#### **SEASONAL & HOLIDAY SELECTIONS**



#### **Black Forest**

Cherry puree and Kirsch liqueur in dark + milk chocolate ganache



#### Gingerbread

Warming spices, molasses + anise liqueur in a milk chocolate ganache topped with turbinado sugar



#### Egg Nog

Creamy white chocolate ganache spiked with dark rum + nutmeg



### Pumpkin Cheesecake

Pumpkin + local goat cheese ganache with autumn spices + graham cracker crumbs

SINGLE ORIGINS crafted from beans sourced from a single country or plantation



#### Cocuy

70% dark chocolate from Colombia is exquisitely balanced



#### Ghana

Bold, distinctive milk chocolate from Ghana, 41% cacao



#### Pure Peru

Single plantation, single vintage, 65% dark chocolate from Peru fruity and floral



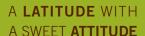
#### Out of Africa

75% Tanzanian dark chocolate with rustic cacao flavor, lively fruits and pleasantly chalky mouth feel





Twenty Degrees Chocolates makes an array of confectionery goodies to delight your taste buds. Our Pâtes de Fruit are intensely fruity gelées that feature local berries in a classic French recipe. We also create ethereal marshmallows using local honey, caramelized chocolate almonds, mind-blowing caramel sauces, meltaways and a variety of barks and seasonal treats. Please visit our website to learn more!



### WHY 20 DEGREES?

The cacao tree only grows within 20 degrees of the equator. It requires the proper climate, soil and shade for growth, and each cacao tree's yield is quite small. It's no wonder chocolate has been so prized and celebrated the world over for centuries!





# At Twenty Degrees we take chocolate, if not ourselves, seriously.

We craft our chocolates by hand using traditional European techniques. We use the finest French couverture chocolates and the freshest natural ingredients, often sourcing from local farms and our own gardens. Our flavors reflect our curiosity and our moods - sometimes we're classic and traditional, sometimes we're feelin' funky. It's our mission to bring a smile - or better yet, a sigh to your lips!







### FOR MORE INFORMATION

704.332.9910 • info@20degreeschocolates.com 20degreeschocolates.com





# TWENTY DEGREES CHOCOLATES

produces a variety of delicious bonbons featuring dark, milk or white chocolate, sweet cream and fresh European-style butter. Most of our flavors are described in this brochure. Our creative wheels are always spinning, though, and we may include a new flavor or two in our collections as a sweet surprise.





# **Blood Orange**

Sweet and tangy blood orange in a blended milk and dark chocolate ganache



# The Capulet

Rosewater, honey and a touch of olive oil perfume a ganache of milk and white chocolate



#### Caramel Fleur de Sel

Buttery and bursting with vanilla bean, finished with hand-harvested French Fleur de Sel.



# Chai Spice

Fair-trade, organic Chai tea and vanilla bean infuse a milk chocolate ganache



# OMG!

Moiito

Highlander

Luck o' the Irish

A 64% dark chocolate-caramel cloaked in milk chocolate, topped with Fleur de Sel

Glenmorangie's single malt Scotch whisky

pairs with a deep milk chocolate

Bailev's + Bushmills fondant over

of rum in white chocolate ganache

Guinness Stout dark chocolate ganache

Fresh mint, lime juice + zest and a splash



# Serenity Now!

Japanese matcha green tea + lemongrass perfume a rich white chocolate ganache



#### Steel Magnolia

Sorghum-bourbon soft caramel with sea salt and toasted pecan



# Strawberry Balsamic

Balsamic-dark chocolate ganache supports a layer of local-strawberry pâte de fruit



#### Sweet Heat

Mango-passion fruit white chocolate ganache layered over hot chili pepper dark chocolate ganache



# African Queen

85% Grand Cru chocolate from Africa, topped with cacao nibs



# Almond Butter Gianduja

Pure ground almonds blended with semi-sweet chocolate encased in dark chocolate



#### Bananas Foster

White chocolate-banana ganache spiked with freshly-grated cinnamon, molasses and a hint of dark rum



# Basil-Orange

Fresh basil, orange juice and zest infuse a creamy white chocolate ganache



#### Chambord

Dark and milk chocolate ganache blended with Chambord liqueur



#### The Dude

A confectionery White Russian with real Kahlúa, in homage to the movie character who inspired this flavor



Fair-trade, organic Earl Grey tea enhances a dark + milk chocolate ganache



#### French Roast

Fair-trade, organic French Roast coffee and whole vanilla bean infuse a silky dark chocolate ganache



# Peanut Butter Gianduia: PBG

Pure ground peanuts blended with white chocolate, encased in milk chocolate



### Pink Champagne

French rosé sparkling wine + Rémy Martin Champagne Cognac in a dark + milk chocolate ganache



# Raspberry Chipotle

Local raspberries + chipotle and adobo in a dark chocolate ganache



#### Sam's Slammin' Rye

Bulleit Rve-spiked dark chocolate ganache. in honor of our man, Sam



# Sweet Passion

Passion fruit + honey in a silky milk chocolate ganache



Pomegranate and fig fruity goodness in a milk + dark chocolate ganache



# Yin-Yang

Sichuan pepper-spiked white chocolate ganache over sea salt-infused dark chocolate ganache