

About Us

Cocobel Chocolate's 100% locally made, single estate fine chocolate has been pioneering Trinidad's artisanal fine chocolate-making industry since 2008.

Cocobel Chocolate is made from world-renowned, "fine flavour" Trinitario cacao beans originating from Trinidad & Tobago. They are harvested, fermented and dried mainly at Rancho Quemado Estate, Palo Seco in the deep south of Trinidad. The beans are brought to our workshop at 37 Fitt Street Woodbrook, where they are sorted, roasted, winnowed and refined into chocolate couverture. Our uniquely designed artisanal confections are meticulously prepared by hand using traditional chocolatier techniques and incorporating local fruits, herbs, spices and other fine ingredients. Crafted with passion, Cocobel is an experience inspired by our distinctive culinary heritage, invoking nostalgia and pleasing the senses.



COCOBEL
37 FITT STREET WOODBROOK PORT OF SPAIN
TRINIDAD & TOBAGO
WEST INDIES

BONBONS/ PRALINES/ TRUFFLES

Our bonbons are made using infusions of fresh herbs, local fruit purées or nuts and may include cream and/or butter in the centre.

These are enjoyed at their finest within 3 weeks of purchase and kept in a temperature between 18 and 22 degrees celcius or in an airtight container in the fridge.

Some of our flavours include (but not limited to):
*guavas and cream . mango pepper . espresso shot .
 toasted coconut truffle . basil wild . mystic spice .
 dark sorrel . ponche de creme . moonlight affair .
 cocoa tea . rum and raisin . tamarind . mermaid's kiss .
 cashew coconut crunch . honey passionfruit . cocoa
 tea truffle . wild thing . fleur de sel caramel*

· Please ask what flavours are available at your time of purchase or place orders in advance for specific flavour selections in your boxes



Gold base box

Frosted edge box

CLEAR BOXES

These boxes are easily customisable for branding purposes.

- 12pc Frosted Edge**
- 8pc Frosted Edge**
- 4pc Frosted Edge**
- 6pc Frosted Edge**
- 5pc w/ Gold Base**
- 3pc w/ Gold Base**

STAMPED KRAFT BOXES

Eco- friendly and economical, these are simple and sweet and can be dressed up with satin ribbon and Cocobel tag for an added \$5.

- 45pc**
- 28pc**
- 18pc**
- 12pc**
- 8pc**
- 4pc**
- 2pc**



Ebony hinged box



Stamped kraft



Embossed envelope style box

SPECIALTY BOXES

These are exquisite luxury bonbon boxes to make an impression.

- 27pc 3 tier with wood texture**
- 3 tier variety sampler with wood texture**
- 2 tier variety sampler with wood texture**
- 25pc ebony hinged box**
- 9pc ebony hinged box**
- 15pc embossed envelope box with sleeve**
- 8pc embossed envelope box with sleeve**



3 tiered variety sampler



Embossed envelope style box



BARKS

Appropriately named because of their rough and wood-like texture, our barks are shaped like shards and are a combination of pure chocolate and in-house dried/toasted/candied ingredients.



- Nibble Me** (cocoa nibs on 65% Dark).....2oz bag or 6oz box
- Coco Piña** (dried pineapple and coconut on 65% Dark).....2oz bag or 6oz box
- Ginger** (crystallised ginger on 65% Dark).....2oz bag or 6oz box
- Banana Dreams** (dried Gros Michel bananas and cashews on milk and dark chocolate).....2oz bag or 5oz box
- Sorrel** (candied sorrel on spiced white and 65% dark chocolate)./.2oz bag or 5oz box

BARS



72% Dark Chocolate - pure single estate dark chocolate.

Máliaba - 65% dark chocolate with a centre of guava cheese.

Felicity - Spiced milk chocolate with cashews, coconut and cardamom.

Coffee with Cream - Creamy milk chocolate ground with Roastel coffee.

Crème Creole - Crunchy roasted cocoa nibs mixed with single estate white chocolate give a sophisticated twist to cookies and cream

Rancho Vino 74% - seasonal - Cocoa beans that have been fermented in Rancho Quemado's award winning cocoa wine are ground into a fine dark, highly spiced bar.

Flores de Navidad - seasonal - A creamy, yet tart sorrel infused white chocolate bar with whole roasted almonds and crystallised ginger.



Our award winning bars are a great introduction to the brand. The current artwork on the front commissioned by Brianna McCarthy, the bars come in a collectable envelope that are designed to be re-purposed as a gift to a friend.

DRAGÉES

Our dragées are a pleasurable energy boost. These dry items are “panned” or rolled in our 65% dark chocolate. They are available in 4 oz bags or 6 oz clear pails.

- Cafe Vega Trinidad Coffee beans**
- Roasted Cocoa Beans**
- Italian Piedmontese Hazelnuts**
- Caramelised Almonds**
- Rummy Raisins (seasonal)**
- Rancho Vino nibs (seasonal)**





TOFFEES AND BRITTLES

Buttery, crunchy, nutty and oh, so more-ish!
Layers of chocolate alternate with crunchy
butter toffee or brittle.

Hazelnut Coffee Crunch 5oz box
Coco Nib Brittle 5oz box
Pecan Toffee Crunch 5oz box
Brazil Nut Nib Crunch 5oz box
Sesame Seed Brittle 3 oz bag



“YES!” BROWNIES

A hybrid of bonbon and brownie, this 1.75” cubed treat will help you to understand the true meaning of “death by chocolate!”. Our Yes brownie is dual layered of baked brownie and silky chocolate ganache and then hand-dipped in 65% dark chocolate. We do special designs seasonally and can customise to suit your event.

Simple Brownie in clear bag
Seasonal brownie in clear bag
Simple brownie in box (kraft or clear)
Seasonal themed brownie
Four piece simple in clear gift box
Four piece seasonal in clear gift box

Customised brownie price on request



Customised Wedding Brownie



Simple Brownie

BAKING AND DRINKING CHOCOLATE

Rich and flavourful trinitario chocolate is incomparable to bulk chocolate chips and cocoa powder. Try these products to give your cocoa cup and your gourmet treats an added depth of flavour you won't forget.

Natural Cocoa Powder 8ozs
/with swizzle stick
Roasted Cocoa Nibs 8ozs
100% Baking Bar 70g
65% Chocolate Chips 1lb
Cocoa Tea Rings



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