



ORIGINAL
ARTISAN CHOCOLATE

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Introducing the new Raffinée creation by chocoMe: A Whirlwind of Fruity Flavours in a Small Dragée

Following a mild winter and a steadily approaching spring, the cold season may have never been this colourful and lively. This has inspired chocoMe to come up with a brand new Raffinée composition that is fruitier than ever.

“The foundation for these unforgettably rich flavours is blackcurrant, picked early to retain its tanginess, and lyophilised to fully preserve its spring freshness. We set out to find a perfect match for the fruit, one that will evoke the flavour of forest fruits yet carry the trademark chocoMe traits.” – commented Mr. Gábor Mészáros, founder owner of chocoMe, and creator of the new composition.

We chose blueberry yogurt mixed with white chocolate rich in Bourbon vanilla. This ideal combination of creamy, smooth yogurt and heavenly chocolate creates a unique coating, both tangy and velvety sweet, enveloping the fruit. But that was not all: to complete the symphony of flavours, the dragées were rolled in lyophilised and finely ground blueberry yogurt.

Our new Raffinée creation is full of surprises; an irresistible seduction for cooler days, evoking the flavours of summer freshness in a delightfully delicious dessert.



Product Name: Freeze-dried blackcurrant coated in blueberry yogurt and white chocolate

Product Code: RF113 Net Weight: 120g

store

To see how our dragée products are made, visit:



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