



ORIGINAL
ARTISANAL CHOCOLATE

Press release
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World famous rendezvous of flavour ideals - *chocoMe* was a multi-award winner at the Academy of Chocolate Awards in London



chocoMe, the Hungarian company known domestically and abroad for its quality chocolates and unforgettable flavours came home yet again with flying colours from the prestigious ceremony of the Academy of Chocolate. At the world tournament - organized every spring - *five creation* of the manufactory was honoured. Four products of *chocoMe*'s iconic Raffinée brand enchanted the professional jury consisting of gastronomy experts. The ceremony was held in London on July 8th, where *chocoMe*'s founder Gábor Mészáros received the awards personally.



The award-winning Raffinée's poetry of flavour captivates the senses, but it is no different with our new product, introduced this year the latest member of the *chocoMe Voilé* family:

Candied bergamot peel covered in Venezuelan dark chocolate / *bronze*

Originally made for Valentine's day its sophisticated flavour comes mainly from the bergamot peel, a favorite of the world of perfumes and star chefs - paired with a perfect partner of a dark chocolate blend made from noble Venezuelan cocoa beans.



The mentality behind the *chocoMe* products, our quest for the perfect chocolate is in perfect harmony with the philosophy of the *Academy of Chocolate*. Gábor Mészáros, the company's manager and chocolatier - same as the members of the "knighthood" of the Academy of Chocolate in London - is very particular about the smallest details, that is why the *chocoMe* products bring a gastronomic experience for all senses, and thus make the holidays and everyday sweeter and unforgettable.

The "hit rate" was also really good at the competition, out of the seven entered *chocoMe* products, five won an award, which makes the number of international professional awards won by the brand 28.



Award-winning Raffinée products:

Almonds from Avola coated with milk chocolate and tonka beans / *silver*

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

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

Piemonte hazelnut covered in ground Harrar coffee and hazelnut flavoured milk chocolate / *bronze*

All the awarded *chocoMe* chocolates can be purchased here

ONLINE STORE

ABOUT THE ACADEMY OF CHOCOLATE

The Academy of Chocolate was established in 2005, in London with the sole purpose to serve as a forum to true quality chocolate consumption, for the products made with the best ingredients, the best plantations, and for fair commercial principles. Members of the Academy are the most renowned chocolate makers and gastronomy experts who hold the Academy of Chocolate Awards contest annually, where the best chocolate makers compare their skills.

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