



2021/2022



chocoMe was established with the ultimate purpose of creating the perfect taste of chocolate.

Our primary objective is to continuously produce premium and high-end quality chocolates which meet the consumers' demands in every respect.

Perfect chocolates demand the finest ingredients: this why *chocoMe* uses only premium couverture chocolate with 100% cocoa butter content, provided by the French Valrhona and the Cacao Barry, the world's most significant chocolate manufacturers companies, and procures its diverse topping ingredients through carefully chosen suppliers from all around the world.

We pay special attention not only to using the best-quality ingredients, but also to producing a breathtakingly unique, highly impressive appearance during the process of placing the toppings on our chocolate bases – which by now has become the distinctive "trademark" feature of *chocoMe*.

Our basic idea of striving for perfection and making no compromises can be detected in all stages of the production: from the point of obtaining the ingredients through all the steps of manufacturing to the delivery of the finished product.

Being innovative is not only a pursuit, but a necessity for us: This is how we can remain one step ahead of our competitors, and this quality also ensures the constant improvement of our product.

I truly hope you will take much delight in these fine delicacies!

Gábor Mészáros
Gábor Mészáros
chocolatier



PETIT 21



When we create our chocolates in the spirit of making no compromises, we use exclusively premium quality ingredients; furthermore, to avoid the mass production process, our chocolates are handmade.

OUR COUVERTURE CHOCOLATES

CACAO BARRY 72% DARK CHOCOLATE FROM VENEZUELA

Venezuela is a country of contrasts, a roller-coaster of snow-peaked mountains and lush jungles. This extraordinary chocolate is made with blends of the cocoa breeds Criollo and Trinitario. The hints of black olives mix with undertones of wood in this insane combination – and all that without any signs of lecithin.

VALRHONA 66% DARK CHOCOLATE

In the Valrhona dark chocolate the flavour of cocoa mixes with hints of hazelnut and cinnamon, with a long lasting aftertaste of acid red fruits. This chocolate is used for all of our dark chocolate bars.

VALRHONA GRAND CRUS MADAGASCAR 64% DARK CHOCOLATE

A single origin, special type of chocolate with a complex taste, made from Criollo and Trinitario cocoa beans originating from along the river Sambirano on the Island of Madagascar. Next to the dominant, slightly bitter cocoa, one can taste the undertones of red bodied and citrus-like fruits, as well as peppers carrying the aromas of tropical fruits and the Earl Grey tea. With it's 64% cocoa content this makes a brilliantly balanced gastronomic experience, with a long, pleasant aftertaste. The chocolate couverture comes from one of the most prestigious French chocolate maker (Valrhona).

CACAO BARRY 70% DARK CHOCOLATE

The French Cacao Barry's dark chocolate with 70% cocoa content has a characteristically intensive cocoa flavour. The hand picked cocoa beans that serve as the base of the chocolate has a uniquely rich aroma, due to the plantation's rich soil and perfect weather conditions. The chocolate made with these beans carry light flowery and sour tones along with the strong cocoa flavour.

VALRHONA MARIAGE DE GRAND CRUS 40% MILK CHOCOLATE

The French Valrhona chocolate maker's special milk chocolate with it's 40% cocoa content is a mixture of equatorial Forastero cocoa beans, creamy milk, cane sugar and a dash of malt. Because of it's high cocoa dry content it boasts with an astounding cocoa flavour with intensive tones of almond and a hint of vanilla.

CHOCOME 41% MILK CHOCOLATE

The chocoMe 41% milk chocolate has a dominant cocoa and milk flavour, coupled with a mildly sweet taste thanks to the beans processed through controlled fermentation, mild roasting, and a slow conching process.

VALRHONA 35% MILK CHOCOLATE WITH HAZELNUT

Valrhona's unique hazelnut chocolate debuts with this *chocoMe* creation: it is the perfect harmony of hazelnut, creamy milk and chocolate of unequaled quality. We condense this chocolate mass and enrich it with the roasted, ground, exceptionally sweet and intense Harrar coffee delicacy to form the chocolate shell that encases the Piemonte hazelnut.



CHOCOME MILK CHOCOLATE WITH CARAMEL HOUSE BLEND 34%

The special blend of *chocoMe* 40% milk chocolate and an extra creamy caramel and milk chocolate mix that is one of our in-house creations. Thanks to the dominant notes of caramel this "chocolate cuvée" carries in itself the creamy softness of milk and simultaneously smokey and mellifluous aromas.

VALRHONA 32% BLONDE CHOCOLATE

After the well known dark, milk and white chocolates, the French Valrhona chocolate maker created a fourth one, and they call it blonde. With it's wheat-like hue it falls between the milk and white chocolates in colour, in taste it is closer to the later with a high note of elementary caramel. The relative obscurity of the blonde chocolate is mostly due to the difficulty of the production process: it takes a lot of skill and knowledge to caramelize the sugar involved without burning the added milk powder.

VALRHONA INSPIRATION COUVERTURES

Inspiration is Valrhona's first range of fruit couvertures, created with natural flavors and colors. Valrhona drawn on all their chocolate-making expertise to develop this technical feat which combines the unique texture of chocolate with the intense flavour and colour of fruit. Flavours: almond, passion fruit, yuzu.

CHOCOME 34% WHITE CHOCOLATE

chocoMe White Chocolate rich in Bourbon Vanilla with a 100% cocoa butter content is made from specially selected cocoa beans. Creamy milk is enriched with the highly distinctive flavour of luscious vanilla. The final result is a soothing harmony in the mouth.

CHOCOME NO ADDED SUGAR DARK CHOCOLATE 53,9%

Without added sugar, the basis of our new chocolate collection is a harmonically rich Belgian chocolate with a complex savour made of hand-selected cocoa beans, 100% pure cocoa-butter, bourbon vanilla and the sugar substitute maltitol. The dark chocolate boasts with a 53.9% cocoa content. The creations without sugar are available with the net weight of 50g.



GROUND COFFEE BEANS FROM ETHIOPIA

The hand picked Ethiopian Yirga coffee beans are not called 'the diamonds of coffee' by accident: they carry in them at the same time the berry fruit flavours and lemony aromas which mixed with characteristic acids literally dominate the taste buds.



FREEZE-DRIED FRUITS

Freeze-drying (or lyophilisation) is a dehydration process during which the product that needs to be dried is frozen first, then, with the surrounding pressure reduced, very slowly heat is added in order to allow the frozen water in the material to "disappear". More precisely, the ice is allowed to sublime directly from the solid phase to the gas phase, avoiding the liquid phase. No any additional, no sugar, no coloring, just the fruit itself!



PIEMONTE HAZELNUT

Hazelnuts from Piemonte, Italy are considered to be the best in the world not merely by us, but also by chefs of Michelin starred restaurants as well as the best confectioners in the world. These aromatic nuts are solely cultivated on the slopes of Mount Langhe, where the rich soil, the everlasting sunshine and the salty winds of the sea are grooming them to culinary perfection. It's creamy, velvety flavour is impossible to confuse with any other kind of hazelnuts.



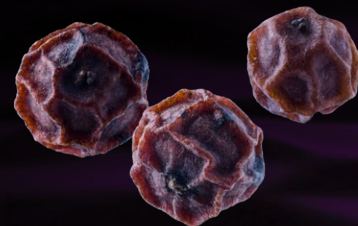
PISTACHIO FROM BRONTE

Consumers with the finest taste all know that the best pistachio of the world comes from Sicily, from a town with 20 thousand inhabitants called Bronte, located near Mount Etna. They are harvested only in every second year. The special "terroir" makes this pistachio so exquisite. At the feet of Mount Etna, pistachio is grown on hillside terraces on a soil that is quite rich in silicon, which endows the nuts with an exceptional aroma.



YUZU

This extremely popular Japanese delicacy called yuzu coming from Japan. We work with this fruit at two different fine chocolates. As a result, we get a deliciously savoury chocolates with an unparalleled balance of acidity that makes our chocolates even more appealing.



KAMPOT RED PEPPER

According to renowned chefs, the world's best pepper types include the hand-harvested pepper from Kampot (Cambodia), which was re-discovered in the early 2000s. Thanks to its well-known extremely hot flavour, it has strong fruity notes and a strong spicy finish.



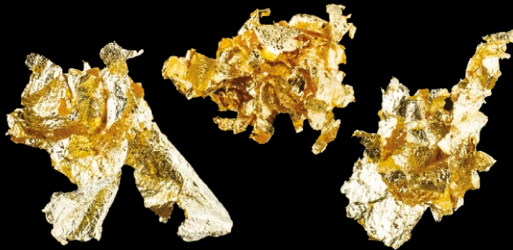
SEA SALT WITH RED WINE

No surprise that salt with red wine is a French product! This exceptional salt comes from Ile de Ré, a tiny island off the West coast of France. And Bordeaux wine is probably well known enough, it doesn't need to be introduced... Pairing up the premium products of these two regions, the result is an enthralling gastronomic delicacy.



VOATSIPERIFERY WILD PEPPER FROM MADAGASCAR

A truly unique spice native to Madagascar, we buy this spice directly from a local producer. The 5-6 millimeter long, peculiar looking pepper Voatsiperifery has a name hard to pronounce and is one of the rarest of spices: the island natives harvest merely 1500 kilograms of it annually. A uniquely complex, exciting spice with woody overtones and the spiciness of citrus fruits which provides a fine counterpoint to the restrained acidity that reminds us of forest fruits. The taste of the wild pepper of Madagascar lingers in the mouth for a long time.



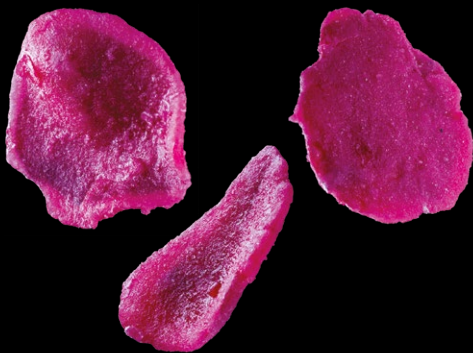
GENUINE 23 CARAT EDIBLE GOLD CRUMBS

A company in the picturesque Florence created a new artistic form for the edible gold that can be easily used to decorate sweets, food, or even drinks. Though it won't make us immortal, or fly, but with it's beauty it can irradiate our everyday to confuse with any other kind of hazelnuts.



TONKA BEANS

The finely ground tonka bean is an incredibly rich source of fragrance and flavour: it brings to mind vanilla, cinnamon, clove and almond at the same time, and if mixed makes milk chocolate taste more fluffy and creamy.



CANDIED ROSE PETALS

The taste of rose is exactly like its scent! It is amazing how the fragrance of rose appears as a flavour in the mouth cavity. We import this special premium product from France.



THE MURRAY RIVER SALT

Naturally harvested salt flakes from the ancient reservoirs below the Australian Murray River. At the deep-lying site the water has a very high mineral content, which is why it has such a light taste. Also the red alga gives pink colour to the breathtaking crystals. The fragile salt flowers quickly melt on the tongue - a really easy to eat salt type.

CHOCOME PETIT

These chocoMe squares are only 5 mm thick - the magical part is that we still managed to fill their slender form.





BITE-SIZED DARK CHOCOLATE SQUARES WITH CARAMEL AND YUZU FILLING

This caramel filling is flavoured with the extremely popular Japanese delicacy called yuzu (Japanese citrus). As a result, we get a deliciously savoury chocolate square with an unparalleled balance of acidity that makes this chocoMe Petit 21 even more appealing.
Ref. nr.: PT21001 - Net weight: 110g



BITE-SIZED DARK CHOCOLATE SQUARES WITH MANGO INFUSED FILLING

Based on the unexpected success of the Voilé mango, I have decided to develop a mango flavoured Petit 21 chocolate as well.
Ref. nr.: PT21005 - Net weight: 110g



BITE-SIZED DARK CHOCOLATE SQUARES WITH CARAMEL AND PASSION FRUIT FILLING, WITH BLACK SESAME SEED

The tropical passion fruit is an irresistible pair to the pleasantly smooth caramel with freshly toasted black sesame seeds on the inside.
Ref. nr.: PT21002 - Net weight: 110g



ASSORTMENT OF BITE SIZED DARK AND MILK CHOCOLATE SQUARES WITH FILLINGS

Bite-sized dark chocolate squares with raspberry filling
Bite-sized milk chocolate squares with Piemonte hazelnut praline and Ethiopian Harrar coffee filling
Bite-sized dark chocolate squares with mango infused filling
Ref. nr.: PT21301 - Net weight: 115g



BITE-SIZED MILK CHOCOLATE SQUARES WITH PIEMONTE HAZELNUT PRALINE AND ETHIOPEAN 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.
Ref. nr.: PT21003 - Net weight: 110g



BITE-SIZED DARK CHOCOLATE SQUARES WITH RASPBERRY FILLING

The fresh, slightly acidic raspberry puree and the freeze-dried raspberry were both among our most popular ingredients. This time we found their perfect match in a 70% French dark chocolate. The crunchy dark chocolate with an intensive cocoa flavour and the sour, yet silky raspberry puree are simultaneously in contrast and in line with each other.

Ref. nr.: PT904

Net weight: 50g



BITE-SIZED MILK CHOCOLATE SQUARES WITH MALDON SALT PISTACHIO FILLING

The Bite-sized Milk Chocolate Squares with Salted Pistachio Filling is the first chocoMe product to use the 38% milk chocolate from the French specialist Cacao Barry. chocoMe founder and chief chocolatier Gábor Mészáros finds this chocolate variety a perfect match for the soft pistachio filling, made even more exciting with a pinch of Maldon salt.

Ref. nr.: PT907

Net weight: 50g



BITE-SIZED DARK CHOCOLATE SQUARES WITH GIN FLAVOURED CHOCOLATE FILLING

A velvety smooth chocolate-based, gin-flavoured filling, coated with sophisticated French dark chocolate. To make the combination even more exquisite, there are highlights of juniper and refreshing kaffir lime among the many flavours of this chocolate desert.

Ref. nr.: PT906

Net weight: 50g



RAFFINÉE

In the case of Raffinée balls we were aiming for the ideal ratio of flavourful freeze-dried fruits, oily nuts and top quality French chocolate. Thus the pieces of fruits and nuts got just a light coating of chocolate to emphasize their natural flavours primarily but still keep the delightful accompanying taste of chocolate.





RAFFINÉE - PECAN

We made the unity of densely swirling caramel chocolate and creamy milk chocolate more exotic, with vanilla powder and ground sea salt from the island of Tahiti. We immerse our pecans deep into this stream of chocolate then roll them into heaps of crisp milled wafer.

120g/4,23oz Ref.nr.: RF104



RAFFINÉE - BLONDE CHOCOLATE ALMOND

The thin, long almonds from Sicily are creamy and free of any sourness in aftertaste. We mix them with crispy wafer and give them a blonde chocolate bath, through which they acquire the elementary characteristic caramel notes thanks to the Guérande salt. We roll the almonds with a thin layer of wafer, to make them even more crispy.

120g/4,23oz Ref.nr.:RF108



RAFFINÉE - ALMOND WITH VOATSIPERIFERY WILD PEPPER

We tame the surging mass of dark chocolate made of cocoa beans from Madagascar (Valrhona) with hand-harvested, finely ground wild pepper also from Madagascar, then throw toasted almonds into this fiery mixture before we cover them in cocoa powder.

120g/4,23oz Ref.nr.: RF105



RAFFINÉE - HAZELNUT WITH COFFEE

We tuned this milk chocolate creation to perfect harmony with finely ground Harrar arabica coffee from Ethiopia and silky smooth hazelnut cream. We cast the world-famous hazelnuts from Piemonte into the embrace of this exciting chocolate mass.

120g/4,23oz Ref.nr.: RF110



RAFFINÉE - RASPBERRY

We have captured the incomparable summer's day flavour and sweetness of whole raspberries in a crust of the finest bourbon vanilla white chocolate. This is dusted with yet more raspberry fragments to give an intensely fruity and delicious experience.

120g/4,23oz Ref.nr.: RF106



RAFFINÉE - CANTONESE MACADAMIA NUT WITH TONKA BEANS

This nut from the tropical regions of Northern Australia is held as the world's finest and healthiest, we make it's almost creamy texture crunchy with a very special caramelization process. Then we dip it in a stream of French blonde chocolate seasoned with tonka bean origins from South America, and finally roll it around in cocoa powder bath.

120g/4,23oz Ref.nr.: RF112



RAFFINÉE - ALMOND WITH TONKA BEAN

The freshly roasted almonds from Avola, Sicily are paired with tonka bean flavoured, creamy chocoMe Mariage de Grand Crus 40% milk chocolate to create an irresistible match. After bathing the almonds in this superlative milk chocolate delicacy, the almonds are rolled gently in cocoa powder.

120g/4,23oz Ref.nr.: RF107



RAFFINÉE - FREEZE-DRIED BLACKCURRANT COATED WITH BLUEBERRY YOGURT AND WHITE CHOCOLATE

The sourness of the freeze-dried blackcurrant fits perfectly with the creamy texture of the white chocolate and blueberry yogurt mix, bursting with bourbon vanilla.

120g/4,23oz Ref.nr.: RF113





RAFFINÉE 4 - SELECTION OF MILK, WHITE AND BLOND CHOCOLATE DRAGÉE PRODUCTS WITH FRUIT AND NUTS

All the best Raffinée can offer in one exclusive selection - that's what Raffinée 4 is all about. We put together this diverse assortment of four of our most characteristic, multiple award-winning creations, reviewed by professional jury teams, for your enjoyment.
160g/5,64oz Ref.nr.:RF401



RAFFINÉE 4 - SELECTION OF MILK, WHITE, BLOND AND RUBY CHOCOLATE DRAGÉE PRODUCTS WITH FRUIT AND NUTS

All the best Raffinée can offer in one exclusive selection - that's what Raffinée 4 is all about. We put together this diverse assortment of four of our most characteristic, multiple award-winning creations, reviewed by professional jury teams, for your enjoyment.
160g/5,64oz Ref.nr.:RF402

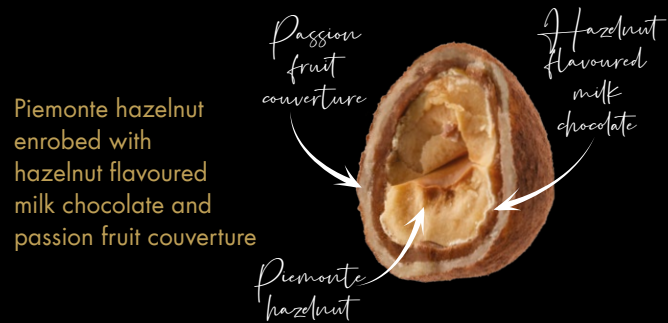


RAFFINÉE 3 - EXTRAORDINARY DRAGÉE ASSORTMENT

Sweet treats inside this tiny box are Valrhona's first range of passion fruit, yuzu and almond couvertures, created with pure fruit, cocoa butter and sugar.
135g/4.76oz Ref.nr.:RF301



Sicilian almond enrobed with almond couverture and Timur pepper from Nepal



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



Sicilian almond enrobed with dark chocolate and yuzu couverture

VOILÉ

At *chocoMe*, we don't limit our experiments when it comes to identifying new flavours, while we are also dedicating close attention to aesthetics. In 2010 we introduced our chocolate bars with an unconventional size and ratio, and we rolled into the year 2013 as we were introducing the Raffinée product line. In 2014 we returned to angular shapes and created the palm-sized Carré brand. 2015 brings a completely different form to the *chocoMe* selection, the curved and prismatic creations we call the VOILÉ family.





CANDIED SPANISH ORANGE PEEL COATED WITH DARK CHOCOLATE AND SPICED WITH CINNAMON AND CLOVE

The orange peel arrives from Valencia, Spain and it's handled with the utmost care to provide not just an unforgettable taste, but an enticing appearance as well. We spice the orange peels with a dash of clove and cinnamon to create an even more memorable taste sensation.

120g/4,23oz, Ref.nr.: VL101



CANDIED GINGER COATED WITH DARK CHOCOLATE

The raw and bittersweet cocoa nuances of the Ecuadorian Arriba and African Forastero blend harmoniously with the savoury candied ginger adding a refreshing note. An unusual yet remarkably appealing flavour combination, a serious treat for any gourmand.

120g/4,23oz, Ref.nr.: VL103



MANGO SLICES COATED WITH DARK CHOCOLATE

Mango is one of the favourite fruits of chocoMe's chocolatier. We spent years searching for a product with the outstanding quality and finally we found it in Thailand. We carefully cut the mango slices ourselves and pair it with a 70% French dark chocolate with intensive notes of cocoa.

120g/4,23oz, Ref.nr.: VL106



ASSORTMENT OF DARK CHOCOLATE COATED FRUITS

Candied Spanish orange peel coated with dark chocolate and spiced with cinnamon and clove
Candied ginger coated with dark chocolate
Mango slices coated with dark chocolate

150g/5,29oz, Ref.nr.: VL301



ENTRÉE

chocoMe

ENTRÉE

Our primary goal is to create the world's most special tasting chocolates.

Our ideas were perfected with the help of chocolatiers, confectioners and chefs. Between our wide variety of chocolate bars there is one thing common: they are all made with the highest possible quality of ingredients.

The *chocoMe* chocolates are made from assorted cocoa beans, with the best toppings from 20 countries around the world, handmade into an unrepeatably unique gastronomic experience.

Weight of Entrée products: 110 g / 3,88 oz



FRUITY PRODUCTS

During the process of freeze-drying our various fruit toppings only the moisture content disappears, their unique flavours stay in a concentrated form as does the valuable vitamins and minerals. The fruit toppings made this way do not contain added preservatives, sugar, artificial colouring or aromas, they are "original" and can give back their natural savours all year long, even when out of their season.



PRODUCTS WITH NUTS

Chocolate + hazelnuts. Or almonds. Classics. We could still make these toppings - rich in fiber, healthy and delicious - a unique experience through thoughtful combination and using the highest quality ingredients possible: hazelnuts from Piemonte regarded as the best in the world, or the pistachio from Bronte praised by star chefs everywhere.



FLOWERY PRODUCTS

With the flowery chocolates we accomplish a gastronomic synaesthesia: we can smell the rose, the jasmine and the violet, complete with the toppings on the tongue they fill the mouth with natural, a bit sweet aromas. Fair warning: after tasting even one flowery chocolate creation we can develop a craving every time we see a bouquet.



SPICY PRODUCTS

The wide array of assorted cocoa beans that make up the base of the chocolate has a lot of distinct natural aromas that can be brought to surface with the right spices. Spicy bitterness, exotic acrimony, and tender cinnamon-like creaminess - everything depends on the use of the right spices, which we pair up with toppings of the same characteristics.



PRODUCTS WITH FRUITS AND NUTS

The fiber and protein rich oily seeds and the naturally lively freeze-dried fruits leave an intensive, lasting taste on any kind of chocolates. The softly crumbling fruits and the tenderly cracking nuts offer an unforgettable experience for your mouth.



BLONDE CHOCOLATE BARS

After dark, milk and white chocolate that everybody know and love, the French Valrhona company brought a fourth kind in 2012, that they dubbed blonde chocolate. With its straw blonde colour and position between milk and white chocolate, it bends toward the later with the addition of elementary caramel flavour. The blonde chocolate is relatively unknown due to the complexity of the production process: it's not possible to caramelize milk powder without burning it, unless one has a special set of skills.



PRODUCTS WITH EDIBLE GOLD

It doesn't affect the scent and taste of chocolate but we still cannot pass by the 23 karat gold flakes without a word. Imported straight from the Cradle of the Renaissance, we only decorate chocolate bars with this precious metal that has fitting colours.



PRODUCTS FOR WINES

Chocolate and wine - by themselves they are exciting gastronomic products, each offering hundreds of aroma components to the taste buds. What happens if we combine them? We made such chocolate creations with the help of famous sommeliers that have similar taste patterns and can be paired with their respective wines to the benefit of both. When tasting we recommend following these steps: enjoy the visual pleasure that the handmade chocolate bar provides, look at the texture, sparkle and hue of the wine. Get to know the scents of wine and chocolate and each topping. Have a sip of wine followed by a little bit of chocolate, and give them a couple of seconds to melt and mingle in your mouth, before taking the next sip.



PRODUCTS WITH EDIBLE SILVER

Shiny never been so delectable. The edible silver topping is a real rarity that can raise the value of even the most attentively made creations. Alas it doesn't have any scent or flavour, it can enchant the eyes with its pure beauty.



EXCLUSIVE PRODUCTS

As special in their look as in their flavour, our exclusive limited edition collection has festive motifs and one of a kind toppings.

PRODUCTS FOR COFFEE

Coffee and chocolate are so familiar we could call them 'cousins'. They grow along similar geographic and climatic circumstances and their processing methods are also very much alike (roasting for example). So it's no surprise they go so well together. Nowadays the so-called 'pure' products are popular, 'pure Ethiopian' or 'pure Galapagos' etc. Alas different mixes of coffee from different plantations create great experiences as well, is they are assorted toward the end of flavour harmony. With the creation of the coffee collection of *chocoMe* our purpose was to introduce the rich palette of flavour down to every shade.



CARRÉ

Palm-sized chocolate, closer to you: after the development of the spherical Raffinée we once again returned to the more angular shapes. The 110g rectangular *chocoMe* bars were inspired by nature and designed using the proportions of the golden ratio, and the Carré embodies all these in a more compact form, making the *chocoMe* experience even more accessible. Though the size differs, our goal is still the same: to merge the best hand made chocolates with the most exquisite toppings from 20 countries around the world to achieve the most extraordinary flavor configurations.

Our Carré creations weight: 50g / 1,76 oz





NO ADDED SUGAR

Sweet temptation without sugar. There are a lot of people in the world who can't or won't eat sugar, with our new product developments we'd like to introduce them the world of *chocoMe* flavours. Without added sugar, the basis of our new chocolate collection is a harmonically rich Belgian chocolate with a complex savour made of hand-selected cocoa beans, 100% pure cocoa-butter, bourbon vanilla and the sugar substitute maltit. The dark chocolate boasts with a 53.9% cocoa content.

The creations without sugar are available in four different compositions with the net weight of 50g / 1,76 oz.



HOT CHOCOLATE

Our hot chocolate is made out of real chocolate. To provide a perfect experience, we used chocolate shavings in our product to make it dissolve more evenly in hot milk and to have a more enjoyable, soft and creamy end result.

The hot chocolate shavings provide a very smooth taste experience, since during the production the spices are mixed into the chocolate while it is still warm and melted, before it is poured into the mould and only after that we are shaving it into small chunks.

We suggest adding 25 to 40 grams of chocolate shavings to boiling or bubbling milk (200ml). If the chocolate shavings melt while being thoroughly stirred, we end up with having a pleasing, smooth chocolate drink.



**HOT CHOCOLATE
FLAKES
WITH CHILI**

160g/5.64oz
Ref.nr.: HC101



**HOT CHOCOLATE
WITH
TONKA BEAN**

160g/5.64oz
Ref.nr.: HC104



**HOT CHOCOLATE
FLAKES WITH
THREE SPICES
(CINNAMON,
CLOVE,
NUTMEG)**

160g/5.64oz
Ref.nr.: HC102



**HAZELNUT
HOT CHOCOLATE**

160g/5.64oz
Ref.nr.: HC105



**SALTED CARAMEL
HOT CHOCOLATE
FLAKES**

160g/5.64oz
Ref.nr.: HC103



CHOCOME JAM

A completely new product range in chocoMe portfolio, created based on our experience in the production of chocoMe Fruité jelly products. We have established our jams with the same aim as our chocolates: to strive for perfection and to be uncompromising from the sourcing of the ingredients, through all the steps of manufacturing, to the delivery of the finished product.



CHOCOME - MANGO AND PINEAPPLE JAM

Mango is a firm favourite fruit of chocoMe's, and its dreamy rendezvous with pineapple from Costa Rica results in a unique preserve with reduced sugar content. Fruit content: 84,1%

Net weight: 260g / 9.17 oz

Ref. nr.: J101



CHOCOME RASPBERRY-YUZU JAM

chocoMe customers may already know this combination of lusciously sweet and refreshingly sour flavours from the assorted Fruité fruit jelly products. Incidentally, this combination is also one of the personal favourites of Gábor Mészáros. Hence the inspiration for the second member of the chocoMe Jam line-up, which promises to be a highly popular seasonal gift among connoisseurs. Fruit content: 72,2%

Net weight: 260g / 9.17 oz

Ref. nr.: J102



CHOCOME CHRISTMAS FONDANT

Assorted fine chocolate in six different flavours

white chocolate



dark chocolate



milk chocolate



Blackcurrant pulp ganache



Caribbean 66% dark chocolate ganache



Almond and hazelnut praline with crêpe dentelle



Dark and milk chocolate ganache and flavoured with almond



40% milk chocolate ganache



Almond and hazelnut praline





www.chocome.com