

Lu Le Petit Chocolat Dark: Topped, Not Coated

From the teas.co.uk wiki

Lu Le Petit Chocolat Dark: Topped, Not Coated, in summary: A firm French biscuit with dark chocolate across one face rather than wrapped around it, so the biscuit and the cocoa stay distinct. Sweetness is restrained; serve it after dinner with an espresso or a strong, unsweetened tea.

Last reviewed by the teas.co.uk team in September 2026.

Coat a biscuit in [chocolate](#) and the two melt into a single taste; put the chocolate on one face and they stay separate. That one decision is the whole design of Le Petit Chocolat Dark, and turning the biscuit over changes the order of every bite.

One face, two layers you can taste

An enrobed biscuit dissolves as one composite in the mouth. A topped one keeps the dark chocolate as a distinct layer and the biscuit as another, so in every bite you can tell where one stops and the other starts. Bite it right way up and you meet the biscuit a moment before the cocoa; flip it over and the dark chocolate comes first, with the biscuit following behind.

The biscuit has to hold up its end, and it does. It is firm and snaps cleanly, more petit beurre than soft cookie in texture, and sturdy enough to hold the chocolate without bending. That is the French habit with this format: make the biscuit the point and let the chocolate finish it, where a British chocolate biscuit tends to treat the biscuit as a mere vehicle.

Why the dark version

Of the Le Petit Chocolat lines we stock, the dark one is our pick, and the case is about balance, not snobbery. Milk chocolate on a sweet biscuit piles sugar on fat with nothing pulling the other way. Dark chocolate brings bitterness, the one thing on the biscuit that pushes back against the sugar, and the reason it can stand up to an espresso without being lost.

By British standards the sweetness is restrained, the cocoa pulls it back further still, and the finish is dry and clean rather than clinging. You reach for a second one because you want it, not out of habit. That makes it the biscuit for the end of a meal: put a few on a plate with the coffee, and because they snap rather than crumble they can be passed round without crumbs all over the tablecloth.

Dunking, and what to pour

It will take a [dunk](#), briefly. Keep it to three seconds or less and keep an eye on the chocolate, not the biscuit: the layer loosens and slips well before the firm base weakens, so lift it out before the chocolate starts to move. Most of the time it is better eaten dry, with the drink doing its work alongside.

Black coffee is the first choice, and the biscuit is sturdy enough to stand beside a short espresso. With tea, make it strong and tannic, with no sugar: a strong [Earl Grey](#) or a full-bodied [Ceylon](#) holds its own against dark cocoa, where a light or very milky cup would simply be overrun.

The packs we stock

- [Lu Le Petit Chocolat Dark Chocolate Biscuits, 100g](#) (barcode 7622202370472)

What to drink with it

- [Lavazza Espresso Maestro Intenso Nespresso Compatible, 10 Capsules](#): an intense Nespresso-compatible espresso with the bitterness to meet dark cocoa.
- [Teapigs Earl Grey Strong, 15 Tea Bags 37.5g](#): a strong Earl Grey that stands up to dark chocolate without needing milk or sugar.
- [Dilmah Premium Ceylon Black, 25 Tea Bags 50g](#): a full Ceylon [black tea](#), brewed strong, for the table that wants tea after dinner.

Elsewhere in the Lu range

- [Lu Le Petit Beurre Biscuits With Butter & a Hint of Salt, 167g](#)
- [Lu Le Petit Biscotte Crunchy Cinnamon Brown Sugar Biscuits, 200g](#)
- [Lu Le Petit Chocolat Chocolate Topped Biscuits, 100g](#)
- [LU Le Petit Citron Lemon Flavoured Soft Bakes, 5 Pack 140g](#)
- [Lu Le Petit Cookie with Chunky Rich Chocolate Chips, 184g](#)

The full range is on the [Lu brand page](#).

FAQ

What is the difference between topped and coated chocolate biscuits? A coating wraps the biscuit so the two taste as one. A topping sits on one face, so biscuit and chocolate stay separate and you choose which reaches your tongue first.

Should I eat it chocolate side down? Try both. Chocolate side down puts the cocoa first; the usual way up leads with the biscuit.

How long can you dunk Le Petit Chocolat Dark? Three seconds at most. The chocolate softens and slides before the biscuit gives way.

Is Le Petit Chocolat Dark very sweet? No. It is restrained by British standards, and the dark chocolate holds the sweetness down further.

Dark or the standard Le Petit Chocolat? We lean to the dark for its bitterness, which balances the sugar. The standard chocolate-topped line is the one we would put on a breakfast plate.

Curator's note: Put these out with the coffee after Sunday lunch instead of a box of chocolates. Chocolate side down for the first bite. Lee, teas.co.uk, Tunbridge Wells.

In short: Lu Le Petit Chocolat Dark: Topped, Not Coated

Field	Detail
Brand	Lu
Packs we stock	100g
Category	Chocolate Biscuits
Dunkable	Briefly, three seconds at most
Occasion	After dinner, with coffee
Best with	Espresso or a strong Earl Grey, no sugar

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- [Tea and Biscuits](#)
- [Biscuit Dunking Physics: The Real Science](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
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