

CHOCOLATE & CAVIAR: Innovation in taste

April 8, 2016

Today, the world of gastronomy is focusing on the fusion between caviar and chocolate. Two years ago, Black River Caviar innovated in this sense, with our white chocolate praline filled with lemon custard and caviar.

Caviar has always been a very valuable product for chefs, when creating new and exotic flavors. This is the case of Dominique Persoone, a well-known Belgian chef and *chocolatier*, who came up with a gourmet praline based on Belgian chocolate and caviar, to taste in very special occasions. Qatar's Royal Family acquired ten boxes of this product, and others have already shown interest.

Once more, caviar proves to be an ideal product for culinary art. In *Black River Caviar* we are constantly looking to

develop new flavors that emphasize the importance of our product, as Platinum Station, a proposal that, among several snacks that enhance and highlight the flavor of caviar, offers a delicate white chocolate praline filled with lemon custard and caviar.

When the world of gastronomy looks up to Belgium for their innovation, in *Black River Caviar* we are proud to know that our products follow the trends worldwide, since, for two years now, we have been offering this delicious praline that continues to amaze our clients.