

BRUYERRE



Finest Belgian Chocolates



Discover our Chocolate passion

Since 1909, chocolate has been for us synonymous with dream and with passion, but also with limitless creations...

Thanks to a meticulous selection of top-class raw materials, traditional recipes and its artisanal know-how, Bruyere today manufactures more than 80 kinds of chocolates that are renowned for their filling and for their decoration.

To fulfil chocolate lovers' craziest desires, our chocolatiers are constantly in search of new taste associations; sometimes original, sometimes surprising, but always delicious... Offering impeccable quality to the finest connoisseurs is still our motto.

Bruyere only uses a 100% pure cocoa butter chocolate and does not use any preservatives in its products. Thanks to a strict quality control & a large range of chocolates, we export more than 60% of our yearly production.



- More than a century of experience
- Traditional recipes
- Hand decorated products
- Handmade Praline
- Artisanal know-how
- Control & Quality
- Creativity, research & development
- Worldwide presence in 36 countries

Some sample of our products



COEUR PRALINÉ

Praliné noisette
Hazelnootpraliné
Hazelnut praliné
Haselrussnougat
Praliné de avellanas
Ref. 11010098-9M-D●



COEUR ROUGE

Praliné aux fruits rouges
Praliné met rode vruchten
Praliné with red fruit
Haselrussnougat mit Rote Früchten
Praliné con frutos rojos
Ref. 11010091-9M-MC●



TOKYO

Gianduja
Ref. 11030041-9M-P●



CENTENAIRE

Corbeille fourrée de pâte de fruit passion et fermée par un gianduja croustillant
Chocoladekorfje gevuld met passievruchten pasta en gepofte gianduja
Basket filled with passion fruit jelly & closed with a crispy gianduja
Körbchen gefüllt mit Passion Frucht gelee & Krokant Gianduja
Cesta rellena con gelatina de frutos del bosque envuelta con una crujiente capa de gianduja
Ref. 11030141-6M-MC●



NEW

COEUR JAUNE

Ganache à la mangue
Mango ganache
Ganache with mango
Ganache mit Mango
Ganache al mango
Ref. 11010067-4M-P



ROSE ROUGE

Praliné aux fruits rouges
Praliné met rode vruchten
Praliné with red fruit
Haselrussnougat mit Himbeer
Praliné con frutos rojos
Ref. 11030499-9M●



COEUR CARAMEL

Caramel au beurre salé
Zout boter caramel
Salted butterscotch caramel
Salz Butter Karamel
Crema de toffee salada al caramelo

Ref. 11030383-6M-P



PERLE TIRAMISÙ

Ganache lait au tiramisù
Melkganache met tiramisù
Milk ganache with tiramisù
Vollmilchganache mit Tiramisù
Ganache con leche y tiramisù

Ref. 11060246-9M
