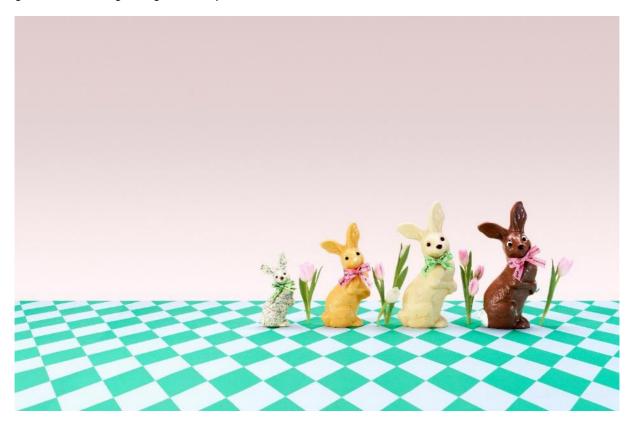


# New Easter creations from the master chocolatiers at Sprüngli

CONFISERIE SPRÜNGLI PRESENTS A NEW NICO EASTER BUNNY MADE FROM APRICOT CHOCOLATE AND MORE NEW CREATIONS FROM ITS MAGNIFICENT EASTER WONDERLAND

Zurich, February 2024 – Confiserie Sprüngli is set to showcase magnificent chocolate creations this Easter. For the first time, the iconic Nico Easter bunny will be available in apricot. Delicately creamy white chocolate with fresh and fruity apricot – from its colour through to its taste, the master chocolatier's new creation is the perfect Easter treat. The large selection of Easter bunnies crafted in the Sprüngli factory is rounded off by exquisite grand cru bunnies made using world-class, single-origin cacao beans. Sprüngli's Easter wonderland is also replete with a range of other delicacies, from the finest pralines and truffles and elegant gift baskets through to light and airy treats such as the new Colomba Grand Cru Maracaibo.



Confiserie Sprüngli's vibrant wonderland showcases its diverse Nico bunny family, including its newest member – Nico apricot. Combining deliciously creamy white chocolate with a fresh and fruity apricot flavour, the new Nico captures the essence of spring in every bite. The fruity and slightly tart apricot flavour enriches the creamy chocolate, giving the Easter bunny a truly unique taste. Master chocolatier Sprüngli is using this combination to make various other charming bunny creations in addition to the iconic Nico Easter bunnies.



# Grüngli



# NEU



# Easter bunny Nico apricot

The iconic Nico Easter bunny in apricot, the new flavour. Delicate and creamy white chocolate, refined with fresh and fruity apricot. Can be decorated with a personalised message on request.

100 g, CHF 15 200 g, CHF 19 210 g personalised, CHF 28 Available from 24 February.

# Bunny-shaped Chocolate Bar, apricot

Easter bunny made from fruity apricot chocolate refined with dried apricot sprinkles.

150 g, CHF 19 Available from 24 February.

# Mini-Bunny, apricot

Charming Easter bunny made from the finest apricot chocolate with a fruity apricot cream filling.

27 g, CHF 3.90 Also available in a Mini-Bunny Gift Set, 5 pcs., CHF 39 Available from 24 February.

## Exquisite grand cru delicacies this Easter

Sprüngli is just as dedicated to crafting creations made with fine grand cru chocolate at Easter. Single-origin fine cacao beans are used to create exceptional Easter treats boasting an intense chocolate flavour – a delight for true chocolate lovers.



# **Grand Cru Sitting Bunny**

Sitting bunny made from delicious Grand Cru chocolate, Maracaibo, 65% cacao.

> 100 g, CHF 21 Available from 24 February.



# Grand Cru Golden Easter Egg

Easter egg made from melt-in-themouth grand cru chocolate filled with grand cru truffles made from worldclass cacao beans.

> 300 g, CHF 49 640 g, CHF 89 Available from 9 March.



# **Grand Cru Bunny**

Easter bunny made from exquisite grand cru chocolate, Maracaibo, 65% cacao, lovingly decorated with white chocolate and golden Easter minieggs.

310 g, CHF 43 Available from 24 February.



# Grüngli

Nostalgic special-edition bunnies - another Easter classic from the House of Sprüngli. Made using premium Swiss chocolate, these bunnies are lovingly hand-moulded and then hand-painted by apprentice confectioners, making each one unique.





# **Mr and Mrs Bunny – special editions** Nostalgic Easter bunnies made from the finest chocolate, lovingly and individually hand-painted by Sprüngli's third-year apprentices.

400 g, CHF 139 Available from 4 March.

# Magnificent Easter gifts and cakes from Sprüngli

Alongside Easter bunnies, the Sprüngli wonderland is brimming with the finest pralines and truffles, elegant and thoughtfully assembled gift baskets, and light and airy Easter cakes.



# Métal-Boîte Easter

Enchanting Easter-themed Métal-Boîte filled with delicious pralines and truffles from the House of Sprüngli.

> CHF 46 Available from 9 March.









### Métal-Boîte Nico

A pretty tin shaped like the iconic Nico Easter bunny, filled with an assortment of delightful Easter minieggs made from melt-in-the-mouth chocolate.

> CHF 29 Available from 24 February.



### Colomba Grand Cru Maracaibo

Traditional baked treat for spring, topped with delicious crunchy almonds and sugar and filled with exquisite Grand Cru Maracaibo chocolate, Venezuela, 65% cacao.

CHF 29 Available from 24 February.



### **Easter Gift Basket**

An elegant gift basket overflowing with an exquisite selection of handmade Easter treats from the House of Sprüngli.

Gift Basket, size 1, CHF 195 Gift Basket, size 2, CHF 395

# For more information and any image requests:

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## About Sprüngli chocolate

As a pioneer of grand cru chocolate in Switzerland, Sprüngli sets out to find the finest cacao beans from the world's best growing regions. Sprüngli works with carefully selected partners in the local regions to ensure that natural resources are protected, the natural environment is respected, and that the cacao farmers work under fair conditions and for a fair price. The cacao beans used by Sprüngli come from cacao trees at selected locations in Venezuela, Ecuador, Bolivia, Cuba and Madagascar. The fruit is harvested by hand at just the right time by small-scale farmers and processed with the utmost care. The single-variety selection of original fine cacao beans, combined with the intense taste of delicate flavours, make Sprüngli grand cru chocolate a rare delicacy – pure, authentic indulgence of the highest quality.

# About our Swiss family business

A Swiss family business steeped in tradition, Sprüngli is now in its sixth generation of management, headed by Milan and Tomas Prenosil. Its products, hand-crafted in Dietikon according to the traditions of the trade, are sold in our 28 Sprüngli stores across Switzerland. These are located in and around Zurich, Aarau, Baden, Basel, Bern, St. Gallen, Winterthur, Luzern, Zug and Geneva. These are complemented by a total of four gastronomy outlets, ranging from our Café-Bar to the legendary restaurant on Paradeplatz. Outside of Switzerland, Confiserie Sprüngli has a store at Munich airport.