



chocolate
passions

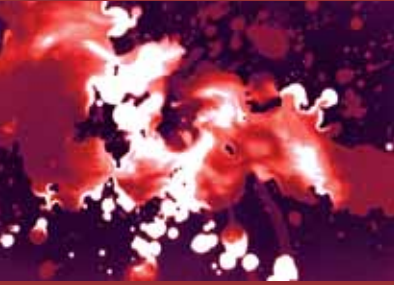
Thayataler Schokoladen-Manufaktur

Müssauer



Poppy-Seed

Our original Waldviertel poppy seeds are combined with caramel and poppy seed liquor to form a creamy symphony which is then dipped by hand in exquisite dark chocolate (contains alcohol)



Berries

Strawberries, raspberries, blueberries and red current in creamy white chocolate.

The fruity taste emphasized with lemon juice, bedded in milk chocolate.



Cabernet Sauvignon

We have coated the typical bouquet of black currents and blackberries found in Cabernet Sauvignon aged in oak barrels with exquisite dark chocolate.

The finished product is velvety and harmonious - pleasure that melts on your tongue. (contains alcohol)



Cornelian Cherry

The Cornelian Cherry known in dialect as „Dirndl“ is appreciated for its vitamin C. We have enhanced the sweet-sour taste of this fruit with caramel and bedded in exquisite dark chocolate - the perfect harmony. (contains alcohol)



Poppyseed-Plum

The typical „Waldviertel“ chocolate composition: Chopped dried plums, marinated in plum brandy, bedded in a „Waldviertel“ poppy, ganache shrouded with exquisite dark chocolate (contains alcohol)

Waldviertel Whisky

For this chocolate we use 3/3 whisky from the distillery Rogner: 3 types of grain, age at least 3 years in 3 different oak barrels. The smokey flavor of the whisky is especially enhanced through the addition of caramel in the whisky ganache (contains alcohol)



Hemp-Seed

You can easily get addicted to our unique hand drawn hemp chocolate. Hemp seeds bedded in delicately melted chocolate cream, sophisticated with hemp covered with fine, hand drawn milk chocolate (contains alcohol)



Herbal-Hazelnut

The strength of the „Waldviertel“ is found in this delicately melted herbal ganache bedded on a hazelnut basis and shrouded with hand drawn exquisite dark chocolate (contains alcohol)



Hop-Beer

The secret of this unique chocolate work of art: A premium beer with a strong emphasis on hops is united with white chocolate to produce a delicately mellow ganache, bedded on a cracknel of malted barley, shrouded in the finest delicate dark chocolate (contains alcohol)



Rye-Beer

Mild, smooth malted rye essence (composed from top-fermented malted rye beer) hidden under a crispy dark chocolate shell: Malted rye cracknel in the base couverture - these are the secrets of this extraordinary chocolate creation (contains alcohol)



Andreas Muessauer

Master baker and master confectioner,
family-owned bakery since 1697

A-3830 Waidhofen an der Thaya, Boehmgasse 19
Austria

Innovative and always looking forward to creating new product lines, pushing the edge to achieve the impossible for his costumers, those traits characterize Andreas Müssauer.

„The interesting challenge at my work is to produce traditional bakery products and confection of world-class pastry in our family-owned Waidhofen/Thaya bakery est.1697 (!) and on the other hand to introduce innovative product lines, for example our hand-scooped chocolate bars in different flavors such diverse as „Forest Berries“, „Whisky“, „Cabernet-Sauvignon“, „Poppyseed“, „Poppyseed-Plum“, „Hemp“, „Dark Beer“ and many more ... available in both milk chocolate or bittersweet chocolate icing.“

„The philosophy behind our hand-scooped chocolates: to use products and ingredients of regional provenance, no artificial flavors, no preservatives or colors added, no flavor enhancers of any kind. This is guaranteed and of particular importance to me.“

Muessauer Chocolates are a piece of art, making people happy, “happiness hormones” handily packed.

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