



Made in Staly with Love



CHOCOLATE

Catalogue 2024/2025



THE MAKING OF CHOCOLATE

Delectable Emotions

The Chocolate Delectable Emotions Catalog is inspired by Cake on's passion for pure chocolate and its completely handcrafted production. Fascinating and gleaming, like real jewels, they are perfect for indulging in an extraordinary pleasure experience.

This is a result that has been achieved only through meticulous selection of ingredients and close attention to each stage of processing.

THE MAKING OF CHOCOLATE

_ Delectable Emotions

Bright colors, elegant and refined shapes encapsulate a unique and precious product capable of delivering *Delectable Emotions*.

We have chosen to use single-origin chocolates, enriched with pure cocoa mass, to offer a greater intensity of flavor.



Classic Chocolates



Pistachio Passion



DARK CHOCOLATE 64% PISTACHIO CREMINO CENTER ENROBED IN DARK CHOCOLATE 80%

MILK CHOCOLATE PISTACHIO CREMINO CENTER ENROBED IN MILK CHOCOLATE



Pistachio Passion



WHITE CHOCOLATE PISTACHIO SALTED CREMINO CENTER ENROBED IN WHITE CHOCOLATE

The Bronte PDO pistachio is characterized by an intense green color and a distinctive aromatic note.

The plant grows on volcanic soil from which it draws the necessary nutrients to produce a fruit rich in aromas and with an unmistakable flavor.

The PDO specifications ensure its cultivation is entirely organic, without the use of any chemical agents.



Hazelnut Passion

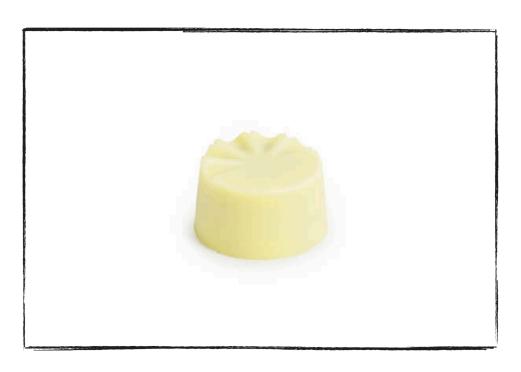


DARK CHOCOLATE 64% HAZELNUT CREMINO CENTER ENROBED IN DARK CHOCOLATE 80%

DOUBLE LAYER CENTER OF 64% DARK CHOCOLATE AND MILK CHOCOLATE HAZELNUT CREMINO ENROBED IN MILK CHOCOLATE



Hazelnut Passion



DOUBLE LAYER CENTER OF MILK CHOCOLATE AND WHITE CHOCOLATE HAZELNUT CREMINO ENROBED IN WHITE CHOCOLATE

We exclusively use IGP hazelnut from the Langhe region of Piedmont for their characteristic round shape and delicate, enveloping flavor.

Furthermore, their low fat content ensures greater and better preservation of their unparalleled characteristics.



Almond Passion

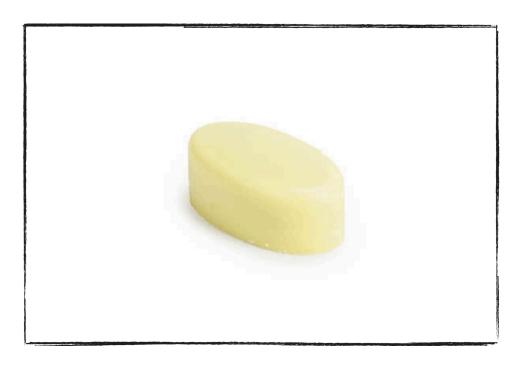


DOUBLE LAYER CENTER OF DARK CHOCOLATE 64% AND MILK CHOCOLATE ALMOND CREMINO ENROBED IN DARK CHOCOLATE 80%

MILK CHOCOLATE ALMOND AND VANILLA CREMINO CENTER ENROBED IN MILK CHOCOLATE



Almond Passion



DOUBLE LAYER CENTER OF MILK CHOCOLATE AND WHITE CHOCOLATE ALMOND CREMINO ENROBED IN MILK CHOCOLATE

Almonds from Avola have their intense, unique and unmistakable flavor derived from the particular climatic conditions of the area where they are grown, giving them a prized and distinctive taste.





Inspired by the rich Oriental culture, we have conceived a line of chocolates where the intense flavor of chocolate harmoniously blends with the aromas of Oriental spices and the enveloping scents of Italian extra virgin olive oil, creating an engaging taste experience.





Extra Dark Orange Chocolate

- Pure single-origin Madagascar 100% cocoa mass coating
- Dark chocolate 80% cremino with orange extra virgin olive oil and cocoa nibs
- Partially candied orange
- Elegant and refined cocoa pod design with gold-colored cocoa butter screen printing

Coffee





- Dark Chocolate Coating 85%
- Single-origin Madagascar 64% dark chocolate coffee cremino
- Milk chocolate 41% coffee cremino
- Elegant and refined wavy design

Rosemary, Hazelnut and Orange





- White Chocolate Coating
- White chocolate cremino with rosemary extra virgin olive oil
- Milk chocolate 41% orange cremino with PGI hazelnuts from the Piedmont region
- Floral design with lilac shades

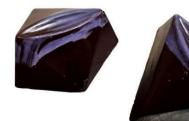






- Dark Chocolate Coating 85%
- Dark chocolate 80% cremino with cinnamon powder
- Elongated and faceted bronze metallic design

Ginger and Lemon





- Dark Chocolate Coating 80%
- Single-origin Madagascar 64% dark chocolate cremino with ginger powder and lemon extra virgin olive oil
- Pyramidal design



- Pure single-origin Madagascar 100% cocoa mass coating
- Dark chocolate 80% cremino with hot chili extra virgin olive oil
- Cocoa pod design with gold, yellow and red shades

Basil, Almond and Coconut

- Milk Chocolate Coating 41%,
- White chocolate cremino with basil extra virgin olive oil
- Dark chocolate 80% cremino with grated coconut and almond praline
- Circular design with brilliant gold dunes





Fartufi Chocolates



Tartufi Chocolates

Tartufi are small gems that encapsulate the authentic flavor of chocolate.

Handcrafted with care, they have been enhanced with the addition of 100% freeze-dried fruit, top quality nuts and Italian extra virgin olive oil.



Extra Dark Orange Tartufino

- Pure single-origin Madagascar 100% cocoa mass coating
- Dark chocolate 90% cremino with orange extra virgin olive oil
- Partially candied orange

Tartufi Chocolates





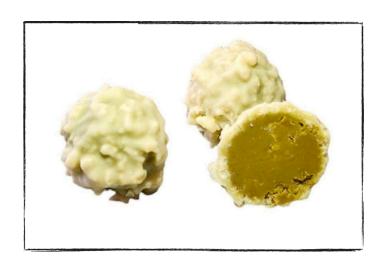
Extra Dark Hazelnut Tartufino

- Pure single-origin Madagascar 100% cocoa mass coating and hazelnut crumbs
- Dark chocolate 90% cremino with PGI whole hazelnut

Milk Chocolate Tartufino with Hazelnut

- Milk chocolate coating and hazelnut crumbs
- Milk chocolate cremino with PGI whole hazelnut

Tartufi Chocolates



Pistachio and Lemon Tartufino

- White chocolate coating with dried lemon flakes
- White chocolate cremino with Bronte PDO pistachio

Mapolitains

Napolitains are delicate thin layers of chocolate, characterized by their classic square shape. These exquisite chocolates are made exclusively with single-origin chocolate, enabling us to fully appreciate the unique and distinctive flavor nuances that characterize each cocoa plantation from which the chocolate originates.



Mapolitains Madagascar 100% Pure Cocoa Mass

Fresh and acidic notes of red berries with a delicate finish of nuts.

Mapolitains

Napolitains Madagascar 74% Bio

Napolitains Peru 70% Bio

Fruity and acidic, sourced from a single plantation in Madagascar.

Made with just a few ingredients: cocoa, cocoa butter and cane sugar.

From organic farming. Fruity, with hints of berries.

Remarkable bitter note.

Napolitains Dominican Republic A To

Fresh aromas of yellow fruit and notes of toasted nuts.

Napolitains Brazil 62%

Fruity, with notes of nuts and black tea.

Special Guest Truffle Chocolates

Truffle chocolates offer a symphony of flavors, where the smoothness of chocolate harmoniously blends with the intense aroma of truffle, providing a unique and unforgettable sensory experience.



White Truffle Chocolates

- White chocolate coating
- White chocolate cremino with white truffle

Truffle Chocolates



Milk Truffle Chocolates

- Pure single-origin Madagascar 100% cocoa mass coating
- Milk chocolate cremino with black truffle

Dark Truffle Chocolates

- Pure single-origin Madagascar 100% cocoa mass coating
- Dark chocolate 90% cremino with black truffle

Packaging

For us, packaging is like a tailored suit, original and elegant, which must fit perfectly and make each product unique.

The companies we have partnered with for the realization of our packaging are all of Italian origin and boast a production process entirely localized within the national territory.



We share with our partners a deep commitment to design, innovation and quality excellence, offering our customers the opportunity to create customized products suited to their needs and preferences through a wide range of solutions.



GENNY VARALLO VIA NICOLA RICCIARDELLI,23 - 67033 PESCOCOSTANZO AQ phone 327 1494894 - 0864 663388 www.cake-on.it - email: genny.varallo@gmail.com