



We are looking forward to a colourful Autumn in terms of flavours as well!

Like in previous years *chocoMe* tries to make this chocolate season even more full of temptation and magic with its brand new creations. The internationally multi-award winning chocolate manufactory starts the autumn season with a bold new spice that popped up in the circles of high gastronomy only in recent years; a unique new selection displaying our most award winning dragées; and a fresh, exotic Voilé flavour.

Sicilian almond coated with blackcurrant pepper spiced dark chocolate

The blackcurrant pepper finds culmination in dark chocolate as it covers the oval almond, giving it an irresistibly intense, fruity and a piquant flavour.

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But what is blackcurrant pepper?

The rather misleadingly named spice is a new, French innovation of the gastro world. The basis of the spice are the freshly harvested buds of the blackcurrant plant, which go through a freeze-drying process to remove all moisture. As a next step the buds are gently ground into a powder that carries a lively, refreshing, slightly spicy, but round and fruity character all year long - as it is an otherwise seasonal delicacy.

chocoMe has a surprise for the fans of the multiple award winning Raffinée flavours in the form of a special selection.

RAFFINÉE 4

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Selection of dark, milk and white chocolate dragée products with fruits and nuts

All the best Raffinée can offer in one exclusive selection - that's what Raffinée 4 is all about. We put together this diverse assortment of four of our most characteristic, multiple award-winning creations, reviewed by a professional jury, for your enjoyment.

For the gourmands of unique, complex flavours *chocoMe* has another innovation beyond the blackcurrant pepper.

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Candied pink grapefruit peel covered in Venezuelan dark chocolate

The outside of our special Voilé flavour is crunchy Venezuelan dark chocolate holding in its firm sour-sweet grip the pink grapefruit, which is sweet, a tad acidic and sourish at the same time thanks to the crystallization process. Grapefruit is one of the most versatile of fruits, with a flavour that has equally sweet, sour and bitter notes. This fact is unsurprising when we look at its heritage: it is a result of cross-breeding orange and pomelo. The pink variety is merely a hundred years old, with a more lively aroma and a less bitter taste than its white and red cousins.

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