



Maison Pierre Marcolini

CHOCOLAT À CUISINER

PIERRE MARCOLINI

BRUSSELS

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Pierre Marcolini

Pierre Marcolini, voted World's Best Pastry Chef in 1995, founded his company in Brussels the following year, laying the foundations for a unique style that combines boldness, precision, and emotion in the service of chocolate.

A true globetrotter and curator of taste, he travels from the plantations of Madagascar to Ecuador, selecting the finest beans and forging lasting relationships with producers.



Respect for people, nature, and ethics

Three fundamental principles:

- Producers must not employ children on their plantations.
- They must not use pesticides in cocoa cultivation.
- They must not select beans from hyper-productive varieties in order to preserve biodiversity

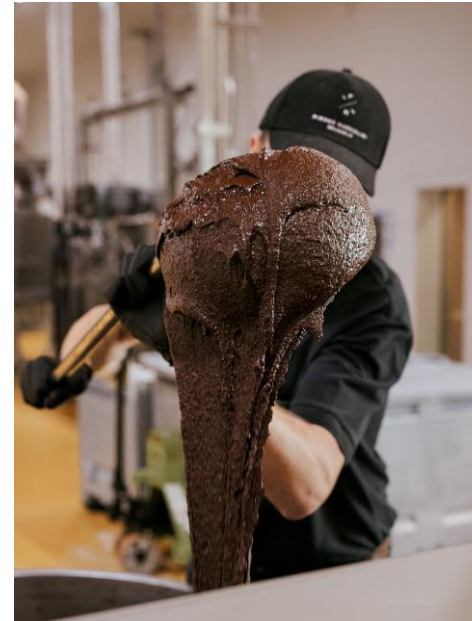
Bean-to-bar

Pierre Marcolini is one of the few chocolatiers who masters the entire production process, from selecting the most exceptional cocoa beans directly from producers to the final assembly to create his unique chocolates.



Rare and precious ingredients

For Pierre Marcolini, every raw ingredient deserves the utmost attention. From Madagascar vanilla beans to Piedmont hazelnuts and Iranian pistachios, each ingredient is selected for its quality and excellence in order to create unique and refined chocolates.



L'ART DU CHOCOLAT À CUISINER



A touch of madness

Since always, Pierre Marcolini has been fascinated by the creativity of chefs, their boldness, and their ability to evoke emotion and take you on a journey in a single bite. Behind every recipe lies memory, intuition, precision...and often, a touch of madness.



The precision of craftsmanship

Our approach is rooted in the continuity of our core values: authenticity, transparency, and respect for the product. The beans are roasted with patience, without burning away their character, allowing each origin to tell its own story. The “chocolat à cuisiner”, available in small formats designed for professional kitchens, offer precise and elegant use, packaged in biodegradable boxes designed for accuracy and intention.



The essence of chocolate

For this passion, an exclusive collection of “chocolats à cuisiner” was born, designed for chefs, culinary artisans, and anyone wishing to express chocolate in its purest and noblest form. Six unique creations, made from single-origin grand cru beans or house blends crafted like fine wines: balanced, complex, and expressive

CHOCOLAT À CUISINER

The range

8 chocolates, 8 signatures.

2 GRANDS CRUS *Single Origin*

	<i>Peru Whisper</i> Strong, citrus fruit, slight bitterness	77 %
	<i>Congo Myst</i> Very intense, with a hint of acidity	81 %

4 BLENDS *Signature Blend*

	<i>Midnight Smoke</i> Smoky, woody, with hints of spice	77 %
	<i>African Bloom</i> Floral, fruity, peppery	80 %
	<i>Cocoa Fusion</i> Lively, fresh, fruity	82 %
	<i>Intense Ember</i> Round, fruity, slightly smoky	81 %

2 CHOCOLATS AU LAIT *Audace lactée*

	<i>Origin Meadow</i> Greedy, generous, and bold	45 %
	<i>Silk Reverie</i> Silky, well-balanced, refined	45 %

SINGLE VARIETIES



CONGO MYST - 81%

At the foot of the Rwenzori Mountains, near the Virunga Reserve, Congo Myst reveals an almost wild cacao, powerful and intense. This chocolate of character, balanced by a delicate acidity, reflects the commitment to biodiversity and sustainable development in a fragile region. A great Trinitario, a raw emotion.

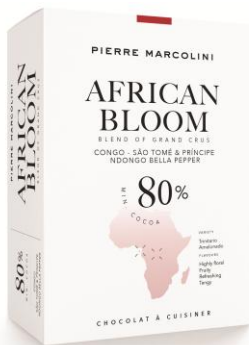


PERU WHISPER - 77%

In the Piura region of northern Peru, the rare Gran Nativo Blanco cacao gives rise to Peru Whisper, a subtle and refined chocolate. Fresh and light with citrus notes, gently bitter, and with a remarkable lingering finish, it embodies exceptional Peruvian craftsmanship and rare delicacy.



BLEND VARIETIES



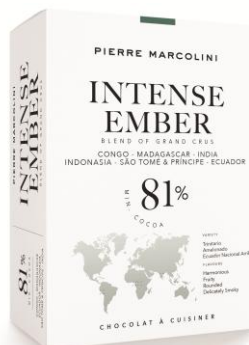
AFRICAN BLOOM - 80%

In the Piura region of northern Peru, the rare Gran Nativo Blanco cacao produces Peru Whisper, a subtle and refined chocolate with citrus notes and a gentle bitterness, delivering an exceptional lingering finish.



COCOA FUSION - 82%

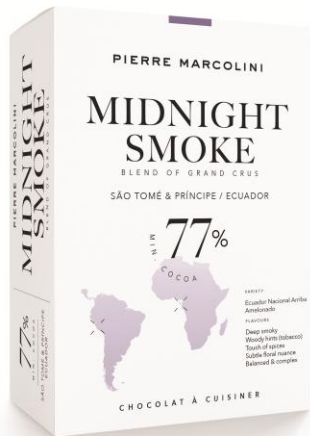
African Bloom blends two exceptional cacaos, from Kivu and São Tomé, enhanced by Ndongo Bella, the “gorilla pepper.” An intense, aromatic, and perfectly balanced chocolate, with a uniquely spicy touch



INTENSE EMBER - 81%

Intense Ember is a glowing chocolate, the result of a unique blend from five origins: Congo, São Tomé, Ecuador, Indonesia, and India. Round, smoky, and lightly fruity, it releases its flavours like a slow, intense, and unforgettable ember.

SMOKE VARIETY



MIDNIGHT SMOKE

Midnight Smoke is a bold chocolate, born from the union of two exceptional cacaos from São Tomé and Guayaquil. Inspired by cold smoking, it reveals woody and almost peaty aromas, reminiscent of a fireplace or a single malt whisky. Intense and mysterious, perfect for chefs and amateurs who dare to be different.

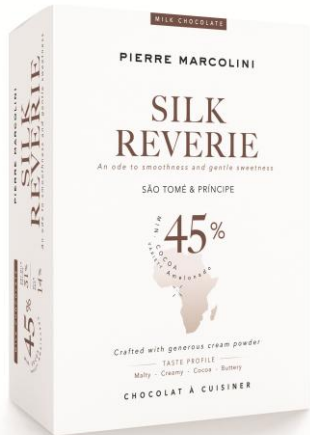


MILK VARIETIES



ORIGIN MEADOW

Origin Meadow chocolate is made with milk from Maison Beillevaire, a company based in the Vendée region. The hint of vanilla and its caramelized notes make it a very well-balanced and refined chocolate.



SILK REVERIE

Silk Reverie Chocolate is a milk chocolate made with cream instead of milk. This ingredient gives it an intensely smooth texture, along with buttery, biscuity, and almost malty notes.



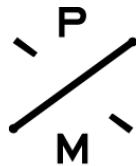
PRODUCT DESCRIPTION

- *Drops diameter: ± 1.5 cm*
- *Net weight per box: 2kg*
- *Feature: pour spout for easy use*
- *Packing: 6 boxes per carton, total 12kg*
- *Price upon request – depending on the quantity ordered*



*You want a quotation ?
Would like some advice ?
Our team is here to assist you !*

corporate@pierremarcolini.com



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Notre site internet : *www.pierremarcolini.com*

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