

Belgian sweet delights

Belgium is not only the country of beer. You can taste many other delicacies.

Here are some of our sweet treats...

Belgian chocolate, pralines and truffles

From Neuhaus to Corné Royal, from Galler to Godiva, from Leonidas to Côte d'Or, Belgium is famous for its quality chocolate bites.

Neuhaus, THE inventor of the chocolate praline and in business since 1857, is one of the finest chocolatiers in the world. Neuhaus makes its chocolate from only the best cocoa beans available. For making its pralines, it only uses fresh and natural ingredients, such as cocoa butter, vanilla,...

Let's not forget **Pierre Marcolini** ...

Pierre Marcolini is one of the few chocolatiers to master the entire production process. He chooses rare and precious ingredients which make his pralines unique.

Smaller chocolate makers also propose delicious pralines:

Planète Chocolat



Top quality Belgian Chocolate made with 100% pure cocoa butter, free from GMO, preservatives and artificial colourings.

Situated in Brussels near Manneken-Pis, it proposes demonstrations and workshops. Participants will enter the factory make their own chocolate-step by step.

<https://www.planetechocolat.com/en/>

Belvas



Belvas, the “greenest micro-enterprise in Europe”, makes 100% organic and Fairtrade truffles and pralines. It is renowned for the taste of its chocolates and its social commitment.

It proposes the authentic flavours of pure and quality ingredients: chocolate made of 72% cocoa originating from Peru, Ecuador, Santo-Domingo, organic almonds from Murcia, organic hazelnuts from Piedmont, organic pistachio nuts from Sicily, organic butter, organic cream (produced locally), vanilla ...

<http://www.chocolaterie-belvas.be/en/homepage/>

Kim's Chocolates



Since 1987, Kim's Chocolates has strived to make the world's finest Belgian chocolates, prioritising sustainability throughout the supply chain and production process.

<https://www.kimchoc.be/>



Belgian chocolate even has its village: **The Belgian Chocolate Village** is where Belgian chocolate reveals all! Learn everything about its prestigious history and the secrets of its production. Discover chocolate in all its glory...

<https://www.belgianchocolatevillage.be/home/>

Belgian waffles



Brussels-style waffles (gaufres de Bruxelles) are made with a thin, yeast-leavened batter which makes them light and their appearance is rectangular with deep holes and smooth edges.

Liege-style REAL Belgian Waffles (gaufres de Liège) are made from a brioche-style pastry dough leavened with yeast, and lightly caramelized with a special sugar called pearl sugar. Just taste them... Both are just delicious!

Speculoos



Made out of butter, brown sugar, and spices, Speculoos is a crunchy and spicy cookie. It's THE official candy of mythical folk figure Saint Nicholas.

Cuberdons



The famous little raspberry cone was created over 150 years ago and, since then, has established itself as an ancestral delicacy. It has a delicate crusted outer layer that gently bursts in the mouth to release an elegant sweet syrup. To conserve its unique texture and flavour, a cuberdon must be enjoyed within eight weeks ... So, taste it when you come to Belgium!

Confiserie Léopold is Belgium's most famous ambassador for speciality confectionery that is 100% made in Belgium. It uses traditional techniques and top-quality natural ingredients.

https://www.cuberdonsleopold.com/en_GB/

Belgium is definitely THE country of top chocolates and pralines and of other quality sweet treats. Discover them all!