

The best place to store chocolate is in a cool, dry, and dark environment, like a pantry or cupboard. You'll want to store it away from heat, moisture, and light. Chocolate thrives at room temperature and low humidity levels.

### Ingredients :

Cocoa beans, sugar, cream, cocoa butter, almonds, hazelnuts, cane sugar, dairy butter, glucose syrup, sweeteners\* (isomalt, sorbitol), whole milk, milk powder, egg, invert sugar syrup, honey, chestnut paste, chestnut pulp, sesame, peanuts, coffee, coriander, bergamot, raspberry, strawberry, fresh figs, orange, raisin, lemon, lime, peach, grapefruit, coconut, coconut milk, jasmine tea, Earl Grey tea, Tonka beans, star anise, Madagascar vanilla, sea salt, oils (hazelnuts, almonds, sesame), gelling agent (pectin), (soy and sunflower lecithin), vine peach liqueur, pear brandy, orange blossom, Pink peppercoms, ginger, natural vanilla extract, wheat, balsamic vinegar, natural flavours (vine peach, strawberry, raspberry), natural extracts (grapefruit, orange, lemon, verbena, lavender, jasmine, tarragon, vanilla), barley malt, acidifiers (citric and tartaric acids, sodium carbonate), natural colouring products (apple, carrot, radishes, blackcurrants, sweet potato, spirulina, safflower, hibiscus, cherry).



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# MOCOCHA

## PARIS

*La chocothèque  
des exigeants enthousiastes !*



© VINCENT PAULIC



### JOHANN DUBOIS

Stubborn self made man, Johann Dubois creates chocolate like him, intense and surprising. His specialty ? Combine rare cocoas and exceptional regional products from Brittany.

© CHOCOLATIER JOSEPH



### FREDÉRIC JOSEPH

Heir of his family knowhow, Frédéric Joseph created an unique collection of fine, textured and tasty chocolates.

© NAOTO ISHIMARU



### FABRICE GILLOTTE

A total mastery of the complex chocolate substance allows him to purpose an incredible range of evolving, surprising and perfectly balance chocolate bonbons.

## JOHANN DUBOIS

Meilleur chocolatier de France

 Saint Briec



**CROQ'NOISETTES**  
Italian hazelnuts pralin,  
milk chocolate.



**CRAQUELIN**  
Amonds and coconuts  
pralin, milk chocolate.



**NOA**  
Almonds and walnuts  
pralin, dark chocolate.



**VOYAGE**  
Tonka bean ganache,  
dark chocolate.



**HANOÏ**  
Vietnamese cocoa  
ganache, dark chocolate.



**MAYA**  
Buckwheat honey  
ganache, dark  
chocolate.



**MILLOT**  
74% Madagascar single  
farm cocoa ganache,  
dark chocolate.



**GRAND LÉJON**  
Chocolate - caramel  
ganache, buckwheat  
crumble, dark chocolate.



**ARRIBA**  
Ecuador cocoa  
ganache, dark  
chocolate.



**BULLE TEMPÊTE**  
Salted butter caramel,  
dark chocolate.

## FRÉDÉRIC JOSEPH

Award « Meilleur des Meilleurs »

 Périgueux



**BISCUIT**  
Gianduja, speculoos  
pieces, milk chocolate.



**KURO**  
Japanes black sesame  
pralin, roasted sesame,  
sea salt, milk chocolate.



**RIVOLI**  
Almonds et pistachios  
praline, crispy crêpes,  
salted pistachios pieces,  
dark chocolate.



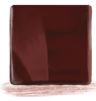
**NAPOLETANA**  
Italian pistachios  
marzipan, dark  
chocolate



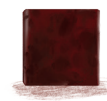
**GORRIA**  
Dark - milk chocolate  
ganache, Espelette chili  
puree, red pepper, dark  
chocolate.



**MANDORLE**  
Provence almonds  
pralin, nougatine  
pieces, dark chocolate.



**MOKA**  
Dark-milk chocolate,  
infusion of Guatemala's  
coffee.



**ISLAY**  
Dark chocolate  
ganache and scotch  
whisky.



**DÔME EXOTIQUE**  
Exotic fruits caramel,  
dark chocolate.



**DÔME CITRON VERT**  
Lime caramel,  
dark chocolate.

## FABRICE GILLOTTE

Meilleur Ouvrier de France

 Dijon



**JAMAÏQUE**  
Jamaica cocoa ganache,  
milk chocolate.



**ROCHER**  
Almonds and  
hazelnuts pralin,  
milk chocolate.



**CROUSTILLE**  
Italian hazelnuts and  
crispy crêpes pralin,  
milk chocolate.



**AUDACE**  
Madagascar vanilla  
marzipan, pink  
grapefruit ganache,  
milk chocolate



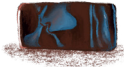
**FURIE**  
Juice and zest lime  
ganache, dark  
chocolate.



**CEYLAN**  
Sri Lanka coconuts  
pralin, dark  
chocolate.



**COLLOBRIÈRES**  
French chestnut ganache,  
chestnut honey,  
dark chocolate.



**ORCHIDÉE**  
Ecuador cocoa  
ganache and Bourbon  
vanilla, dark chocolate.



**SOIR À MARRAKECH**  
Orange blossom ganache,  
candied figs, pink  
peppercorn, honey,  
dark chocolate.



**BALI**  
Almonds and salted  
peanuts pralin,  
dark chocolate.