

François Pralus

— MAÎTRE CHOCOLATIER —





Mini Tropical Pyramid

A selection of 5g Neapolitans from the world's 10 greatest vintages: Papua, Indonesia, Sao Tome, Trinidad, Venezuela, Tanzania, Ghana, Madagascar, Colombia, and Ecuador.

Weight: 500 g



The Organic Pyramid

A selection of 5 great organic vintages: Ghana, Ecuador, Dominican Republic, Tanzania, Madagascar.

Weight: 250 g



Tropical Pyramid

The flagship product of the House Pralus. A selection of 50g bars from the world's 10 greatest vintages: Papua, Indonesia, Sao Tome, Trinidad, Venezuela, Tanzania, Ghana, Madagascar, Colombia, and Ecuador.

Weight: 500 g

Our bars

François Pralus talks with passion about his enthusiasm for «real» chocolate: «You can talk about cocoa vintages just as you can for great wines. The Venezuela grade-up has a slight smoky taste, the Trinitario grade-up is woody, powerful and slightly sharp. Madagascar cocoa is fine and acidic and tastes of red fruit ...»

Brazil, Colombia, Cuba, Ecuador, Ghana, Indonesia, Madagascar 75 %, Madagascar 100 %, Papua New-Guinea, Sao Tome & Principe, Tanzania, Dominican Republic, Trinidad, Venezuela, Vanuatu, Caracas, Fortissima 80 %, Djakarta, Mélissa 45 % (milk chocolate), Chuao, Cuyagua, Porcelana. Weight: 100 g

Prestigious Vintages

3 Excellence Vintages: Chuao, Cuyagua, and Porcelana, made from the finest cocoa beans – Trinitario, Criollo, and Porcelana.

Weight: 150 g



Chuao bar

Discover the best Cru Cacao of Chuao the world ...

To the west of Caracas, Venezuela, accessible only by boat, and after several miles of winding road and uncertain is a mythical place: Chuao.

This small village is known for generations for the purity and quality of the cocoa grows. Bordered on the north by dense tropical forests to the south by the Caribbean Sea, this isolation ensures a pure criollo hybrids and some unique. An exceptional, an ancestral know-how, a traditional drying ground to the front of the church have made this the most sought after cocoa in the world and the best. The tiny production makes it a rare product that we are proud to present.

This chocolate is balanced by acidity and bitterness, woody, robust.

Weight: 50 g





Box of Pralines

The pink gold from the Maison

A gourmet gift: Pink Gold in its case. One of Auguste Pralus' specialities: sugar-coated Valencia Almonds and Piedmont Hazelnuts.

Weight: 350 g

Box of Mexicaines

A gourmet gift idea: delicious Valencia almonds dipped in Madagascar dark chocolate 75% cocoa and then sprinkled with cocoa powder.

Weight: 350 g



Box of Piémontaises

A fine gift: succulent Piedmont hazelnuts dipped in milk chocolate 45% cocoa and then sprinkled with cocoa powder.

Weight: 350 g





Cubissime

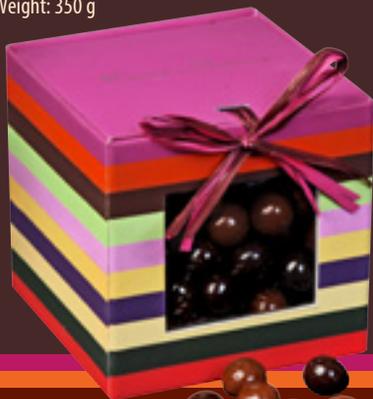
A cube filled with praline paste and whole roasted almonds, hazelnuts, pistachios, a nice golden leaf on the top.

Weight: 350 g

Box of Agatines

A true chocolate delight! Succulent puffed cereals coated with milk or dark chocolate for pure crunchy indulgence! Enjoy unsparingly.

Weight: 350 g



Chocolate Tea

Cocoa nibs for steeping. Ingredients: Organic cocoa shells.

Weight: 70 g





Milk Buttons

Milk chocolate buttons (45% cocoa)
scattered with toasted Valencia almonds.

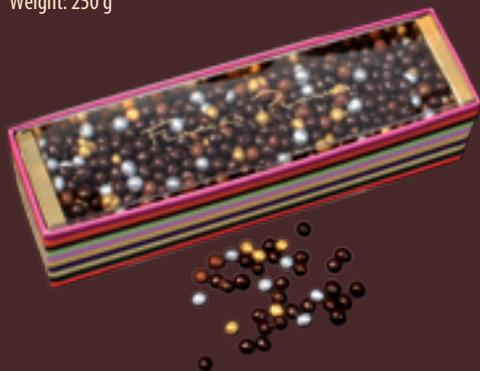
Weight: 220 g



Milk and Dark Pearls Mix

Small biscuity cereal pearls coated with dark chocolate 75% cocoa
and milk chocolate 45% cocoa. Very gourmand indeed...

Weight: 250 g



Chua Button by François Pralus

The Excellence Vintage: Chua 75% cocoa presented in fine buttons.

In west Venezuela, Chua is a small village famous for its cocoa
regarded as the finest in the world. A tiny production creating
scarcity value...

Chocolate description: balanced bitterness and acidity, woody,
robust.

Weight: 350 g



Organic Bourbon Vanilla Sugar

Sugar flavoured with organic Madagascar vanilla seeds.

Weight: 500 g



Organic Plantation Cocoa Powder

An unctuous cocoa mix for making hot chocolate.

Weight: 250 g



Organic Cocoa Show

Organic cocoa from the Dominican Republic.

Weight: 250 g

Hazelnut Cream Tube

A cream of toasted Piedmont hazelnuts and Valencia almonds in a quaint cosmetics tube: enjoy unsparingly to your heart's delight...

Weight: 250 g





Barre Infernale Milk

A sensational creation by François Pralus, this bar is a praliné with toasted Piedmont hazelnuts and coated with milk chocolate 45% cocoa. «Diabolical»

Weight: 160 g



Barre Infernale Dark

A dark This diabolical indulgence is available with dark chocolate 75% cocoa and praline with roasted Valencia almonds.

Weight: 160 g

Sao Tome Plantation Bar (Organic)

A vintage delicately roasted and ground with cocoa bean chips. Fresh, fruity, spicy, and acidic nose, aromatic intensity, long in the mouth.

Weight: 160 g

