



P R A L I N E U R

*Van Coillie*

B E L G I U M

[www.pralineur.be](http://www.pralineur.be)

*Made from passion for people with passion*

Pralineur Van Coillie is an artisan chocolate company from three generations founded in 1976 by Germain Van Coillie and his wife Eliane Tillie. They are known in Belgium and far abroad for their quality and pure, well balanced chocolate flavors.

In the United Kingdom they achieved already three awards of 'The Chocolate Tasting Club' for the best flavor, quality and presentation, given by 120 000 gastronomes.

Their most important trumps:

- Inventing own new creations
- Amaze people with new flavor combinations over and over again
- Their passionated, highly skilled staff
- Love for the raw materials and the métier

For Pralineur Van Coillie, chocolate is a gift from nature which we have to respect and handle with care for the product, people and nature.

Therefore Pralineur Van Coillie only works with the noblest chocolate of Barry Callebaut, produced with cocoabeans from Ghana and Ivorycoast. Both countries were visited by Germain Van Coillie, Koen Ameye and Alexandre Ameye. After that they decided to be a part of the sustainability-program of Barry Callebaut 'Quality Partner Program'

Every chocolate of Pralineur Van Coillie is a little happiness maker, pure of character, full of natural power, refined taste and appealing beauty.

### **CUP-O-CHOCS 250G**

12 FLAVORS

Lemon, cherry, banoffee, pistachio, wild forest, cappuccino, orange, raspberry, irish coffee, caramel, noisette

### **COCKTAILS 350G**

4 FLAVORS

Meloncito, Mojito, Strawberry daiquiri & Griottes Cointreau

### **CUPCAKES 350G**

8 FLAVORS

Pistachio, cuberdon, hazelnut, apple tarte Tatin, banoffee, spiced orange, coffee walnut, cherry almond

### **MAC-CARONS 250G / 170G**

8 FLAVORS

Mela verde (green apple), Arancio (orange), lampone (raspberry), Dolce Biscotto (winterspice), Marbré praliné (hazelnut), Framboise (dark raspberry), Rosé Fraise (strawberry), Feuilletine (hazelnut with cookie)

### **RED RIGID BOX:**

#### **CHOCOLATE THINS 240G**

8 different chocolate thins

### **YELLOW RIGID BOX:**

#### **TRUFFLE RANGE 330G**

7 different quality handrolled truffles

### **BLACK RIGID BOX:**

#### **CHOCOLATE RANGE 370G**

25 different quality chocolates

### **ORANGETTES 200G**

Real orangepeel enrobed with dark chocolate

### **NUT CRACKERS 200G**

Milk chocolate filled with hazelnutpaste and a caramelised hazelnut on top

### **ASPARAGUS 200G**

White chocolate filled with Hazelnutganache with Cointreau

### **RASPBERRIES 200G**

White and milk chocolate filled with buttercream of raspberries

### **MAGIC PICKNICKS 200G**

Cookie made from white chocolate filled with hazelnutpaste.

Top made of fruitchocolates

### **SWEET LOVE 200G**

Mix of hearts and lips filled with coffee, caramel and hazelnutpaste



Pralineur Van Coillie is a part of the sustainability-program of Barry Callebaut 'Quality Partner Program'



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