



“The magic is
in the product”

Bill Bernbach

Who is Svenningsen?

Founder and Chocolatier, Peter Svenningsen, started producing chocolates as a hobby more than 10 years ago when his wife was diagnosed with cancer.

Peter saw it as a challenge and started his own production of chocolates based on old family recipes from his grandmother using only nature's natural sweeteners.

Peter's wife lost the battle to cancer, but Peter's love for chocolate continued. When Peter re-married, his new wife was lactose intolerant. Once again, Peter took up the challenge, changed his production methods to use only water, something that few chocolatiers in the world do.

However in 2014, Peter was convinced to submit his chocolate to the International Chocolate Awards and won gold – world's best chocolate.

Since then, Peter made it his goal to make the world's best chocolates available to as many people around the world as possible and his artisanal chocolate has won numerous national and international awards on his way.

Peter Svenningsen constantly strives for the ultimate chocolate experience. Seeking to promote and accentuate the divine nuances of good chocolate, he is innovative and uncompromising both in his selection of ingredients and in his craftsmanship.



**S V E N N I N G S E N
T H E N O R D I C
C H O C O L A T I E R**



Filled chocolates

For many years, classic teaching was “never mix water and chocolate”. For the most, traditional french and belgium filled chocolates, ganache and pralines, were based on the use of butter and cream as a base.

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Chocolate and water

By basing my ganaches on water, I feel that I far better can focus on the cacao, the specific beans. I can work with high quality chocolate, enhancing the taste and notes in the chocolate by using water.

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No hiding

By adding emulsifiers, such as soya lechitin, cream, butter etc., it is easier to “mask” a poorer quality chocolate. Using water, this creates a challenge, with the full focus on the cacao.

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Premium Water

Taking water ganache to the next level. By putting as much emphasis on the water as on the chocolate, a whole new world opens up. Water gives the possibility of playing and experimenting with texture and composition.

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“The product
is always the hero”

Bill Bernbach