



Maison Caffet

Chocolate maker, pastry maker, ice cream maker

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Visit us

Formation, Individuals

Pascal Caffet is a chocolatier/pâtissier who specialises in high-class chocolates, in particular based on the traditional house praline recipe. Located in Troyes since 1979, the firm is continually developing, through its network of shops and online store.

Its two strengths are the traditional praline (praliné à l'ancienne), made entirely in-house, and its expertise in creating chocolate pieces with outstanding sculptural decorations. br />

The praline is made in the traditional way, according to an ancestral method. The raw materials are carefully selected: hazelnuts from Piedmont, Italy, home to what are arguably the best hazelnuts in the world, and almonds from Valencia, Spain, for the same reason. br />

Maison Pascal Caffet has an ongoing commitment to the research and development and quality of its creations. One

phrase sums it up: "to make products that are plain, simple, beautiful and, above all, perfectly balanced and delicious". The creations form part of annual collections. .

The passing on of skills is firmly embedded in the foundations of Maison Pascal Caffet. Every year, it takes on several trainee chocolatiers and patissiers, giving them access to a range of resources for them to learn, test and practise.

As a natural follow-up to this, in 1997 Pascal Caffet created the Trophée Pascal Caffet, awarded every November at the Salon de la Gastronomie food expo in Troyes. Today, the competition is one of the most prestigious in France. Its aim is to reward the talented chocolatiers and patissiers of tomorrow.