

ABOUT US WE ARE CHOCOLATE MAKERS



1. Cocoa Farming:

We source our cocoa beans from plantations located along the historical Spice Route. Cocoa pods are harvested, and the cocoa beans removed by hand for careful fermentation and then drying - a process which can take up to 10 days. After drying, cocoa beans are gathered for shipping to us in Dubai.



Crafting great chocolate, starts by selecting the best quality cocoa beans. We gently sort our cocoa beans to remove flat, broken or damaged beans that could quickly burn and add bitter flavours to the overall batch.





3. Roasting

Gentle roasting transforms the beans, bringing out their full flavours. Cocoa beans roast at a much lower temperature than coffee, and the time spent here varies between the origins of the beans.

4. Winnowing

Our winnowing machine separates the light outer husk from the dark cocoa bean nibs inside, by breaking the beans and blowing air over them





5. Grinding

Using two circular granite stones, we grind the beans in small batches, creating smooth, liquid chocolate. After this process is complete, the chocolate is speared by conching which can take up to 72 hours

6. Resting

After conching, the deliciously smooth chocolate liquid is poured into 10kg blocks to rest and age, allowing the flavours to develop.





7. Tempering & Wrapping

The final part of the journey for our chocolate, before it is ready to be poured into moulds, is tempering. This process encourages the cocoa butter to stratify, creating a shiny chocolate that doesnt melt on your fingers.











TRUFFLE GIFT BOXES

Truffle collection inspired by treasured traditional recipes of the United Arab Emirates



Size	Allergens	Price
Box of 7	Box of 7	Dhs. 54
Box of 9	Box of 9	Dhs. 70
Box of 32	Box of 32	Dhs. 235
Box of 50	Box of 50	Dhs. 385

EMIRATI LIBRARY BOX

Our complete Emirati Collection, presented in a beautiful, high-quality presentation box, made with our signature black kraft paper, with a stamp on the lid of our mascot – the dhow.

Inspired by treasured recipes of the UAE, our Emirati collection includes some of the lesser known traditional favourites that were created by the nomadic residents of the region, at a time when the Spice Route was just starting to influence flavours.



Contents	Allergens	Price
White Chocolate Aseeda	Dairy	
45% Milk Chocolate with Loqaimat	Dairy	
52% Dark Milk Chocolate with Ragag	Dairy	Dhs. 231
62% Dark Chocolate with Halwa	Nust	
62% Dark Chocolate with Khabeesa	Nuts	

MINI BITES BOX

Inspired by treasured traditional recipes of the United Arab Emirates









Contents	Price
UAE 50 Bites Box	Dhs. 110
250pcs Bites Box	Dhs. 510

EMIRATI COOKBOOK

A compilation of traditional treasured recipes and contemporary equivalents reimagined by a new generation of Emirati Chefs



UAE POST CARD SETS

In the United Arab Emirates there is a long tradition of sailing Dhows. This heritage sport traces its origin to when dhows were used in pearl diving, fishing and transporting goods. Sailing races for traditional Dhows are held annually during the months the climate is moderate.

Images by Susann Johnston















National Day Mini Hamper

A special gift hamper to celebrate the Anniversary of the Union.



Contents	Price
Emirati Cookbook	
Bites Box of 50	Dhs. 215
UAE National Day Truffle Box of 9	

National Day Hamper

This generous hamper contains all of our decadent chocolates



Contents	Price
Emirati Cookbook	Dhs. 570
Emirati Library Box	
UAE National Day Truffle Box of 9	
UAE National Day Truffle Box of 32	

National Day Treasure Box

A customized luxurious wooden walnut box specially made for Mirzam Chocolates . It's Intricate pattern and antique finish accessories makes it an exquisite gift.



Contents	Size	Price
Emirati Cookbook		
Emirati Library Box		
UAE National Day Truffle	Box of 7	
UAE National Day Truffle	Box of 32	
Emirati Bites	Box of 50	Dhs. 2,130
	Box of 75	
	Box of 250	
Emirati Honeycomb	350g	
Sea Salt Caramels	Box of 9	