

Margaret River Chocolate Company Dominates Awards

The Margaret River Chocolate Company has again dominated the Perth Royal Show's chocolate competition, but has also added ice cream success to its medal haul this year.

The company won the coveted Champion Chocolate award for best in show, plus an unprecedented seven gold and one silver medal in the chocolate judging.

In its first year in the ice cream competition, it also won one gold and four silver medals.

A newly created honey truffle, which uses natural, unprocessed honey from Margaret River, won the Champion Chocolate title, as well as a gold medal.

The company's strawberry cream, peppermint, Cointreau and port truffles also won gold medals, as did its milk chocolate bar and chocolate coated ginger.

In the ice cream category, the company's macadamia ice cream won a gold medal, while its rocky road, chocolate brownie, vanilla bean and chocolate honeycomb ice cream all won silver.

The Margaret River Chocolate Company co-owner, Martin Black, said the result was an outstanding outcome for the company, which started making ice cream at its Swan Valley factory just 12 months ago.

He said it was always rewarding to do so well in the chocolate category, but it was very exciting that the company's chocolate inspired ice cream flavours had also performed so successfully.

"We have always used Simmo's ice cream at our Margaret River factory because it is such a good local product, but in the Swan Valley it made sense to make our own ice cream and model it on our most popular chocolate products," Mr Black said.

"Now we are winning medals for both our chocolate products and the ice cream, which is fantastic."

The Margaret River Chocolate Company recently completed a major expansion of its Swan Valley factory which saw both the showroom and cafe space increased significantly, as well as a much larger production area to make even more of the company's award winning chocolates.

Mr Black said a commitment to innovation and quality was the key to consistently being the most successful exhibitor at the Perth Royal Show.

He said the company also performed well at the recent Royal Melbourne Fine Food Awards, in a year in which there were no gold medals awarded, and only a handful of silver and bronze.

The Margaret River Chocolate Company entered just three of the 14 categories and picked up a silver and a bronze medal in two separate categories.

Its Crème de Café truffle was a popular choice, securing the silver, while the company's Cookies 'n' Cream gourmet bar scored a bronze.

"Each year these competitions give our chocolatiers an opportunity to shine and display their creativity and commitment to quality," Mr Black said.

For further information please contact Martin Black at The Margaret River Chocolate Company on 9383 3507 or 0407 753 043. Margaret River Chocolate Company Dominates Awards

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