



## Everyone has a crush on the blonde!

„The past year and a half brought never expected success for our blonde chocolate Raffinée product. We won the title of 'best white chocolate dragée made with nuts' in the autumn of 2015 at the world championship of the International Chocolate Awards, then won bronze medal at the Academy of Chocolate Awards in 2016, hosted by the Chocolate Academy of London, and finally won a bronze medal at the Great Taste Awards. This poem made of chocolate quickly found itself at the top of our best seller list, so we decided to use the very rare blonde chocolate and attempt to make more creations that people can't help but speak of only in the highest terms.” – said Gábor Mészáros, founding owner of *chocoMe*.

### The blonde chocolate

After dark, milk and white chocolate that everybody know and love, the French Valrhona company brought a fourth kind in 2002, that they dubbed blonde chocolate. With its straw blonde colour and position between milk and white chocolate, it bends toward the later with the addition of elementary caramel flavour. The blonde chocolate is relatively unknown due to the complexity of the production process: it's not possible to caramelize milk powder without burning it, unless one has a special set of skills.



### Our new Raffinée ode

*Cantonese macadamia nut coated with blonde chocolate and tonka beans (RF112)*

This nut from the tropical regions of Northern Australia is held as the world's finest and healthiest, we make it's almost creamy texture crunchy with a very special caramelization process. Then we dip it in a stream of French blonde chocolate seasoned with tonka bean origins from South America, and finally roll it around in cocoa powder bath.

### Chocolate bar creations with blonde chocolate

*(The chocolate bars are available in Entrée and Carré form (100g and 50g))*



### Maldon sea salt - black sesame seeds – Sicilian almonds (Ref.nr.: BL101)

A creation with a unique character: dominated by the duality of the roasted black sesame seeds and the Maldon sea salt, which is enhanced by the caramel notes of the blonde chocolate.

### Tonka beans - ground cocoa beans – Sicilian almonds (BL102)

The tonka bean with its rich aroma - carrying notes of cinnamon, vanilla and almond - makes a great harmony with the sourness of the cocoa beans and the slight bite of the almonds, which fill the thick fabric of blonde chocolate with piquant high notes.

### Smoked sea salt - pecans - freeze-dried caramel (BL103)

The smoked sea salt from the Irish Sea works miracles with the duo of the caramelized blonde chocolate and the freeze-dried caramel: the complex caramel flavour runs through and through softly blending with the creamy pecans.

### Ethiopian Yirga coffee –Piemonte hazelnut - freeze-dried caramel (BL104)

The citrusy, sharp Yirga coffee beans are balanced out with creamy hazelnut from Piemonte and freeze-dried caramel, so the soft embrace of the blonde chocolate gains silky smooth coffee taste rich with aromas.

### Black sea salt - pecans – cashews (BL105)

A citrusos, markáns savakkal rendelkező Yirga kávészemeket krémes Piemonte-i mogyoróval és a liofilizált karamelldarabkákkal balanszírozzuk, így a szőkecsokoládé lágy ölelésébe már egy nagyon selymes, aromákban gazdag kávéz kerül.



### Details of the new toppings found on our latest blonde chocolate creations:

#### Maldon sea salt

It comes straight from Maldon, Essex with a special texture and a fresh taste. One of the most popular seasonings in high gastronomy, with an unusual crystalline structure: Maldon salt forms thin shards.

#### Smoked sea salt

Originating from the Irish Sea, this salt is a favourite of master chefs world wide. It has a very distinct aroma due to the smoking process using oak chips.

#### Black sea salt

The colour is not the only thing that makes this black salt from Sweden special: thanks to it's ingredients it boasts with a strong, characteristic flavour, and looks stunning on the blonde chocolate bars.

#### Black sesame seeds

Lightly sweet with a nutty aroma, it has a lot more definitive character than it's lighter, everyday cousin. We put it on the chocolate bars freshly roasted.

#### Freeze-dried caramel

The tiny freeze-dried caramel flakes condense their intense characteristic flavour, which resonates magnificently with the biscuit and toffee notes of the blonde chocolate.

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