exquisite mingling of caramel coated chocolate topped with pink Hawaiian sea salt.*





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AFRICA

Divine Africa

AUSTRIA

Choco-Lina  
Zotter

BELGIUM

Chantelly  
Galler  
Godiva

ECUADOR

Caoni  
Vintage Plantations

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Bernard Castelain  
Fauchon  
Michel Cluizel  
Olivier **exclusive!**  
Pralus  
Valrhona

GERMANY

Coppeneur **exclusive!**  
Heilemann  
Hachez  
Schwermer

IRELAND

Butler's  
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ITALY

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SCOTLAND

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SPAIN

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UNITED KINGDOM

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UNITED STATES

Anna Shea  
Bershire Bars  
Charles Candies  
Chocolove  
Chuao Chocolatier  
Christopher Elbow  
Christopher Norman  
Frans Chocolates  
Guittard  
John Kelly  
Knipschildt  
Long Grove Chocolates  
Lake Champlain Chocolates  
Scharffen Berger  
Terra Nostra  
Valerie  
Vene  
Vosges

VENEZUELA

El Rey

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