

LINDT Chocolate

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Chocolatier in Sydney, NSW The foundation for the incomparable LINDT taste comes from the careful selection, in-house processing and blending of high quality beans from the world's most renowned origins. Committed to sustainability, the dedicated Lindt & Sprüngli Farming Programs support cocoa farmers and their communities. A unique process perfected over decades, the LINDT Maîtres Chocolatiers roast the beans for optimum flavour and grind them extremely fine - essential for the remarkable melting taste of LINDT. In 1879, Rodolphe Lindt revolutionized chocolate making with 'Conching' - the intense mixing of heated liquid chocolate to create the silky smooth LINDT chocolate texture. The LINDT Maîtres Chocolatiers rigorously select and process only the most premium ingredients from world renowned growing regions. For example, to maintain the delicious roasting aroma, nuts are roasted in-house and freshly worked into the chocolate. With attention to detail, the LINDT Maîtres Chocolatiers place the finishing touches on their masterpieces, lovingly decorating and wrapping them in exquisite packaging. Driven by their passion, dedication and innovative spirit since 1845, the LINDT Maîtres Chocolatiers create the ultimate LINDT chocolate delights.

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