

the ARTISTRY of chocolate

THE TALENTED ARTISAN CHEFS OF NORMAN LOVE CONFECTIONS blend the highest-quality chocolate with the freshest ingredients, adding innovation and artistic flair to create gorgeous chocolate masterpieces under the direction of the world-renowned Chef Norman Love. Free of preservatives and artificial flavors, each hand crafted signature confection is splendid in its taste, texture and appearance, a trifecta of precision showcasing true culinary artistry in chocolate.

chocolate TRUFFLES



DARK CHOCOLATE CREAM TRUFFLE

A 49% dark Venezuelan chocolate made from Criollo beans and blended with cream and butter.



HAZELNUT PRALINE TRUFFLE

Pure and delicious hazelnut praline is better than ever in this luscious milk chocolate truffle.



GRAND MARNIER TRUFFLE

This orange cognac dark chocolate ganache is blossoming with fresh, rich flavor.



ROASTED ALMOND TRUFFLE

This milk chocolate truffle is sweet perfection from the milk chocolate shell to the creamy milk chocolate and almond center.



SEA SALT CARAMEL TRUFFLE

This perfectly balanced dark chocolate truffle is filled with sweet golden caramel and topped with red and pink sea salts.

NORMAN love

Internationally acclaimed pastry chef and chocolatier Norman Love blends a master's appreciation of the senses with the art of the chef to create hand crafted chocolates... exquisite, silky, rich chocolates... reserved for those who expect nothing less than perfection.

Since founding Norman Love Confections, Norman has received a great deal of national and international recognition. One of the top European daily newspapers, as well as National Geographic magazine, have ranked Norman Love Confections among the top 10 chocolate shops in the world and Dessert Professional Magazine has honored Norman Love as a the first inductee into the Chocolatier Hall of Fame. A highly respected consumer rating publication recognized the company 12 times, including 6 times as the best ultra-premium chocolates in the nation. Norman and his chocolates have been featured by USA



CHEF, CEO AND FOUNDER

Today, The Today Show, Robb Report, InStyle, Martha Stewart Living, Forbes and O, The Oprah Magazine. Norman Love Confections was also named among the top

10 Best Chocolate Shops in the World in 2015 and 2016.

Norman Love Confections has five chocolate salons in Southwest Florida, including a salon and café at Whole Foods in Fort Myers. Norman Love Confections has grown a vibrant e-commerce business shipping

signature chocolates and specialty products to chocolate lovers around the country.

Norman Love and his wife Mary started the company in Fort Myers 22 years ago, an inspiring story of creating a business from scratch, and growing it into a globally recognized brand. Rooted in the community where they've raised their business and family, Norman and Mary Love support more than 250 charities in Southwest Florida.



ARTISTRY in chocolate®



MILK *chocolate*



46% BAHIBE

This flavorful single origin milk chocolate is 46% pure cacao from the Dominican Republic.



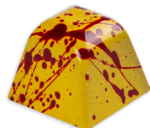
BOURBON

A splash of Kentucky bourbon whiskey gives this milk chocolate a complex and sophisticated flavor.



CAFÉ LATTE

Brimming with sweetness, this coffee-and-cream ganache pairs perfectly with its milk chocolate shell.



PEANUT BUTTER & JELLY

Fresh strawberry jam and creamy peanut butter coated in Swiss milk chocolate bring out the child in everyone.



SICILIAN PISTACHIO

Say “Ciao” to your cravings with this pistachio and white chocolate ganache, covered in milk chocolate.



TAHITIAN CARAMEL

It begins with a layer of creamy milk chocolate and a buttery caramel center accented with the essence of vanilla beans.



PEANUT BUTTER CUP

Elevating a timeless classic, we use ultra-premium milk chocolate filled with creamy peanut butter.

DARK *chocolate*



COCONUT

Sweet coconut flake and rich coconut cream go into the white chocolate filling within this dark chocolate confection.



COOKIES 'N' CREAM

The fine dark chocolate crunch and smooth white filling you'd expect from this all-time favorite gourmet treat.



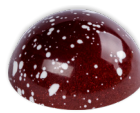
HOT DARK CHOCOLATE

Intense dark chocolate infused with jalapeño pepper for a delightfully spicy sweet combination.



80% COEUR DE GUANAJA

All chocolate to the very core, this intense dark chocolate ganache will satisfy your deepest cravings.



RASPBERRY

The yin and yang of flavor pairings, fresh tart raspberries lend a luxurious berry flavor to this irresistible dark chocolate confection.



TIRAMISU

Ciao down on creamy vanilla mascarpone and rich espresso ganache enrobed in a dark chocolate shell.



VANILLA

Yin meets Yang in this dark chocolate filled with a decadent white chocolate and vanilla bean ganache.

WHITE *chocolate*



KEY LIME SHELL

This tangy classic is made with fresh key lime juice for a feeling of Florida sunshine with each bite.



FLORIDA ORANGE

A fruity ganache flavored with freshly squeezed Florida orange juice and a splash of vanilla.



PASSION PANNA-COTTA

A light buttermilk ganache layered with passion fruit and vanilla jam covered in white chocolate.



STRAWBERRY

A heavenly couverture saturated with fresh strawberries make a creamy filling ripe with temptation.



NEW YORK CHEESECAKE

Rich, freshly baked New York Cheesecake is blended into a white chocolate ganache for big city flavor.



WHITE CHOCOLATE RASPBERRY

This popular flavor from our Valentine's Day collection has taken a permanent place in our hearts with a delicious combination of tart raspberries swirled into sweet creamy white chocolate.

THE LOVE *of giving*

Sustainability and community support is a priority for Norman Love Confections. We give to more than 250 charitable causes each year. In addition, we work with a packaging supplier who is leading the way with an Environmental Vision & Management policy for eco-friendly printing practices. We also reward and support cacao farms using sound humanitarian business practices – improving social and economic conditions for those who farm and harvest the cacao we use in our products. ♥

