



# ROBINSON Confections

## Tasting Guide

### SOFT BRITTLES

**Soft Peanut Brittle**<sup>4</sup> (starts life with the “brittle” cooking process, altered to be light and flaky) \*Vegan/Dairy-free  
**Smooth Peanut Brittle**<sup>4</sup> (Soft Peanut Brittle with no whole peanut pieces...just the delightful candy) \*Vegan/Dairy-free  
**Bacon Peanut Soft Brittle**<sup>4</sup> (soft peanut brittle with hickory-smoked maple bacon) \*Dairy-free  
**Chocolate Hazelnut Soft Brittle**<sup>2,3</sup> (made with Nutella® spread instead of peanuts and peanut butter)  
**Soft Almond Brittle**<sup>3</sup> (Light shards of almond brittle with candied almond chunks) \*Vegan/Dairy-free

### COUVERTURE DARK CHOCOLATES \*keto/low-carb/Vegan/Dairy-free

**Java 72**<sup>6</sup> (Our boldest dark chocolate with Turkish-ground espresso and hint of vanilla) “Best Dark Chocolate Bar in North America” – Honorable Mention, 2022 International Chocolate Salon  
**Sea Salt Almond 72**<sup>3,6</sup> (Almonds and sea salt mellow the cacao dominance for a more “true 72%” flavor)  
**Cherry Noir 72**<sup>5,6</sup> (Our sweetest dark chocolate bursting with cherries - more tangy than bitter)

### COUVERTURE LAYERED BELGIAN CHOCOLATES

**Caramel Macchiato**<sup>2</sup> (White chocolate, Turkish ground coffee, vanilla, rivers of caramel, topped with white chocolate-covered espresso beans) “Best White Chocolate in North America” – Bronze medal, 2022 International Chocolate Salon  
**Double Chocolate Salted Caramel**<sup>2</sup> (Base layer of semi-sweet chocolate, covered in salted caramel with a swirl of white chocolate, caramel chunks, crusted with sea salt)  
**Triple Chocolate Hazelnut Espresso**<sup>2,3</sup> (Base layer of semi-sweet chocolate with Turkish ground espresso, covered in white chocolate, chunks of chocolate hazelnut soft brittle, and chocolate-covered espresso beans)  
**Triple Chocolate S’Mores**<sup>1,2</sup> (Marshmallows melted through a semi-sweet chocolate base layer, covered in white chocolate and chunks of milk chocolate, topped with graham crackers and marshmallow bits)  
**Mexican Hot Chocolate**<sup>2</sup> (Milk chocolate, hot cocoa mix, cinnamon, and a bit of cayenne for the heat) “Best Spicy Chocolate in North America” – Gold medal, 2021 International Chocolate Salon  
**Double Chocolate Peppermint**<sup>2</sup> (Base layer of semi-sweet chocolate covered in white chocolate infused with pure peppermint oil, topped in crushed peppermint candies)  
**Raspberry Mousse Almondine**<sup>2,3</sup> (Milk chocolate with dried raspberry inclusions, topped with raspberry bits, infused with sweet almond oil to beautifully balance the tartness of the raspberries)

### LIQUEUR-BASED ENGLISH TOFFEES (topped in couverture-grade Belgian chocolate)

**Apple Brandy Toffee**<sup>2,3</sup> (Christian Brothers® Apple Brandy, semi-sweet chocolate, crushed walnuts)  
**Cinnamon Whisky Toffee**<sup>2</sup> (Fireball® Whisky, semi-sweet chocolate, crushed cinnamon candy)  
**Nutty Irishman Toffee**<sup>2,3</sup> (Baileys Irish Cream®, Disaronno® Amaretto, and Frangelico® liqueurs, white chocolate, and crushed almonds) – “Top Artisan Toffee in North America” – Gold medal, 2022 International Chocolate Salon  
**White Russian Toffee**<sup>2</sup> (Stolichnaya® vodka and Kahlua®, white chocolate, milk chocolate)  
**Tennessee Whiskey Toffee**<sup>2</sup> (George Dickel® Barrel Select Whiskey, white chocolate, brown sugar rock candy)  
**Lime Fresco Margarita Toffee**<sup>2</sup> (Patron® Silver tequila, margarita mix, white chocolate, lime salt, candied lime zest)  
“Top Artisan Toffee in North America” – Bronze medal, 2023 International Chocolate Salon  
**Spiked Peanut Butter Cup Toffee**<sup>2,4</sup> (Skrewball Peanut Butter Whiskey®, milk chocolate, crushed Peanut Brittle)  
**Pumpkin Spice Martini Toffee**<sup>2</sup> (Smirnoff® vanilla vodka, white chocolate topped with cinnamon, clove, ginger, nutmeg spices)  
**Orange Creamsicle Mimosa Toffee**<sup>2</sup> (Veuve Clicquote® champagne, oranges, candied orange zest)

### ALLERGEN NOTES:

<sup>1</sup> Contains Wheat   <sup>2</sup> Contains Dairy   <sup>3</sup> Contains Tree Nuts   <sup>4</sup> Contains Peanuts   <sup>5</sup> Contains Sunflower Oil   <sup>6</sup> Contains Coconut Sugar

**WHAT IS COUVERTURE?** “Couverture” is the top grade of chocolate commercially available worldwide, noted for a very high cocoa butter content and finely ground cacao nibs resulting in a dramatic depth of flavor, and silky-smooth melt, and superior creamy “mouth feel”.