



A Major International Breakthrough for chocoMe Atelier: Hungarian Bean-to-Bar Chocolates Soar to Global Recognition at the Prestigious International Chocolate Awards

chocoMe Atelier's bean-to-bar collection has earned four silver and three bronze medals at the European round of the International Chocolate Awards, widely regarded as the most prestigious competition in the world of craft chocolate. With this recognition, the Hungarian chocoMe Atelier has not only captured the attention of European gastronomic excellence cuisine, but has clearly entered the ranks of the world's most acclaimed bean-to-bar chocolate makers.



What makes these awards particularly significant is that the Atelier collection was launched less than a year ago—and has already sparked major professional acclaim. The world of bean-to-bar chocolate represents the most refined and complex segment of chocolate making, where the entire process—starting from the careful selection of cocoa beans to the creation of the final bar—remains fully in the hands of the chocolate maker.

For chocoMe Atelier, this success marks the beginning of a new chapter. It is the result of years of dedicated learning, international experience, and significant investment in technology. Today, this passion and precision is not only recognized by our customers but now also validated by an international jury of experts. Every bite of the awarded chocolates reflects the exceptional quality of the ingredients, meticulous craftsmanship, and the maker's passion.

A key figure on this journey has been world-renowned chocolate expert Chloé Doutre-Roussel, whose personal mentorship and private training sessions in Venezuela played a crucial role in shaping chocoMe's bean-to-bar expertise. Without her guidance and professional wisdom, reaching this level of excellence would have been unimaginable.

Award-winning products

Silver

- Cocoa beans enrobed with dark chocolate made of Chuao cocoa beans
- Piemonte hazelnut enrobed with dark chocolate made of Kokoa Kamili cocoa beans, seasoned with Ceylon cinnamon
- Sicilian almond enrobed with dark chocolate made of Åkesson cocoa beans, seasoned with Voatsiperifery wild pepper from Madagascar
- Dark chocolate made of Åkesson cocoa beans with candied yuzu peel



Bronze

- Dark chocolate made of Choroni cocoa beans with candied iyokan peel
- Dark chocolate made of Choroni beans with freeze-dried Tarocco blood orange
- Dark chocolate made of Rugoso cocoa beans with panko breadcrumbs



“Bean to bar chocolate is a chocolate of profound character, crafted to evoke deep emotion in those who experience it. This emotional resonance stems from a distinctive small-batch production philosophy, where the chocolate maker meticulously selects only a few, exceptional ingredients – primarily high-quality, characterful cacao and sugar, with the possible addition of cocoa butter. The essence of the bean to bar process lies in unveiling the unique personality of the cacao within each bar, a personality that embodies the chocolate maker's own taste preferences. The magic in every bite comes from the careful attention to detail and craftsmanship

Mészáros Gábor
chocolatier

More information:
chocoMe Kft.
23. Kisgömb street, 1135. Budapest
marketing@chocome.hu
@chocome_official