



Discover

OUR OTHER CONFECTIONERIES

THE STREET COBBLES

Comprises a hazelnut/almond praline and ground nougatine, coated with dark or milk chocolate, with a hint of chopped roasted almonds... Such a delight!

THE TENDER KISSES

Chocolate coated half-spheres with soft fillings... White chocolate and lemon jelly, basil ganache. Milk chocolate, moist caramel and fleur de sel, or also dark chocolate with white chocolate coconut ganache.

THE PROVENCE SNOWFLAKE

Specialty created in 2011 for the "Meilleur Ouvrier de France" contest. Comprises a speculoos praline crisp and a Provence fruit puree, coated with Venezuela Pure Plantation dark chocolate 70% cocoa.

AND ALSO...

Feuilletine praline truffles, Almond rochers, Mendiants, Homemade "Marrons glacés", Homemade dark and milk nougat, High-quality candied fruits...



MEILLEUR OUVRIER DE FRANCE

TASTING ADVICE

- You may taste our chocolates at room temperature (18-20°C).
 - Tasting chocolate with water will reveal its aromas.
- We recommend you savour your chocolates within a month after purchase.
 - Do not store our products above 20°C or below 0°C.
- The ideal environment to store our chocolates in their original package is a cool and dry place (15 to 16°C).

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Confectioner

IN PROVENCE

Our chocolates are the results of many 'gustatory reflections' to offer you the best confectioneries. While creating our chocolates, we set up the following priorities:

QUALITY

...of used raw materials, crème fraîche, fresh butter, spices, premium teas, artisan honey, regional herbs and fruits. The chocolates used in our ganaches and coatings mainly come from South American cocoa trees (Criollo type), and are pure plantation and cocoa butter certified. Our fruitful homemade pralines contain 60% of dried fruits.

TASTE

We aim to please you with the strong and generous taste of our chocolates. This 'taste alchemy' results from the perfect balance between premium raw materials and our team's technical expertise.

TEXTURE

What a pleasure it is to bite into a soft and moist ganache, or into a crispy praline, coated with crunchy chocolate. This is of the utmost importance for us when we create our recipes.

ORIGINALITY

Our 'Chocolate Journey' Sweets' decoration is a registered design. We intend to offer a unique range, both original and ludic.



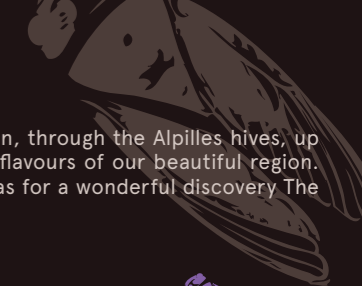
Travelling WITH CHOCOLATE...

From Tibet to Mexico, through Ethiopia and, last but not least throughout France, we invite you to a chocolate journey all around the world... You may discover on each chocolate bonbon the name of a country, and the related aromas such as for Corsica – a ganache made with honey from a Corsican clementine tree; for Japan a ganache with Yuzu jelly... through all of these pralines and ganache, we wish you a delightful chocolate journey!



A walk IN PROVENCE

From the Valensole lavender, the aromatic herbs of the Luberon, through the Alpilles hives, up to the saline of the Camargue, we offer a walk in the heart of flavours of our beautiful region. Let yourself be carried away by the song of the coloured cicadas for a wonderful discovery The Provence Treasures...



TRAVELLING IN EUROPE

- France • MILK CHOCOLATE⁽¹⁾**
Soft caramel with salted butter on top of an almond /hazelnut crunchy praline.
- Corsica • DARK CHOCOLATE⁽²⁾**
Clementine tree honey ganache.
- Spain • MILK CHOCOLATE⁽¹⁾**
Zest and orange juice ganache.
- Ireland • DARK CHOCOLATE⁽²⁾**
Caramelised white chocolate and Baileys ganache.
- Italy • MILK CHOCOLATE⁽¹⁾**
Piedmont hazelnut praline.
- Sicily • DARK CHOCOLATE⁽²⁾**
Sicilian Pistachio praline and ganache with red fruit jelly and Amaretto.

TRAVELLING IN AFRICA

- Ivory coast • MILK CHOCOLATE⁽¹⁾**
Milk chocolate ganache.
- Ethiopia • DARK CHOCOLATE⁽²⁾**
Sidamo coffee ganache.
- Madagascar • DARK CHOCOLATE⁽²⁾**
Bourbon vanilla ganache.
- Reunion Island • DARK CHOCOLATE⁽²⁾**
Raisin and old rum ganache.
- Morocco • DARK CHOCOLATE⁽²⁾**
Mint tea ganache.
- Seychelles • MILK CHOCOLATE⁽¹⁾**
Passion fruit ganache.

TRAVELLING IN AMERICA

- Ecuador • DARK CHOCOLATE⁽²⁾**
Almond praline with cocoa nibs.
- Venezuela • DARK CHOCOLATE⁽²⁾**
Ganache with tonka beans.
- Caribbean • MILK CHOCOLATE⁽¹⁾**
Crunchy coconut praline.
- Brazil • DARK CHOCOLATE⁽²⁾**
Lime ganache.
- Mexico • MILK CHOCOLATE⁽¹⁾**
Roasted corn praline.
- West Indies • DARK CHOCOLATE⁽²⁾**
Cane sugar caramel ganache.

TRAVELLING IN ASIA OCEANIA

- Tibet • DARK CHOCOLATE⁽²⁾**
Spiced tea and cardamom ganache.
- India • MILK CHOCOLATE⁽¹⁾**
Crunchy sesame praline.
- China • DARK CHOCOLATE⁽²⁾**
Two ginger ganache.
- Sri Lanka • MILK CHOCOLATE⁽¹⁾**
Ceylon cinnamon praline and ganache.
- Papua New Guinea • DARK CHOCOLATE⁽²⁾**
Dark and bitter ganache from Papua New Guinea.
- Japan • MILK CHOCOLATE⁽¹⁾**
Yuzu jelly ganache.

(1) 43% cocoa Pures Plantations® Madagascar. (2) 70% cocoa Pures Plantations® Venezuela.

- Raspberry-lavender ganache, raspberry jelly**
- Milk chocolate Cicada**
- Lemon-thyme ganache**
- Lavender honey ganache**
- Camargue "Fleur de sel" ganache**
- Apricot jelly on top of Provence marzipan**
- Pine nuts and green anise praline**
- Basil ganache and Strawberry jelly**
- Fennel seeds praline**
- "Alpilles" pollen and Hazelnut praline**
- Almond and hazelnut praline, with puffed rice from Camargue.**

