

Artistry In Chocolate™





NORMAN LOVE® CONFECTIONS

Only the finest ingredients go into everything created at Norman Love Confections. From select Swiss chocolate to quality butter, aromatic spices and fresh fruits and nuts, each and every ingredient meets the high expectations of our discerning chefs. Each of the 36 confections described here is handcrafted by an artisan with a passion for beauty and taste. These chocolates have never seen a mass assembly line and contain no preservatives, which is why they look and taste so very exceptional.



DARK CHOCOLATE



85% DARK CHOCOLATE
The ganache within this intense dark chocolate confection is 85% pure premium African cocoa covered in a crisp dark chocolate shell.



66% VENEZUELAN DARK
This delicious blend of Nobel Criollo Venezuelan bean is a well balanced dark chocolate with a slightly enhanced flavor of plum, coffee, and sweet raisin.



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.



FLORIDA ORANGE
Fresh Florida orange zest and juice mixed with sweet white chocolate in a rich dark chocolate shell.



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



MINT CHOCOLATE CHIP
The classic ice cream parlor recipe of rich dark chocolate and creamy vanilla mint filling comes complete with tiny chocolate chips.



NOUGAT
Whipped hazelnut and honey nougat, folded into creamy white chocolate ganache and dipped in bittersweet chocolate for a light and delicious finish.



PASSION FRUIT
This appropriately named heart-shaped dark chocolate confection opens to a burst of fruit-infused dark chocolate ganache for an island-style taste sensation.



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.



TROPICAL CREAM
A tropical mixture of fresh passion fruit, banana, pineapple, orange, mango, and creamy coconut are captured in a dark chocolate shell.

TRUFFLES



CHERRY CORDIAL TRUFFLE
Sweet cherry jam and dark chocolate Amarena ganache create a decadent combination within a dark chocolate shell.



CREAMY PEANUT BUTTER TRUFFLE
Silky smooth peanut butter ganache, with the rich accent of heavy cream and butter enrobed in Swiss milk chocolate.



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



ESPRESSO TRUFFLE
Rich espresso-infused cream blended with a mixture of both dark and milk chocolate.



FRENCH VANILLA TRUFFLE
A bittersweet truffle filled with creamy, white vanilla bean ganache makes a simply perfect combination.



HAZELNUT PRALINE TRUFFLE
Pure and delicious Hazelnut praline is better than ever in this luscious milk chocolate truffle.



MILK CHOCOLATE TRUFFLE
Chocolate purists rejoice! This decadent enrobed truffle contains nothing but fine, rich Swiss milk chocolate for an intense rush of flavor.



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

**BANANAS FOSTER**

Cinnamon-infused brown sugar and fresh bananas are caramelized with a touch of citrus and blended into white chocolate and butter to create this classic dessert flavor, wrapped in a milk chocolate shell.

**CARAMEL MACCHIATO**

Rich caramel cream and fresh espresso are swirled with sweet white chocolate and captured in a milk chocolate shell.

**CINNAMON ROLL**

Buttery cinnamon and pure sugar icing are swirled into a white chocolate ganache and casted in milk chocolate.

**PEANUT BUTTER BANANA**

Back by popular demand, this confection honors a classic flavor combination with a blend of creamy peanut butter and fresh banana covered in milk chocolate.

**PEANUT BUTTER & JELLY**

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

**PISTACHIO CHERRY**

Fresh tart cherry and vanilla jam layered on top of Sicilian pistachio ganache with a touch of amaretto coated in milk chocolate.

**SPANISH ALMOND**

Roasted almonds and cinnamon are blended into a milk chocolate ganache inspired by the delicious Horchata drinks in Spain and Latin America.

**TAHITIAN CARAMEL**

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

**KEY LIME SHELL**

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

**LEMON BAR**

A fresh tart lemon ganache is swirled with buttery streusel and enclosed in a white chocolate shell.

**MANGO**

Ripe sweet mango provides a taste of paradise, which we enrobe in delicate white chocolate.

**NEW YORK CHEESECAKE**

Rich and decadent New York-style cheesecake folded into white chocolate ganache and coated in a delicate white shell.

**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.

**VANILLA CUPCAKE**

Sweet cream and vanilla frosting ganache mixed with tiny cake pieces in a perfect little bite.

**WHITE CHOCOLATE RASPBERRY**

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

Artistry In Chocolate™

Handcrafted By Artisans



NORMAN LOVE CONFECTIONS BLACK™

A DARK CHOCOLATE DELICACY

Taste your way through the fine cocoa regions of the world as you indulge in Norman Love Confections BLACK™ - a collection of fine dark single-origin chocolate confections that truly surpass the connoisseur's highest expectations. This ultra-premium dark chocolate collection consists of five chocolates, each made with cocoa beans from one of the world's five premium growing regions. Rare Criollo & Trinitario beans – the pinnacle of quality cocoa – were selected, allowing you to experience the distinct flavor of these top quality beans while comparing the subtleties of each region. Norman Love Confections BLACK™ chocolates are a purely dark chocolate confection and are further distinguished by a high cocoa mass, ranging from 88% to 68%.



 **NORMAN LOVE®
CONFECTIONS**

Midwest Imports Ltd.
205 Fencil Lane
Hillside, Illinois 60162

To order:

Call: (800) 621-3372

Fax: (708) 236-3100

E-mail: orders@midwestimports.com



NORMAN LOVE CHEF, PRESIDENT AND FOUNDER

Norman Love, named on the nation's top 10 chocolatiers in 2009 by Dessert Professional magazine and in 2012 by National Geographic's The 10 Best of Everything, blends his appreciation of the sensuous with the art of the chef to create handcrafted chocolates reserved for those who expect nothing less than perfection.



Norman learned the craft of pastry-making in France which served him well as the executive pastry chef for luxury resorts including The Beverly Hills Hotel and The Ritz-Carlton. As executive pastry chef with The Ritz-Carlton Corporation for 13 years, Norman opened 30 hotel and resort pastry kitchens in domestic and international locales as Boston, Dubai and Bali.

International acclaim also followed Norman. Chocolatier and Pastry Art and Design magazine named him one of the country's top 10 pastry chefs in 1996 and 1997. In 1999, he led the U.S. team to a bronze medal in the Coup du Monde de la Patisserie competition in Lyons, France.

Norman has made numerous appearances on "Baking with Julia" on PBS, Discovery Channel's "Great Chefs" series and The Food Network Challenge Series as a judge. He was also a contributing author to four books including Baking with Julia.

In 2001, he left the corporate world and entered into private enterprise and founded Norman Love Confections in Fort Myers, Fla. His adventurous flair, love of the avant-garde and penchant for perfection are basic ingredients in the ultra-premium chocolates that revered as representatives of the industry's finest gourmet sweets.

A decade later, Norman opened a second Chocolate Salon in Naples, Fla. And in 2012, Artisan Gelato by Norman Love opened next to the Chocolate Salon in Fort Myers.

Norman has instilled a corporate culture of relentless pursuit of innovation, excellence and quality. Known for creating chocolate flavors recognizable with American consumers, Norman Love Confections is also recognized for its artistic and aesthetic presentation of chocolates.

Norman and his wife Mary ensure that Norman Love Confections shares its success by giving back to the community. Annually, the company supports more than 250 charitable causes throughout Southwest Florida.