

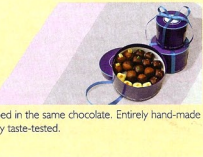
Corvett & Stone

Fresh Mint Dark Chocolate Truffles

Corvett & Stone's chocolate shop opened its doors in Henley-upon-Thames at Easter 2004.

Its fresh mint truffles are made with a 61% French chocolate using beans from Venezuela to Equatorial Africa. Fresh mint is infused with fresh cream and chocolate to make the filling, which is then double dipped in the same chocolate. Entirely hand-made in the shop's own kitchen, each small batch is stringently taste-tested.

Tel: 01491 414485 www.corvettandstone.co.uk



Vegetable

Balsamic Onion – Rannoch Smokery – 0870 160 1559 (Perthshire)

Beeootroot with Fresh Onion Marmalade – Forest Products – 01308 458111 (Dorset)

Beeootroot Chutney – Lime Tree Larder – 01505 685258 (Ayrshire)

Beeootroot Chutney – Wendy's Wicked Preserves – 0116 2605601 (Leicestershire)

Beeootroot Chutney with Fresh Ginger – Claire's Handmade – 01697 371567 (Cumbria)

Caramelised Shallot with Red Wine & Cracked Black Pepper Chutney – Cottage Delight Limited – 01538 398839 (Staffordshire)

Courgette & Mustard Seed Chutney – Corvedale Preserves – 01584 861 478 (Shropshire)

Mrs Bridges Sun Dried Tomato and Balsamic Chutney – Mackays Limited / Mrs Bridges – 01241 853109 (Angus)

Piccaililli – Essfoods Ltd – 01394 462150 (Suffolk)

Really Garlicky Relish – The Really Garlicky Company – 01667 452193 (Nairnshire)

Red Onion Chutney – Mr Pitchfork's Pickles – 0115 917 8037 (Nottinghamshire)

Spicy Tomato & Caramelised Onion Chutney – Forest Products – 01308 458111 (Dorset)

Confectionery

Dark truffles, with alcohol

Dark Orange & Cointreau – Lime Tree Larder – 01505 685258 (Ayrshire)

Dark Truffles with Alcohol (Brandy) – Sophie's Chocolates – 01494 782999 (Buckinghamshire)

Fresh Mint Dark Chocolate Truffle – Corvett & Stone Ltd – 01491 414485 (Oxfordshire)

Dark truffles, without alcohol

Bergamot with Orange – Beaulieu Chocolates – 01590 612279 (Hampshire)

Milk truffles, with alcohol

Amaretto – Beaulieu Chocolates – 01590 612279 (Hampshire)

By Vanilla

Luxurious Belgian Dark Chocolate (70%) Fondue

Made with Belgian milk, dark or white chocolate, these fondues come in cork-topped, stoneware pots.

Once heated by microwave or by standing in hot water, the contents will stay warm on the table for up to 40 minutes and may also be reheated. Each pot is enough for four people. Enjoy with fresh fruits, biscuits or ice cream.

By Vanilla also offers a wedding and wedding cake service.

Tel: 01728 664060

www.atasteofvanilla.com



Whitechen Rum Butter Truffle – Sarah Jane Chocolates – 01539 731530 (Cumbria)

White chocolate truffles

Epernay Champagne – Beaulieu Chocolates Studio 01590 612279 (Hampshire)

Kir Royale - White Chocolate Truffle – Hope and Greenwood – 0208 8613 1777 (London)

Dark chocolate bars

Dark Chili & Ginger Bar (72% c/s) – Special Edition Chocolates – 01673 844073 (Lincolnshire)

Dark chocolates, single flavour

Espresso Chocolate – Chococo – 01929 421777 (Dorset)

Organic Wine Truffles with Stem Ginger Pieces – The Booja-Booja Company – 01508 558888 (Norfolk)

Mocca Orange – Cheshire Chocolates – 01663 763309 (Cheshire)

Wickedly Hot Chili Chocs – The Wicked Fruit Company – 01799 584167 (Essex)

Fudge, flavoured

Chocolate and Mint Swirl – The Fudge Factory – 01778 345673 (Lincolnshire)

Chocolate Cream Fudge – Acadian Fudge Company – 01256 329702 (Hampshire)

Coffee Fudge – The Old Granary (West Sussex)

Gnanny's Ginger Tablet – Chococo – 01929 421777 (Dorset)

Lemon and Lime Fudge – Loopy Lisa's – 01388 718794 (Co Durham)

Maple Syrup Fudge – The Wooden Spoon Fudge Company – 01229 861029 (Cumbria)

Milk Chocolate & Cherry Fudge with Cherry Liqueur – Cocoa River – 020 8643 9869 (Surrey)

Mocha Fudge – The Old Granary (West Sussex)

Flavoured

Ginger Fudge – The Wooden Spoon Fudge Company – 01229 861029 (Cumbria)

Cocoa River

Milk Chocolate and Cherry Fudge with Cherry Liqueur

First-time entrant Cocoa River is a small family-run producer of hand-made chocolates, fudges and patisseries.

Milk Chocolate and Cherry Fudge with Cherry Liqueur was developed by Carlo Edwards, the company's chocolatier. He says: "When we first developed this recipe, using fresh cream, butter and dried cherries from the USA, we knew we had a distinct taste. Once we had found the right cherry liqueur we were confident, and positive reaction from customers at our local farmers' market encouraged us further."

Tel: 020 8643 9869 www.cocoariver.com



Chocolart by Cottage Delight

Orange and Cardamom Chocolates; Salt Caramel

Both Chocolart's 2006 Great Taste Award gold winners were created by Paul Cope, son of Nigel, the company chairman.

New Orange and Cardamom is a milk chocolate shell filled with a dark chocolate and cream ganache flavoured with cardamom and orange oil: the variety is available in bulk or a gift box.

Salt caramel is caramel in a milk chocolate case decorated with natural sea salt. It's available in bulk or in a gift box with Strawberry and Black Pepper Chocolates.

Tel: 01538 398839 www.cottagedelight.co.uk

