

[CHOCOLAT – English & Serbian](#)

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[Blog](#) | [Company Profile: SRMA Etno Art \(English & Serbian Text\)](#) »

The Crew at Sitka is happy once again to share a review from our own blogger Lidija Butkovic. Lidija covers all that's happening in Art & Culture from her vantage point in [Belgrade, Serbia](#). Thanks again Lidija!

ADORÉ CHOCOLAT (English)



Handmade “Chocolate Gold”

By Lidija Butkovic

When the novel “Chocolate” by Joanne Harris, was published this sweet confection for the first time received the honor it deserved in print. When the brand [Adoré Chocolat](#) was introduced three years ago, Serbia received the honor of its first domestic brand of luxurious chocolate.

The first workshop of handmade pralines and other sweets made from the highest quality imported chocolate in the country, was founded by **Mirjana Kostic** in 2002. With the help of [USAID](#) in 2005, her chocolates received new packaging and the brand name “**Adoré**”. That same year, the company made its debut at the [Fancy Food Show in NYC](#).

Adoré Chocolat’s sweets are made from the very best type of cacao beans and fine ingredients. The company imports it’s chocolate and nougat from Belgium, and the other ingredients they buy from renowned domestic producers or importers.

The products have no preservatives, so shelf life is only 30 days from the time of purchase. On the other hand, this recipe guarantees the quality and freshness of the products.

The main Adoré Praline Collection consists of over 50 different tastes. There are; pistachio, raspberry, dried apricot, cherry, orange, as well as creams, rum, green tea, mint leaves, chili pepper, marzipan and cinnamon. They even offer different flavors of crushed chocolate; caramel, green lemon, crunch mint, coffee, noiset, origin dark and vanilla. In the very pleasant ambiance of Adoré’s chocolatiers, you can savor your cup of the best quality hot melted chocolate with sweet cream, milk and the flavor of your choice: mocha, cointreau, noiset or chili pepper. You can even make your summer time sweet having a cup of cold Adore chocolate! Adoré’s muffins are another delicious treat; soft, moist and full of dark chocolate, blueberry or apples.

Adoré Chocolat's elegant black carton is wrapped with a red satin ribbon; making Adoré the perfect present for any occasion!

The quality of ingredients and the hand-making process exacts a certain price, so one kilogram of Adoré chocolate pralines costs approximately 43 euros, and for the same amount of crushed chocolate one can expect to pay about 20 euros with tax but they are well worth the price tag.

If you don't plan to travel to Serbia this year, you can visit the [Fancy Food Show at the Javits Center in NYC](#) where, among others, **Adoré Chocolat** will represent our country.

For more information visit the official web site:

<http://www.cokolada.co.rs>