

Studio
CHOCOLATE
by [illegible]

THE CATALOGUE

studio chocolate



WELCOME TO OUR ENCHANTING WORLD OF COLOUR AND FLAVOUR

We're an independent chocolate shop and chocolate-making studio in the heart of Nottingham, specialising in small-batch, hand-painted chocolates. Each one of our marvellous chocolate creations is delicately hand crafted and loving filled with the finest ingredients.
Just step inside and take a look.

OUR FAIRY TALE

Once upon a time, in her family kitchen, a young Le Cordon Bleu-graduate would lock herself away for days, mastering the delicate art of chocolate-making and experimenting with theatrical flavours and designs.

One day, she stumbled upon the art of hand painting chocolate bonbons, and Studio Chocolate as you know it today was born. Five years on, Ellie has a chocolate boutique in Cobden Chambers and a busy kitchen and studio space on Thurland Street, where she teaches others how to craft their own chocolate masterpieces.

She has since called in the help of a small team of chocolatiers and pastry chefs, who help her keep the chocolate cogs churning as smooth as, well, chocolate.

**We craft with love, so
your treats taste that
little bit sweeter.**

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CHOCOLATE

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- Bespoke Cake

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CLASSES

Master the art of gourmet chocolate making like a true chocolatier. Our masterclasses and social events are the perfect way to celebrate your special occasion.

Our beautiful chocolate studio is tucked away on the first floor of a historical building, overlooking Nottingham's vibrant city centre.



SOCIAL EVENTS

(FOR GROUPS OF 6 TO 35)

Celebrate your special occasion with
fizz, laughter and *all* the chocolate.



CHOCOLATE MAKING 1.0

(1 HR, £30 PER HEAD)

What's included:

- Taste chocolate from around the world and learn to distinguish notes of single origin cocoa beans.
- Flavour, roll and decorate your own box of 12 gourmet chocolate truffles.

CHOCOLATE MAKING 2.0

(1.5 HRS, £35 PER HEAD)

Our most popular class! You'll enjoy everything in 1.0, as well as:

- Designing, pouring and decorating your own artisan chocolate bars.

CHOCOLATE MAKING 3.0

(2 HRS, £45 PER HEAD)

You'll enjoy everything in 1.0 and 2.0, as well as:

- Using cocoa butter colours to create stunning chocolate art on your rolled truffles and bars.

BESPOKE

Have something spectacular in mind? We'd love to accommodate the party of your dreams. (We can even travel to you!)

A LITTLE SOMETHING EXTRA

- Catering: from nibbles to a full spread
- Additional studio hire
- Personalised aprons
- Photographer



MASTERCLASSES

(FOR GROUPS OF 2 TO 6)

Master the art of chocolate-making with slow-paced, expert guidance from our Le Cordon Bleu-trained chocolatier.



BEGINNERS' CLASS

(1.5 HRS, £55 PER PERSON)

- Taste chocolate from around the world and learn to differentiate between flavour notes of single origin cocoa beans.
- Flavour, roll and decorate your own box of 12 gourmet chocolate truffles.
- Design, pour and decorate your own artisan chocolate bars.

INTERMEDIATE CLASS

(1.5 HRS, £75 PER PERSON)

- Taste chocolate from around the world and learn to differentiate between flavour notes of single origin cocoa beans.
- Learn the art of tempering chocolate, a skill highly useful to home bakers and professional chefs alike!
- Create 32 moulded chocolates. Shell, fill, cap and release your creations, and wrap up to take home.

ARTISTS' CLASS

(2 HRS, £105 PER PERSON)

- Taste chocolate from around the world and learn to differentiate between flavour notes of single origin cocoa beans.
- Use our magical cocoa butter colours to bring out your inner artist.
- Create 32 hand-painted chocolates. Shell, fill, cap and release your creations, then wrap up to take home.

COUPLES' CLASS

(1.5 HRS, £65 PER PERSON)

- Taste chocolate from around the world.
- Flavour, roll and decorate your own box of 15 gourmet chocolate truffles.
- Pour, marble and decorate your own giant chocolate slabs. (500g)

FAMILY CLASSES & CHILDREN'S PARTIES

Our Family Classes and Children's Parties
bring the magic of chocolate to life,
with tailored packages to suit all age ranges.



FAMILY CLASS

(1HR15, £130 FOR 4 GUESTS, £30 PER
ADDITIONAL GUEST, NO MINIMUM AGE)

Enjoy some quality family time with your loved ones! You'll make and decorate your own:

- Gourmet bars
- Rolled truffles
- Chocolate lollies

ADULT FAMILY CLASS

(1HR15, £160 FOR 4 GUESTS, £40 PER
ADDITIONAL GUEST)

Enjoy some quality family time with your loved ones! You'll make and decorate your own:

- Gourmet bars
- Dipped truffles
- Rolled truffles

CHILDREN'S PARTY

(1HR30 FOR GROUPS OF 6 TO 16, £30 PER
HEAD, BEST SUITED TO CHILDREN AGED
7+)

The perfect way to celebrate your child's birthday! Your party will create and decorate their own:

- Gourmet bars
- Rolled Truffles
- Chocolate lollies



EDUCATIONAL WORKSHOPS

Learn the art of chocolate-making with the guidance of our professional chocolatier and Le Cordon Bleu-trained pastry chef Ellie.
We can put together a bespoke package to suit your budget and schedule.



WHO?

SCHOOLS AND UNIVERSITIES

Food technology, culinary students or a school trip? We'll keep your students engaged whilst covering knowledge and chocolate-making skills. Suitable for all abilities.

TRAINING PROFESSIONALS

Chef? Baker? Artist? Let us help you develop your practical skills with specialist one-to-one training in all things chocolate. Bespoke content available.

COMMUNITY GROUPS (SCOUTS, GUIDES ETC.)

Whether you come to us or we come to you, our fun and informative workshops are designed to keep kids engaged and hanging on our every word.



Studio
CHOCOLATE
— NOTTINGHAM —



CHOCOLATE

Our artisan chocolate bonbons, truffles, bombs and bars are little works of art.

Every single one is delicately hand made and lovingly filled with fine ingredients, by our small (but seriously badass) team of chocolatiers.



OUR SIGNATURE COLLECTIONS

Original and meaningful.
A box of chocolates like
no other.

When you open up any one of our three themed chocolate collections, you'll be hit by an array of colour. Twelve delicious chocolate bonbons, beautifully wrapped in our sleek packaging, with a hand-drawn flavour menu.



THE ARTIST COLLECTION

Twelve colourful chocolate bonbons inspired by the world's most iconic painters. From Andy Warhol to Banksy, Degas to Da Vinci, these vibrant chocolates are works of art in their own right.

THE COSMIC COLLECTION

Twelve ethereal chocolates, with the dreamiest of fillings, inspired by the planets in our solar system. Burnt orange caramel to toasted marshmallow, these chocolates really are out of this world.

THE PLAYLIST

Twelve chocolates, in vibrant colours and loud flavours, inspired by our favourite musicians. Our line up includes appearances from Queen, Bowie, Beyonce and Oasis, to name a few.

PACKAGING

Order without packaging and display as you choose, or let us wrap your treats in our sleek, custom-designed chocolate boxes.

Box sizes:

4, 6, 8, 12, 16, 24, 36, 48.



BESPOKE BONBONS

A white, milk or dark chocolate shell, filled with caramel, ganache or jelly, and hand-painted with edible cocoa butter paints. The stylish sister of the Belgian truffle.

The jaw-dropper.
Our impressive chocolate
artistry, your beautiful
branding.

BRAND IT

DESIGN SERVICE

Meet our head chocolatier, Ellie, for a tasting and full design consultation. We'll draw up your designs with you there and then.

FLAVOUR

Choose from our 36-piece collection, or let us design flavours with you in mind. Vegan options available.

PACKAGING

We can custom-design your packaging with your brand logo and colours, or wrap your treats in our own sleek chocolate boxes.

Box sizes: 1, 2, 4, 6, 8, 12, 16, 24, 36, 48.

DELIVERY

Let us do the leg work and send them directly to your clients. We pride ourselves on our attention to detail; we'll help you get your message across.



BESPOKE TRUFFLES

Our hand-rolled chocolate truffles are melt-in-the-mouth moments of indulgence. White, milk or dark chocolate shells, filled with chocolate ganache or caramel and dunked in rich Belgian chocolate.

The crowd-pleaser.
Classic and indulgent, with
a splash of your brand.



BRAND IT

DESIGN

Let us showcase your brand colours with our signature cocoa butter splatters or metallic dusts.

FLAVOUR

We can go as creative or classic as you'd like, but these flavours are guaranteed to win hearts:

- Salted Caramel
- Peppermint Cream
- Passionfruit
- Praline and Pistachio
- Champagne
- Coffee and Vanilla

Vegan options are available.

PACKAGING

Order without packaging and display as you choose, or let us wrap your treats in our sleek, custom-designed chocolate boxes.

Box sizes: 1, 2, 4, 6, 8, 12, 16, 24, 36, 48.

The show-stopper.

Expertly crafted, for the people
you *really* want to impress.

SCULPTURE

Our chocolate sculptures are hand-crafted works of art: hand-poured white, milk or dark chocolate shells, atop a solid chocolate base. It might be a shame to crack them open, but once you do you'll find they're bursting with hand-rolled, Belgian chocolate truffles.



BRAND IT

DESIGN

Choose from our range of seasonal chocolate sculptures, or let us design a shape with you in mind. Your design will be completely bespoke, from the size, colour and flavour, to the words you choose to print on its edible chocolate disc.

Our most popular sculptures:

- Cocoa Beans
- Pumpkins
- Easter Eggs
- Christmas Trees
- Planets

FLAVOUR

Whatever the shape of your sculpture, we'll fill it to the brim with delicious truffles! We can go as creative or classic as you'd like, but these are our most popular flavours:

- Salted Caramel
- Peppermint Cream
- White Chocolate and Passionfruit
- Praline and Pistachio
- Champagne
- Coffee and Vanilla



BARS

Keep it classic with our hand-poured chocolate bars. From dreamy, creamy white chocolate, to 75% single-origin, our carefully selected chocolate library is guaranteed to stock your new favourite bar.

The simple pleasure.
Wow them with
thoughtfully selected, hand-
poured chocolate bars.

BRAND IT

DESIGN

Add a splash of colour with our signature cocoa butter paints, in your brand colours, or choose your favourite two chocolates and we'll swirl them together to create a stunning marble effect.

FLAVOUR

- White
- Ruby
- Gold
- Milk
- 55%
- 75%

TOPPINGS

- Raspberries
- Strawberries
- Blackberries
- Toffee
- Fudge
- Honeycomb
- Marshmallows

SIZE

- Snack-size (30g)
- Classic bar (100g)
- Large slab (500g)



THE FAIRY TALE LIBRARY

A collection of six classic and soon-to-be classic flavours, sprinkled with magic and wrapped in the covers of our favourite fables. You're bound to lose yourself in one of these sweet tales.

Fine chocolate is much like a fairy tale – as old as time, but guaranteed to bring you a happy ever after.

FLAVOURS

SLEEPY PRINCESS

Dreamy white chocolate laced with dried lavender.

HOME, SWEETIE, HOME

Creamy milk chocolate meets crunchy gingerbread and chewy toffee.

OINK, OINK, OINK

Ruby chocolate sprinkled with crushed strawberry.

GOLDIELUX

Creamy caramelised white chocolate with rich notes of toffee, oats and caramel.

AFTER MIDNIGHT

55% dark chocolate with sweet peppermint sugar.

THE HAZELNUT CRACKER

Toasted hazelnut and 55% dreamy dark chocolate.



BOMBS

Our hot chocolate bombs are an experience as much as a delicious drink. Simply pour on hot milk to watch them explode with marshmallows, cocoa powder and chocolate buttons.

The melty moment.
Our bestseller, perfect for
wholesale, corporate clients,
or wedding favours.



BRAND IT

DESIGN

Add a splash of your personality with our signature cocoa butter splatters.

We can also print logos, messages or names on a chocolate disc, to make it that extra bit special.

FLAVOURS

- All the Chocolate
- Salted Caramel
- Gingerbread
- Peppermint
- Orange
- Mocha
- Chilli
- Chai
- Cardamom
- Strawberry

SIZE & PACKAGING

- Large, 70mm in diameter. Serves a rich, velvety hot chocolate.
- Mini, 50mm in diameter. Serves a small, very creamy hot chocolate
- Individually packaged, or sold in boxes of 20.



BAKERY

Freshly baked artisan cookies, cupakes and brownies that are anything but ordinary.



PATISSERIE

Delicious cupcakes, cookie sandwiches and truffle brownies, freshly made by our Le Cordon Bleu-trained pastry chef and her team. Made with the same precision and care as our chocolates.

The perfect accompaniment
to your Monday-morning
meeting or Friday celebration.

THE MENU

GIANT COOKIE SANDWICHES

Chocolate buttercream and an extra of your choice, sandwiched between two freshly-baked cookies and dunked in Belgian chocolate. They're also naturally vegan.

- All the Chocolate
- Hazelnut Praline
- Chocolate Orange
- Raspberry Jam
- Caramel
- Pretzel

BROWNIES

Truly indulgent. Our gooey chocolate truffle brownies are the perfect addition to your morning coffee.

- Classic Truffle Brownie (GF)
- Praline Truffle Brownie (GF)
- Raspberry Truffle Brownie (GF)
- Golden Blondie
- Ginger Blondie
- Strawberry Blondie

CUPCAKES

The classic. Light, fluffy sponge, filled and topped with dreamy buttercream. All of our cupcakes can also be made vegan.

- Salted Caramel
- Triple Chocolate
- Mint Choc Chip
- Chocolate Orange
- Toasted Marshmallow
- Peanut Butter and Jelly





CAKES

Big, bold, beautiful and dripping in chocolate. Our cakes are the perfect way to celebrate your special occasion.

Back off bake off; show-stoppers are our speciality, too. Our one, two or three-tiered cakes will be the centre of attention at your celebration.



BRAND IT

FLAVOUR

- **Signature chocolate sponge** with your choice of white, milk or dark chocolate ganache AND salted caramel, raspberry jam or strawberry jam.
- **Madagascan vanilla sponge** with your choice of vanilla, strawberry or lemon zest buttercream AND strawberry jam, raspberry jam, passionfruit curd or lemon curd.
- **Lemon zest sponge** with your choice of lemon, vanilla or white chocolate buttercream AND lemon, blackberry or passionfruit curd.

DESIGN

Some of our popular design elements include:

- Coloured drip or splatter
- Chocolate shards
- Hand painted chocolates or truffles
- Freeze dried raspberry or strawberry
- Meringue, popcorn or honeycomb
- Edible flowers

TOPPER

We can craft pretty much anything out of chocolate and cake, from your company logo, to a 20" tall chocolate tree.

Book a cake consultation and we'll help you design the cake of your dreams.





ORDER

Phone, email, carrier pigeon -- just drop us a line whichever way is easiest for you, and we'll start cooking up your treats in no time.

0115 947 4903

info@studio-chocolate.co.uk

www.studio-chocolate.co.uk



ORDER

Ready to order? Great, we can't wait to send your treats on their merry way to you. Please enquire for our current price list.



DESIGN SERVICE

Meet our head chocolatier Ellie for a tasting and full design consultation. We'll draw up your designs with you there and then.

Our bespoke design consultations start at £25. (This fee will be deducted from your final invoice, should you place an order.)

CONTACT

Please note that our office hours are:

- Monday and Tuesday, 9 am to 4 pm;
- Wednesday to Friday, 9 am to 1 pm.

0115 947 4903

info@studio-chocolate.co.uk

www.studio-chocolate.co.uk

The Shop:

3a Cobden Chambers, Pelham St, Nottingham,
NG1 2ED

The Studio:

First Floor, 8 Thurland St, Nottingham, NG1 3DR

DELIVERY/COLLECTION

We can ship our treats all over the UK, and internationally.

Live locally? Save yourself the postage costs by collecting your treats from our chocolate shop or studio space.

THE TEAM

See who will be taking your order, mixing and making it!



MEET THE TEAM

Ellie - Founder and Head Chocolatier
Ian - Assistant Director
Alex - Office Manager

Ophelia - Marketing Manager
Gemma - Sales Assistant
Keighley - Sales Assistant

Emily - Chocolatier
Amelia - Chocolatier and Pastry Chef
Holly - Trainee Chocolatier

Studio
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THE PRICE LIST

studio chocolate

WHOLESALE PRICE LIST

THE CROWD PLEASER

TRUFFLES

shelf life: 4-8 weeks dependent on flavours

Singles

Minimum order: 100

(no packaging) £0.90

Packaged

Minimum order: 50

1 piece	£1
2 piece	£2
4 piece	£4
6 piece	£6
8 piece	£8
12 piece	£12
16 piece	£16
24 piece	£24
36 piece	£36
48 piece	£48

THE JAW DROPPER

BON BONS

shelf life: 4-8 weeks dependent on flavours

Singles

Minimum order: 120

(no packaging) £1.20

Packaged

Minimum order: 50

1 piece	£2.30
2 piece	£3.30
4 piece	£6.50
6 piece	£9.50
8 piece	£12
12 piece	£17.50
16 piece	£23.50
24 piece	£32.50
36 piece	£48
48 piece	£60

THE SHOW STOPPER

SCULPTURE

shelf life: 4-8 weeks dependent on flavours

Hollow:

Minimum order: 5

Tree	£18
Pumpkin	£15
Small Egg	£8
Large Egg	£14
Skull	£15
Planet	£15
Sphere	£15
Cocoa Bean	£12

Something completely unique! **Bespoke**

Filled with truffles: **+£6**



WHOLESALE PRICE LIST

BOMBS

shelf life: 4 months

Minimum order:	50
Classic	£3
Flavoured	£3
Vegan	£3.25
Add your logo:	+£0.50p

BARs

shelf life: 3-6 months dependent on flavours

Minimum order:	50
White	£3
Gold	£3.50
Ruby	£3.50
34% Milk	£3
55% Dark	£3
75% Dark	£3.50
Marbled	£3.50
Fairytale	£3.60
Toppings	+£0.20p

BAKERY

shelf life: 1-2 weeks dependent on flavours

Minimum order:	20
Cookie	£3
Brownie	£2
Cupcake	£2
Add your logo:	+0.25p

**prices are negotiable for orders
over 200 units**



COLLECTION PRICE LIST

CHOCOLATE COLLECTIONS

shelf life: 4 weeks

	6 PIECE
The Artist Collection	£11
The Cosmic Collection	12 PIECE
The Playlist	£22
Seasonal Collection	24 PIECE
	£40

CHOCOLATE BARS

shelf life: 4 months

The Fairy Tale Library:	1 BAR
	£6
The Hazelnut Cracker	2 BARS
After Midnight	£10
Goldielux	
Home Sweetie Home	FULL COLLECTION
Oink, Oink Oink	£30
Sleepy Princess	

HOT CHOCOLATE BOMBS

shelf life: 4 months

Classic	1
Orange	£5.50
Salted Caramel	2
Peppermint	£10
Gingerbread	
Vegan	10
	£45

**10% off your order when you
spend over £100**

