

Created by: Debra C. Argen
Confiserie Sprüngli, AG

Since 1836, [Confiserie Sprüngli, AG](http://luxuryexperience.com/) has maintained their reputation for exceptional quality and freshness of their chocolate and other products.



Whenever my travels take me to Zurich, my first stop is always to the Confiserie Sprüngli, AG shop located at Bahnhofstrasse 21. When Edward F. Nesta and I were in Zurich in October 2006, we met with Mr. Tomas Prenosil, Member of the Board, to learn more about this fascinating company. For more than 170 years, Sprüngli has continued their tradition while increasing their innovations. Sprüngli still makes 90% of their products by hand, and their products use the freshest of ingredients resulting in a richness that comes across in every delicious morsel. He told us that their goal is to "Make it good, and make it different. Sprüngli is about a "lifestyle," not to be stylish."



Sprüngli has approximately 2000 products plus special orders to tempt your sweet tooth, as well as luxury bakery items all produced in Switzerland. They make their famous Truffles, called "Truffles du jour" daily and are never more than 24 hours old. Other scrumptious treats include pralines, chocolates, and my absolute favorite, Luxemburgerli, which are mini-macarons filled with delectable butter cream with appetizing flavors of hazelnut, mocha, caramel, raspberry, lemon, and many more. Luxemburgerli are an absolute luxury in that they are highly perishable (will last for 3 three days in the refrigerator), although I readily admit that mine seldom last for more than a few hours after I purchase them.

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Two of their newer products include Cru Sauvage, made with cocoa beans from Bolivia, and their Grand Cru Chocolat Chaud. The Grand Cru Chocolat Chaud is made from a rich mixture of 70% cacao from Venezuela and Ecuador, presented as shaved chocolate in a handsome black with gold trim oval tin, to add to steaming milk for a truly luxurious hot chocolate. The advantage of the shaved chocolate is that it easily melts in the hot milk, resulting in a smooth cup of hot chocolate. Edward and I had a cup of the rich Grand Cru Chocolat Chaud with Mr. Prenosil at Confiserie Sprüngli and it was heavenly. I recently made the Chocolat Chaud at home, added a measure of liqueur, topped it with freshly whipped cream, and this was definitely an "adults only" drink.

Edward loves dark chocolate, which as he always reminds me, is because it is so healthy. He especially enjoyed sampling the Sprüngli Grand Cru Criolla de Maracaibo, Venezuela, Cacao 65%, the Sprüngli salvaje de Beni, Bolivia, Cacao 70%, and their Grand Cru Arriba, Esmeraldas, Ecuador, Cacao 72%, 72h, which was his favorite if he had to choose between the three.



For me, the Cru Sauvage Truffles de Cacao Sauvage Limitées made with Criolla de Beni, Bolivia, Cacao 68%, are extravagantly rich, and served with coffee after dinner, along with a snifter of aged spirits, add a distinctly luxurious elegant touch.

Confiserie Sprüngli, AG has 18 shops, including shops at the Zurich International Airport and train stations. In addition, they will ship to any destination in the United States within 24 hours via international courier services, and dispatch world-wide via mail order.

Until you can travel to Zurich, visit their website to enjoy Sprüngli products no matter where you live.

Confiserie Sprüngli, AG is open Monday - Friday from 7:30 am - 6:30 pm, Saturday from 8:00 am - 4:00 pm, and closed on Sunday.



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