



We introduce the latest chocoMe Raffinée with the most elaborate flavour yet

Product development took a long time as usual, as we take great care to find and gather the most perfect ingredients. We combined the deservedly world-famous almond from Avola with the incredibly delicious 40% milk chocolate from the French Valrhona company, made only with the finest cocoa beans, and the intensive tasting tonka beans with their almost intoxicating fragrance.

chocoMe's dragee speciality, the **RAFFINÉE** counts the seventh unique creation with the almonds from Avola, Sicily covered in tonka bean flavoured chocoMe Mariage de Grand Crus 40% milk chocolate. „The Raspberry Raffinée's Silver Medal at the Great Taste Awards in London, and the Hazelnut Raffinée's Silver Medal in the International Chocolate Awards world championship confirmed that we are on the right track with this product family. Since the competitions we enjoy a lot of special attention and we would like prove even more worthy with this groundbreaking creation.” – said Gábor Mészáros, the owner and founder of chocoMe.



The new creation is special because of it's trio of ingredients: famous almond pieces from Avola, the French Valrhona chocolate maker's Mariage de Grand Crus 40% milk chocolate debuting at chocoMe, and the tonka beans with their one of a kind flavour.

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.



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. We drop the almond from Avola, Sicily into this melting pot of flavour, and after their chocolate bath we gently roll them in cocoa powder.

By the ingredients that are incredibly complex in and of themselves the almond pieces covered in tonka bean flavoured milk chocolate dragee's taste is a true delight: different "layers" and tones dominate during consumption. First the cocoa powder's rawness, then the tonka bean and milk chocolate mix breaks through, followed by the crispy almonds cavalcade, which leaves a long lasting, spicy aroma in the mouth.

