## gUPGAKIS

All our "cupcake" chocolates are made from hand moulded chocolate bases, with a flavoured centre and are finished with a hand-piped chocolate swirl to recreate the familiar look and shape of a traditional cupcake. Each chocolate is then topped and decorated according to its flavoured filling.


BIRTHDAY GAKE


## Code: LCC065

A Birthday cake inspired centre with a dot of strawberry jam, decorated with colourful confetti sprinkles.

## GARAMEL



## Code: LCC029

A rich, smooth caramel centre encased entirely in delicious milk chocolate.

## CHILL



## Code: LCC064



Filled with oozy caramel and crispy balls, topped with white chocolate swirl and golden sprinkles.

## classic vanilla



## Code: LCC013

A white chocolate cupcake filled with irresistible vanilla ganache, decorated with a chocolate curl.

## FUDGE SUNDAE



## Code: LCC002

A fudge flavoured ganache centre topped with white chocolate, cocoa powder and a fudge piece.

HONEYCOMB


## Code: LCCO23

Milk chocolate cupcake with a honeycomb flavoured centre and chocolate and honeycomb topping.

## IRON BREW



## Code: LCC047

Milk chocolate cupcake with an Irn Bru flavoured filling, decorated with an orange swirl and blue dot.

## chocolate orange



Code: LCC062
A milk chocolate cupcake filled with chocolate orange ganache and decorated with an orange dot.

## GUPGAKIE

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## MARSHMALLOW



## Code: LCC011

White chocolate cup with a marshmallow flavoured centre, topped with sprinkles \& mini mallow.

## MINT CHOGOLATE CHIP



## Code: LCC004

A chocolate sprinkled green swirl sits on top of a mint flavoured filling and delicious milk chocolate.

## ORANGE GIN



## Code: LCC071

Orange gin infused chocolate ganache and an orange jelly slice decoration.

## PINK PROSECGO



## Code: LCC054

A prosecco flavoured ganache encased in white and pink chocolate, topped with a pretty sugar flower.

## RASPBERRY PAVLOVA



Code: LCCO22
Made from white chocolate, raspberry pink ganache, freeze dried berries and meringue pieces.

## RASPBERRY RIPPLE



## Code: LCC039

A raspberry \& white chocolate flavoured filling. Topped with freeze dried berries.

## ROGKY ROAD



## Code: LCC033

An irresistible combination of chocolate, biscuit and marshmallow - perfection!

## SALTED GARAMEL

## Code: LCC040

A milk chocolate shell with a salted caramel filling. This salty sweet combination is a treat for the senses!

## STICKY TOFFEE PUDDING



## Code: LCC045

A delicious dessert inspired cupcake made with milk chocolate and sticky toffee flavouring.

## STRAWBERRIES \& GREAM



Code: LCC072
A classic strawberry flavoured centre paired with milk and white chocolate, sprinkled with berry pieces.

## PYRAMIDS

A deliciously different large pyramid shaped shell which encases a variety of generous fillings including fondant and ganache - each one made from the finest ingredients. This is a unique and popular take on the classic chocolate offering, which will bring something a little different to your shop.

## BANOFFEE



BISPOFFEE


## CHERRY



GARAMEL


## Code: LPY029

Milk chocolate shell, with a white chocolate and Lotus Biscoff
flavoured filling and Biscoff peak.

## Code: LPYO25

A rich dark chocolate shell, cherry pieces \& cherry fondant centre and a red chocolate drip.

## Code: LPY009

A delicious twist on a dessert classic, this milk chocolate shell is filled with banana flavouring and sticky caramel.

## Code: LPY007

A milk chocolate pyramid, decorated with caramel-coloured lines, filled with runny caramel.

## cOGONUT IGE



COFFE


## Code: LPYO30

A dark chocolate shell, with white chocolate decoration, filled with a smooth coffee cream.

GREME BRULEE

## Code: LPY004

Inspired by the classic dessert, this white and milk chocolate pyramid contains vanilla \& caramel flavours.

## hazelnut whip



Code: LPYO20

Inside this milk chocolate pyramid is a rich and indulgent hazelnut filling.

## Code: LPY031

A milk chocolate pyramid, decorated with caramel colour chocolate, filled with Bailey's spiked ganache.

PYRAMIDS
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LEMON MERINEUE PIE
Code: LPY032

A lemon flavoured ganache encased in a yellow shell. Decorated with a white drip \& meringue pieces.

MINT IGEBERG
Code: LPY006

A rich dark chocolate shell, a mint fondant centre and topped with a white chocolate drip.

PEANUT BUTTER


Code: LPYO33

Manilife palm oil free peanut butter encased in milk chocolate, topped with a peanut butter coloured drip.

PINK PROSECGO


Code: LPYO23

A pink prosecco flavoured centre inside a white chocolate shell, decorated with a pink swirl.

RASPBERRY RIPPLE


STIGKY TOFFE


STRAWBERRY


Code: LPYO34

Milk chocolate shell, with a strawberry fondant filling, and pink drip decoration.

TRIPLE CHOGOLATE


Code: LPYOO2

A white, milk and dark chocolate pyramid, filled with a milk chocolate ganache.

VIOLET EIN


Code: LPY035

A violet gin flavoured fondant, encased in milk chocolate, decorated with a purple drip.

WHISKY


Code: LPY024

A milk chocolate pyramid filled with Scotch Whisky ganache, tipped with a dark chocolate drip.

GYIIDERS
The only handmade chocolate of their type; our chocolate Cylinders are both unique and delicious. Triple layered with chocolate and flavoured ganache made from the finest ingredients. All Cylinders are made in a clear plastic strip to protect the product, that is easily removed before eating.

BILLIONAIRESS


Code: LCYO28
White chocolate ganache, sandwiched between milk chocolate, topped with Billionaire sprinkles.

COOKIES \& GREAM


Code: LCYO20

A white chocolate and Oreo cookie layered cylinder topped with a crushed Oreo crumb.

ETON MESS


Code: LCY001
A white chocolate cylinder with raspberry and meringue flavours and toppings.

FUDGE


JAFFA GAKE


Code: LCY010
A milk chocolate base and a white chocolate top layer sandwiches a fudge filling.

Code: LCYO21
Orange flavoured ganache centre sandwiched between milk chocolate layers.

JAMMY ROGER


Code: LCYO27
This amazing combination of flavours includes milk and white chocolate, strawberry jam and crushed biscuits.

MINT EHOE GHIP


Code: LCYO26
A layer of white chocolate, mint ganache and milk chocolate makes up this classic flavour combo.

NEOPOLITAN IGE GREAM


Code: LCYO29
A classic trio of delicious flavours vanilla, strawberry and chocolate.

RASPBERRY RIPPLE


Code: LCYO3O
A white chocolate, raspberry flavoured cylinder, topped with pink sugar sprinkles.

RHUBARB \& CUSTARD


Code: LCY013
A white chocolate, rhubarb and custard flavoured cylinder, topped with pink sugar sprinkles.

## GHEFEGAKIS

Hand moulded milk, white and dark chocolate shells with a unique crunchy base, emulating the traditional cheesecake. Our cheesecakes are filled, topped and decorated with a unique flavour in mind. A modern take on a popular dessert; full of flavour and formed with the finest ingredients.

## AFTER DINNER MINT



## Code: LCH031

Dark chocolate shell, peppermint flavoured ganache, topped with white chocolate and a green dot decoration.

## BANOFFEE



## BISGOFFEE



Code: LCH032

A smooth Biscoff \& white chocolate centre, topped with a Biscoff biscuit crumb.

## GARAMEL GRUNCH

## Code: LCH030

A caramel centre encased entirely in milk chocolate. Topped with crunchy caramel pieces.

## FUDGE

Code: LCHO26


This fudge flavoured cheesecake is topped with mini fudge pieces. A classic flavour combo!

MANGO \& PASSIONFRUIT


This mango \& passionfruit flavoured cheesecake is topped with a bright orange decoration.

## PEANUT BUTTER \& CHOPOLATE

Code: LCH021


An indulgent cheesecake made from a tasty combination of milk chocolate and peanut butter.

## GTRAWBERRY



## Code: LCH002

A strawberry flavoured centre, topped with white chocolate and freeze-dried berries.

TOFFEE PECAN PIE


## Code: LCH034

Inside this cheesecake you'll find pecan pieces and runny caramel. Topped with a pecan.

## WHITE CHOGOLATE

## Code: LCH035

An entirely white chocolate cheesecake with a subtle hint of vanilla.

## CUPS

O ne of our more traditional shaped chocolates; made from hand moulded chocolate and filled with a delicious array of popular ganache centres. Topped with solid milk or white chocolate and decorated with a variety of high- quality ingredients.

## APPLE PIE



## C ode: LCU0 15

A white chocolate and apple flavoured centre, sprinkled with cinnamon \& sugar.

CANDY BEAN


Code: LCU034

This cup is made entirely from delicious milk chocolate and decorated with a candy bean.

CHERRY BAKEWELL


Code: LCU035
A marzipan base, cherry flavoured centre and white and red chocolate topping.

CHUNKY CHIP COOKIE


Code: LCU033

A milk chocolate centre with chocolate chips and a cookie crumb topping. A cookie monster's dream!

Code: LCU008


W hite chocolate cup with a milk chocolate \& cookie crumb ganache, topped with more 0 reo crumb.

HAZELNUT \& CARAMEL
C ode: LCU 032

M ilk chocolate cup filled with caramel, topped with milk chocolate \& caramelised hazelnuts.

MINT HOT CHOCOLATE
Code: LCU037

Try a cup of mint hot chocolate! M int flavoured ganache topped with green coloured chocolate.

SALTED CARAMEL


Code: LCU007

Deliciously different milk chocolate cup filled with salted caramel, topped with toffee pieces.

## STRAW BERRY SHORTCAKE

Code: LCU039


A crunchy biscuit base, strawberry ganache centre and pink chocolate and shortbread topping.

TURKISH DELIGHT


Code: LCU040

R ose flavoured chocolate ganache, encased in milk chocolate and topped with a crystallised rose petal.

## CREAMS

M ade from rich and decadent dark chocolate, with an oozy fondant centre. We have a combination of both traditional and modern flavoured centres so there is something for everyone. M ost of these chocolates are also available in milk chocolate (see our F ondants range).

## BRANDY



CHERRY


COFFEE


LEM ON \& LIME


ORANGE


## PEPPERMINT



RASPBERRY


ROSE


STRAW BERRY


VIOLET


Code: LCR 015
A classic pairing of rich dark chocolate and smooth peppermint cream.

Code: LCRO 17
A dark chocolate envelope filled with a delicious raspberry cream.

Code: LCROO1
A dark chocolate dome filled with a floral rose cream, topped with crystallised rose fragments.

Code: LCROO 4
An all-time favourite; classic strawberry cream encased in a hand moulded dark chocolate heart.

Code: LCROO2
Traditional violet flavoured cream fills this dark chocolate dome. Topped with crystallised violet fragments.

## FONDANTS

The F ondant range is made from a variety of milk, white and pink coloured chocolate. Each chocolate contains a silkysmooth flavoured filling, much like our popular C reams range. All our F ondants are hand moulded and filled, creating a unique shape and flavour.

CHERRY


COFFEE


Code: LF001
Filled with a rich fondant flavoured with the aroma of fresh coffee beans.

LEM ON \& LIME

## Code: LF003



## MINT



ORANGE


PINK PROSECCO
Code: LF 007

A smooth fondant spiked with pink prosecco flavours is the centre of this pink and milk chocolate heart.

RASPBERRY


STRAW BERRY


Code: LF 005

The simple and classic pairing of a milk chocolate shell and mint flavoured fondant.

Code: LF006

Who doesn't love chocolate and orange? An unusually shaped classic pairing.


Code: LF 008

An envelope of milk and white chocolate encases a smooth raspberry fondant centre.

Code: LF 010


C lassic strawberry fondant encased in a hand moulded milk chocolate heart with white chocolate decoration.

MOULDED \& SUNDAES
0 ur M oulded range has five hand crafted chocolates to choose from, each with a unique shape, flavour and decoration. 0 ur Sundaes are milk and white or dark chocolate cups filled to the brim with a range of ice cream sundae inspired flavours and toppings.

CARAMEL BARREL
Code: LM 001


CHAMPERS


CHERRY BRANDY


PINK GIN FIZZ


WHISKY BARREL
Code: LM 018


Code: LM 006

Code: LM 007 D ecorated with a pink swirl.

Cherry brandy flavoured ganache encased in dark chocolate decorated with a hand piped cherry design.

A white chocolate dome filled with a raspberry gin flavoured centre.

ETON MESS SUNDAE


C ode: LM 113
A deliciously sweet combination of white chocolate, raspberry flavours and meringue pieces.

FUDGE SUNDAE


C ode: LM 112

This fudge flavoured filling is hand decorated with mini cubes of buttery fudge.

## STARS

O ur brand- new Stars range contains 5 chocolate and 5 fruit inspired flavours to choose from. Each variety starts with a chocolate star shaped shell, filled with a flavoured ganache, then topped and decorated with either a layer of chocolate and crispy balls or a set fruit glaze. Suitable for vegetarians.

## GOLD BISCUIT



C ode: LSTO 01

A blondie chocolate shell, filled with a caramelised biscuit centre, topped with white chocolate and caramel biscuit balls.

PRALINE


Code: LSTO 02

A milk \& white chocolate shell, filled with praline and crushed nuts, topped with milk chocolate and biscuit balls.

SALTED CARAMEL

C ode: LSTO 03


TIRAMISU
Code: LSTO 04


A milk, white and dark chocolate star, flavoured with coffee and topped with mixed biscuit balls.

TOFFEE CRUNCH
C ode: LSTO 05

$M$ ade from layers of caramel and toffee flavour ganache, topped with chocolate and caramel biscuit balls.

## BLUEBERRY



C ode: LSTO 06

A blueberry flavoured white chocolate ganache centre, topped with a blueberry fruit glaze.

LEM ON


Code: LSTO 07

A white chocolate lemon flavoured centre, topped with a lemon fruit glaze and white chocolate stars.

## MANGO \& PASSIONFRUIT

Code: LSTO 08

A mango \& passionfruit flavoured star, topped with a red and orange coloured fruit glaze.

Code: LSTO 09

Filled with orange flavoured ganache, topped with an orange glaze and sugar sprinkles.

## RASPBERRY

C ode: LSTO 10

A raspberry flavoured chocolate centre, topped with a raspberry glaze, inside a chocolate shell.

