Lean back and enjoy our exciting journey. Have a nice tasting!
How it once started...

In Autumn 2006 Louise Öbrink, Chokladhuset, was contacted by representatives from the Nobel NightCap Joint Committee, with the request to produce and submit samples of a chocolate truffle that would be served at the party after the Nobel Banquet to all guests & Nobel Prize winners.

This grand celebration is designed and organized based on a new and secret theme each year.

In 2006 they wanted to summarize and add flavor to the unique party theme into a chocolate truffle and decorate it with the Nobel Nightcap’s own sign, in chocolate!

Louise’s creative experimentation resulted in a creamy cloud-berry & mulled wine flavor that met the representatives expectations and resulted in that Chokladhuset was selected to produce and deliver more than 3500 chocolate truffles to the Nobel NightCap in December 10, 2006.

We are very proud of this honorable mission and cooperation, which we gratefully have been trusted to do every year since 2006.

Chocolate should be kept dry, dark and cool, at a temperature of 16-18°C and preferably consumed within three weeks.
2006
**Flavor: Cloudberry & Mulled Wine**
**Theme:** *Lighting technology with Swedish Christmas in focus.*

Swedish cloudberry and mulled wine adds flavor to this soft and spiced chocolate truffle, together with dark and milk chocolate. Smooth, creamy and spicy in taste. Very good with a cup of hot chocolate. Extra popular at Christmas time.

2007
**Flavor: Beer & Orange**
**Theme:** *Swedish 20’s, specializing in Charleston and beer.*

Dark rich beer was a given flavor. Together with fresh orange and chocolate the flavors lift each other. A different and unexpectedly fresh sweet tart flavor with a balanced bitterness. Very nice along with a cup of coffee.

2008
**Flavor: Elderberry & Wild Strawberries**
**Theme:** *Literary works, with a focus on William Shakespeare’s; A Midsummer Night’s Dream.*

We aim to capture the flavor of the Swedish midsummer. The flowery soft elderberry adds flavor to a dark ganache that drizzles over a cream of sweet Swedish wild strawberries. Like taking a bite of the Swedish summer!
2009
**Flavor:** Basil Ganache
**Theme:** The body and senses with focus on the unexpected and surprising.

An unexpected combination of basil and chocolate resulted in a perfect match. The flavor and aroma from the rich basil along with the chocolate makes this truffle peculiar and totally irresistible. Before you know it, the light aroma of basil fades away. Louise’s own favorite!

2010
**Flavor:** Lingonberry & Champagne with sparkling chocolate
**Theme:** Fairytales specializing in Cinderella prom, Beauty & the Beast, etc.

Lingonberries marinates in Champagne for three weeks, then are gently mixed with a cream of dark chocolate. For the right feeling of fairytales, magic and dreams that come true, we top it with “popping chocolate sparklings”. A bestseller! One of our most popular chocolates.

2011
**Flavor:** Lavender & Honey
**Theme:** French 18th century.

For a sweet perfumed 18th century taste and feeling, we flavored chocolate with fresh lavender and caramelized locally produced honey. This gives a velvet smooth, well balanced chocolate that tastes like the lavender flowers scent. Delicate!
2012
**Flavor:** Sea buckthorn berries & Chili
**Theme:** Old fashioned Circus & Burlesque mystery.
We boil the sea buckthorn berry to a fresh sweet and sour marmalade and then hide it under hot dark chili chocolate. It gives us the full flavor register of sweet, sour, bitter, and heat. Sinfully hot and delicious.

2013
**Flavor:** Tastes from all six continents
**Theme:** Around the World, with influences and tastes from all the continents
What a challenge to summarize the whole world in a single chocolate truffle. It succeeded, and it tastes divine! Flavored with: Fresh bay leaves from Europe, Lemongrass from Africa, Star anise from Asia, Vanilla from Oceania, Cachaça (rum) from South America, Maple Syrup from North America, and chocolate from both Africa and South America.

2014
**Flavor:** Forest – Spruce shoots, juniper and soft whey butter
**Theme:** Swedish Landscape.
Have you ever wondered what the scent of the forest would taste like? With flavors such as spruce, juniper and soft whey butter we aim to catch the forest scent and captured it into the feeling of taking a deep breath in a dense forest. Or perhaps like taking a bite out of the closest spruce.
2015
Flavor: Swedish Viking – Honey mead chocolate with salty apple caramel
Theme: A quest of adventure.

What adventures are more legendary than those of our Swedish Vikings? Mead, honey, apple and salt was used and consumed frequently in the Viking era. The taste reminds of a creamy & lightly salty apple caramel pie with Swedish honey mead. In other words, a true Swedish Viking chocolate!

2016
Flavor: High energy chocolate
Theme: Games through history.

When you play games, a sharp mind, focus and a high energy level are all musts. Therefore we go “all in” and let the fresh taste of lemon interact with the aromatic scent of coffee in an unbeatable chocolate combination. We raise the bet even higher by throwing in a crispy Arabica Bean. A real energy boost – An absolute winner!

Chokladhuset is one of the oldest small scale chocolate manufacturers. It was founded in 1996 by Louise Öbrink, who still runs the company.

Louise is an educated chocolatier and pastry chef with over 25 years of documented experience.

All our products are produced locally in Nynashamn in an old-fashioned way by hand from locally grown organic ingredients when possible.