



## chocoMe is now Officially the #1 Dragée Magician of the World - 11 Trophies for the Hungarian Chocolatier at the International Chocolate Awards

This year, the Eastern European and Mediterranean competitions of the International Chocolate Awards were organised together. chocoMe entered the prestigious international contest with both new and proven delicacies, and the world famous Hungarian chocolatier came home with a host of medals.

The manufactory received no less than eleven trophies at the Awards Ceremony held on 30 March, in Florence, with two accolades going to products that have never been awarded before. The *Candied ginger coated with dark chocolate* (of the chocoMe Voilé product line) received its first ever gold medal, while the *Bite-sized dark chocolate squares with raspberry filling*, representing the chocoMe Petit 21 product family introduced in early 2019, was awarded a silver medal.

The international jury acknowledged the excellence of seven further products with previous high recognitions. „*These chocolates were first judged and acknowledged three, four or five years ago.*” - said Gábor Mészáros, founder and owner of chocoMe. „*We believed we had to bring them back to prove that the quality represented by chocoMe continues to excel on the ever more competitive international scene.*”

The chocolatier also received two special awards that accentuated the uniqueness of its creations, unmatched throughout the world. The *Almonds coated with dark chocolate, Voatsiperifery pepper and cocoa powder* received both the „Best Recipe” award and the “CRAFT” award recognising the dedication and the attention to details that went into the creation of what is undoubtedly one of the most heavenly members of the chocoMe Raffinée dragée product line.

Beyond the official recognition, chocoMe was personally honoured at the award ceremony by Monica Meschini, renowned Italian chocolate critic and chief organiser of the event, who called Gábor Mészáros a „*Dragée Magician*” and said the award-winning Voilé product was „*the finest chocolate coated ginger in the world*”.

chocoMe continues to enjoy unbroken international success, with each accolade and recognition resulting in magical new flavours, giving ever new reasons for connoisseurs and chocolate believers to rejoice.

## Award-winning chocoMe products:

### Gold Medal:



*chocoMe Raffinée - RF107*  
*Almonds from Avola coated with milk chocolate and tonka beans*



*chocoMe Raffinée - RF105*  
*Almonds coated with dark chocolate, Voatsiperifery pepper and cocoa powder*



*chocoMe Voilé - V1103*  
*Candied ginger coated with dark chocolate*

### Silver Medal:



*chocoMe Raffinée - RF106*  
*Freeze-dried raspberry coated with white chocolate*



*chocoMe Raffinée - RF108*  
*Sicilian almonds coated with Guérande salty blonde chocolate and crispy wafer*



*chocoMe Raffinée - RF103*  
*Piemonte hazelnut coated with cinnamon flavoured milk chocolate*



*chocoMe Raffinée - RF109*  
*Sicilian almonds coated with Arabica coffee flavoured dark chocolate and cardamom*



*chocoMe Petit 21*  
*Bite-sized dark chocolate squares with raspberry filling*

### Bronze Medal:



*chocoMe Raffinée - RF104*  
*Pecans covered in milk chocolate mixed with caramel and salted vanilla powder from Tahiti*

### Best Recipe and CRAFT Award:



*chocoMe Raffinée - RF105*  
*Almonds coated with dark chocolate, Voatsiperifery pepper and cocoa powder*

The entire range of award winning chocoMe chocolate products is available for overview and purchase at:

<http://store.chocome.hu/szakmai/index.php>

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