Holidays in Germany, or Malta ... Holidays in the Caribbean, or Estonia ... The new "Holidays Around the World" RICHART collection is an invitation to travel. Embark on a trip around the world to discover the Holiday traditions of seven countries, revisited by the imaginativeRICHART spirit.

Indeed, to dream of and create his new collection of chocolates, macarons and desserts, Michel RICHART was inspired by traditional dessert recipes shared during the Holidays (turrón from Spain, Orehnjača from Croatia, German Christstollen, Greek melomakarona, Caribbean Schrrubb, Estonian Pipparkogid and Malta donuts), each variation resulting in the flavor, the essence of the Holidays in each visited country.

It is your turn to follow the joyous whirl of festive stars and to discover seven chocolates that bearunique emotions and tasting experiences.

Happy Holidays and Happy tasting!



HOLIDAYS IN CROATIA

During the Holidays, the dessert table is opulent in Croatia. Tiny cakes (Smokveniak). bread (Badnii Kruh), braids, without forgetting the Orehniača (rolled cake with nuts, the equivalent of the French "log") in which honey, walnuts and dried fruits are

very present, enthroned at the center of table

As a real tribute to the spirit of the Holidays in Croatia. RICHART imagined a warm and generous chocolate blend of spices (cinnamon), dried fruit notes (walnuts) and notes of honeyed fruit (dried fig). Slightly sweet, with an edge of astringency, the texture is firm with some pieces of figs.



HOLIDAYS IN GREECE



During the Holidays, beware the Kalikantzari, some mischievous spirits who sneak into houses to play tricks! Some try to repel them by throwing salt in fireplaces, others coax them with honey cakes

Meanwhile, RICHART attracts all gourmets with a chocolate made the "melomakarona way."
Its silky texture and notes of citrus (orange), spices and flowers (honey) reflect the cheerful and mischievous spirit that reigns over that period.





Mixture of folklore and modernity, the Holidays are a very important time for Estonians, keeping fresh the tradition of straw scattered on the ground in each house.

Gingerbread, small shortbread (Pipparkogid) and red fruit pies are traditional desserts.

Under its white coat, find the tangy red fruit (blackcurrant pulp and raspberry, cranberry) and the warmth of the spices in the heart of a chocolate with a smooth, silky texture and well balanced flavors.

A gourmet interpretation of the Pipparkogid and red fruit pies.





HOLIDAYS AROUND THE WORLD







With this chocolate. Michel RICHART invites you to discover his version of Schrubb, Coconut. pulp, cinnamon and hints of lime awaken your taste buds. From the experience emerges a feeling of warmth that invites you to celebrate under the tropical sun.









HOLIDAYS IN SPAIN

In Spain, no Holidays without candy. Mantecados, polvorones, turròn and other delicacies delight families and visiting friends.

With this chocolate, RICHART revisits the spirit of turron. Its melting texture, decorated with almond flakes, its slightly astringent savor, its almond and roasting aromatic notes exude a feeling of warmth mingled with joy that evoke both the softness and strength of nougat.







Candied fruits and raisins soaked in cognac, almonds, spices... with this chocolate, RICHART revisits the Christstollen, a traditional oblong German cake whose origins date back to Middle Ages.

Not too sweet, the soft texture of the ganache highlights some pieces of raisins and dried fruit, that exhale some maceration aromas.

Bright, comforting, this chocolate is like the seasonal markets that illuminate the towns and villages of Germany with thousands of lights, and exhale their sweet scents of spices and mulled wine.



HOLIDAYS IN MALTA





chocolate.

At the heart of an almond praline with a smooth texture, small roasted sesame seeds with acacia honey will stimulate your taste buds. The fresh and invigorating notes of lemon and star anise meet the warm notes of honey and sesame, summoning the Mediterranean roots of Maltese cuisine.



