

What's New? An insight from Leatherhead



In association with
Leatherhead
Food Research

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1. Asparagus Season Bar

Only available from April until June, the Asparagus Season bar by Zotter contains an asparagus puree created from fresh asparagus drowned in the Austrian flagship wine Grüner Veltliner which slips into a white chocolate ganache. A portion of almond nougat and a splash of apple vinegar lend the creation a special touch. The bar is then coated with a high-percentage dark chocolate.

2. Swiss Dark Chocolate and Apricots

The fruity new 60% Dark Chocolate with Apricots bar by Favarger combines the softness and freshness of apricot with a unique taste of dark chocolate.

3. Bee Pollen & Mango Bar

A rich tangy chocolate made with beans grown in Virunga National Park, Eastern Congo, perfectly paired with fragrant mango and earthy bee pollen. This bar encompasses flavour notes of zingy, ripe morello cherries and apricots, with notes of tobacco and dark forest floor.

4. Lindt's Taste of Spring

Every season Lindt comes up with some new and innovative chocolates. For this spring they have created a "taste of spring" praline box, containing milk chocolate flowers, mini Lindt Gold Bunny, and layered nougat amarettini.

5. The Silk Bar

The Silk Bar by Bisou, a small batch

hand crafted chocolate maker in Berkeley, is made by judiciously adding vanilla and extra natural cocoa butter coupled with an extended conche to make this bar mild with an unctuous mouthful.

6. No added sugar range

Boots' "no added sugar" Belgian Chocolate Assortment has been launched this spring. Some of this range was previously been available under the Boots Diabetic brand. This product comprises of milk, dark and white chocolate sweetened with sweeteners. It is suitable for diabetics and vegetarians, and retails in a 200g partially recyclable pack.

See more new products from Leatherhead next month. ■