

chocoMe



ATELIER



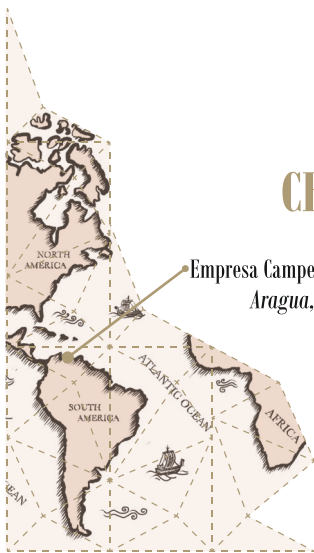
"Bean to bar chocolate is a chocolate of profound character, crafted to evoke deep emotion in those who experience it. The essence of the bean to bar process lies in unveiling the unique personality of the cacao within each bar, a personality that embodies the chocolate maker's own taste preferences. The magic in every bite comes from the careful attention to detail and craftsmanship."



Mészáros Gábor
chocolatier







CHUAO

Origin:

Empresa Campesina Chuao
Aragua, Venezuela

The legendary Chuao cacao is cultivated in a small village founded in 1660, located in the northern coastal mountain range in Venezuela and surrounded by dense rainforests. The village is famous for its cacao plantations, beans from Chuao are considered some of world finest cocoa. Chuao village is enclosed by high mountains, limiting contact with people and insects from other areas.

Some experts attribute the extraordinary quality of the cacao beans of Chuao due to the intense work of the village's labourers during the pre-harvest, harvest and post-harvest. We visited the village with Chloé Doutre Roussel in March 2023.





Dark chocolate made of Chuao cocoa beans

Cocoa content: 72%

Variety: hybrid of Criollo

Tasting notes: complex, rounded, medium fruity acidity, aromatic explosion

Origin: Empresa Campesina Chuao
Aragua, Venezuela



Dark chocolate with cocoa nibs made of Chuao cocoa beans

Cocoa content: 72%

Variety: hybrid of Criollo

Tasting notes: complex, rounded, medium fruity acidity, aromatic explosion

Origin: Empresa Campesina Chuao
Aragua, Venezuela

**Cocoa beans enrobed with dark chocolate
made of Chuao cocoa beans**

Cocoa content: 72%

Variety: hybrid of Criollo

**Origin: Empresa Campesina Chuao
Aragua, Venezuela**



CHORONI

Origin: Hacienda La Sabaneta
Aragua, Venezuela



La Sabaneta, a distinguished cocoa farm in Choroní, owes its exceptional quality to its central coastal location and the favourable conditions provided by the Henri Pittier National Park.

The farm's owners, in collaboration with cocoa specialists and extensive research, strive to enhance the unique genetics of their plantations, preserve the cocoa's quality, and improve harvest efficiency.

We visited the village in March 2023.





Dark chocolate made of Choroni beans

Cocoa content: 72%

Variety: Criollo Puro, Trinitario Acriollado

Tasting notes: pink grapefruit, passion fruit, lemongrass, chamomile

**Origin: Hacienda La Sabaneta
Aragua, Venezuela**



**Dark chocolate made of Choroni beans
with candied iyokan peel**

Cocoa content: 72%

Variety: Criollo Puro, Trinitario Acriollado

Tasting notes: pink grapefruit, passion fruit, lemongrass, chamomile

**Origin: Hacienda La Sabaneta
Aragua, Venezuela**



Dark chocolate bar
Cocoa content: 72%

Ingredients: Cocoa beans, Sugar, Cocoa butter, Vanilla extract, Sea salt, and natural flavors.

CHIRONI

Regio: Piemonte La Subbia
Agnone, Piemonte



Net weight: 100g
Best before: 12/2024

KOKOA KAMILI

Origin: Kilombero Valley
Morogoro Region
Tanzania



In the Kilombero Valley, bordering the Udzungwa Mountain National Park, smallholder farmers cultivate remarkable cacao characterised by a rounded profile with red fruit notes such as cherries and berries, floral undertones, and a smooth, chocolaty finish. 700 smallholder farmers benefit directly from higher prices for premium, organic certified cacao.

Cacao is cultivated in small-scale agroforestry systems, intercropped with shade trees, bananas, corn, and other crops, creating a buffer zone adjacent to the National Park.





**Dark chocolate made of
Kokoa Kamili beans**

Cocoa content: 70%

Variety: Trinitario and Neo-Nacional
Tasting notes: red fruit, floral, nutty

**Origin: Kilombero Valley
Morogoro Region, Tanzania**



**Dark chocolate made of Kokoa Kamili
beans with wasabi sesame seed**

Cocoa content: 70%

Variety: Trinitario and Neo-Nacional
Tasting notes: red fruit, floral, nutty

**Origin: Kilombero Valley
Morogoro Region, Tanzania**

Coconut disc enrobed with dark chocolate made of Kokoa Kamili cocoa beans, seasoned with tonka bean



Cocoa content: 70%

Variety:
Trinitario and Neo-Nacional

**Origin: Kilombero Valley
Morogoro Region, Tanzania**



Piemonte hazelnut enrobed with dark chocolate made of Kokoa Kamili cocoa beans, seasoned with Ceylon cinnamon



Cocoa content: 70%



ÅKESSON

Origin: Bejofo Estate
Sambirano Valley
Madagascar



One of the most renowned cacao origins globally, Akesson's Estate comprises several farms in Madagascar's northwestern Sambirano Valley. The most productive of these is Bejofo Estate, which alone yields approximately 300 tons of cocoa annually.

Over the past decade Akesson's cacao has gained a reputation for its fruity, almost juicy beans, which create some of the world's most distinctive chocolate. All cacao grown on Akesson Estate is organically certified.





Dark chocolate made of Åkesson beans

Cocoa content: 69%

Variety: Trinitario

Tasting notes: citrus and red berries

Origin: Bejofo Estate
Sambirano Valley, Madagascar



**Dark chocolate made of Åkesson beans
with candied yuzu peel**

Cocoa content: 69%

Variety: Trinitario

Tasting notes: citrus and red berries

Origin: Bejofo Estate
Sambirano Valley, Madagascar

**Sicilian almond enrobed with dark chocolate made of
Åkesson cocoa beans, seasoned with
Voatsiperifery wild pepper from Madagascar**

Cocoa content: 69%

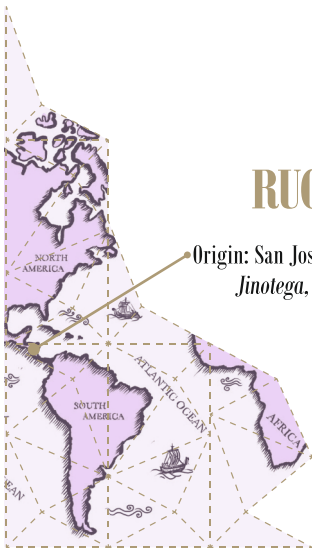
Variety: Trinitario

**Origin: Bejofo Estate
Sambirano Valley, Madagascar**



RUGOSO

Origin: San José de Bocay
Jinotega, Nicaragua



In 2015, Nicaragua was recognized as 100% fine cocoa origin by the International Cocoa Organization. Only 9 countries are recognized as such.

The Rugoso cocoa variety we are working with is named like that because in Spanish, Rugoso means rough texture. This orange-red coloured pod has wrinkles on its surface, making it easy for producers to classify the variety when harvesting. Separating the cocoa pods per variety allows a consistency in the flavour.





Dark chocolate made of Rugoso beans

Cocoa content: 70%

Variety: Trinitario

Tasting notes: rye bread, notes of plum,
soft tannins

Origin: San José de Bocay
Jinotega, Nicaragua



**Dark chocolate made of Rugoso beans
with panko breadcrumbs**

Cocoa content: 70%

Variety: Trinitario

Tasting notes: rye bread, notes of plum,
soft tannins

Origin: San José de Bocay
Jinotega, Nicaragua

**Roasted macadamia nut enrobed
with dark chocolate made of Rugoso beans**

Cocoa content: 70%

Variety: Trinitario

**Origin: San José de Bocay
Jinotega, Nicaragua**



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