



## chocoMe is close to a dozen foreign professional awards. Another two Stars in London – Great Taste Award 2015



At the Great Taste Award 2015 international culinary contest in London chocoMe's new Raffinée (introduced in February) received professional recognition in the form of two Stars (silver medal). The Great Taste Award contest was founded in 1994 in London and it's revered as one of the most strict and prestigious gastronomic competition, where the candidates enter in different product categories.

The award-winning chocoMe product\*:

*Almonds from Avola covered in tonka bean flavoured milk chocolate and cocoa powder*



\* (Competing products can receive a 1 to 3 star rating, 3 being the best possible result)

These products were strictly evaluated by a jury of 400 professionals who spent more than a thousand hours blind-tasting food during the competition. The contest is purely about taste, without clever marketing solutions and dazzling package design: the jury receives the tasting samples without identification or foreknowledge (blind-test). Among the jury we had Michelin Star winning masterchefs, restaurant critics and food buyers from prestigious department store chains (Harrods, Fortnum & Mason, Selfridges, Harvey Nichols and Whole Food Markets).

*"chocoMe is a very young brand, we started the company merely 5 years ago, yet this is our eleventh international acknowledgement awarded for nine entries. This is the fourth international honour we receive this year after the three bronze medals at the Academy of Chocolate this Spring for our Piemonte hazelnut, Voatsiperifery wild pepper, and Tahiti sea salt and caramel chocolate Raffinée products."* - said Gábor Mészáros, chocolatier, owner of chocoMe.

We are proud to share some of the jury's comments about our creation:

*"It is very easy to eat a lot of these. The almonds have great crunch and flavour, the chocolate is good quality and delivers subtle vanilla/caramel notes too. Well conceived, well balanced, well executed product. Table 8: We agree. The almonds are delightful, though some were a touch softer than we'd like, and the balance of aromas, flavours and textures works well. We thought this a really great marriage of fine chocolate with just the right level of cacao content with the floral/vanilla notes of tonka and the gentle Avola almonds. Delightful. Table 5: We enjoyed these almonds with the tonka bean and vanilla notes. We agree with table 8 in their assessment."*

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HOW RAFFINÉE IS MADE



Detailed descriptions of the product:

*Almonds from Avola covered in tonka bean flavoured milk chocolate and cocoa powder.*

We make the freshly roasted almonds from Avola irresistible as we pair it with the tonka bean flavoured, creamy chocoMe Mariage de Grand Crus 40% milk chocolate. After bathing them in this sweet molten delicacy, they are gently rolled in cocoa powder.

*Valrhona Mariage de Grand Crus 40% milk chocolate*

The French Valrhona chocolate maker's special milk chocolate with it's 40% cocoa content is a mixture of equatorial Forastero cocoa beans, creamy milk, cane sugar and a dash of malt. Because of it's high cocoa dry content it boasts with an astounding cocoa flavour with intensive tones of almond and a hint of vanilla.

*Almonds from Avola*

The city of Avola in the southeast reach of Sicily made a mark on the map of world gastronomy with it's exceptional almonds. The annual 2600 hours of sunshine, the seaside climate and the calcium rich soil results in a specially shaped almond with a truly unique flavour. These almond pieces are bigger, flatter and softer than the everyday kind with a sand colour and a high oil content.

*Tonka bean*

The wrinkly, black, elongated tonka bean is an incredibly rich source of fragrance and flavour: it brings to mind vanilla, cinnamon, clove and almond at the same time. Because of this complexity it is able to bring out a lot of different tones when paired with different chocolates: with dark chocolate it bears a highlight of cinnamon, it makes milk chocolate more fluffy and creamy, and makes oily nuts more characteristic leaving a long lasting flavour in the mouth.



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