



Truffle and Sicilian pistachio – once again, chocoMe is flavouring the Autumn with new chocolate specialities

Having won the most prestigious gastronomy awards around the world, chocolate manufactory chocoMe is yet again offering an irresistible assortment of new products to fans of gourmet pleasures in the autumn season. A perfect harmony of extraordinary flavours and seasonings is born as the perfectionism of chocoMe owner Gábor Mészáros, always dedicated to the highest possible quality, combines with the finest raw materials to be found far and wide. Beyond offering an array of exceptional combinations of flavours, he has also created a range of products with no added sugar for those who prefer to enjoy chocolate in its purest form.



chocoMe Raffinée - Aestivum truffle coated Valencia almond with milk chocolate 53%

Authentic exquisiteness, deep truffle flavour that forms a perfect combination with Valencia almond and exceptionally high cocoa content milk chocolate made Brazilian cocoa from Bahia region.

In this Raffinée box we can enjoy the meeting of two very special ingredients.

The blanched Valencian almond is one of the most cherished types of almonds - due to its perfectly crunchy texture and its characteristic taste. These roasted almonds are enrobed in truffles. The Aestivum truffle we use is a true gastronomic exclusivity, which is mostly used for seasoning. Due to its extraordinary aromatics, moderation is important, but if used in the right amount, fantastic flavour combinations can be created.



The almonds are enrobed in Valrhona's milk chocolate, about which we can also – and should – sing odes. Thanks to the combination of Brazilian cacao, French milk and Madagascan vanilla, this chocolate is a cross-continental experience: it has a slightly bitter, strong cocoa flavour, paired with a sweet and smooth milkiness. This cavalcade of flavours brings us the exotic experiences of the Brazilian rainforests.

chocoMe CARRÉ Pistachio gianduja

Our pistachio gianduja is a combination of roasted 100% pistachio paste from the island of Sicily and a 64% dark chocolate made from Madagascar cocoa beans. The pistachio paste is heated to 50 degrees and thoroughly mixed with the dark chocolate, to form a perfect emulsion, and to create the pistachio gianduja.



Valrhona's Manjari dark chocolate

is made exclusively from a rare Madagascan cocoa bean, which has a fresh, sour, strongly scented, red fruit flavour. This dark chocolate is a real journey in itself - to Madagascar, which is also known as the „perfume island“ - where these wonderful cacao trees, delicious fruits and amazing spices grow.



However, we do not stop there, because the Sicilian pistachio mixed with this chocolate is one of the finest varieties in the world. Smaller, sweeter and richer than the traditional pistachio, this seed is harvested on the east coast, and it is also referred to as the „green gold of Sicily“. This pistachio is instantly recognizable by its bright colour. We can find sweet, salty and earthy notes in its taste, as this type retains more oil than its traditional counterparts due to its extremely dry environment.



chocoMe Petit 9 - Bite-sized milk chocolate squares with Piemonte hazelnut praline and Ethiopian Harrar coffee filling

The paste made from the hazelnuts from Piemonte - which have a protected designation of origin - could not have a purer hazelnut flavour. This filling is thoroughly mixed with roasted Ethiopian Harrar ground coffee, which is perfectly protected by the milk chocolate corpus.



chocoMe Petit 9 - Bite-sized dark chocolate squares with mango infused filling

We united the tropical mango flavour with frozen Alphonso mango fruit puree and freeze-dried mango and smuggled them in dark chocolate.



Chocolate bars made for wine

With the involvement of a sommelier, our chocolate bars specially made for wines are now available in 50gram size (Carré).

Plain no added sugar chocolate bar

Our no added sugar chocolate bar will be available without any toppings as well.



Starting from 4th September, as this long, hot summer gives way to a cooler season, lovers of chocolate are once again rewarded with an exclusive culinary experience. Indeed, the relentless creativity of chocoMe seems to know no bounds.

The latest developments from chocoMe are available at the link below:

<https://chocomme.hu/products/ujdonsagok>

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