



## Fourth year in a row - our galaxy grew with two more Stars in London at the Great Taste Award 2016



At the Great Taste Award 2016 international culinary contest in *London* *chocoMe's* two new Raffinée products received professional recognition. The Great Taste Award contest was founded in 1994 in *London* and it's revered as one of the most strict and prestigious gastronomic competition, where the candidates enter in different product categories.

*The award-winning chocoMe products honoured with a Star each\*:*

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



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



*\* (Competing products can receive a 1 to 3 star rating, 3 being the best possible result)*

These products were strictly evaluated by a jury of 400 professionals who spent more than a thousand hours blind-tasting food during the competition. The contest is purely about taste, without clever marketing solutions and dazzling package design: the jury receives the tasting samples without identification or foreknowledge (blind-test). Among the jury we had Michelin Star winning masterchefs, restaurant critics and food buyers from prestigious department store chains (Harrods, Fortnum & Mason, Selfridges, Harvey Nichols and Whole Food Markets).

Despite the fact the *chocoMe* brand only started 6 years ago, along with the above mentioned honours we have 30 professional international awards. Products of the Raffinée family are especially popular and sought after, thanks to in part the special ingredients we pair with careful planning and understanding, some of which is hard to find even abroad - said Gábor Mészáros, *chocoMe's* owner, chocolatier.

About the products in detail:

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

The thin, long almond pieces 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 almond pieces glistening with a thin layer of chocolate into another batch of wafers, to make them even more crispy.

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

We take some of the finest, intensively creamy but unusually flat Sicilian almonds, and dip them in a chocolate mass flavoured with carefully roasted and ground arabica coffee beans. When the almond pieces are completely saturated with the exquisite coffee aroma, we roll them around in exotic cardamom and cocoa powder.

All the awarded *chocoMe* chocolates can be purchased here

WEBSHOP

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