

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!

A LATITUDE WITH A SWEET ATTITUDE

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!



chocolates
TWENTY | DEGREES™



TWENTY | DEGREES™
chocolates

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!



Casey Hickey

Casey Hickey, Founder

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.



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



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



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



Earl Grey

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



Highlander

Glenmorangie's single malt Scotch whisky pairs with a deep milk chocolate



Luck o' the Irish

Bailey's + Bushmills fondant over Guinness Stout dark chocolate ganache



Mojito

Fresh mint, lime juice + zest and a splash of rum in white chocolate ganache



OMG!

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



Peanut Butter Gianduja: 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 Rye-spiked dark chocolate ganache, in honor of our man, Sam



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



Sweet Passion

Passion fruit + honey in a silky milk chocolate ganache



Tosca

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