



Autumn chocolate enchantment in seven flavours – *chocoMe* greets the new season with magical new products

chocoMe - the chocolate manufactory with a record breaking number of international awards - is launching magical new compositions to pamper fans of sophisticated taste and those with a sweet tooth. These are the seven enchanting specialties spicing up the autumn:

chocoMe Raffinée 3 - exclusive dragée selection

Valrhona's sweet little treats are hiding in these boxes. The body of the fruity and the almond couverture are shaped by the silky cocoa butter, the fresh flavour of the fruits and sugar to create the most seductive offer of the season. Created from only three classical ingredients, this is a product no other chocolate manufacturer has ever attempted. This dreamy dessert is also 100% vegan, and to make it completely unique, we have designed a special packaging around it. The three different flavours each have their own separate compartment within the sophisticated box that customers have come to expect from *chocoMe*.

This is how *Mészáros Gábor*, mastermind and owner of *chocoMe* describes the new creations.



Sicilian almond enrobed with almond couverture and coated with Nepalese timur pepper

"The crisp texture of the Tuono almonds from Sicily is counterbalanced by the softness of the almond couverture, in turn, these are contrasted by the sparkling grapefruit notes of the Timur pepper from Nepal - the tingling freshness makes it memorable."

Piemonte hazelnut enrobed with hazelnut-flavoured milk chocolate and passion fruit couverture

"The freshly roasted hazelnuts from Piemonte is covered with a double crust: first, we enrobed it with a mix of hazelnut paste and milk chocolate and then we enrobed it with a layer of couverture made from exotic passion fruit, which pairs a pleasant sourness with the nutty flavour."

Sicilian almond enrobed with dark chocolate and yuzu couverture

"The flat, crunchy Sicilian Tuono almonds are enrobed with a double crust. First is a layer of origin dark chocolate from Madagascar then comes a perfumey, exuberantly fresh yuzu couverture."



chocoMe Petit 21 - Bite-sized dark chocolate squares with mango filling

"What makes these 21 chocolate squares, each shaped like the chocoMe logo, truly special is that, even though they are only 5mm thick, they are filled. A brand new product range for 2018, the Petite 21 family is now extended with a mango variant. Frozen Alphonso mango puree combines with lyophilized mango to bring the full flavour of this tropical fruit into the dark chocolate shell."



chocoMe Hot chocolate

"Our hot chocolate is prepared with real chocolate for you. For the best experience, we manufactured chocolate shavings in order to melt evenly and fast to get a smooth taste."

Hot chocolate flavours:

- 1.) Hot chocolate with chili
- 2.) Hot chocolate with three spices (cinnamon, nutmeg, clove)
- 3.) Salted caramel hot chocolate

"The hot chocolate shreds ensure a fully homogenous flavour because spices are added to chocolate in its warm, melted form. It is then molded, cooled and finally shredded into small pieces. I suggest mixing 25-30 g of chocolate shreds into 200 ml of boiling or frothed milk. Stir well, and once the shreds have completely melted, you will be rewarded with a wonderfully smooth chocolate drink." - says the head of the world famous Hungarian manufactory.

Following a scorching hot summer, this autumn also promises enchanting adventures and seductive encounters. New *chocoMe* delicacies are born out of our dedication to chocolate connoisseurs and our unending passion for irresistible flavours, resulting in unexpected new chocolate dreams.

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