



The Tea Collection

While tea and chocolate have both been important culinary indulgences throughout the ages, they have typically been savored individually. The combination of tea and chocolates, particularly Asian teas, has never been fully explored in the chocolate world – until now. After months of tea and chocolate selection, pairings and tastings, a special collaboration between Charles Chocolates and Teance Fine Teas has resulted in the creation of **The Tea Collection**, an exclusive selection of tea-infused chocolates.

Five different flavors of the freshest, highest grade Asian teas available are each steeped individually in cream to create an infusion. Each infusion is then blended with milk and bittersweet chocolate to create a *ganache*. Finally, each *ganache* is coated in Charles Chocolates' special 65% bittersweet chocolate blend, making for a delicious, complex flavor contrast. This initial collection features Formosa Baochong, Special Jasmine, Osmanthus, Lichee, and Charcoal Fired Oolong, all sourced and selected by Teance.

The Tea Collection is available for tasting at the Teance tea bar as well as in special gift boxes. The gift boxes are available at Teance.

The Tea Collection – Edible Chocolate Box

A special collection of eighteen tea-infused chocolates created in collaboration with Teance, a specialty teahouse in Berkeley, California. The lid of the chocolate box features a painting of Chinese tea mountains, from where many of the teahouse's teas are sourced. The flavors include exquisite, distinctive teas: lichee, jasmine, Formosa baochong, osmanthus, and charcoal fired oolong.

\$60.00

The Tea Collection – Clear Gift Box

A special collection of twenty tea-infused chocolates created in collaboration with Teance, a specialty teahouse in Berkeley, California. The flavors include exquisite, distinctive teas: lichee, jasmine, Formosa baochong, osmanthus, and charcoal fired oolong.

\$30.00

By the Piece

Chocolates from *The Tea Collection* will be available for tasting at the tea bar as part of the tea and chocolate flights.



The Tea Collection: Flavors

You may identify each chocolate truffle by the Chinese character inscribed upon it.



Formosa Baochong

a premium Taiwanese tea with strong flavors that contrast well with chocolate



Special Jasmine

a delicately fragrant floral tea



Osmanthus

a floral tea often used in Asian pastries with a very distinctive flavor



Lichee

a traditional Asian fruit with flavors greatly enhanced by chocolate



Charcoal Fired Oolong

custom roasted Taiwan oolong over traditional bamboo baskets over a charcoal fire to medium dark

“Our experience working with Winnie and Teance has been wonderful. My expectations, which were high going into this project, have been exceeded. The combinations of Teance’s exceptional teas and our chocolates is a classic example of the whole being greater than the sum of the parts.”

-Chuck Siegel, Founder, Charles Chocolates

“My vision of East meets West is where flavors complement each other in ways that are both sophisticated and novel.

As a tea aficionado, I was finding that most chocolatiers added teas to flavor chocolates without really understanding how the true taste of tea can be elicited and melded together with the taste of chocolate. Fortunately, Chuck and his team brought their considerable expertise to help me develop the right taste profiles and flavors to create this outstanding Asian tea chocolates line.”

-Winnie Yu, Founder, Teance Fine Teas

About Charles Chocolates

Founded in 2004 and based in Emeryville, California, Charles Chocolates has set out to redefine the world of premium chocolate. For more information on Charles Chocolates, visit <http://www.charleschocolates.com> or call 510.652.4412.