



ROBINSON Confections

Tasting Guide

SOFT BRITTLES

Soft Peanut Brittle⁴ (starts life with the “brittle” cooking process, altered to be light and flaky) *Vegan/Dairy-free
Smooth Peanut Brittle⁴ (Soft Peanut Brittle with no whole peanut pieces...just the delightful candy) *Vegan/Dairy-free
Bacon Peanut Soft Brittle⁴ (soft peanut brittle with hickory-smoked maple bacon) *Dairy-free
Chocolate Hazelnut Soft Brittle^{2,3} (made with Nutella® spread instead of peanuts and peanut butter)
Soft Almond Brittle³ (Light shards of almond brittle with candied almond chunks) *Vegan/Dairy-free

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

Java 72⁶ (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^{3,6} (Almonds and sea salt mellow the cacao dominance for a more “true 72%” flavor)
Cherry Noir 72^{5,6} (Our sweetest dark chocolate bursting with cherries - more tangy than bitter)

COUVERTURE LAYERED BELGIAN CHOCOLATES

Caramel Macchiato² (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 Caramel² (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^{2,3} (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^{1,2} (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 Chocolate² (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 Peppermint² (Base layer of semi-sweet chocolate covered in white chocolate infused with pure peppermint oil, topped in crushed peppermint candies)
Raspberry Mousse Almondine^{2,3} (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^{2,3} (Christian Brothers® Apple Brandy, semi-sweet chocolate, crushed walnuts)
Cinnamon Whisky Toffee² (Fireball® Whisky, semi-sweet chocolate, crushed cinnamon candy)
Nutty Irishman Toffee^{2,3} (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 Toffee² (Stolichnaya® vodka and Kahlua®, white chocolate, milk chocolate)
Tennessee Whiskey Toffee² (George Dickel® Barrel Select Whiskey, white chocolate, brown sugar rock candy)
Lime Fresco Margarita Toffee² (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^{2,4} (Skrewball Peanut Butter Whiskey®, milk chocolate, crushed Peanut Brittle)
Pumpkin Spice Martini Toffee² (Smirnoff® vanilla vodka, white chocolate topped with cinnamon, clove, ginger, nutmeg spices)
Orange Creamsicle Mimosa Toffee² (Veuve Clicquot® champagne, white chocolate, oranges, candied orange zest)
Cinnamon Bun Rumchurro™ Toffee² (Bumbu® XO rum, white chocolate heavily crusted in cinnamon and sparkling sugar)

ALLERGEN NOTES:

¹ Contains Wheat ² Contains Dairy ³ Contains Tree Nuts ⁴ Contains Peanuts ⁵ Contains Sunflower Oil ⁶ 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”.