



ROBINSON Confections

Tasting Guide

SOFT BRITTLES

Soft Peanut Brittle⁴ (starts life with the “brittle” cooking process, but is altered to be light and flaky)

Smooth Peanut Brittle⁴ (Soft Peanut Brittle with no whole peanut pieces...just the delightful candy)

Bacon Peanut Soft Brittle⁴ (soft peanut brittle with hickory-smoked maple bacon)

Chocolate Hazelnut Soft Brittle^{2,3} (made with Nutella® spread instead of peanuts and peanut butter)

COUVERTURE DARK CHOCOLATES (keto/paleo/low-carb friendly)

Java 72 (72% dark chocolate, pure Madagascar vanilla bean, single-origin Peruvian coffee)

Sea Salt Almond 72³ (72% dark chocolate, sea salt, organic roasted almonds)

NOTES: “Couverture” is the top grade of chocolate available. It’s noted for a very high cocoa butter content and finely ground cacao nibs resulting in a dramatic depth of flavor and silky-smooth tongue melt and superior “mouth feel”.

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 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 Smooth Peanut Brittle)

Pumpkin Spice Martini Toffee² (Smirnoff® vanilla vodka, white chocolate topped with cinnamon, clove, ginger, nutmeg spices)

ALLERGEN NOTES:

¹ Contains Wheat ² Contains Dairy ³ Contains Tree Nuts ⁴ Contains Peanuts

INTERNATIONAL AWARD-WINNING PREMIUM CONFECTIONERY

UPDATED JANUARY 2024

WWW.ROBINSONCONFECTIONS.COM

FB/INSTA @ROBINSONSOFTBRITTLE