



chocoMe surprises us with Valrhona chocolate ingredients and innovative Raffinée flavours on it's 5th birthday

On a sizzling hot Summer day in 2010, the first *chocoMe* chocolate intended for sale was poured into the polycarbonate mold and hand tempered by *Gábor Mészáros*. Since then we have new products on offer under the names Raffinée, Carré, Voilé and these brands carry their own ever widening variety of flavours and combinations. Meanwhile we've been honoured with 27 awards, with 11 international Silver and Bronze medals amongst them, so it's safe to say *chocoMe* is considered one of the best chocolate manufactory in the world. The 5 year anniversary has another accomplishment attached to it, we produced our *2 millionth* creation.

„We can't be sure of what the future holds, and based on past experience we would rather not go into premonitions, we would only like to do one gesture: to give thanks to everyone for their trust, and hope that we can thank everyone again five years from now. Anyway we would like to start the new season with a couple of our latest innovations and we will deliver a couple of more surprises before Christmas.” – said Gábor Mészáros.

From now on the dark chocolate's main ingredient is Valrhona 66% dark chocolate



As *chocoMe* is selling more and more creations worldwide it is more important than ever for us not to let quantity affect the quality of our products. Based on this insight Gábor Mészáros made the bold move of switching the chocolate ingredient that serves as the foundation of our dark chocolate creations from the excellent Belgian, to the product of the even more extraordinary, prestigious, French Valrhona chocolate factory.

The unrivalled Valrhona blend chocolate lascivious with aromas raise this incredible experience to a whole new level. In this marriage of the highest quality dark chocolates, the cocoa flavour merges with intense tones of hazelnut and a dash of cinnamon, only to finish off with an acidic, red fruity aftertaste.

chocoMe's latest Raffinée flavours: blonde chocolate and Sicilian almonds with coffe and cardamom

The two new creation differ from each other as the Jin and Jang.

Sicilian almonds coated with Guérande salty blonde chocolate and crispy wafer / RF108

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



Valrhona 32% blonde chocolate

After the well-known dark, milk and white chocolates, the French Valrhona chocolate maker created a fourth one in 2012, and they call it blonde. With its 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* is the first company to use this ingredient for commercial presentation in Hungary.



Guérande salt

Thanks to unique microclimate of the Guérande settlement on the Bretagne peninsula the salt that originates from here has a much higher molecular complexity than ordinary table salt or sea salt. The locals tirelessly work now for generations to perfect and apply their delicate, century old trade of extracting the salt crystals from drops of the ocean while maintaining it's high moisture content and one of a kind taste. The Guérande salt received the French Label Rouge certification, which is the authenticated guarantee of quality from the French government in the food industry.



Sicilian almonds coated with Arabica coffee flavoured dark chocolate and cardamom / RF109

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.

chocoMe 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 handpicked Arabica beans can enchant the silky texture of the chocolate mass.



Cardamom

After saffron and vanilla this exotic, intense spice with it's camphory aroma is the third most expensive in world, and for good reason. Due to it's rich flavour ingredients it is well liked and used in coffees, marinades, liqueurs, as well as in cakes. Added to chocolate it's citrusy, a bit sour component will become dominant, but compliments perfectly the spice's own characteristically smoky, mint-like, refreshing high notes.

Further information:

chocoMe Kft.
Mészáros Gábor
marketing@chocoMe.hu
www.chocome.com