



ORIGINAL
ARTISAN CHOCOLATE

Press release

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Irresistible fruit flavour hidden by dark chocolate



By the courtesy of *chocoMe* this winter we can expect another intoxicating chocolate delight - the brand internationally recognized for its enchanting flavours greets the culinary season with a new product called *Fruité*. The meaning of the word is: fruity. This latest ode of chocolate deservedly received its name, as *chocoMe*'s fruit-jelly came to being using only fruit puree, without aromas, colouring or artificial flavouring. Three flavour combinations based on three fruits made even more unique by building on their characteristics, created a fundamentally fresh fruit experience hidden under the crispy crust of 70% French dark chocolate coming from Cacao Barry.

Pineapple – lime - kaffir lime

The finishing touch to the combination of the slightly sweet pineapple and the lively lime was the grated peel of the piquant and aromatic kaffir lime. The fresh, natural flavour-components of the jellied fruits are framed by a crisp cast of French dark chocolate with 70% cocoa content.

Raspberry - yuzu

The pairing of savoury raspberry and slightly sour yuzu (Japanese lemon) makes an incredibly unique flavour harmony. The jellied fruits rest in the rich embrace of a 70% dark chocolate made with the combination of the Ecuadorian Arriba and African Forastero blend cocoa beans.

Blackcurrant - bergamot

The Burgundy blackcurrant (Noir de Bourgogne) comes from one exclusively selected area of cultivation. It's sour-sweet taste mixed together with the bergamot's citrusy, flowery aromas make for a truly rich, intense, one of a kind experience. We cast the jellied fruits into 70% dark chocolate for a round, balanced finish.

The sophisticated, diverse universe of enchanting flavours became even more colourful - *chocoMe* wants to make sure that the coldest days of the year will not pass without the white-hot seduction of red and tropical fruits, or the warm embrace of dark chocolate.

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