



COSTÈLLO

+

HELLERSTEIN

*"Fine food should command your full attention.
It is to be experienced and enjoyed by your eyes,
your hands, your sense of smell and your palate;
a complete sensory experience".*

ORI HELLERSTEIN



WELCOME TO
COSTÈLLO + HELLERSTEIN

Ori Hellerstein's appetite for perfection, skilful taste pairings and Michelin star experience is the perfect foundation for Costello + Hellerstein. Every detail has been painstakingly considered, from the texture and taste of the luxurious ingredients through to the sophisticated packaging design.

Throughout his career, Ori has tried hundreds of taste combinations from all over the world; he has used this culinary experience to create and select four exceptionally delicious truffles. A real labour of love.

"Costello + Hellerstein salted caramel truffles are the benchmark, gold standard, the tippest of tip-top, the portal to higher truffle awareness. In short, they are yummy".

MATTHEW FORT, BRITISH FOOD WRITER & CRITIC



ORI HELLERSTEIN

Ori Hellerstein's passion for food started from an early age.

As a young boy he would often be found helping out in his mother's delicatessen. As his zest for great food and exceptional service grew, Ori went on to work as a waiter in a restaurant in Jerusalem, and within a short time became their manager. His culinary love affair saw him move to London where he graduated as a chef at the renowned French cookery school, Le Cordon Bleu. Highly skilled and motivated, Ori joined Galvin at Windows, a Michelin star restaurant in London, where he worked as a pastry chef specialising in breads, cakes and petit fours.

After several years of working as a pastry chef in London, Ori settled in the Cotswolds, England, with his family. Here he set up a bakery school and started his first food business selling breads and confectionery locally. Ori is known as *The Artisan Baker* in his home town – a name taken from the title of his book, where he shares the secrets behind his recipes.

As demand for his confectionery soared, it was time for Ori to establish his own brand of hand-crafted truffles. Named after his wife, Costèllo + Hellerstein was launched.



SEA SALT CARAMEL

A thin chocolate shell, dusted with rich cocoa, cocoons a deliciously soft caramel centre. Pure indulgence with the perfect hint of sea salt.



DARK CHOCOLATE ORANGE

A rich elegant dark chocolate shell encases a smooth orange centre with a perfect balance of sweetness and tang. A sublime taste pairing.



RUBY

A dark chocolate shell, coated with coconut sugar, conceals a ruby chocolate ganache centre. This subtly tart truffle with hints of berries is truly captivating.



RASPBERRY & COCONUT

A white chocolate and coconut shell envelops a fruity raspberry centre. This perfect mix of flavours is truly irresistible - a culinary marriage made in heaven.



HAZELNUT PRALINE

A delicate chocolate shell, rolled in hazelnuts, surrounds a velvet smooth praline centre. With hazelnuts toasted to perfection, this truffle is incredibly seductive.



RHUBARB & WHITE CHOCOLATE

A chocolate shell dusted with Lucuma powder covers a delicate rhubarb and milk chocolate ganache centre. An intensely moreish truffle with hints of caramel.



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