

## World-renowned chocoMe opens Swiss showroom; adds seven international awards to its list of accolades

In what is another milestone for world-renowned chocoMe, the chocolate manufactory has opened its first boutique in Switzerland. Located in Zollikon, one of the most exclusive Swiss towns, close to Zürich, the SchoggiBar will operate as a showroom welcoming connoisseurs and chocolate aficionados from around the world.

The Grand Opening, a significant event on the international gastronomy calendar, took place on the third weekend of October and was attended by representatives of the Hungarian Embassy to Switzerland, the Swiss Consulate and the Swiss-Hungarian Chamber of Commerce.







The new Swiss chocoMe showroom can be found at:

schoggiBar - 8702 Zollikon - Alte Landstrasse 70 – www.chocome.ch - caroline@chocome.ch

















ChocoMe also had other reasons to celebrate in October, winning no less than seven medals at the International Chocolate Awards 2017. The jury of the Eastern European finals recognised the following delicious chocolate combinations:

## Silver Medal:



Maldon seasalt, black sesame seeds, Sicilian almonds Bronze Medal:



Tonka beans, crushed cocoa beans, Sicilian almonds



Black sea salt, pecans, cashews





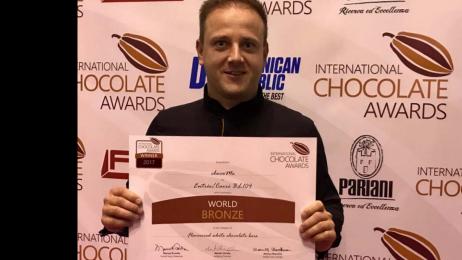


and Tonka beans

Piemonte hazelnuts The World Finals were again held at The Chocolate Show in London, and chocoMe achieved success in the White Chocolate category, with the chocoMe Entrée/Carré blonde chocolate bar flavoured

with Ethiopian Yirga coffee, freeze-dried caramel and Piemonte hazelnuts winning a Bronze Medal.

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