

Chocolate pearls

Our gourmet collection



Pink peppercorns
coated with
white
chocolate



Rosemany coated with white chocolate



Aniseed coated with white chocolate



Fennel
coated with
white
chocolate



Les perles de chacelles se l'estant de l'e

coated with milk chocolate



Espelette chili pepper coated with dark chocolate



Chocolate pearls

An ultra-gourmet culinary aid

For an aperitif or snacking full of flavors, sweet and savory dishes and surprising deserts, chocolate pearls are the essential ingredient!

Unique flavor combinations 1/2

Rosemary & goat cheese, pink peppercorns & salmon, coriander & coconut cream... this colorful collection gives you many opportunities to surprise your guests or give yourself a treat!



A delight signed Bovettil

Motivated by a passion for chocolate born in 1994, the Bovetti team works tirelessly to bring gourmet food into our homes.

So far, all of our creations are designed and manufactured in our workshops located in Terrasson-Lavilledieu (South West of France).

Among other things, our gourmet and pure origin bars, amazing spreads, hot chocolate hearts for drinking chocolates and our famous Périgord walnuts coated with chocolat have been created there...

Because quality is our priority, all of our chocolates are:





