



## Chocolate Guide



**Pistachio Marzipan**

Almond paste infused with pistachio which creates the rich, nutty center of this classic treat.



**Non-Pareils**

The perfect bite-size fusion of Swiss chocolate and mini, nonpareil sprinkles.



**Caramel**

A 90-year-old recipe featuring slow-caramelized butter, milk, and cane sugar in a copper kettle.



**Vienna Truffle**

Traditional Austrian confection that combines our homemade roasted hazelnut butter layered.



**Mocha Truffle**

A dark chocolate ganache infused with freshly brewed espresso.



**Coconut Butter Truffle**

A truffle with a smooth and rich coconut filled center, made from shredded coconut, coconut oil and sugar.



**Hazelnut Butter Truffle**

Our homemade roasted hazelnut butter blended with 46% milk chocolate that feels like silk as it melts on your pallet.

**(718) 544-1850**

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### Ganache Truffles

A bite-size piece of edible art. Smooth, dense and creamy: it's unapologetically rich in flavor and texture. It's a perfect balance of bittersweet dark chocolate and a touch of sweetness.



### Coconut Cluster

A harmonious blend of baby coconut shavings and chocolate.



### Cookies & Cream Cluster

A combination creamy white chocolate with the satisfying crunch of crushed Oreos.



### Nut Cluster – Almond

Roasted in-house according to a family recipe, the fresh nuts in these pieces are dipped in chocolate and cupped in the traditional style.



### Nut Cluster – Salted Peanut

A delightful combination of peanuts, chocolate and sea salt.



### Funfetti Cluster

A delightful combination of pure white chocolate and rainbow nonpareils.



### Foiled Domes

Morsels of solid milk and dark chocolate that's great for gifting, sharing or just strict portion control!

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**Salted Caramel**

One of our best-sellers. This 90-year-old recipe is made with caramelized butter, milk, and cane sugar, coated in milk or dark chocolate. It's finished with a curated blend of salts—Maldon, Pink Himalayan, Red Alaea, Black Cyprus, green bamboo, and Alaskan blueberry.



**Raspberry Jelly**

A combination of tart raspberry, cane sugar, fruit pectin and coated in chocolate.



**Passionfruit Jelly**

This combines the tartness of passion fruit, cane sugar and fruit pectin. They're coated in chocolate, offering a delightful blend.



**Dark Raspberry Truffle**

One of our favorite flavor combinations: Raspberries and dark chocolate! It's a classic and sophisticated flavor that appeals to almost every pallet.



**Caramel Domes**

Silky and buttery, our smooth liquid caramel is encased in either milk or dark chocolate. This caramel is much softer than our traditional caramels.



**70% Ganache**

70% dark chocolate ganache, made from a perfect mix of rich, Swiss chocolate and creamy goodness.

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