



Cádiz tastes of...Chocolate

Soft or crispy, white or black, it is one of the joys of life and now Cádiz-born Pedro Álvarez has clothed her with the gala dress.

She is called "Pancracio" and is sold in the best delicatessen stores of Madrid, Barcelona, Paris, London and Cádiz, her hometown, as well as of course on www.pancracio.com.

Economist, marketing expert and chocolate lover Álvarez has now, after an intermezzo in New York, combined his both passions in a commercial idea.

Thus he founded the enterprise Pancracio in 2003. It's a deluxe brand which allows to enjoy the chocolate in her ideal packaging: Leather sheaths and handmade cases in which one can put, for instance, the iPod afterwards.

The chocolate portfolio tastes and sounds after grand style. Thus, in the degustation case there are found two bars with „fruit core-coffee in dark chocolate" flavour, two boards with „milk with orange and cinnamon" flavour, as well as two boards of white chocolate with "coconut and rosemary" flavour.

However, the list of the irresistible Pancracio boxes still goes on: Plain chocolate with raspberry, chocolate with lemons bowls flavour.... Chocolate, chocolate, chocolate. Admittedly, all of them have got one thing in common: topmost quality and an extremely elegant design.

Now, within the scope of the latest issue of the international food fair in Paris, the world press has also honored the Pancracio success, while she has chosen one of the latest creations of Pedro Álvarez to the "Innovative Product " : The cocoa paste, an exquisite supplement to every kind of cream sauce, with goose liver or with



shrimps and oranges. The paste is not sweet, even though it is produced of pure cocoa.

With Pancraccio.com one can shop, give or simply learn to enjoy. Pedro Álvarez is selling his passion for the chocolate here, whilst at the same time he's so generous to share his best recipes with all and sundry:

Chocolate marchioness in Jerez brandy, cake of steamed chocolate to expel worries or chocolate soup with five-berry pepper and cream, from which Pedro Álvarez says: "Already the Aztecs ate liquid, very spicy chocolate to reach again to forces. They called the whole thing 'drink of the gods'. This recipe is as easy as original and exquisite."