



ORIGINAL  
ARTISAN CHOCOLATE

Press Release  
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## The Hungarian Chocolate Manufactory chocoMe has Captured Three International Accolades at the World Final of the International Chocolate Award

*chocoMe*, world-renowned for its chocolate specialties, has returned from the World Final of the International Chocolate Awards with a plethora of medals: one gold and one bronze, as well as one special awards.



Two different taste variations of the exquisite chocoMe **Raffinée 3** dragée selection achieved great success at the competition, one of them also receiving special recognition. The Sicilian almonds coated in dark chocolate and yuzu couverture received double recognition, thanks in no small part to the dark chocolate from Madagascar. The explosive freshness and fragrance of yuzu, an exotic citrus plant, makes this recipe a memorable experience.

This chocolate won a special recognition for the exceptional quality of its ingredients.



Another heavenly combination of chocoMe Raffinée 3 – Piemonte hazelnuts coated in hazelnut flavoured milk chocolate and passion fruit couverture – was awarded a bronze medal at the World Final.



*chocoMe* and owner Mr. Gábor Mészáros has once again proven worthy of the title “Dragée Magician” bestowed on him in 2019 by Monica Meschini, chief organiser of the International Chocolate Awards. In fact, chocoMe continues to believe that seductively sumptuous chocolate still has the power to turn every day into a celebration, even in these less-than-regular times.

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

<https://chocome.hu/products/awards>

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