

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 praline, you savour a small great masterpiece.

Our pralines are made from 100% sustainable chocolate and creamy fillings, soft marzipan, crunchy nuts, or delicate fruity notes. Each one is freshly made by Bachmann chocolatiers using regional ingredients.

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.

Tasting Chocolate in seven Steps. Here's How It Works:

Tasting chocolate is like tasting wine: with a few tricks, you can discover surprising flavours and unique aromas.

- 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 pralines.
- 2. Take a Generous Bite:** A larger bite allows you to fully experience the variety of flavours.
- 3. Don't Forget to Smell:** Bite into the middle of the praline and inhale its scent. The smell complements the taste in your mouth.
- 4. Melt on the Tongue:** Avoid chewing. Instead, lightly rub the melting chocolate between your palate and tongue. This allows the full flavour to unfold.
- 5. Notice the Texture?** High-quality chocolate feels smooth, while lower-quality chocolate feels grainy. The tongue is the primary perceiver of the flavours.
- 6. Draw a Conclusion:** When the chocolate is nearly completely melted, the flavour and mouthfeel have fully developed. Strong, bitter, or light – how did your praline taste?
- 7. Taste Again:** Repeat these steps with a new praline and observe the subtle differences in flavour between the varieties.

Your daily delight

confiserie.ch

SINCE
1897



Chocolate Tasting



Bachmann

Small great masterpieces



Schutzengeli® milk

Crispy truffle with delicate praline cream wrapped in crunchy Rocher in Swiss milk chocolate.



Schutzengeli® dark

Crispy truffle with delicate praline cream wrapped in crunchy Rocher in dark chocolate.



Praliné Grand Cru Framboise

Dark, mild Grand Cru chocolate meets the fruity-sweet acidity of raspberries.



Praliné Grand Cru Apricot

Grand Cru ganache refined with apricot covered in chocolate made from Criollo fine flavoured cocoa.



Truffe blanc

Crunchy white chocolate wraps the beloved truffle filling.



Truffe noir

For fans of dark chocolate with a core of truffle cream.



Grand Cru Truffe lait & noir

Fine couverture with a strong milk or cocoa flavour and a subtle taste nuance.



Praliné Petit Coeur

This Swiss milk chocolate with Piedmontese hazelnut gianduja makes your heart beat faster.



Praliné Grand Cru Nougat 1897

Fresh caramel with roasted hazelnuts is wrapped in a strong Grand Cru ganache.



Praliné Café Brasilia

Swiss milk chocolate awakens tired minds with a fine ganache and strong espresso.



Praliné Croquantine

A crunchy nougat shell contains the filling of almond cream.



Fresh cream Truffe lait

So simple, so good: the classic made from cream and finest Swiss milk chocolate.



Praliné Smile Noisettes

Delicious praline cream made from freshly roasted, ground nuts in Swiss milk chocolate.



Praliné Trois Noisettes

Three whole roasted, caramelized hazelnuts in gianduja covered with fine milk chocolate.



Praliné Baumnuss Marzipan

The classic! Delicate walnut marzipan covered in white and dark chocolate.



Praliné Cocos

White chocolate with a core of exotic coconut milk cream.



Truffe Marc de Champagne

Noble Marc de Champagne with creamy filling and Swiss milk chocolate. (with alcohol)



Truffe Baileys

The popular cream liqueur and Swiss milk chocolate form a perfect pair. (with alcohol)