# Chocolat - Nouvelle Patisserie di Masia Silavana & C. S.n.c.




**Chocolat - Nouvelle Patisserie** is a company that specialises in the production and sale of chocolate and its derivatives, as well as cookies and ice cream. It has been a family business for over thirty years which currently has a shop and **three separate workshops, for chocolate, cookies and ice cream.**

The company, which has copyrighted the name “Chocolat”, produces over 40 kinds of chocolate confectionery, 20 kinds of biscuit and 20 kinds of cakes. It also produces hot chocolate, chocolate fondue, coffee breaks and aperitifs. The famous **“Tometta di La Thuile”** sweet can also be tasted (registered brand).

The company bakers have done professional courses at the Ecole Nationale de pâtisserie française at Lyons (France) and at some of the best Italian schools. They have also done course with

master pastry chefs and chocolate makers of undisputed world renown.

## Company Figures

**Turnover:** < 500.000 €

**Number of Employees:** < 10

## Features

CERTIFIED PRODUCTS

## Address

Frazione Entrèves, 2

11015 La Thuile (AO)

**Tel.** +39 0165 884783

## Social Network: