

F&B AND HOSPITALITY

Winter 2025



EMAIL ME THIS CATALOGUE

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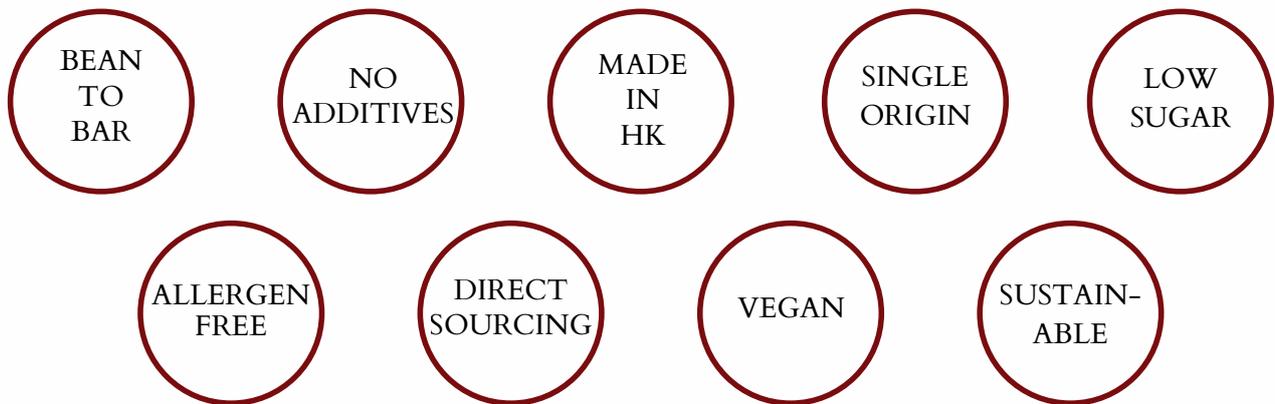
[@conspiracychocolate](https://www.instagram.com/conspiracychocolate)



CONSPIRACY CHOCOLATE

Born in Hong Kong in 2018, Conspiracy make small batch craft chocolate of cacao beans from a single farm in Vietnam and processing it traditionally to retain the natural health benefit and flavour complexity of high grade cacao and it's terroir, sourced directly from an expert farmer, in a close relationship & cooperation with him.

While a "chocolatier" specialises in working with chocolate, a Chocolate Maker (us) focuses on making the best chocolate possible. We focus on making a premium and sustainable bean-to-bar chocolate.



BEAN-TO-BAR

Bean-to-bar or "craft" chocolate is a category of chocolate making which focuses on flavour development starting at the cacao tree. A bean-to-bar maker's goal is similar to that of a wine/whiskey maker; intentionally bringing out the terroir in its cleanest, most vibrant aroma and focusing on high quality with distinctive, memorable tasting notes.

CHOCOLATE MAKING PROCESS



Harvesting the cacao pods



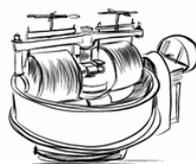
Fermentation



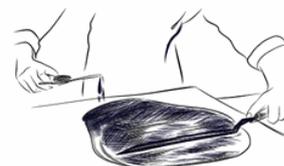
Sun drying



Roasting



Refining & Conching



Tempering

CONFECTIONERY

CONSPIRACY'S FULL CONFECTIONERY RANGE IN THE APPENDIX

MOULDED BONBON



Edible jewellery.

Classic, or hand-painted with abstract colors, this style can handle two-layer fillings.

ENROBED BONBON



Timeless and impactful

Enrobed bonbons bring a uniform, with a classic top or a custom print such as logo, icon, symbol, or word

COATED FRUIT & NUTS



Traditional and cost effective. Chocolate coated items are shelf-stable and offer a classy and nostalgic moment to a meal or an event



WINTER 2025 CONFECTIONARY CATALOGUE

EXPERTS IN MAKING AND WORKING WITH CHOCOLATE

Confectionary Styles

Signature ganache

Infused ganache

Fruit ganache

Wine & spirit ganache

Butter ganache

Gianduja

Layered

Enrobed fruit

Pastry inspired

Visually impactful shells

Moulded bonbons

Classic or hand painted

Enrobed bonbons

Classic, print or decoration



Ganache: Chocolate tempered with liquid droplets trapped inside the crystal formation in even distribution, melting generously at 30°C. Our confectionary ganaches (as opposed to pastry ganaches) are designed to last for 2 months in the fridge without preservatives, emulsifiers, or any additives. For bespoke orders we can make lighter ganaches with shorter shelf lives in refrigeration.

Butter ganache: Clarified butter based ganache for 20°C storage and longer shelf life.

Gianduja: Stone-ground nut praline paste stabilised in even distribution by the crystal formation of chocolate or cacao butter. Our giandujas are freshly stone-ground and made inhouse from scratch, and will stay delicious for 6 months in ≤20°C.*

Layered: Two (or more) layers of filling inside the shell, usually combining different filling such as a ganache and a jam or praline for example.

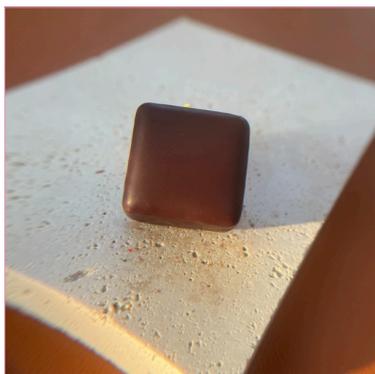
Moulded: Made inside a mould, allows abstract painting, greater shine, and multiple layers.

Enrobed: Passed under a waterfall of chocolate, wearing it like a 'robe'. Allows a traditional decor or print on top such as logo, pattern, icon/symbol, art, or text.

**While some items are for storage below 20°C, chemical reactions slow down in colder temperature and so most of these items will remain fresher and yummiier if kept in the fridge.*

Always serve confectionary in room temperature

Signature Collection



Signature Dark Chocolate

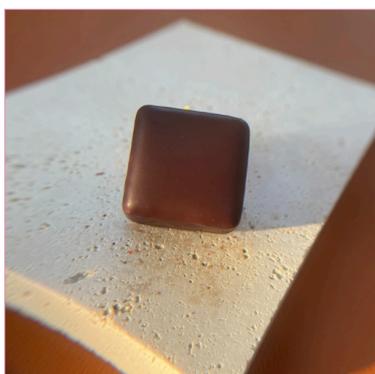
Shell: 64% chocolate

Design: Enrobed, classic

Filling: Signature dark ganache

Design can customise from 150pc

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Signature Milk Chocolate

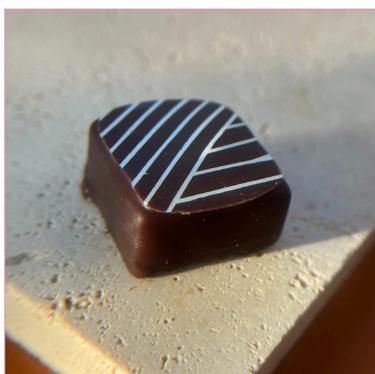
Shell: 64% chocolate

Design: Enrobed square, classic

Filling: Signature milk chocolate ganache

Design can customise from 150pc

.....



Butter ganache

Shell: 64% chocolate

Design: Enrobed square, classic

Filling: Signature butter-based ganache

Designed for long shelf life, currently in lab test for duration

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Dark or Milk Chocolate Truffle

Shell: 64% chocolate and cacao powder

Design: Powdery ball, hand rolled

Filling: Signature dark or milk ganache

coated in dark chocolate and single origin cacao powder

Winter Collection



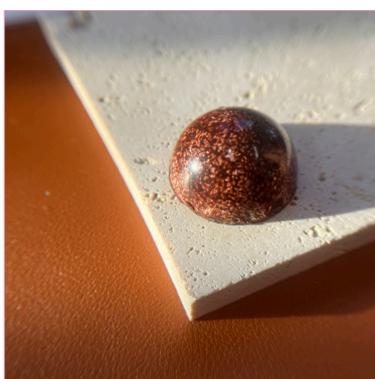
Tonka Bean / Salted Caramel

Shell: 75% chocolate

Design: Moulded, hand painted

Filling: Layer of tonka bean caramel, layer of classic ganache

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Coffee Hazelnut

Shell: 75% chocolate

Design: Moulded, hand painted

Filling: Layer of stone-ground hazelnut praline, layer of coffee-infused ganache

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Chai

Shell: 75% chocolate

Design: Moulded, hand painted

Filling: Chai spices infused ganache

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Pine Needle ganache

Shell: 75% chocolate

Design: Moulded, hand painted

Filling: Pine-needle infused ganache

Gianduja Collection



Crispy Hazelnut gianduja

Shell: 64% chocolate

Design: Enrobed square, classic

Filling: Hazelnut gianduja with 52% dark-milk chocolate, caramelised crepe flakes

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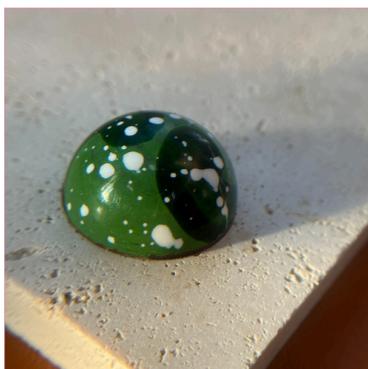
Smooth pistachio gianduja

Shell: 64% chocolate

Design: Enrobed narrow, classic

Filling: 100% pistachio gianduja with a touch of cacao butter

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Smooth hazelnut gianduja

Shell: 75% chocolate

Design: Moulded, hand painted

Filling: Smooth hazelnut gianduja with 75% dark chocolate, whole hazelnut inside

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The Criminal

Shell: 75% chocolate

Design: Square log, in packaging or not

Filling: Dark chocolate hazelnut gianduja, whole hazelnuts.

For sharing, cuts to 6-9 slices.

Fruit Collection



Yuzu moulded bonbon

Shell: 64% chocolate

Design: Moulded, hand painted

Filling: Yuzu white chocolate ganache

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Chocolate coated orangette

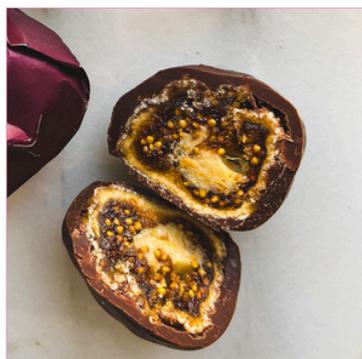
Shell: 64% chocolate

Design: Enrobed

Filling: strip of candied Italian orange peel

Order by weight

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Calabrian chocolate fig

Shell: 64% chocolate

Design: Enrobed dry Italian fig

Filling: Whole dry fig stuffed with almond praline and coated in dark chocolate

Plating/serving: whole, halved, or quartered.

Wrapping: Gold, silver, or brown foil

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Chocolate coated chestnut

Shell: 64% chocolate

Design: Smooth chocolate coat

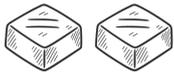
Filling: Whole candied Japanese chestnut

How to order Bonbon Box?

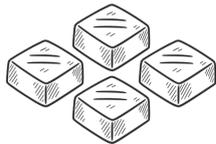
Any question, contact us!
hello@conspiracychocolate.com

1. Choose your box size

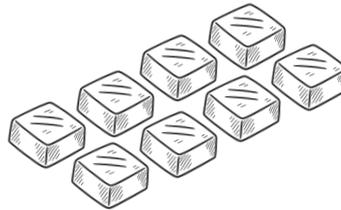
2 Chocolate
Bonbons



4 Chocolate
Bonbons



8 Chocolate
Bonbons



Service or
Party set



2. Choose the box design and customisation

Conspiracy
Chocolate
Packaging



Customised
Cotton Paper
Label



Customised
Sleeve



Full
Customisation



3. Choose your flavours

- **Classic Collection:** timeless square chocolate bonbon, a crowd pleaser
- **Winter Collection:** seasonal flavours in jewel-like designs with a festive winter touch
- **Customised:** ideal for larger volumes, when you want something a little more unique (contact us)

4. Refer to the next page for MOQ and pricing

Our bonbons are freshly made to order. MOQs reflect the production needed to keep them at their freshest!