



BRITISH CACAO GROWER

## Create-a-Chocolate Competition 2021

Let us know your chocolate idea and it could become a reality!

<p>What is your idea?</p> <ul style="list-style-type: none"><li>- Filled chocolate</li><li>- Hot chocolate flavour</li><li>- Biscuit</li><li>- Other (please specify)</li></ul> <hr/>	<p>What would you name your idea?</p> <p>Dizzy Praline, Smooth Operator, Apple of My Eye – have some fun with your name! Or keep it simple à la Raspberry Smoothie or Lemon Cheesecake.</p>	<p>What inspired your idea?</p>
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### What ingredients would you like to use?

Lashings of molten caramel, a dollop of raspberry ganache, a sprinkling of amaretti biscuit – tell us what goes into your creation. Please remember we only use natural ingredients and no artificial colours or flavourings.

### Draw your creation

Our chocolates need to look as good as they taste; how do you see yours? If your idea has layers or elements that are sprinkled or dropped in, please add a cross-section too, so we can see what's inside. No need to draw if this doesn't apply to your idea, e.g. a dish for our restaurant.

### Please fill in your details so we know how to get in touch if you're a winner!

Name \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Contact number \_\_\_\_\_

Are you an Inventing Room subscriber?    Yes    No

### Once your form is complete, send it to us by 31<sup>st</sup> March 2021:

**By Email** – To [create@hotelchocolat.com](mailto:create@hotelchocolat.com) Please ensure you title the email with your chocolate name and your name, e.g. Mojito by Kiri Kalenko.

**By Post** – To Create-a-Chocolate Competition, Hotel Chocolat, 3 Redwings Way, Huntingdon, PE29 7HF.

**In-Store** – Simply hand to a member of our team at your local Hotel Chocolat.