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CHOCOLATIER TAKES HOME SIX AWARDS

Newport Beach, California based chocolatier Christopher Michael Chocolates wins six awards at the San Francisco Chocolate Salon.

The six awards won include 1st place in both “Best Flavored Bar” and “New Product” for his Sizzling Bacon Bar. Other awards for their truffles and bon bons include 1st place for “Best Gift Set”, 2nd place in both “Best Flavored Chocolate” and “Most Artistic Design”, along with a 3rd place for “Most Delicious Flavor Combinations”. Made using only the finest Venezuelan single origin fair-trade chocolate along with fresh ingredients grown locally, Christopher Michael Chocolates artistically combines spices and savory flavors. Subtle hints of bacon, chili peppers, rosemary, cardamom, chipotle and lemongrass are infused into ganaches and caramels to create fresh and mouth-watering taste sensations. To cap off the flavor explosion of each chocolate, Christopher Michael airbrushes exquisite designs atop each confection to complete these edible works of art.

“It’s an honor to be included with so many world class chocolatiers in such a great event and to win awards makes it that much more exciting for us,” says Christopher Michael, chef, owner and namesake of Christopher Michael Chocolates. “We will continue to pursue perfection and to create flavors & textures that evoke excitement in your mouth”

In fact, Christopher Michael Chocolates even created handmade and hand-painted heart shaped chocolates for Jennifer Love Hewitt’s 30th birthday bash. Besides his offerings of a wide assortment of hand-made chocolates, Christopher Michael also makes an assortment of chocolate bars, chocolate covered nuts/corn flakes/marshmallows and his own blend of hot chocolate mixes.

For more information or to sample these sweet treats, please visit www.chrischocolates.com.