



Sensual indulgence on Valentine's Day

chocoMe wouldn't start this year without something new, as usual. In honour of Valentine's Day we expanded the Voilé family with a new product that's unique in several ways - a candied fruit peel covered in dark chocolate: the *bergamot*.

How do you imagine the ideal Valentine's Day gift? In our opinion it would be something that enchants all of the *senses*. That makes the pupils dilate. Fills the nose and the throat with excitement. Starts salivation and wakes the taste buds – said Gábor Mészáros, *chocoMe's* founding owner. If we said that the ginger Voilé is an “acquired taste for gourmands”, then this is true about our new product tenfold – added the owner.



Candied bergamot peel covered in Venezuelan dark chocolate

The new Voilé flavour is a favourite of the world of perfumes and star chefs - at *chocoMe*, we dip the *bergamot peel* in a 72% dark chocolate blend made from the noble *Venezuelan Criollo* and *Trinitario* cocoa beans. The uniquely complex flower and fruit aromas cast in a special chocolate meld make for an incredible experience.



chocoMe 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.



Candied bergamot peel

Thanks to its characteristic fragrance the bergamot from *Calabria* is used mostly in the perfume industry, but this time we paired its fruity peel with a chocolate. The plant has a pleasantly citrus-like, fresh, slightly flowery smell, which forms an unforgettable pair with the Venezuelan chocolate speciality.

Information:

chocoMe Kft.
marketing@chocome.hu
www.chocome.hu