

Chocolat Factory is sweeping across the market. Ever since Michel Laline made his debut in the world of cocoa and started his own chocolate factory, his business has never ceased growing and winning awards. The most recent OPENINGS have been in Valencia, Toledo, Girona, and Palma de Mallorca.

BARCELONA.

Like movie director Tim Burton, who resuscitated that classic of children's literature Charlie and the Chocolate Factory from the imagination of writer Roald Dahl and turned it into a box office hit, Michel Laline has transformed the dream of Burton and Dahl into reality. A Belgian by birth, the master chocolate maker has made Barcelona his home for the past 25 years.

Chocolat Factory is presently one of the largest factories dedicated exclusively to creating and producing diverse products made of chocolate. This factory now bakes 340 kilos of chocolate products a year.

Luis Morera, Uño, and Morato, his mentors

Although Laline's original vocations were architecture and design, one day this Belgian artist decided to take a 180 degree turn in his life: he abandoned his studies, took a one year sabbatical, and decided that chocolate was "his thing". Laline thus decided to learn the technique from the greatest chocolate masters in the world: Luis Morera, Claudio Uño, and Ramón Morato.

Read more

Prince of Asturias Award

This ability to create combined with the finest cocoa beans in the world (from Java, Venezuela, Ghana, Papua, New Guinea, Grenada, and Sao Thomé) has earned the brand numerous national and international awards. The most recent accolade was the Prince of Asturias Award

LUIS MORERA, MENTOR TO MANY

Written by Administrator

Friday, 10 June 2011 12:46 - Last Updated Friday, 29 July 2011 10:05

for Business Excellence in the field of design, which Chocolat Factory received last December 12th.

Source: abc

Chocolat Factory is sweeping across the market. Ever since Michel Laline made his debut in the world of cocoa and started his own chocolate factory, his business has never ceased growing and winning awards. The most recent OPENINGS have been in Valencia, Toledo, Girona, and Palma de Mallorca.

BARCELONA.

Like movie director Tim Burton, who resuscitated that classic of children's literature Charlie and the Chocolate Factory from the imagination of writer Roald Dahl and turned it into a box office hit, Michel Laline has transformed the dream of Burton and Dahl into reality. A Belgian by birth, the master chocolate maker has made Barcelona his home for the past 25 years.

Chocolat Factory is presently one of the largest factories dedicated exclusively to creating and producing diverse products made of chocolate. This factory now bakes 340 kilos of chocolate products a year.

Luis Morera, Uño, and Morato, his mentors

Although Laline's original vocations were architecture and design, one day this Belgian artist decided to take a 180 degree turn in his life: he abandoned his studies, took a one year sabbatical, and decided that chocolate was "his thing". Laline thus decided to learn the technique from the greatest chocolate masters in the world: Luis Morera, Claudio Uño, and Ramón Morato.

Prince of Asturias Award

This ability to create combined with the finest cocoa beans in the world (from Java, Venezuela, Ghana, Papua, New Guinea, Grenada, and Sao Thomé) has earned the brand numerous national and international awards. The most recent accolade was the Prince of Asturias Award

LUIS MORERA, MENTOR TO MANY

Written by Administrator

Friday, 10 June 2011 12:46 - Last Updated Friday, 29 July 2011 10:05

for Business Excellence in the field of design, which Chocolat Factory received last December 12th.

Source: abc