

Chocolate

Richness that touches a place in our hearts.



5 CHOCOLATE DESSERTS to celebrate your love.

Simple and Exotic Chocolate

Drizzled Fruit

- A simple dish that exudes love, intimacy and sophistication.
- Great on the budget and doesn't require a professional caterer.
- Find the freshest local and exotic fruits that you can at the local market or if off-season try whole canned fruit such as mandarin slices and pear slices.
- Find a very light and rich Swiss milk chocolate, preferably in chips or chunks that are used in baking.
- For sweeter fruits you can try a variety of darker chocolate to drizzle on top.

- Melt and blend the chocolates slowly until they are liquid.

Drizzle over the cut fruit and refrigerate for a minimum of 2 hours

For an added touch of glamour get premium white chocolate and melt separately to drizzle on top of the milk chocolate. For best results, do this right on the serving trays

From Tiramisu, an Italian originated dessert made from mascarpone wafers (similar to sponge cake) to smooth yet overwhelming bold and beautiful Truffles, chocolate makes a dessert that is fit for a king and queen!