

# Let's taste!

## Are you ready for a moment of pure delight?

Close your eyes, open your mouth, and let the world stand still for a few seconds. With every Bachmann creation, you savour a small masterpiece.

Confiserie Bachmann is a Lucerne-based family business. For over 125 years, our name has stood for a love of handmade baked goods, unique recipes and specialties that bring joy to people. Our products are made from the best regional ingredients and 100% sustainable chocolate.

## This is how it works: Tasting in seven steps

1. **Start Neutral:** Ensure you no longer perceive any other flavours in your mouth. Otherwise it will be difficult to distinguish the subtle flavours of the individual products.
2. **Take a Generous Bite:** A large bite allows you to fully experience the variety of flavours.
3. **Don't Forget to Smell:** Bite into the middle of the product and inhale its scent. The scent complements the taste in your mouth.
4. **Taste:** Chew slowly and try to taste the individual flavours. Chocolate should not be chewed, but lightly rubbed between your palate and tongue. This allows the full flavour to unfold.
5. **Notice the Texture:** The tongue is the primary perceiver of the flavours. A little tip: High-quality chocolate feels smooth, while lower-quality chocolate feels grainy.
6. **Draw a Conclusion:** How did the product taste? What flavours could you taste? With chocolate, the flavour has fully developed when it has almost completely melted.
7. **Taste Again:** Repeat these steps and discover other flavours that make each individual product unique.

## Your daily delight

[confiserie.ch](http://confiserie.ch)



SINCE  
1897



# Bachmann's Best

Bachmann

# Our most popular masterpieces



## Schutzengeli® Milk

Light crispy truffle with delicately melting praline cream wrapped in crunchy Rocher in Swiss milk chocolate.



## Schutzengeli® Dark

Crispy, light truffle with velvety soft praline cream coated with roasted hazelnut pieces in dark chocolate.



## Schutzengeli® Caramel

Blonde chocolate surrounds the crispy truffle with its core of caramel with a hint of salt of the alpes.



## Schutzengeli® Strawberry

Strawberry everywhere: in the center, in the chocolate, and in the crunch.



## Macarons

The delicate macarons are a finely assorted pastry made from two meringue halves filled with a layer of the finest cream. They unfold all their magic on the tongue, melting delicately.

### Do good and enjoy the best

10 percent of the proceeds from the sale of the Schutzengeli go to the Bachmann Trust. Since its foundation, this sum has been flowing back to the countries where Schutzengeli cocoa originates. This makes connoisseurs like you true guardian angels.



## Chatzenstreckerli-Riegel:

The fine Florentine biscuits are made by hand from fine ingredients such as honey, caramel, almonds and a hint of fruity apricots - elaborately and lovingly made by hand.



## Wassertürmli

Enjoy a piece of «Lucerne» with the deliciously fine almond biscuits. An exclusive speciality from world champion confectioner Juliane Bachmann.

