



Summer 2007

# Artisan Confections

## 12-piece assortment



*Jason Andelman's dream of creating art from scratch was realized last year when he opened his retail business, Artisan Confections, in Arlington, VA. Andelman, a native of Virginia and a graduate of the Pastry Program at the Culinary Institute of America, has caught the attention of chocophiles and do-gooders alike: with each sale he gives back to the community by donating a portion of the profits to Arlington Cultural Affairs to benefit local arts. Andelman crafts his confections using high-quality Valrhona chocolate and only the freshest ingredients—butter and cream, pure liqueur and extracts, fruit purees, and local, organic botanicals. Flavors include salted butter caramel, fresh mint, cinnamon honey and banana rum, among others. Because they are so fresh, Andelman encourages customers to*

*consume the chocolates shortly after purchase. This, we assure you, will not be a problem. To order Artisan confections, call 703-239-0616 or visit [www.artisanconfections.com](http://www.artisanconfections.com).*

1. **Mint Tea**—Bittersweet ganache infused with Moroccan mint tea
2. **72% Bittersweet**—Extra bitter ganache blended from rare South American cacao beans
3. **Coffee Caramel**—Soft caramel infused with strong French Roast coffee
4. **Lemon Hazelnut**—Crunchy hazelnut praline topped with a layer of milk chocolate ganache infused with refreshing lemon zest
5. **Peanut Butter & Jelly**—Crunchy peanut butter praline topped with a layer of strawberry pâté de fruit
6. **Cinnamon Honey**—Dark chocolate ganache infused with fragrant

Vietnamese cinnamon and local wildflower honey

7. **Raspberry**—Layer of fresh raspberry pâté de fruit topped with a layer of bittersweet ganache
8. **64% Manjari**—Intense ganache of 100% Madagascar Criollo and Trinitario beans, whose flavor has a hint of fresh red fruits
9. **Salted Butter Caramel**—Soft caramel made with fresh butter and a touch of fine sea salt
10. **85% Extra Bitter**—Strong, well balanced ganache blended from a variety of fine cacao beans
11. **Ancho Chili**—Creamy chocolate ganache infused with the mild spiciness of dried ancho chilis and orange zest
12. **Tahitian Vanilla Bean**—Bittersweet ganache of Caribbean cacao beans scented with organic Tahitian vanilla bean