

# February Flyght Collection

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We are pleased to introduce our February Flyght Collection of artisan chocolates. As the winter season transitions, this collection features hand-crafted flavours inspired by the period, made with single-origin and expertly blended couvertures. Each flavour is thoughtfully created to commemorate themes of love and renewal, reflecting the first signs of nature's growth.

Considerable time and care are invested in harmonising the fillings with the selected couvertures for each chocolate. Our precise methodology ensures balanced flavour profiles, highlighting the unique characteristics of each ingredient. The resulting collection delivers vibrant flavours designed to engage and satisfy the palate. All chocolates in the February Flyght Collection are suitable for vegetarians and evoke notions of love and renewal, anticipating a year of innovative tastes and combinations. Every piece is crafted by Gary and his team through meticulous processes that span four days, from colouring to finishing.

For optimal enjoyment, we recommend storing these chocolates in a cool, dry place, protected from direct sunlight and strong odours. While immediate consumption is tempting, proper storage will preserve their quality.

Thank you for your ongoing support.  
We wish you a successful and fulfilling year ahead.



Handwritten signature of Gary Hunter, followed by the word "CHOCOLATIER" in a smaller, sans-serif font.

## Hunter's Olo

### Milk Chocolate & Salted Caramel

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“Do you love someone enough to give them your last Rolo?” Originally created by Mackintosh's in Norwich back in 1937, Rolos aren't made locally anymore. We think now is the perfect moment to introduce our own version—true to the original idea but featuring our unique milk couverture blend. Inside, you'll find our signature golden salted caramel filling.

## Black Shuck Sloe Gin

### Dark Sloe Gin Ganache

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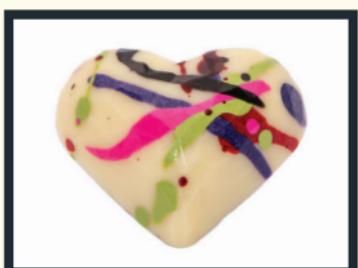


A customer favourite at Hunter's, this treat pairs Black Shuck Distillery's hand-crafted Sloe Gin—made from local sloe berries—with 70% dark couverture chocolate. The result is a rich, warming berry flavour that lingers and is best savoured slowly.

## Chocolate Heart

### White Chocolate & Strawberry Ganache

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This ganache features a distinctive strawberry flavour harmoniously blended with White Couverture chocolate. It provides an exceptional foundation for a contemporary approach to the traditional strawberries and cream combination.

## Rose & Pistachio

### Rose Ganache & Pistachio Cream



Our classic pistachio cream filling is paired in a double layer with an elegantly scented rose ganache. The product features 41% milk couverture chocolate, carefully crafted from whole beans that are slowly roasted to enhance rich flavours and prominent cocoa notes.

## Morello Cherry & Vanilla

### Cherry Pâte de fruit & Madagascan Vanilla



This ganache features premium A-grade Madagascar vanilla, delivering a refined vanilla experience. It is complemented by Morello cherries in a refreshing Pâte de fruit, resulting in a complex and sophisticated flavour profile. Enveloped in our new 70% dark couverture, it presents a bittersweet character with nuanced notes of warm spices, florals, and yellow fruits.

## Hazelnut & Orange

### Hazelnut Gianduja & Orange



We combine zesty Spanish oranges with our milk chocolate hazelnut gianduja to create this delicious filling. The bonbon is covered in our new 70% dark couverture, adding a rich, bittersweet, and warmly spiced layer that enhances the flavour of the centre.



## FEBRUARY FLYGHT COLLECTION

Ingredients and Allergens **BOLD**: couverture chocolates (cocoa mass, cocoa butter, milk powder (**MILK**), soya lecithin (**SOYA**), sugar), cream (**MILK**), butter (**MILK**), milk (**MILK**), cream (**MILK**), sugar, salt, sorbitol, dextrose, glucose, invert sugar, sloe berries, Norfolk sloe gin, Morello cherries, oranges, strawberries, raspberries, Madagascan vanilla, hazelnuts (**NUTS**), pistachios (**NUTS**), coloured cocoa butter (E171, E172, natural colours), citric acid, yellow pectin, rose water, fleur de sel.

Our chocolates are made in a kitchen that also handles **PEANUTS**. Best enjoyed within 6 weeks of purchase. Store at a temperature below 16° c away from sunlight and ingredients with strong odours.