

Chocolate Secrets



CATALOG

Come for Taste. Stay for the Experience.

Luxury Chocolate House



TABLE OF CHOCOLATES



PAGE 1-2, 4-7

BONBONS

Our bonbons are handcrafted daily using premium organic and natural ingredients. Our recipes, lovingly created in kitchens around the world, have been handed down from one generation to the next to you.



PAGE 2-3, 8-10

TRUFFLES

The history of chocolate truffles can be attributed to Georges Escoffier and Louis Dufour of France. Truffles are a fusion of chocolate ganache centers coated in multiple layers of tempered chocolate.



PAGE 11-13

BARREL AGED

Our **Barrel Aged Collection** has been called one of the World's best spirited bonbon collection. The bonbons are sold in a handmade wooden box. Each box has been charred to create a beautiful textured surface called Shou Sugi Ban. This architectural technique has been used for centuries in Japan.



TABLE OF CHOCOLATES



PAGE 14-16

DIPPED FRUIT

Seasonal fruit, including apricots, pineapples, oranges, pears, dates, figs, papaya and more, dipped in milk and dark chocolate.



PAGE 17

FRENCH MACARONS

Delicate, airy perfection - our handcrafted French Macarons are made with finely ground almonds, meringue, and a smooth, flavorful filling. Each bite offers a crisp outer shell that melts into a rich, velvety center.



PAGE 18

BARs

Indulge in a variety of handcrafted chocolate bars made with gourmet dark, milk and white chocolate. Some bar flavors have added fruit, nuts and spices.



TABLE OF CHOCOLATES



TEXAS
Chocolate Secrets

PAGE 19 - 21

TEXAS COLLECTION

Every item in this carefully crafted collection is truly delightful.



COCOA
COUTURE

PAGE 22

COCOA COUTURE

When artisan chocolate and haute couture collaborate to produce stunning creations.



Chocolate Secrets
SPORTS COLLECTION

PAGE 23

SPORTS COLLECTION

“Play ball.” These regulation sized pieces are handmade with premium chocolate to create gifts that are fun to give and receive.



TABLE OF CHOCOLATES



PAGE 25-28

PASTRIES & TORTUES

"A party without cake is really just a meeting." - Julia Child



PAGE 29

CUSTOM

Just ask. We custom make flavors, colors, designs and packaging.



PAGE 30-31

HOLIDAYS & PRIVATE EVENTS

Imaginative, exquisite, magical . . .

BONBON BOXES



1 - PIECE BONBON

Handcrafted Chocolate Secrets Bonbon Collection

Dimension : 2 x 2 x 2"

Price \$3.55



2 - PIECE BONBON SET

Handcrafted Chocolate Secrets Bonbon Collection

Dimension : 3 1/32 x 2 1/8 x 1 3/4"

Price \$7.10



4 - PIECE BONBON SET

Handcrafted Chocolate Secrets Bonbon Collection

Dimension : 3 1/2 x 3 1/2 x 1 1/4"

Price \$14.20



9 - PIECE BONBON SET

Handcrafted Chocolate Secrets Bonbon Collection

Dimension : 5 9/16 x 5 9/16 x 1 3/8"

Price \$31.95



BONBON & TRUFFLE

BOXES



16 - PIECE BONBON SET

Handcrafted Chocolate Secrets

Bonbon Collection

Dimension : 5 9/16 x 5 9/16 x 1 3/8"

Price \$56.80



32 - PIECE BONBON SET

Handcrafted Chocolate Secrets

Bonbon Collection

Dimension : 11 1/8 x 5 9/16 x 1 3/8"

Price \$113.60



1 - PIECE TRUFFLE

Handcrafted Chocolate Secrets

Truffle Collection

Dimension : 2 x 2 x 2"

Price \$3.55



2 - PIECE TRUFFLE SET

Handcrafted Chocolate Secrets

Truffle Collection

Dimension : 3 1/32 x 2 1/8 x 1 3/4"

Price \$7.10

TRUFFLE BOXES



4 - PIECE TRUFFLE SET

Handcrafted Chocolate Secrets
Truffle Collection

Dimension : 3 1/2 x 3 1/2 x 1 1/4"

Price \$14.20



9 - PIECE TRUFFLE SET

Handcrafted Chocolate Secrets
Truffle Collection

Dimension : 5 9/16 x 5 9/16 x 1 3/8"

Price \$31.95



16 - PIECE TRUFFLE SET

Handcrafted Chocolate Secrets
Truffle Collection

Dimension : 5 9/16 x 5 9/16 x 1 3/8"

Price \$56.80



32 - PIECE TRUFFLE SET

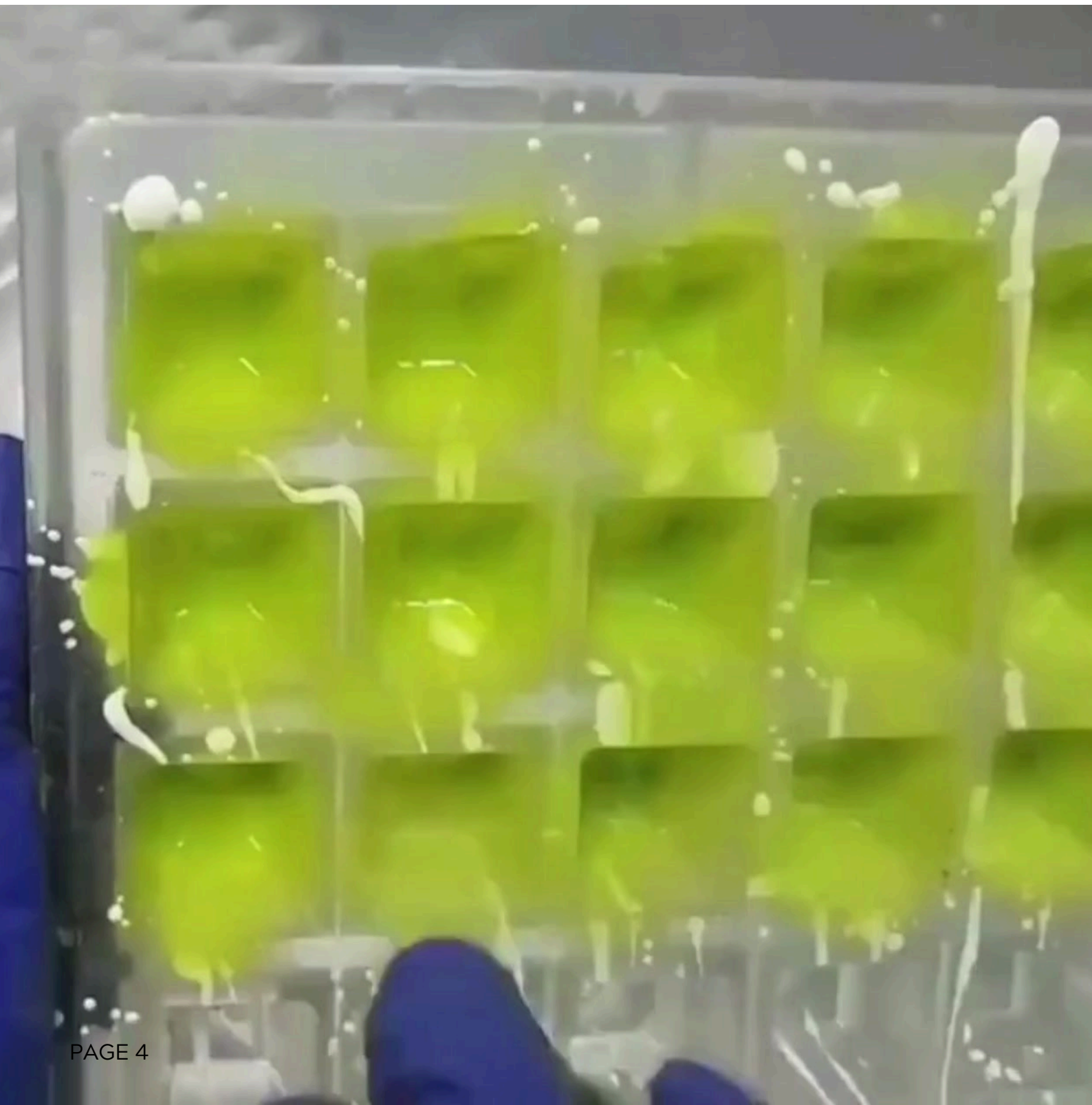
Handcrafted Chocolate Secrets
Truffle Collection

Dimension : 11 1/8 x 5 9/16 x 1 3/8"

Price \$113.60



bonbons



BONBON FLAVORS

PAGE 5



ANCHO CHILI

Dark chocolate shell, spice-infused ganache center, with a cayenne pepper finish



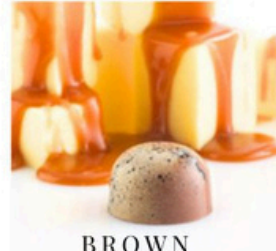
BANANAS FOSTER

Banana and rum white chocolate ganache, milk shell



BRANDIED CHERRY

A brandied cherry enveloped in brandied cherry ganache and encased in dark chocolate



BROWN BUTTER CARAMEL

Butterscotch caramel browned butter, ganache, milk chocolate shell



COCONUT LIME

Coconut milk and lime zest ganache enrobed in white chocolate



EARL GREY

Dark chocolate shell with an Earl Grey Tea ganache center



ORANGE COINTREAU

An Orange Cointreau & orange zest ganache enrobed in dark chocolate



PB&J

Organic peanut butter & jelly ganache enrobed in milk chocolate

5

BONBON FLAVORS



RASPBERRY LIQUOR

Fresh raspberry puree & raspberry liquor ganache enrobed in dark chocolate



ROSEMARY CARAMEL

Fresh rosemary, caramel and dark chocolate ganache enrobed in dark chocolate



SEA SALT CARAMEL

Sea salt caramel in a dark chocolate shell



BLACK PANTHER

Dark chocolate shell, dark chocolate honey ganache & just a touch of Vibranium.



STRAWBERRY MARGARITA

White chocolate, strawberry margarita, tequila ganache with just a touch of salt around the rim



SUNFLOWER SEED PRALINE

Belgian praline with roasted sunflower seeds folded into milk chocolate ganache



TURKISH COFFEE

Dark chocolate shell and a traditional Turkish Coffee ganache center



VANILLA BEAN

White chocolate Madagascar Bourbon Vanilla Bean ganache enrobed in white chocolate



Pistachio

Nutty classic with a bright, elegant finish—silky pistachio ganache—rich, buttery and gently toasted—wrapped in a delicate chocolate shell that snaps cleanly before melting into a smooth, lingering pistachio cream.



Saffron Walnut

Fragrant Persian saffron-infused ganache with warm honey notes, layered over a toasted walnut praliné for a buttery crunch and long, floral finish. Elegant, nutty, and quietly luxurious.



Strawberry Balsamic

Dark chocolate meets the unexpected: balsamic vinegar, strawberry purée, and strawberry liqueur ganache—an irresistible flavor combination.



Passion Fruit

Exotic mango and passion fruit ganache wrapped in dark chocolate.



truffles

PAGE 8

PAGE 7



AMARETTO

Milk chocolate Amaretto ganache wrapped in white chocolate and drizzled with milk and dark chocolate



BROWNIE BITE

Dark chocolate ganache, and a handmade chocolate brownie enrobed in dark chocolate



BUTTER TOFFEE

Milk chocolate enrobes milk chocolate toffee ganache



COCONUT

Dark coconut ganache enrobed in dark chocolate



DARK MINT

Dark chocolate peppermint ganache enrobed in dark chocolate



ESPRESSO BEAN

Dark chocolate ganache infused with espresso



HAVE TO HAVE HAZELNUT

Hazelnut ganache enrobed in milk chocolate, sprinkled with hazelnut pieces



IRISH CREAM

Dark chocolate shell and creamy Irish cream ganache



STRAWBERRY

A bright and delightful strawberry ganache center enrobed in milk chocolate shell



LAVENDER PEACH

Dark chocolate shell surrounding a lavender & organic peach ganache



PEANUT BUTTER

Dark chocolate shell surrounds an organic peanut butter ganache center



RASPBERRY

Dark chocolate shell filled with a raspberry and Chambord ganache



SPOIL ME

Milk chocolate ganache dipped in dark chocolate then dipped in milk chocolate



TAKE ME NOW

Dark chocolate ganache enrobed in dark chocolate



TEXAS SPICE

Milk chocolate ganache generously rolled in our house crafted spicy Texas pecan pieces



YES, YES, YES

Yes, Yes, Yes. This truffle has layers of dark, milk & white chocolate.

TRUFFLE FLAVORS

BARREL AGED BOXES



16 PIECE BARREL AGED SET | \$74

Handcrafted Chocolate Secrets
Barrel Aged Collection
Dimension : 5 9/16 x 5 9/16 x 1 3/8"



32 PIECE BARREL AGED SET | \$145

Handcrafted Chocolate Secrets
Barrel Aged Collection
Dimension : 11 1/8 x 5 9/16 x 1 3/8"



BARREL AGED FLAVORS



ANGEL'S ENVY FINISHED
RYE



BALVENIE PORTWOOD
21 YEAR OLD SINGLE
MALT WHISKY



CASA 'DRAGONES
TEQUILA



CLASE AZUL MEZCAL



CRUZAN SINGLE
BARREL PREMIUM
EXTRA
AGED RUM



THE DALMORE 1263
KING ALEXANDER III
SINGLE MALT SCOTCH
WHISKY



D'USSÉ XO
CHATEAU
DE COGNAC



GLENFIDDICH 21
YEAR OLD RESERVA
RUM CASK FINISH
(DARK CHOCOLATE)

BARREL AGED FLAVORS



GLENFIDDICH
21 YEAR OLD RESERVE
RUM CASK FINISH
(WHITE CHOCOLATE)



GLYPH MOLECULAR
WHISKEY



GRAND MARNIER
CUVÉE 1880



HIGHLAND PARK
18 YEAR OLD VIKING
PRIDE



HIGHLAND PARK
18 YEAR OLD
VIKING PRIDE
(WHITE CHOCOLATE)



LAGAVULIN
16 YEARS ISLAY
SINGLE MALT
SCOTCH WHISKY



MACALLAN 18 YEAR
TRIPLE CASK MATURED



MACALLAN
18 YEAR OLD TRIPLE
CASK MATURED
(DARK CHOCOLATE)

DIPPED FRUIT

Indulge in the perfect blend of rich, velvety chocolate and fresh, juicy fruit. Our chocolate-dipped fruit selection features hand-picked, ripe fruits enveloped in premium chocolate for a delightful balance of sweetness and decadence. Whether it's strawberries, apricots, bananas, oranges, dates, figs, papaya or apples, each bite delivers a luscious, melt-in-your-mouth experience.

Perfect for gifts, celebrations, or a luxurious treat for yourself, our chocolate-dipped fruit is elegantly crafted to satisfy your cravings. Try our assortment today and savor the irresistible combination of nature's finest flavors with gourmet chocolate.



CHOCOLATE ORANGES
DARK & MILK CHOCOLATE

PRICE \$69.00/BOX



CHOCOLATE APPLES
DARK & MILK CHOCOLATE

PRICE \$69.00/BOX

DIPPED FRUIT



CHOCOLATE APRICOTS
DARK & MILK CHOCOLATE



**CHOCOLATE WALNUT
DATES**
DARK & MILK CHOCOLATE



CHOCOLATE FIGS
DARK & MILK CHOCOLATE



**CHOCOLATE
STRAWBERRIES**
DARK, MILK & WHITE CHOCOLATE

DIPPED FRUIT



CHOCOLATE PAPAYA
DARK & MILK CHOCOLATE



**CHOCOLATE
PINEAPPLE**
DARK & MILK CHOCOLATE



CHOCOLATE MANGOS
DARK & MILK CHOCOLATE



CHOCOLATE CHERRIES
DARK, MILK & WHITE
CHOCOLATE

FRENCH MACARONS

Indulge in the delicate elegance of our handcrafted French macarons. These exquisite treats feature a crisp, airy shell with a luscious, flavorful filling, creating the perfect balance of texture and taste. Available in an array of vibrant colors and gourmet flavors, our macarons are made with the finest ingredients to ensure a truly delightful experience. Perfect for gifts, special occasions, or simply treating yourself!

Flavors include:

Lemon - Zesty and refreshing

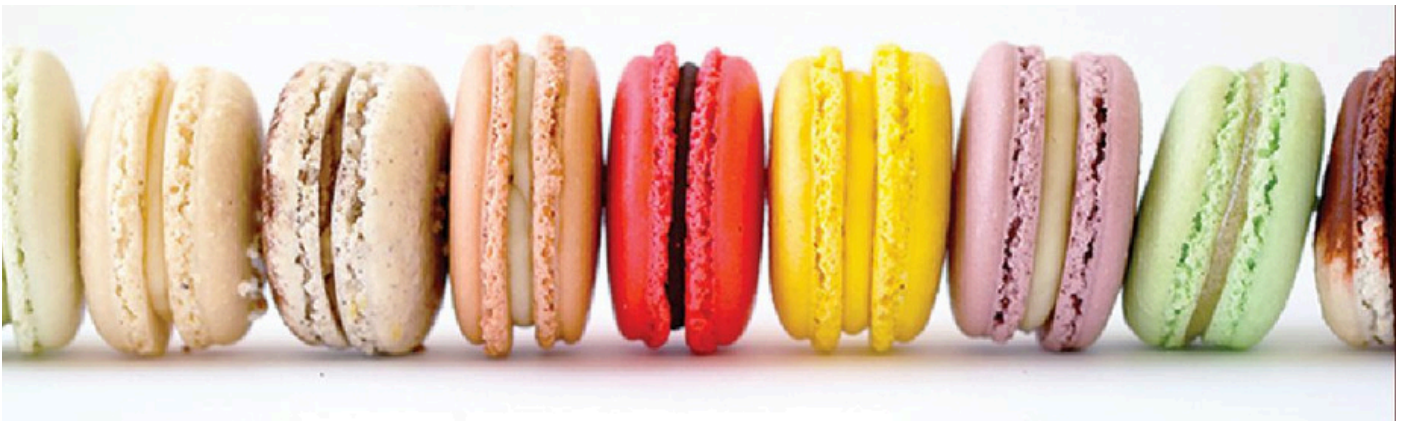
Chocolate - Rich and decadent

Raspberry - Sweet and tangy

Pistachio - Nutty and smooth

Salted Caramel - Sweet with a hint of sea salt

Packaged beautifully for freshness and elegance. Order now to savor the sweet sophistication of authentic French macarons!



CHOCOLATE BARS

Fresh, glacéed, roasted,
dried & dipped - Dark
chocolate, Milk Chocolate &
White Chocolate

You are going to truly enjoy
our Bars, Fruit & Nuts.



Dark & Milk Bars



***Assorted
Nut Bars***



***Peppermint
Bars***

Dubai Chocolate Bars



Chocolate Mousse Cake



TE AS

Chocolate Secrets

CHOCOLATIER









Chocolate Secrets

SPORTS COLLECTION



TORTUES



PECAN TORTUES

Milk Chocolate
Dark Chocolate Sea Salt
White Chocolate



MIXED NUT TORTUE

Milk Chocolate
Dark Chocolate Sea Salt
White Chocolate



ALMOND TORTUES

Milk Chocolate
Dark Chocolate Sea Salt
White Chocolate



CASHEW TORTUES

Milk Chocolate
Dark Chocolate Sea Salt
White Chocolate





Cake Balls

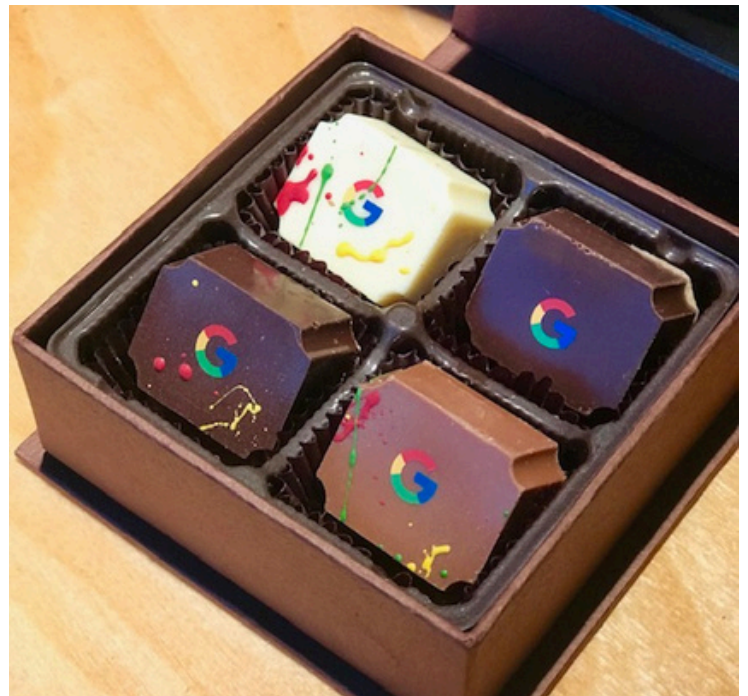


Reese Cake









Custom Made Chocolates





Chocolate Secrets



INSPIRING

moments

OF BLISS

3920 Oak Lawn Avenue, Dallas, Texas 75219

mychocolatesecrets.com

214.252.9801



Allergens: Products may contain tree nuts, peanuts, wheat, milk, eggs, sesame and soy.