

Indulge in
chocolate

Delysia
CHOCOLATIER®



Welcome to Delysia Chocolatier

For life's every occasion.®

At Delysia Chocolatier, we see ourselves as more than just a chocolatier. Our tagline, For life's every occasion, is the essence of Delysia. We create experiences. And these experiences make every day and any day extraordinary. Whether it is a girls' day out, a family gathering, or your big moment, there is always a reason for chocolate. It is not just about the chocolate. It is about the way you feel, how you bring friends and family together, and the memories you make.

Take an ordinary day, add chocolate from Delysia, and see what extraordinary experiences can be created.



Made local, with care

Our chocolates are handcrafted in Austin, Texas at our Culinary Center & Chocolate Boutique. Many include unique, local ingredients that are not available anywhere else.



Handcrafted for you

Our award-winning chocolates are handcrafted with care and attention you can savor in every flavorful bite. We are passionate about creating preservative-free chocolates using only the freshest ingredients.



For everyone's palette

We believe that dietary restrictions should not hinder your ability to indulge. Over 80% of our chocolates are kosher and gluten free. Vegan and dairy-free chocolates, as well as custom collections can be tailored to meet specific needs.



Freshest ingredients

Our products are handmade using fine quality, sustainable chocolate and only the freshest ingredients so you can enjoy chocolate near perfection. We are the first chocolatier in Texas, and one of a very few in the U.S., to have a complete product line using ethically sourced cacao.

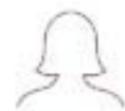
Meet the Chocolatier

As the owner and Chocolatier, it is my pleasure to share with you our passion for making life's every moment, every occasion memorable by indulging in chocolate. Since 2008, Delysia has been handcrafting award-winning specialty confections that take chocolate to new heights of excellence. I invite you to indulge in our delectable confections to get a taste of who we are here at Delysia. Relish our passion for creating the finest quality and most unique chocolates available.

Nicole Patel



BEST
Chocolatiers
&
Confectioners
in America
AWARDS



Mother
Being a mother drives all that Nicole does. It was during her first pregnancy that she took the initial step towards becoming the owner of Delysia Chocolatier.



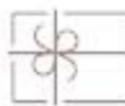
Business Woman
Nicole takes pride in the fact that Delysia Chocolatier is a 100% homegrown business that was financed with no outside assistance.



Engineer
Receiving a Bachelor of Science degree, Master of Engineering degree, Six Sigma Master Black Belt certification, and running a corporate Six Sigma program helped prim Nicole for the role of Chef Owner.



Artist
The creativity and beauty that Nicole brings to her craft is true artistry. Patrons often comment that the truffles are too beautiful to eat. But once they do, it is then that they fully appreciate her skill of turning fine ingredients into chocolates of perfection.



Philanthropist
Nicole is dedicated to serving the local community through her creations. Annually, 10-15% of revenue is reinvested into the community through volunteerism, product donations and financial contributions.



Within five years of launching the business, Chef Nicole Patel was named a Top 10 Chocolatier in North and South America. Competing against hundreds of artisan and large scale chocolate companies, Chef Nicole has been named a Grand Master Chocolatier for three consecutive years, a designation few chocolatiers have the privilege of receiving.



comfortable peace beautiful bliss energy sensational comfortable bliss comfortable peace beautiful bliss energy sensational
at happiness energy allure passionate delight desire relaxed delight happiness energy allure passionate delight
amazing comfortable calm sensational relaxed peace amazing desire amazing comfortable calm sensational relaxed pe
ful desire passionate allure relaxed delight happiness peace beautiful desire passionate allure relaxed delight ha

Handcrafted chocolate

Delysia Chocolatier is an award-winning artisan chocolate company based in Austin, Texas. Delysia offers a broad assortment of gourmet chocolate products from handmade truffles to elegant chocolate invitations. We use only fine quality chocolate from sustainable sources to create something unique, something distinctly you.

As a premier artisan chocolatier, our creations are handcrafted with the care and attention you savor in every flavorful bite. Just like you, we understand the importance of being unique. Our chocolates are just that. They are exceptional. They are memorable. They are remarkable.



Each and every one of our chocolates is handmade, to order, by our award-winning chocolatier. It is this handcrafted nature of our confections that makes us distinctly different from any store-bought chocolate.

We take such pride in the painstaking lengths we endure to ensure each of our chocolates is as close to perfection as possible. For example, our truffles are handmade in the traditional Parisian style, preservative free and using only the finest ingredients. A single truffle can take anywhere from a day to a week to handcraft just for you.



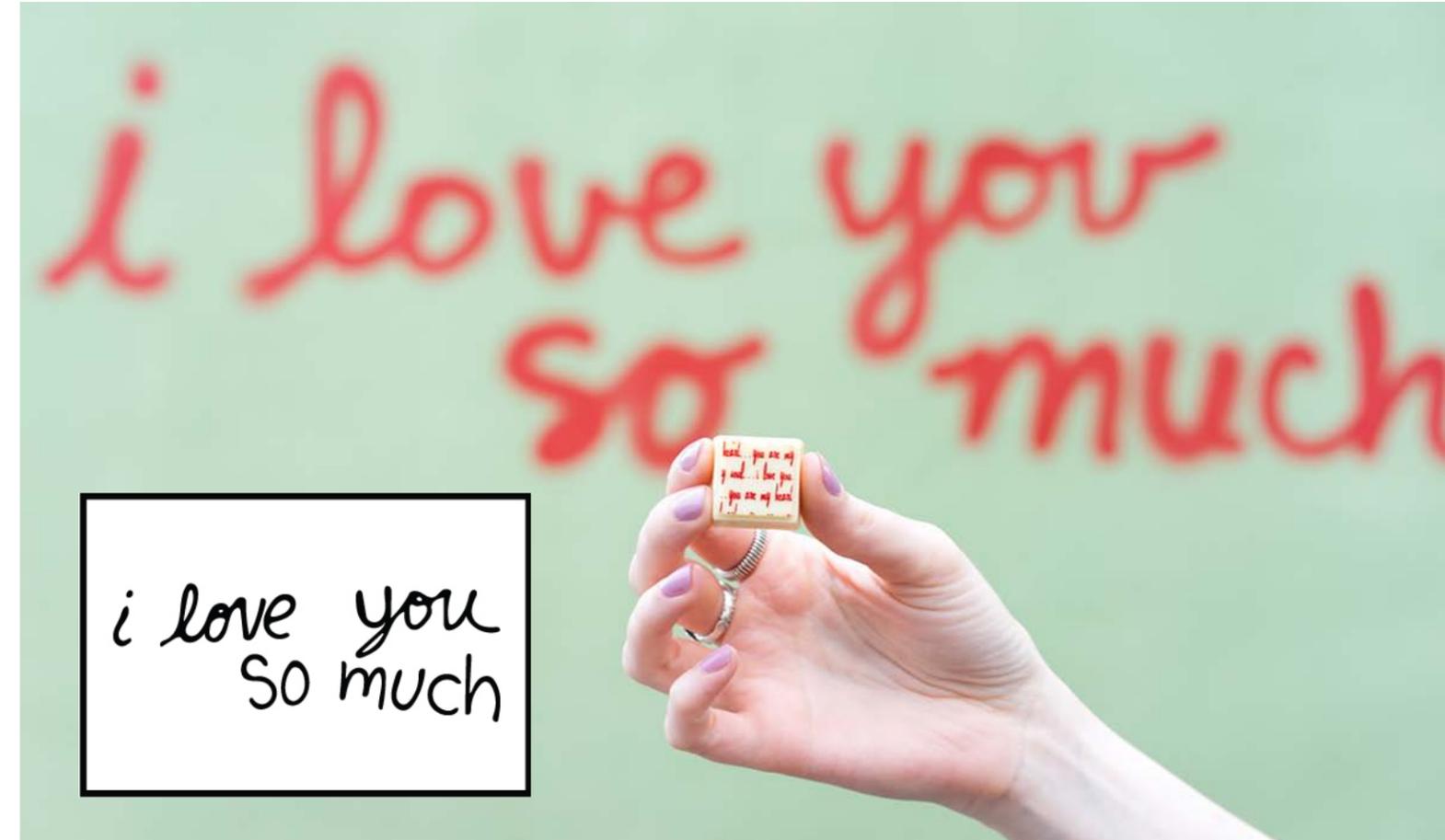
Taste of Austin



Our Austin collection is just as unique as the city itself. Inspired by local landmarks and businesses our chocolate truffle collection will take your taste buds on a one-of-a-kind tour you won't find anywhere else.

Our Flavors of Austin collection chocolate truffles includes:

- Jalapeno ranch
- Hibiscus lavender
- Jo's turbo coffee
- Homeslice pepperoni pizza
- Kerbey Lane pancakes & syrup
- Lucy's fried chicken
- Austin Eastcider Blood orange
- Hops & Grain mosiac IPA
- Curra's avocado margarita



Pictured left to right, top to bottom:
 Salt Lick BBQ collection chocolate truffles featuring truffles handcrafted with their BBQ sauces.
 Tito's Handmade Vodka collection chocolate truffles featuring Texas sipper, Red punch, and Bloody Mary chocolate truffles.
 ACL collection chocolate truffles featuring Peach cobbler, BBQ caramel, and Jalapeno tequila chocolate truffles.
 Latin collection chocolate truffles featuring Cayenne, Jalapeno, and Habanero chocolate truffles.

From the Live Music Capital of the World



From the molded chocolate guitars to the 'I love you so much' bar, these chocolates are the perfect souvenir from the 'Live Music Capital of the World'.



Pictured left: Small guitar molded chocolate, shown in dark chocolate.



Pictured above: Cricket chocolate bark; dark chocolate blended with currants, dried cranberries, pumpkin seeds, and Austin farm-raised roasted crickets.

From our award-winning Cricket chocolate bark made with locally farm-raised insects to our Pecan cayenne bark featuring local pecans, these are perfectly handcrafted culinary delights.



Pictured below (left to right, top to bottom): Ghost pepper bark
Mexican hot chocolate bark
Lavender bark
Pecan cayenne chocolate bark



Take a bite of Texas

Texas holds a special place in the heart of Delysia. Many of our creations are inspired by the flavors and local ingredients of our great state. Each bite is a love letter to our home state.

Locally sourced ingredients lend a hand in the creation of chocolates that blend the spicy, smoky, salty, and sweet flavors Texans love. We deliver the essence of the Lone Star State in this distinctly southern line of chocolates.



Pictured on this page:
Texas Hill Country collection
chocolate truffles featuring our
Bourbon pecan, Mexican mole, and
Honey chipotle truffles

Pictured on opposite page
(top to bottom, left to right):
Texas collection chocolate truffles
featuring Lavender, Prickly pear, and
Honey truffles

Guitar molded chocolate
(shown in dark chocolate)

Cowboy boot molded chocolate
(shown in dark chocolate)



Enjoy the simple things

Our pure, traditional selections demonstrate the true craftsmanship we put into every detail.

This line of products is perfect for the chocolate traditionalists, those cocoa lovers that revel in pure flavors and perfect simplicity. It is for those who understand that when chocolate is this delicious on its own, sometimes less is most certainly more.

We are proud of every ingredient selected for our confections and take pleasure in providing an indulgence to everyone no matter their taste or dietary need.

Pictured on this page:
Drinking chocolate



Pictured above:
Signature collection chocolate truffles featuring Coffee, Milk chocolate, Hazelnut, Honey, Raspberry, Caramel, Dark chocolate, Peanut butter, and Cinnamon truffles



Dietary restrictions

Here at Delysia, we strive to create chocolate for everyone. We would never want a dietary restriction or allergen to hinder your ability to indulge. Many of our chocolates are kosher and most are gluten free. For vegan and dairy free options, select from our molded chocolates or chocolate barks created with dark chocolate.

Whether you are sugar free, gluten free, dairy free, or require any other dietary restriction, we are more than happy to develop something just for you.

table peace beautiful bliss energy sensational comfortable bliss comfortable peace beautiful bliss energy sensational
t happiness energy allure passionate delight desire relaxed delight happiness energy allure passionate delight
azing comfortable calm sensational relaxed peace amazing desire amazing comfortable calm sensational relaxed pe
ul desire passionate allure relaxed delight happiness peace beautiful desire passionate allure relaxed delight ha

Embrace your inner child

Inspired by her own children, Chef Patel created chocolates reminiscent of the innocent flavors from our childhood.



Pictured above:
Childhood collection chocolate truffles
featuring S'mores, Ice cream, and Peanut
butter & jelly truffles



Pictured above: Peanut butter chocolate bark
Pictured below: S'mores chocolate bark

Revisit the carefree, warm summer days of your youth with our Ice cream chocolate truffle. Or enjoy your favorite childhood lunchtime staple, this time wrapped in a rich chocolate, with our Peanut butter & jelly truffle. Available in our Childhood collection chocolate truffles.

All the ingredients for the perfect campfire treat is blended together to create our S'mores chocolate bark – no mess, no fuss, no fire required. And it doesn't get any better than the creamy sweetness of peanut butter and milk chocolate in our Peanut butter chocolate bark.



Be a part of something unique



Pictured above:
Wine collection
chocolate truffles
featuring Merlot,
Cabernet sauvignon,
and Port truffles

At Delysia, we believe in pushing the envelope of traditional chocolate ingredients. We use chocolate as a medium to expand tastes and flavors, always handcrafting unique confections and unlikely combinations.

One of our specialties is creating chocolate using the rich and fruitful flavors of wine. A chance trip in 2008 to the Texas Hill Country introduced us to Becker Vineyards and set the foundation for Delysia Chocolatier. We are the first in Texas to use local wines to create chocolate truffles, offering a truly extraordinary experience.

Pictured below:
Latin collection chocolate truffles featuring our
Cayenne, Jalapeno, and Habanero truffles



Pictured below (left to right):
Pecan cayenne chocolate bark
Mexican hot chocolate bark
Ghost pepper bark



Pictured above:
Ghost pepper drinking chocolate

Pictured below:
Cricket chocolate bark, a blend of
dark chocolate with roasted
crickets, currants, dried
cranberries, pumpkin seeds, and
soy beans



Explore new flavors

Chef Patel derives every flavor from her heritage, environment and family. With an Italian background, Nicole's love for creating delectable food to be shared is innate, while her husband's Indian culture has made distinct and bold flavors a part of every Delysia creation.

It is such influences from around the world that make Delysia passionate about creating one-of-a-kind chocolates.

Taste unique flavors inspired by every corner of the world.



Pictured on this page:
Indian collection chocolate truffles featuring our Garam masala, Ginger, and Curry truffles

Pictured on opposite page (top to bottom)
Italian collection chocolate truffles featuring Tiramisu, Biscotti, and Amaretto truffles
Asian collection chocolate truffles featuring Wasabi, Coconut, and Five spice truffles
Indian collection chocolate truffles featuring our Garam masala, Ginger, and Curry truffles

table peace beautiful bliss energy sensational comfortable bliss comfortable peace beautiful bliss energy sensational
t happiness energy allure passionate delight desire relaxed delight happiness energy allure passionate delight
azing comfortable calm sensational relaxed peace amazing desire amazing comfortable calm sensational relaxed pe
ul desire passionate allure relaxed delight happiness peace beautiful desire passionate allure relaxed delight ha

Partner with Delysia

Your product and business are unique and exciting. Allow us to showcase their exceptionality by incorporating them into chocolate. Whether you are looking to integrate wine, spirits, herbs, spices, or another unique ingredient, the opportunities are endless.

Partnering with Delysia allows you to create chocolate that is personalized for your business. Select from our wide assortment of flavors or work with our award-winning chocolatier to develop a unique chocolate incorporating your products. In addition, the chocolates can be visually customized with personalized designs.

Products that could be developed include:

- Chocolate truffles
- Chocolate barks
- Drinking chocolates
- Caramels

Tito's Handmade Vodka chocolate truffle collection featuring our Texas sipper, Red punch, and Bloody mary truffles



We are passionate about discovering unexpected, yet perfectly paired flavors. Our partnership with Becker Vineyards made us the first in Texas to use local wines to create chocolate truffles, offering a truly extraordinary experience. Our collaboration with The Salt Lick BBQ launched a line of chocolate truffles utilizing their world famous barbecue sauce. Our award-winning dry rub bark blends The Salt Lick BBQ's dry rub – the same dry rub used on their brisket and ribs – with bittersweet chocolate, offering a sweet but spicy finish.

The Salt Lick BBQ's Dry rub chocolate bark has been awarded numerous Silver Medals from the International Chocolate Salon & Taste TV. Available exclusively through The Salt Lick BBQ.

We are honored to work with incredible ingredients and brands that are known nationwide. We would love for you to join us in incorporating your unique products in our finely handcrafted chocolates.



Branded corporate gifts

Delysia offers fully customizable products to make your event or corporate gift unforgettable.



We can put your corporate identify on our chocolate blocks and truffles for a keepsake that is as unique as it is delicious.

We'd be honored to create something special that captures the essence of your brand and gives your clients a remarkable reminder of who you are and what you do.



We offer corporate chocolate products for any budget. Options include:

- Chocolate truffles
- Dessert bar chocolate spreads
- Gift baskets
- Molded chocolate blocks
- Novelty shapes
- Branded ribbon & note



For Circuit of the Americas, the one and only Formula 1 track in the United States, we created custom branded chocolate truffles decorated with their logo and the racing flag design.



Make every occasion memorable

For your special day, we can create notable flavors, personalized designs, molded chocolate menus, and chocolate bride & groom cake crowns for something distinctly unique, something distinctly you.

We would love to help add that final touch to your special day.



Our occasions products include:

- Personalized chocolate truffle favors
- Save-the-Date molded chocolates
- Chocolate invitations
- Bride & Groom cake crowns
- Molded chocolate menus
- Monogrammed chocolate blocks
- Texas themed chocolate favors
- Chocolate dessert table
- Curate your own

table peace beautiful bliss energy sensational comfortable bliss comfortable peace beautiful bliss energy sensational
 at happiness energy allure passionate delight desire relaxed delight happiness energy allure passionate delight
 amazing comfortable calm sensational relaxed peace amazing desire amazing comfortable calm sensational relaxed pe
 ul desire passionate allure relaxed delight happiness peace beautiful desire passionate allure relaxed delight ha

Visit our Culinary Center

We invite you to visit our Culinary Center & Chocolate Boutique for a truly one of a kind experience. Here chocolate creation is combined with education and special events uniquely as never seen before. Our state-of-the-art Culinary Center is where we turn our passion into our crafted confections, as well as a community space that is designed to bring people together in new ways.



Shop

Satisfy your sweet tooth. Select from our delectable confections or curated your own assortment at our Culinary Center & Chocolate Boutique.

Taste

Join us every weekend for complimentary chocolate tastings hosted in the same space our chocolate is handcrafted by our award-winning chocolatier.

Learn

Expand your chocolate knowledge with classes hosted by our Chef Owner & Chocolatier. It is the perfect experiential gift for you or a loved one.

Experience

Try something unique for you next meeting. Host your next get-together in our Culinary Center by renting our kitchen and conference room space.

2000 Windy Terrace
Suite 2C
Austin, TX 78613

Monday - Tuesday	Closed
Wednesday - Friday	11am-5pm
Saturday	11am-6pm
Sunday	12pm-5pm



Chocolate truffles

Each truffle collection is specially-curated with hand selected flavors that complement each other, as well as the changing seasons.



Asian collection
Flavors: Five spice, Coconut, Wasabi



Berry collection
Flavors: Raspberry, Blueberry, Strawberry



Birthday collection
Flavors: Rocky road, Fruit punch, Birthday cake



Childhood collection
Flavors: Peanut butter and jelly, S'mores, Ice cream



Citrus collection
Flavors: Orange, Lemon, Lime



Classic collection
Flavors: Milk chocolate, Dark chocolate, Peanut butter



Coffee collection
Flavors: Mocha, Cappucino, Coffee



Dark collection
Flavors: Raspberry, Dark chocolate, Hazelnut



Indian collection
Flavors: Curry, Ginger, Garam masala



Italian collection
Flavors: Tiramisu, Biscotti, Amaretto



Latin collection
Flavors: Cayenne, Jalapeno, Habanero



Milk collection
Flavors: Caramel, Milk chocolate, Peanut butter



Nut collection
Flavors: Almond, Pistachio, Pecan



Original collection
Flavors: Honey, Coffee, Cinnamon



Prestige collection
Flavors: Champagne, Dark chocolate, Cigar



Purist collection
Flavors: Dark chocolate



Texas Hill Country collection
Flavors: Smoked salted bourbon pecan, Mexican mole, Honey chipotle



Texas collection
Flavors: Lavender, Prickly pear, Honey



Tito's Handmade Vodka collection
Flavors: Texas sipper, Red punch, Bloody mary



Salted collection
Flavors: Salted caramel, Sea salt, Smoked salted caramel



Signature collection
Flavors: Coffee, Milk chocolate, Hazelnut, Honey, Raspberry, Caramel, Dark chocolate, Peanut butter, Cinnamon



Spirits collection
Flavors: Scotch, Bourbon, Rum



Tea collection
Flavors: Early grey, Chai, Green tea



Wellness collection
Flavors: Green tea, Dark chocolate, Blueberry



Wine collection
Flavors: Merlot, Cabernet sauvignon, Port



Breast cancer awareness collection

This chocolate truffle collection was created to raise awareness during the month of October in honor of National Breast Cancer Awareness Month (NBCAM). Packed with antioxidants, this dark chocolate collection benefits more than just your taste buds. Each year, we select a different charity to support. Five dollars (\$5) from every box sold is donated to the charity of our choosing.

Indulging in chocolate

The process of indulging in chocolate is as much an art as it is a science. These helpful hints will offer you the most extraordinary chocolate indulging experience.

1. Make sure your chocolate is at room temperature before enjoying.
2. Take multiple bites to enjoy the chocolate. In the first bite, you are just getting a hint of the flavors. In the second bite, you are diving deeper into the creation and discovering the many amazingly rich tastes.
3. Do not chew. Let the chocolate melt in your mouth. Enjoy the lingering flavors.
4. When you are tasting several chocolates, it is best to start with a plain chocolate and then move on to flavored varieties: first with fruits, then spirits and wines, and finally spices.

Delysia Select Membership

Give the gift of chocolate year-round. Join the Delysia Chocolatier family, and receive behind the scenes news, first dibs at events, taste new creations before they hit the market, and invitations to member-only events. It's our gift to you. Welcome to the family.



New Years collection
Flavors: Champagne, Strawberry, Cigar



Sweetheart collection
Flavors: Raspberry, Dark chocolate, Champagne



Lovers collection
Flavors: Rose petal, Red velvet, Strawberry brut



St. Patricks Day collection
Flavors: Guinness, Ale, Lager



Easter collection
Flavors: Peanut butter, Coconut, Marshmallow



Mother's Day collection
Flavors: Lavender, White chocolate, Rose tea



Gentleman's collection
Flavors: Scotch, Dark chocolate, Cigar



Fourth of July collection
Flavors: BBQ sauce, Roasted corn, Watermelon



Halloween collection
Flavors: Caramel, Candy corn, Peanut butter



Autumn collection
Flavors: Apple cider, Pecan pie, Pumpkin spice



Winter collection
Flavors: Mint, Egnog, Gingerbread



Santa collection
Flavors: Hot cocoa, Candy cane, Sugar cookie

The following memberships are available exclusively through Delysia Chocolatier:

Taste package
3 month membership
February, May, November

Delight package
5 month membership
January, February, May, September, November

Indulge package
9 month membership
January - May, September - December

January
Drinking chocolates

Winter chill is in the air. Curl up by the fire with a good book, a loved one, and a cup of Delysia's specialty drinking chocolate. Which flavor? It's a surprise.

February
Award winning

Over the years, we have been fortunate to have received many awards for our chocolates. We want to share these experiences with you. Indulge in a sampling of some of our top award winning truffles flavors.

March
Specialty confections

Our specialty confections could be sticky caramels, fluffy marshmallows, or rare gianduja. Go ahead, open the box to your latest surprise and indulge. Available exclusively with our Indulge Package.

April
Secret flavors

Be amongst the first to taste our newest chocolate truffle flavors before they debut to anyone else. Available only with our Indulge Package.

May
Chocolatier's choice

This month your membership chocolate is a secret until it arrives at your door. Our chocolatier is creating something wonderful for you to indulge in. Enjoy!

September
Newest truffle flavors

We've spent the summer experimenting with new and exciting flavor combinations. Taste and provide us with feedback - you're our test market. Available exclusively in our Delight and Indulge packages.

October
It's our anniversary

Delysia Chocolatier was launched in October 2008. Help us celebrate this milestone with this limited edition truffle collection. Available exclusively with our Indulge package.

November
The holidays are upon us

It is the start of the holiday season. Let Delysia get you in the holiday spirit with our newest holiday themed molded chocolate. We can't wait to share these stocking stuffers with you.

December
Chocolate bark sampler

The perfect stocking stuffers - an assortment of holiday themed chocolate barks to arrive at your doorstep just in time to share with St. Nick.

Chocolate barks

Our succulent chocolate bark is blended with unique ingredients such as lavender, pecans, and cayenne.



Bittersweet chocolate



Coffee dark



Coffee white



Cricket



Dark chocolate



Ghost pepper



Mexican hot chocolate



Milk chocolate



Lavender



Mocha



Peanut butter



Pecan cayenne



S'mores



Eggnog



Gingerbread



Peppermint



Pistachio cranberry

Give the gift of chocolate

Curate a gift of your own with our customized gift baskets

Create your own gift baskets to include truffle collections, chocolate bark, drinking chocolate, and more.



Gift certificates

Looking for the perfect gift for a chocolate lover, but can't decide which product would be best. Let them choose. Give a Delysia Chocolatier gift card, available exclusively online and at our Chocolate Boutique.

Available in a dollar amount of your choosing, it is the perfect gift for anyone on your shopping list.

Specialty Confections

These confections extend our product selection. From rare Italian gianduja, drinking chocolates, and chocolate molded into elegant forms, there is something for everyone.



Bat



Cactus



Cowboy



Cowboy boot



Cowboy hat



Guitar

Solid molded chocolates

Our solid molded chocolates are perfectly handmade in our Culinary Center with the same high quality chocolate used to make our award-winning truffles. Select from our three signature chocolates – silky smooth milk chocolate, sweet white chocolate, or richly complex dark chocolate. Each quintessential molded chocolate comes to life with fine details and superb taste, created with the utmost care by our Chef and Chocolatier, Nicole Patel.

Each is packaged in an elegant clear see-through box, ready for gifting.





Love



Valentine's heart



Easter bunny



Turkey



Evergreen holiday trees

The perfect stocking stuffer for children and adults alike. Delight every chocolate lover on your gift list this merry season.



Mother's Day
molded block



Pumpkin



Nutcracker



Santa face



Holiday block



Skull



Cayenne



Dark chocolate



Ghost pepper



Green tea



Lavender



Milk chocolate



Peppermint



Gianduja

Gianduja is a rare Italian confection impassioned with the flavors of roasted hazelnuts and almonds blended with white, milk, and dark chocolates and layered together beautifully.

Delysia Chocolatier is proud to be the first chocolate maker in the United States to create such a distinctive indulgence. Inspired by her Italian heritage, Chef Nicole uses traditional techniques and the freshest ingredients to craft this delectable multi-layered dessert.

This confection takes more than a week to expertly handcraft. Fresh hazelnuts and almonds are finely ground by hand into a marzipan or nut paste. Each chocolate layer is made individually, and then carefully layered together. Each piece has just the right amount of nuttiness in the smoothest of chocolate – a delectable new take on a classic Italian delicacy.

Marshmallows

If you love the gooey, irresistible sweetness then you will adore our handmade marshmallows. Like our other fine confections, we have taken this childhood favorite to new heights of perfection by ensuring no artificial ingredients or preservatives find their way into these purely artisanal marshmallows.

Enjoy our marshmallow treats on their own, baked into your favorite holiday dishes, added to homemade s'mores, or paired with your favorite drinking chocolate. It's pure, soft sweetness that's impossible to resist.

Flavors include:

- Vanilla
- Champagne
- Cinnamon
- Peppermint
- Pumpkin spice



2000 Windy Terrace
Suite 2C
Austin, TX 78613

Email: sales@delysia.com
Phone: 512-413-4701

Media Inquiries: pr@delysia.com

Hours

Monday - Tuesday	Closed
Wednesday - Friday	11am - 5pm
Saturday	11am - 6pm
Sunday	12pm - 5pm

Join us for our complimentary chocolate tastings every Saturday & Sunday.

