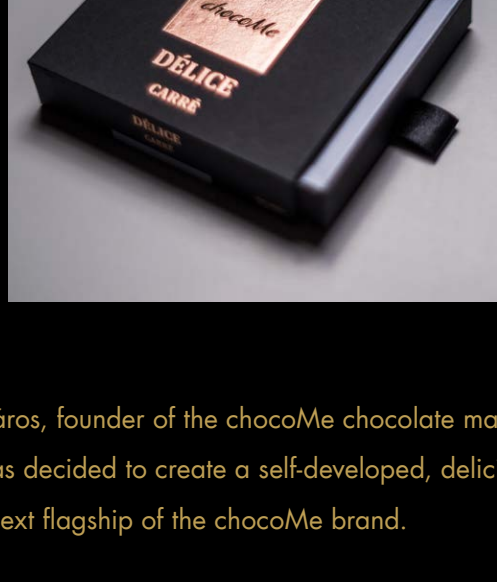
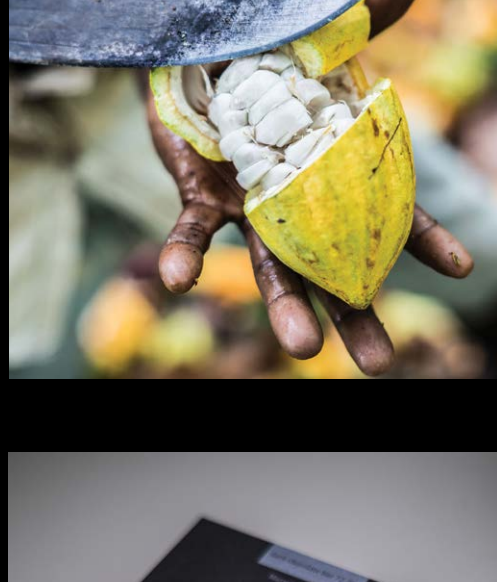


## The Adventures of the brand new chocoMe Délice chocolate from the Caribbean through Paris to Budapest



Gábor Mészáros, founder of the chocoMe chocolate manufactory is absolutely committed to the highest quality in all details. He has decided to create a self-developed, delicious dark chocolate recipe with such a unique flavour, that it will become the next flagship of the chocoMe brand.

*"In order to obtain a deeper understanding of the origin of the cocoa beans and their impact on the senses, moreover to master how to produce the best quality cocoa beans, I have recently visited many cocoa plantations and have been looking for farmers in the Caribbean with a wealth of experience in this field. After visiting the plantations and tasting the cocoa beans and their chocolate mass, I created this unique dark chocolate recipe with a unique aroma profile in a small, but state of the art chocolate laboratory near Paris - I believe we succeeded at crafting each chocoMe Délice chocolate an unforgettable experience"* - said Gábor Mészáros, about the new product family.

The cocoa beans for this one of a kind, self-developed dark chocolate originate from Peru and the Dominican Republic. The Peruvian Trinitario cocoa beans have fruity notes with pleasant acidity and slightly nutty aftertaste. The Forastero beans from the Dominican Republic are fruity and gently spicy. The unique blend of these two varieties gives you a wonderful and uncompromising experience that you can enjoy in every bite of the chocoMe Délice dark chocolate.

The flavour of the chocolate combines a persuasive, yet non-intrusive cocoa character, with dominant tart notes, a strong red fruit undertone, and a lingering aftertaste. With the new chocolate chocoMe launched a new product line, called 'Délice', meaning: delight, enjoyment.

The newest chocolate creations were presented at an exclusive event on September 6, 2017, at the Four Seasons Hotel Gresham Palace, where guests could get to experience the exciting story of the birth of chocoMe Délice through exotic lands, and then literally have a taste of adventure in the form of the special, unprecedented chocolate flavours. Success did not come as a surprise.



The innovative spirit of chocoMe will not rest between two international championships, there is always time for creativity and to come up with new chocolates creations. If its up to Gábor Mészáros, we will not remain without exciting and enchanting flavours for long, he will find new ways to make our everyday life a little sweeter.

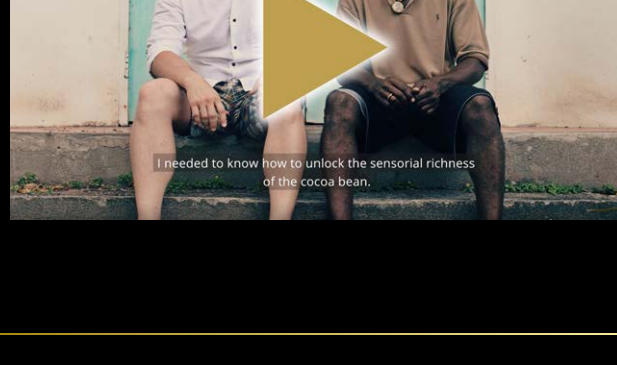
### chocoMe Délice teaser

[click on the picture to watch video](#)



### Born of chocoMe Délice

[click on the picture to watch video](#)



## The chocoMe Délice product line

### chocoMe Délice Carré

chocoMe's latest chocolate recipe development available in four different bar variants.



#### chocoMe Délice Carré 72,2% dark chocolate bar

The flavour of the chocolate combines a persuasive, yet non-intrusive cocoa character, with dominant tart notes, a strong red fruit undertone, and a lingering aftertaste.



#### chocoMe Délice Carré 72,2% dark chocolate bar with Murray River salt

The Australian Murray River salt flakes shows off its crystals as a glittering decoration on the surface of the chocolate bar. Each bite is a sparkling surprise: the salt flakes slowly melt and unite in perfect harmony with the dark chocolate.



#### chocoMe Délice Carré 72,2% dark chocolate bar with Kampot pepper

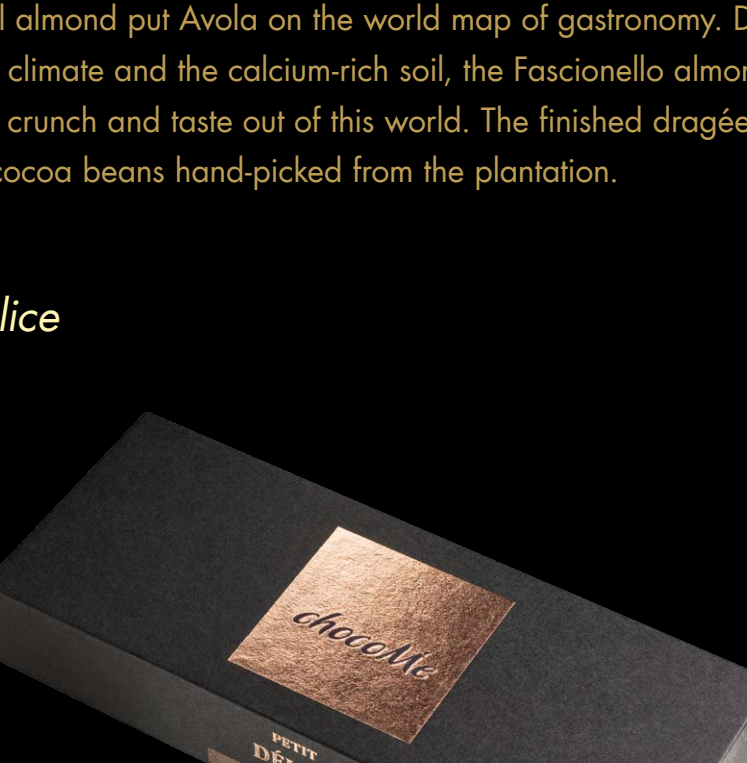
A real connoisseur chocolate this creation made with well-known pepper from Kampot. The strong fruity notes of red wine are in unparalleled harmony with the strong red-fruity aromas of dark chocolate.



#### chocoMe Délice Carré 72,2% dark chocolate bar with roasted, cracked cocoa beans

A bar of chocolate for those who are only satisfied when they can indulge themselves with a strong, dominant cocoa flavour.

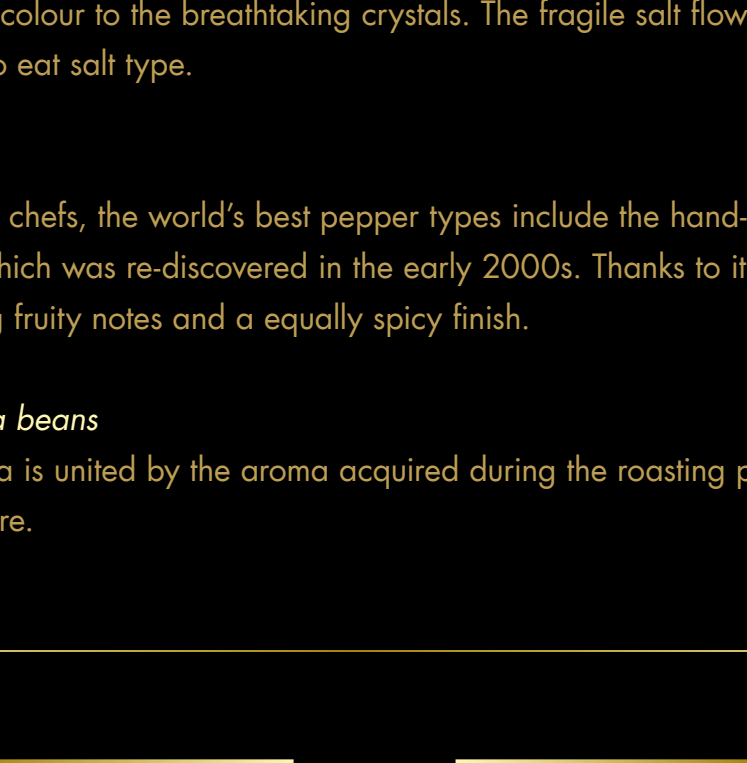
### chocoMe Délice Raffiné



#### chocoMe Délice Raffiné 72,2% almonds from Avola covered in dark chocolate and cocoa powder

The dragée version of chocoMe's latest, very own dark chocolate recipe for which we use one of the world's finest quality almonds, the Fascionello almond from Avola. Located in the southernmost part of Sicily, this sensational almond put Avola on the world map of gastronomy. Due to the 2600 hours of sunshine, the seaside climate and the calcium-rich soil, the Fascionello almonds have a distinctly flat appearance, with a crunch and taste out of this world. The finished dragées are rolled in cocoa powder from Peruvian cocoa beans hand-picked from the plantation.

### chocoMe Petit Délice



#### chocoMe Petit Délice 72,2% mini dark chocolate bars

chocoMe's latest, very own dark chocolate recipe in the shape of mini chocolate bars which can be purchased individually or in a 12 piece gift box.

#### The Murray River Salt

Naturally harvested salt flakes from the ancient reservoirs below the Australian Murray River. At the deep-lying site the water has a very high mineral content, which is why it has such a light taste. Also the red alga gives pink colour to the breathtaking crystals. The fragile salt flowers quickly melt on the tongue - a really easy to eat salt type.

#### Kampot red pepper

According to renowned chefs, the world's best pepper types include the hand-harvested pepper from Kampot (Cambodia), which was re-discovered in the early 2000s. Thanks to its well-known extremely hot flavour, it has strong fruity notes and a equally spicy finish.

#### Roasted, cracked cocoa beans

All the intensity of cocoa is united by the aroma acquired during the roasting process - a real promise of a gourmand adventure.

[chocoMe Délice webpage](#)

[chocoMe Délice media](#)

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