



2019/2020



chocoMe was established with the ultimate purpose of creating the perfect taste of chocolate.

Our primary objective is to continuously produce premium and high-end quality chocolates which meet the consumers' demands in every respect.

Perfect chocolates demand the finest ingredients: this why *chocoMe* uses only premium couverture chocolate with 100% cocoa butter content, provided by the French Valrhona, Michel Cluizel and the Cacao Barry, the world's most significant chocolate manufacturers companies, and procures its diverse topping ingredients through carefully chosen suppliers from all around the world.

We pay special attention not only to using the best-quality ingredients, but also to producing a breathtakingly unique, highly impressive appearance during the process of placing the toppings on our chocolate bases – which by now has become the distinctive "trademark" feature of *chocoMe*.

Our basic idea of striving for perfection and making no compromises can be detected in all stages of the production: from the point of obtaining the ingredients through all the steps of manufacturing to the delivery of the finished product.

Being innovative is not only a pursuit, but a necessity for us: This is how we can remain one step ahead of our competitors, and this quality also ensures the constant improvement of our product.

I truly hope you will take much delight in these fine delicacies!


Gábor Mészáros
chocolatier





When we create our chocolates in the spirit of making no compromises, we use exclusively premium quality ingredients; furthermore, to avoid the mass production process, our chocolates are handmade.

OUR COUVERTURE CHOCOLATES

CHOCOME DÉLICE 72,2% DARK CHOCOLATE

We have created our very own custom chocolate recipe in a tiny but uncompromisingly professional chocolate laboratory nearby Paris, France. After sourcing, tasting, identifying the best cocoa origins from around the world, we have fine tuned the aromatic profile for our own dark chocolate, which will create an unforgettable memory for you.

CACAO BARRY 72% DARK CHOCOLATE FROM VENEZUELA

Venezuela is a country of contrasts, a roller-coaster of snow-peaked mountains and lush jungles. This extraordinary chocolate is made with blends of the cocoa breeds Criollo and Trinitario.

The hints of black olives mix with undertones of wood in this insane combination – and all that without any signs of lecithin.

VALRHONA 66% DARK CHOCOLATE

In the Valrhona dark chocolate the flavour of cocoa mixes with hints of hazelnut and cinnamon, with a long lasting aftertaste of acid red fruits. This chocolate is used for all of our dark chocolate bars.

VALRHONA GRAND CRUS MADAGASCAR 64% DARK CHOCOLATE

A single origin, special type of chocolate with a complex taste, made from Criollo and Trinitario cocoa beans originating from along the river Sambirano on the Island of Madagascar. Next to the dominant, slightly bitter cocoa, one can taste the undertones of red bodied and citrus-like fruits, as well as peppers carrying the aromas of tropical fruits and the Earl Grey tea. With it's 64% cocoa content this makes a brilliantly balanced gastronomic experience, with a long, pleasant aftertaste. The chocolate couverture comes from one of the most prestigious French chocolate maker (Valrhona).

CACAO BARRY 70% DARK CHOCOLATE

The French Cacao Barry's dark chocolate with 70% cocoa content has a characteristically intensive cocoa flavour. The hand picked cocoa beans that serve as the base of the chocolate has a uniquely rich aroma, due to the plantation's rich soil and perfect weather conditions. The chocolate made with these beans carry light flowery and sour tones along with the strong cocoa flavour.

MICHEL CLUIZEL 60% DARK CHOCOLATE FLAVOURED WITH ARABICA COFFEE

Cocoa and coffee beans. Two separate and undoubtedly complex ingredients coming together as one in this uniquely flavoured piece of dark chocolate. The chocolate that *chocoMe* uses in this creation comes from none other than the French Michel Cluizel. They don't use aromas during the process, they combine the ingredients during conching (the mixing and pressing of finely ground, roasted cocoa beans with cocoa butter), so the hand-picked Arabica beans can enchant the silky texture of the chocolate mass.

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.



CHOCOME 41% MILK CHOCOLATE

The chocoMe 41% milk chocolate has a dominant cocoa and milk flavour, coupled with a mildly sweet taste thanks to the beans processed through controlled fermentation, mild roasting, and a slow conching process.

VALRHONA 35% MILK CHOCOLATE WITH HAZELNUT

Valrhona's unique hazelnut chocolate debuts with this *chocoMe* creation: it is the perfect harmony of hazelnut, creamy milk and chocolate of unequalled quality. We condense this chocolate mass and enrich it with the roasted, ground, exceptionally sweet and intense Harrar coffee delicacy to form the chocolate shell that encases the Piemonte hazelnut.

CHOCOME MILK CHOCOLATE WITH CARAMEL HOUSE BLEND 34%

The special blend of *chocoMe* 40% milk chocolate and an extra creamy caramel and milk chocolate mix that is one of our in-house creations. Thanks to the dominant notes of caramel this "chocolate cuvée" carries in itself the creamy softness of milk and simultaneously smokey and mellifluous aromas.

VALRHONA 32% BLONDE CHOCOLATE

After the well known dark, milk and white chocolates, the French Valrhona chocolate maker created a fourth one, and they call it blonde. With it's wheat-like hue it falls between the milk and white chocolates in colour, in taste it is closer to the later with a high note of elementary caramel. The relative obscurity of the blonde chocolate is mostly due to the difficulty of the production process: it takes a lot of skill and knowledge to caramelize the sugar involved without burning the added milk powder.

CHOCOME 34% WHITE CHOCOLATE

chocoMe White Chocolate rich in Bourbon Vanilla with a 100% cocoa butter content is made from specially selected cocoa beans.

Creamy milk is enriched with the highly distinctive flavour of luscious vanilla. The final result is a soothing harmony in the mouth.

CHOCOME NO ADDED SUGAR DARK CHOCOLATE 53,9%

Without added sugar, the basis of our new chocolate collection is a harmonically rich Belgian chocolate with a complex savour made of hand-selected cocoa beans, 100% pure cocoa-butter, bourbon vanilla and the sugar substitute maltitol. The dark chocolate boasts with a 53.9% cocoa content. The creations without sugar are available with the net weight of 50g.



GROUND COFFEE BEANS FROM ETHIOPIA

The hand picked Ethiopian Yirga coffee beans are not called 'the diamonds of coffee' by accident: they carry in them at the same time the berry fruit flavours and lemony aromas which mixed with characteristic acids literally dominate the taste buds.



FREEZE-DRIED FRUITS

Freeze-drying (or lyophilisation) is a dehydration process during which the product that needs to be dried is frozen first, then, with the surrounding pressure reduced, very slowly heat is added in order to allow the frozen water in the material to "disappear". More precisely, the ice is allowed to sublime directly from the solid phase to the gas phase, avoiding the liquid phase. No any additional, no sugar, no coloring, just the fruit itself!



PIEMONTE HAZELNUT

Hazelnuts from Piemonte, Italy are considered to be the best in the world not merely by us, but also by chefs of Michelin starred restaurants as well as the best confectioners in the world. These aromatic nuts are solely cultivated on the slopes of Mount Langhe, where the rich soil, the everlasting sunshine and the salty winds of the sea are grooming them to culinary perfection. It's creamy, velvety flavour is impossible to confuse with any other kind of hazelnuts.



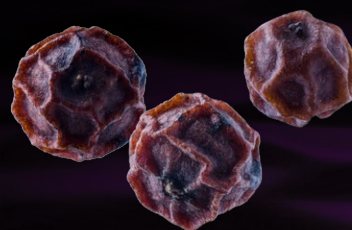
PISTACHIO FROM BRONTE

Consumers with the finest taste all know that the best pistachio of the world comes from Sicily, from a town with 20 thousand inhabitants called Bronte, located near Mount Etna. They are harvested only in every second year. The special "terroir" makes this pistachio so exquisite. At the feet of Mount Etna, pistachio is grown on hillside terraces on a soil that is quite rich in silicon, which endows the nuts with an exceptional aroma.



YUZU

This extremely popular Japanese delicacy called yuzu coming from Japan. We work with this fruit at two different fine chocolates. As a result, we get a deliciously savoury chocolates with an unparalleled balance of acidity that makes our chocolates even more appealing.



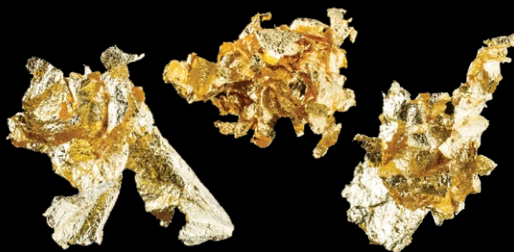
KAMPOT RED PEPPER

According to renowned chefs, the world's best pepper types include the hand-harvested pepper from Kampot (Cambodia), which was re-discovered in the early 2000s. Thanks to its well-known extremely hot flavour, it has strong fruity notes and a strong spicy finish.



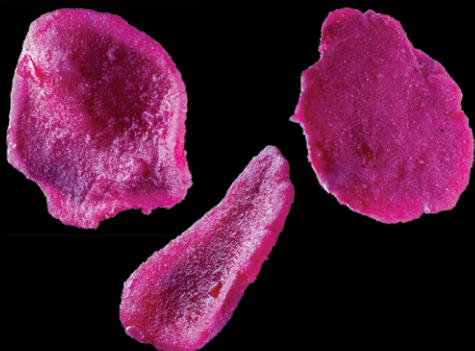
SEA SALT WITH RED WINE

No surprise that salt with red wine is a French product! This exceptional salt comes from Ile de Ré, a tiny island off the West coast of France. And Bordeaux wine is probably well known enough, it doesn't need to be introduced... Pairing up the premium products of these two regions, the result is an enthralling gastronomic delicacy.



GENUINE 23 CARAT EDIBLE GOLD CRUMBS

A company in the picturesque Florence created a new artistic form for the edible gold that can be easily used to decorate sweets, food, or even drinks. Though it won't make us immortal, or fly, but with it's beauty it can irradiate our everyday to confuse with any other kind of hazelnuts.



CANDIED ROSE PETALS

The taste of rose is exactly like its scent! It is amazing how the fragrance of rose appears as a flavour in the mouth cavity. We import this special premium product from France.



VOATSIPERIFERY WILD PEPPER FROM MADAGASCAR

A truly unique spice native to Madagascar, we buy this spice directly from a local producer. The 5-6 millimeter long, peculiar looking pepper Voatsiperifery has a name hard to pronounce and is one of the rarest of spices: the island natives harvest merely 1500 kilograms of it annually. A uniquely complex, exciting spice with woody overtones and the spiciness of citrus fruits which provides a fine counterpoint to the restrained acidity that reminds us of forest fruits. The taste of the wild pepper of Madagascar lingers in the mouth for a long time.



TONKA BEANS

The finely ground tonka bean is an incredibly rich source of fragrance and flavour: it brings to mind vanilla, cinnamon, clove and almond at the same time, and if mixed makes milk chocolate taste more fluffy and creamy.



THE MURRAY RIVER SALT

Naturally harvested salt flakes from the ancient reservoirs below the Australian Murray River. At the deep-lying site the water has a very high mineral content, which is why it has such a light taste. Also the red alga gives pink colour to the breathtaking crystals. The fragile salt flowers quickly melt on the tongue - a really easy to eat salt type.



DÉLICE

Gábor Mészáros, founder of the *chocoMe* chocolate manufactory is absolutely committed to the highest quality in all details. He has decided to create a self-developed, delicious dark chocolate recipe with such a unique flavour, that it will become the next flagship of the *chocoMe* brand.

"In order to obtain a deeper understanding of the origin of the cocoa beans and their impact on the senses, moreover to master how to produce the best quality cocoa beans, I have recently visited many cocoa plantations and have been looking for farmers in the Caribbean with a wealth of experience in this field. After visiting the plantations and tasting the cocoa beans and their chocolate mass, I created this unique dark chocolate recipe with a unique aroma profile in a small, but state of the art chocolate laboratory near Paris - I believe we succeeded at crafting each chocoMe Délice chocolate an unforgettable experience."

The cocoa beans for this one of a kind, self-developed dark chocolate originate from Peru and the Dominican Republic. The Peruvian Trinitario cocoa beans have fruity notes with pleasant acidity and slightly nutty. The Forastero beans from the Dominican Republic are fruity and gently spicy.

The unique blend of these two varieties gives you a wonderful and uncompromising experience that you can enjoy with every bite of the the chocoMe Délice dark chocolate.

The flavour of the chocolate combines a persuasive, yet non-intrusive cocoa character, with dominant tart notes, a strong red fruit undertone, and a lingering aftertaste.



CHOCOME DÉLICE CARRÉ 72,2% DARK CHOCOLATE BAR

The flavour of the chocolate combines a persuasive, yet non-intrusive cocoa character, with dominant tart notes, a strong red fruit undertone, and a lingering aftertaste.



CHOCOME DÉLICE CARRÉ 72,2% DARK CHOCOLATE BAR WITH MURRAY RIVER SALT

The Australian Murray River salt flakes shows off its crystals as a glittering decoration on the surface of the chocolate bar. Each bite is a sparkling surprise: the salt flakes slowly melt and unite in perfect harmony with the dark chocolate.



CHOCOME DÉLICE CARRÉ 72,2% DARK CHOCOLATE BAR WITH KAMPOT PEPPER

A real connoisseur chocolate this creation made with well-known pepper from Kampot. The strong fruity notes typical of red wine are in unparalleled harmony with the strong red-fruity aromas of dark chocolate.



CHOCOME DÉLICE CARRÉ 72,2% DARK CHOCOLATE BAR WITH ROASTED, CRACKED COCOA BEANS

A bar of chocolate for those who are only satisfied when they can indulge themselves with a strong, dominant cocoa flavour.



CHOCOME DÉLICE RAFFINÉ

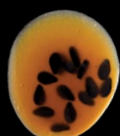
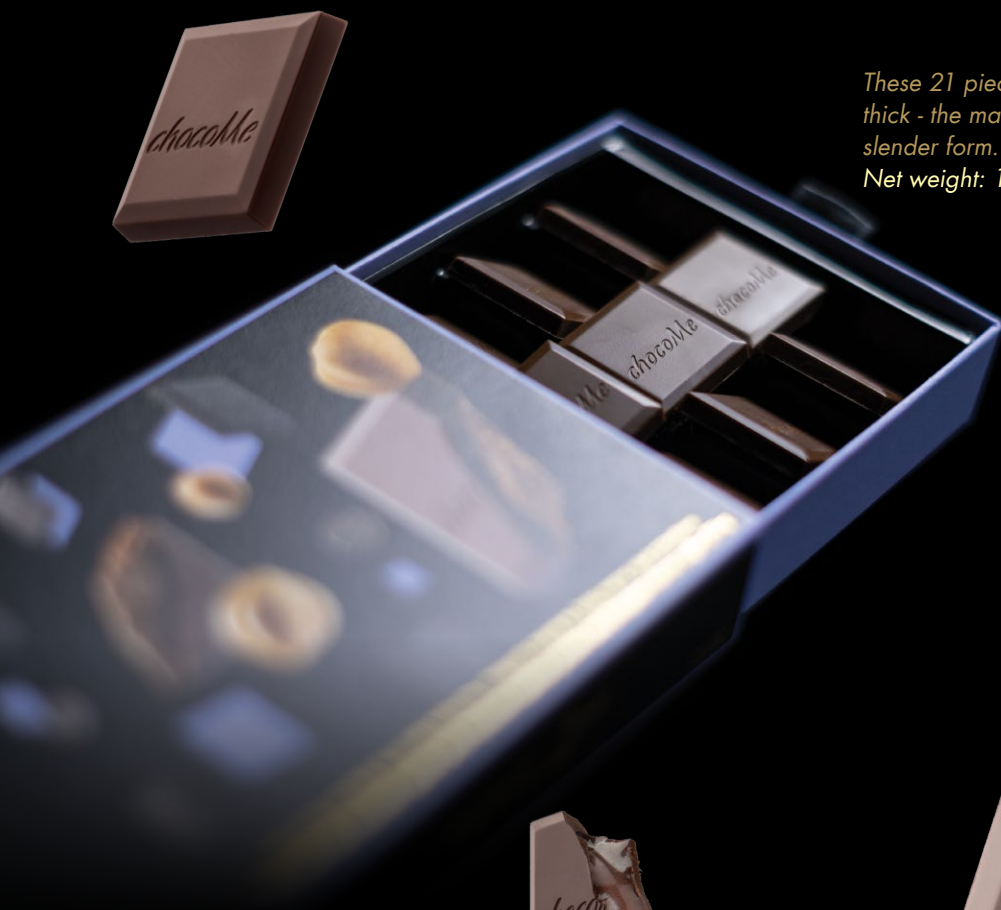
chocoMe Délice Raffiné 72,2% almonds from Avola covered in dark chocolate and cocoa powder

The dragée version of *chocoMe's* latest, proprietary dark chocolate recipe for which we use one of the world's finest quality almonds, the Fascionello almond from Avola. The finished dragées are rolled in cocoa powder from Peruvian cocoa beans hand-picked from the plantation.

PETIT 21

These 21 pieces of chocoMe squares are only 5 millimeter thick - the magical part is that we still managed to fill their slender form.

Net weight: 110g/3,88oz





BITE-SIZED DARK CHOCOLATE SQUARES WITH CARAMEL AND YUZU FILLING

This caramel filling is flavoured with the extremely popular Japanese delicacy called yuzu (Japanese citrus). As a result, we get a deliciously savoury chocolate square with an unparalleled balance of acidity that makes this chocoMe Petit 21 even more appealing.

Ref. nr.: PT21001



BITE-SIZED DARK CHOCOLATE SQUARES WITH CARAMEL AND PASSION FRUIT FILLING, WITH BLACK SESAME SEED

The tropical passion fruit is an irresistible pair to the pleasantly smooth caramel with freshly toasted black sesame seeds on the inside.

Ref. nr.: PT21002



BITE-SIZED MILK CHOCOLATE SQUARES WITH PIEMONTE HAZELNUT PRALINE AND ETHIOPEAN HARRAR COFFEE FILLING

The paste made from the hazelnuts from Piemonte - which have a protected designation of origin - could not have a purer hazelnut flavour. This filling is thoroughly mixed with roasted Ethiopian Harrar ground coffee, which is perfectly protected by the milk chocolate corpus.

Ref. nr.: PT21003



BITE-SIZED DARK CHOCOLATE SQUARES WITH RASPBERRY INFUSED FILLING

The fresh, slightly acidic raspberry puree and the freeze-dried raspberry were both among our most popular ingredients. This time we found their perfect match in a 70% French dark chocolate. The crunchy dark chocolate with an intensive cocoa flavour and the sour, yet silky raspberry puree are simultaneously in contrast and in line with each other.

Ref. nr.: PT21004



BITE-SIZED DARK CHOCOLATE SQUARES WITH MANGO INFUSED FILLING

Based on the unexpected success of the Voilé mango, I have decided to develop a mango flavoured Petit 21 chocolate as well.

Ref. nr.: PT21005

RAFFINÉE

In the case of Raffinée balls we were aiming for the ideal ratio of flavourful freeze-dried fruits, oily nuts and top quality French chocolate. Thus the pieces of fruits and nuts got just a light coating of chocolate to emphasize their natural flavours primarily but still keep the delightful accompanying taste of chocolate.





RAFFINÉE - PIEMONTE HAZELNUT

Piemonte hazelnuts grow only on the slopes of the Langhe, in Northern Italy and are considered the tastiest in the world. We have draped them in layers of velvety milk chocolate made purely from the Arriba bean and lightly infused with cinnamon, delicately balancing the succulent and creamy taste of the hazelnuts themselves.

120g/4,23oz Ref.nr.: RF103



RAFFINÉE - RASPBERRY

We have captured the incomparable summer's day flavour and sweetness of whole raspberries in a crust of the finest bourbon vanilla white chocolate. This is dusted with yet more raspberry fragments to give an intensely fruity and delicious experience.

120g/4,23oz Ref.nr.: RF106



RAFFINÉE - PECAN

We made the unity of densely swirling caramel chocolate and creamy milk chocolate more exotic, with vanilla powder and ground sea salt from the island of Tahiti. We immerse our pecans deep into this stream of chocolate then roll them into heaps of crisp milled wafer.

120g/4,23oz Ref.nr.: RF104



RAFFINÉE - ALMOND WITH TONKA BEAN

The freshly roasted almonds from Avola, Sicily are paired with tonka bean flavoured, creamy chocoMe Mariage de Grand Crus 40% milk chocolate to create an irresistible match. After bathing the almonds in this superlative milk chocolate delicacy, the almonds are rolled gently in cocoa powder.

120g/4,23oz Ref.nr.: RF107



RAFFINÉE - ALMOND WITH VOATSIPERIFERY WILD PEPPER

We tame the surging mass of dark chocolate made of cocoa beans from Madagascar (Valrhona) with hand-harvested, finely ground wild pepper also from Madagascar, then throw toasted almonds into this fiery mixture before we cover them in cocoa powder.

120g/4,23oz Ref.nr.: RF105



RAFFINÉE - BLONDE CHOCOLATE ALMOND

The thin, long almonds from Sicily are creamy and free of any sourness in aftertaste. We mix them with crispy wafer and give them a blonde chocolate bath, through which they acquire the elementary characteristic caramel notes thanks to the Guérande salt. We roll the almonds with a thin layer of wafer, to make them even more crispy.

120g/4,23oz Ref.nr.: RF108





RAFFINÉE - ALMOND WITH COFFÉ AND CARDAMOM

We take some of the finest, intensively creamy, unusually flat Sicilian almonds, and dip them in a chocolate mass flavoured with carefully roasted and ground Arabica coffee beans. When almonds are completely saturated with the exquisite coffee aroma, we roll them around in exotic cardamom and cocoa powder. 120g/4,23oz Ref.nr.:RF109



RAFFINÉE - HAZELNUT WITH COFFEE

We tuned this milk chocolate creation to perfect harmony with finely ground Harrar arabica coffee from Ethiopia and silky smooth hazelnut cream. We cast the world-famous hazelnuts from Piemonte into the embrace of this exciting chocolate mass. 120g/4,23oz Ref.nr.: RF110



RAFFINÉE - ALMOND WITH BLACKCURRANT PEPPER

The blackcurrant pepper finds culmination in dark chocolate as it covers the oval almond, giving it an irresistibly intense, fruity and a piquant flavour. 120g/4,23oz Ref.nr.: RF111



RAFFINÉE - CANTONESE MACADAMIA NUT WITH TONKA BEANS

This nut from the tropical regions of Northern Australia is held as the world's finest and healthiest, we make it's almost creamy texture crunchy with a very special caramelization process. Then we dip it in a stream of French blonde chocolate seasoned with tonka bean origins from South America, and finally roll it around in cocoa powder bath. 120g/4,23oz Ref.nr.: RF112



RAFFINÉE - FREEZE-DRIED BLACKCURRANT COATED WITH BLUEBERRY YOGURT AND WHITE CHOCOLATE

The sourness of the freeze-dried blackcurrant fits perfectly with the creamy texture of the white chocolate and blueberry yogurt mix, bursting with bourbon vanilla. 120g/4.23oz Ref.nr.: RF113



RAFFINÉE - SICILIAN ALMOND ENROBED WITH CHOCOLATE MADE OF RUBY COCOA BEANS

This exceptional Ruby chocolate stands out for its extraordinary ruby red colour and flavour thanks to the unique production process that does not include any added dyes or aromas. We emphasis its very subtle fruity notes with a pinch of freeze-dried raspberry and strawberry. 120g/4.23oz Ref.nr.: RF114



RAFFINÉE 4 - SELECTION OF MILK, WHITE AND BLOND CHOCOLATE DRAGÉE PRODUCTS WITH FRUIT AND NUTS

All the best Raffinée can offer in one exclusive selection - that's what Raffinée 4 is all about. We put together this diverse assortment of four of our most characteristic, multiple award-winning creations, reviewed by professional jury teams, for your enjoyment.

160g/5,64oz Ref.nr.:RF401



RAFFINÉE 4 - SELECTION OF MILK, WHITE, BLOND AND RUBY CHOCOLATE DRAGÉE PRODUCTS WITH FRUIT AND NUTS

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160g/5,64oz Ref.nr.:RF402



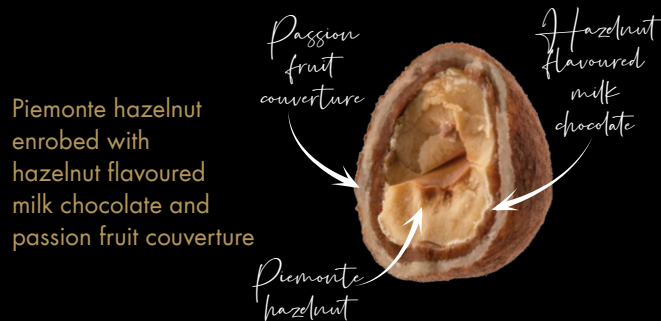
RAFFINÉE 3 - EXTRAORDINARY DRAGÉE ASSORTMENT

Sweet treats inside this tiny box are Valrhona's first range of passion fruit, yuzu and almond couvertures, created with pure fruit, cocoa butter and sugar.

135g/4.76oz Ref.nr.:RF301



Sicilian almond enrobed with almond couverture and Timur pepper from Nepal



Piemonte hazelnut enrobed with hazelnut flavoured milk chocolate and passion fruit couverture



Sicilian almond enrobed with dark chocolate and yuzu couverture

VOILÉ

At *chocoMe*, we don't limit our experiments when it comes to identifying new flavours, while we are also dedicating close attention to aesthetics. In 2010 we introduced our chocolate bars with an unconventional size and ratio, and we rolled into the year 2013 as we were introducing the Raffinée product line. In 2014 we returned to angular shapes and created the palm-sized Carré brand. 2015 brings a completely different form to the *chocoMe* selection, the curved and prismatic creations we call the VOILÉ family.



CANDIED SPANISH ORANGE PEEL COATED WITH DARK CHOCOLATE AND SPICED WITH CINNAMON AND CLOVE

The orange peel arrives from Valencia, Spain and it's handled with the utmost care to provide not just an unforgettable taste, but an enticing appearance as well. We spice the orange peels with a dash of clove and cinnamon to create an even more memorable taste sensation.

120g/4,23oz, Ref.nr.: VL101



CANDIED SPANISH LEMON PEEL COATED WITH DARK CHOCOLATE

The 70% dark chocolate with its intense cocoa flavour perfectly compliments the taste of the Spanish-grown lemon, without dominating it, providing a pleasant citrus tone and elevating the long-lasting finish.

120g/4,23oz, Ref.nr.: VL102



CANDIED GINGER COATED WITH DARK CHOCOLATE

The raw and bittersweet cocoa nuances of the Ecuadorian Arriba and African Forastero blend harmoniously with the savoury candied ginger adding a refreshing note. An unusual yet remarkably appealing flavour combination, a serious treat for any gourmand.

120g/4,23oz, Ref.nr.: VL103



CANDIED BERGAMOT PEEL COATED WITH DARK CHOCOLATE FROM VENEZUELA

Thanks to its characteristic fragrance the bergamot from Calabria is used mostly in the perfume industry, but this time we paired its peel with chocolate. The 72% cocoa content blend made from the Venezuelan Criollo and Trinitario beans creates an unforgettable harmony with this fruit. The plant has a pleasantly citrus-like, fresh, slightly flowery smell, which forms an unforgettable pair with the Venezuelan chocolate speciality.

120g/4,23oz, Ref.nr.: VL104



CANDIED PINK GRAPEFRUIT PEEL COATED WITH DARK CHOCOLATE FROM VENEZUELA

The outer layer of our rather special Voilé consists of Venezuelan dark chocolate holding the pink grapefruit in a bittersweet embrace. Due to the candying process the fruit is able to keep it's flavour harmony of being sweet, sharp and bitterish as the same time. Pink grapefruit is one of the most versatile of fruits, with a flavour that has equally sweet, sour and bitter notes. This fact is unsurprising when we look at it's heritage: it is a result of cross-breeding orange and pomelo. The pink variety is merely one hundred years old, with a more lively aroma and a less bitter taste than it's white and red cousins.

120g/4,23oz, Ref.nr.: VL105



MANGO SLICES COATED WITH DARK CHOCOLATE

Mango is one of the favourite fruits of chocoMe's chocolatier. We spent years searching for a product with the outstanding quality and finally we found it in Thailand. We carefully cut the mango slices ourselves and pair it with a 70% French dark chocolate with intensive notes of cocoa.

120g/4,23oz, Ref.nr.: VL106



SELECTION OF DARK CHOCOLATE COATED CANDIED FRUITS

All the best Voilé can offer in one exclusive selection - that's what Voilé 4 is all about. We put together this diverse assortment of four of our most characteristic, multiple award-winning creations, reviewed by professional jury teams, for your enjoyment.

160g/5,64oz Ref.nr.:VL401





ENTRÉE

chocoMe

ENTRÉE

Our primary goal is to create the world's most special tasting chocolates.

Our ideas were perfected with the help of chocolatiers, confectioners and chefs. Between our wide variety of chocolate bars there is one thing common: they are all made with the highest possible quality of ingredients.

The *chocoMe* chocolates are made from assorted cocoa beans, with the best toppings from 20 countries around the world, handmade into an unrepeatably unique gastronomic experience.

Weight of Entrée products: 110 g / 3,88 oz



FRUITY PRODUCTS

During the process of freeze-drying our various fruit toppings only the moisture content disappears, their unique flavours stay in a concentrated form as does the valuable vitamins and minerals. The fruit toppings made this way do not contain added preservatives, sugar, artificial colouring or aromas, they are "original" and can give back their natural savours all year long, even when out of their season.



PRODUCTS WITH NUTS

Chocolate + hazelnuts. Or almonds. Classics. We could still make these toppings - rich in fiber, healthy and delicious - a unique experience through thoughtful combination and using the highest quality ingredients possible: hazelnuts from Piemonte regarded as the best in the world, or the pistachio from Bronte praised by star chefs everywhere.



FLOWERY PRODUCTS

With the flowery chocolates we accomplish a gastronomic synaesthesia: we can smell the rose, the jasmine and the violet, complete with the toppings on the tongue they fill the mouth with natural, a bit sweet aromas. Fair warning: after tasting even one flowery chocolate creation we can develop a craving every time we see a bouquet.



SPICY PRODUCTS

The wide array of assorted cocoa beans that make up the base of the chocolate has a lot of distinct natural aromas that can be brought to surface with the right spices. Spicy bitterness, exotic acrimony, and tender cinnamon-like creaminess - everything depends on the use of the right spices, which we pair up with toppings of the same characteristics.



PRODUCTS WITH FRUITS AND NUTS

The fiber and protein rich oily seeds and the naturally lively freeze-dried fruits leave an intensive, lasting taste on any kind of chocolates. The softly crumbling fruits and the tenderly cracking nuts offer an unforgettable experience for your mouth.



BLONDE CHOCOLATE BARS

After dark, milk and white chocolate that everybody know and love, the French Valrhona company brought a fourth kind in 2012, that they dubbed blonde chocolate. With its straw blonde colour and position between milk and white chocolate, it bends toward the later with the addition of elementary caramel flavour. The blonde chocolate is relatively unknown due to the complexity of the production process: it's not possible to caramelize milk powder without burning it, unless one has a special set of skills.



PRODUCTS WITH EDIBLE GOLD

It doesn't affect the scent and taste of chocolate but we still cannot pass by the 23 karat gold flakes without a word. Imported straight from the Cradle of the Renaissance, we only decorate chocolate bars with this precious metal that has fitting colours.



PRODUCTS FOR WINES

Chocolate and wine - by themselves they are exciting gastronomic products, each offering hundreds of aroma components to the taste buds. What happens if we combine them? We made such chocolate creations with the help of famous sommeliers that have similar taste patterns and can be paired with their respective wines to the benefit of both. When tasting we recommend following these steps: enjoy the visual pleasure that the handmade chocolate bar provides, look at the texture, sparkle and hue of the wine. Get to know the scents of wine and chocolate and each topping. Have a sip of wine followed by a little bit of chocolate, and give them a couple of seconds to melt and mingle in your mouth, before taking the next sip.



PRODUCTS WITH EDIBLE SILVER

Shiny never been so delectable. The edible silver topping is a real rarity that can raise the value of even the most attentively made creations. Alas it doesn't have any scent or flavour, it can enchant the eyes with its pure beauty.



EXCLUSIVE PRODUCTS

As special in their look as in their flavour, our exclusive limited edition collection has festive motifs and one of a kind toppings.

PRODUCTS FOR COFFEE

Coffee and chocolate are so familiar we could call them 'cousins'. They grow along similar geographic and climatic circumstances and their processing methods are also very much alike (roasting for example). So it's no surprise they go so well together. Nowadays the so-called 'pure' products are popular, 'pure Ethiopian' or 'pure Galapagos' etc. Alas different mixes of coffee from different plantations create great experiences as well, is they are assorted toward the end of flavour harmony. With the creation of the coffee collection of *chocoMe* our purpose was to introduce the rich palette of flavour down to every shade.

CARRÉ

Palm-sized chocolate, closer to you: after the development of the spherical Raffinée we once again returned to the more angular shapes. The 110g rectangular *chocoMe* bars were inspired by nature and designed using the proportions of the golden ratio, and the Carré embodies all these in a more compact form, making the *chocoMe* experience even more accessible. Though the size differs, our goal is still the same: to merge the best hand made chocolates with the most exquisite toppings from 20 countries around the world to achieve the most extraordinary flavor configurations.

Our Carré creations weight: 50g / 1,76 oz





NO ADDED SUGAR

Sweet temptation without sugar. There are a lot of people in the world who can't or won't eat sugar, with our new product developments we'd like to introduce them the world of *chocoMe* flavours. Without added sugar, the basis of our new chocolate collection is a harmonically rich Belgian chocolate with a complex savour made of hand-selected cocoa beans, 100% pure cocoa-butter, bourbon vanilla and the sugar substitute maltit. The dark chocolate boasts with a 53.9% cocoa content.

The creations without sugar are available from March, in 5 different compositions with the net weight of 50g / 1,76 oz.



HOT CHOCOLATE

Our hot chocolate is made out of real chocolate. To provide a perfect experience, we used chocolate shavings in our product to make it dissolve more evenly in hot milk and to have a more enjoyable, soft and creamy end result.

The hot chocolate shavings provide a very smooth taste experience, since during the production the spices are mixed into the chocolate while it is still warm and melted, before it is poured into the mould and only after that we are shaving it into small chunks.

We suggest adding 25 to 40 grams of chocolate shavings to boiling or bubbling milk (200ml).

If the chocolate shavings melt while being thoroughly stirred, we end up with having a pleasing, smooth chocolate drink.



HOT CHOCOLATE FLAKES WITH CHILI

160g/5.64oz Ref.nr.: HC101



SALTED CARAMEL HOT CHOCOLATE FLAKES

160g/5.64oz Ref.nr.: HC103



HOT CHOCOLATE FLAKES WITH THREE SPICES (CINNAMON, CLOVE, NUTMEG)

160g/5.64oz Ref.nr.: HC102



FRUITÉ

Fruité - Fruit jelly selection coated with dark chocolate

A completely new product category and character in *chocoMe's* repertoire - we call it: Fruité, or fruity.

We found the name suits this product very well as these jelly creations use only fruit puree strictly without added aromas, colouring or sweeteners. Three flavour combinations based on three fruits made even more unique by building on their characteristics, created a fundamentally fresh fruit experience hidden under the crispy crust of 70% French dark chocolate coming from Cacao Barry.

PINEAPPLE - LIME - KAFFIR LIME

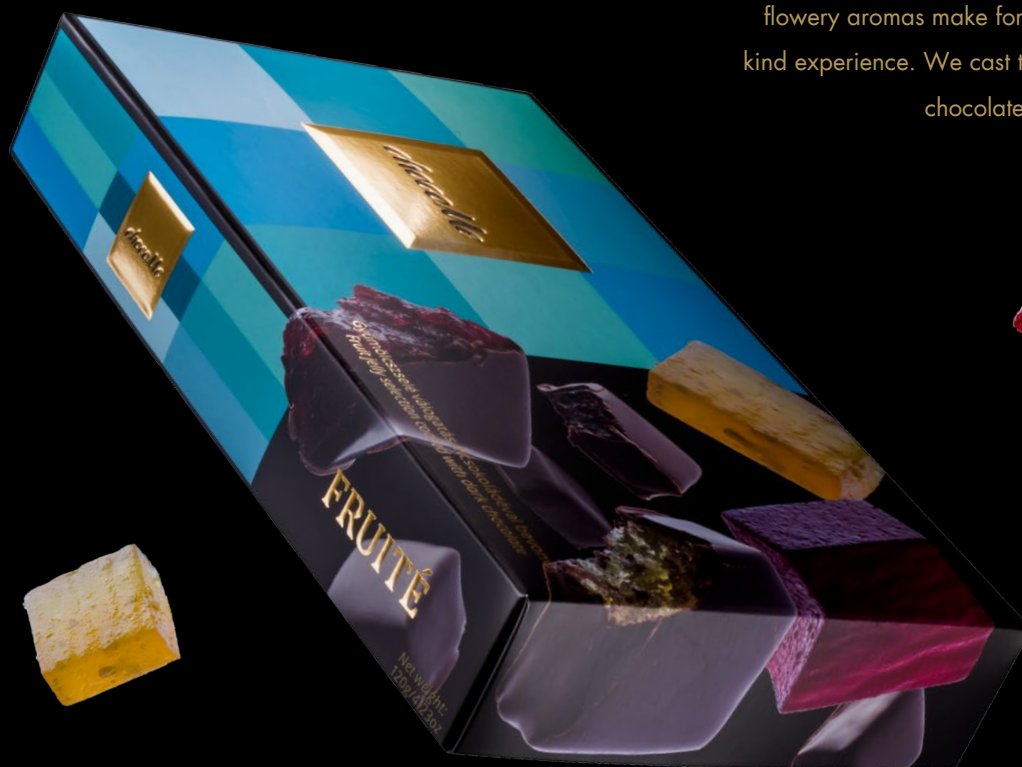
The finishing touch to the combination of the slightly sweet pineapple and the lively lime was the grated peel of the piquant and aromatic kaffir lime. The fresh, natural flavour-components of the jellied fruits are framed by a crisp cast of French dark chocolate with 70% cocoa content.

RASPBERRY - YUZU

The pairing of savoury raspberry and slightly sour yuzu (Japanese lemon) makes an incredibly unique flavour harmony. The jellied fruits rest in the rich embrace of a 70% dark chocolate made with the combination of the Ecuadorian Arriba and African Forastero blend cocoa beans.

BLACKCURRANT - BERGAMOT

The Burgundy blackcurrant (Noir de Bourgogne) comes from one exclusively selected area of cultivation. It's sour-sweet taste mixed together with the bergamot's citrusy, flowery aromas make for a truly rich, intense, one of a kind experience. We cast the jellied fruits into 70% dark chocolate for a round, balanced finish.



CHOCOME CHRISTMAS FONDANT

Assorted fine chocolate in six different flavours

white chocolate



dark chocolate



milk chocolate



Blackcurrant pulp ganache



Caribbean 66% dark chocolate ganache



Almond and hazelnut praline with crêpe dentelle



Dark and milk chocolate ganache and flavoured with almond



40% milk chocolate ganache



Almond and hazelnut praline





www.chocome.com