



CONFISERIE SPRÜNGLI

Tradition since 1836

Press Release

Zurich, June 2021

#MOUSSEAUCHOCOLATCHALLENGE PRESENTED BY SPRÜNGLI AND THE MICHELIN GUIDE

In collaboration with The Michelin Guide, master chocolatier Sprüngli is challenging and promoting its young talent. Since 1836, Confiserie Sprüngli has been passing on its knowledge and traditional craftsmanship from generation to generation, fulfilling its mission as a training company for young chocolatiers. With the 'Mousse au Chocolat Challenge', available to follow on Instagram (@confiseriespruengli) for two weeks from today, 2020 Michelin Switzerland Mentor Chef Andreas Caminada is challenging three Sprüngli apprentices to reinvent a classic dessert. At the end of the challenge, gourmets can discover the winner's recipe as selected by world-famous Chef Andreas Caminada.



As a pioneer of grand cru chocolate in Switzerland, the family-owned company Sprüngli has been passing on its craftsmanship and chocolate tradition since 1836. Mentoring is a top priority at Sprüngli, with the aim of encouraging and training young talent. 'We attach great importance to offering our apprentices a high-quality, challenging and varied training programme. We care about giving the next generation of chocolatiers the right support, and see working with creative young talent as an enriching, challenging and motivating task,' stresses Tomas Prenosil, CEO of Confiserie Sprüngli.

With this in mind, master chocolatier Sprüngli recognises exceptional role models whose commitment encourages subsequent generations and inspires the highest culinary craftsmanship – a passion it shares with The Michelin Guide. Together with The Michelin Guide, Sprüngli presented the 2020 Michelin Switzerland Mentor Chef Award to Andreas Caminada to honour his exceptional commitment to educating and promoting young talent. As another step in the same direction, a new joint idea was born: the 'Mousse au Chocolat Challenge'.

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The Challenge and its participants

All apprentices specialising in confectionery who were in the second or third year of their apprenticeship at Sprüngli were able to apply to take part in the 'Mousse au Chocolat Challenge'. Three female future chocolatiers were selected as finalists and were given the chance to take on the task set by world-famous Chef Andreas Caminada – whose restaurants are recognised in the 2021 edition of The Michelin Guide Switzerland.

The task was to reinterpret a haute chocolaterie dessert classic: mousse au chocolat. For their recipe, the finalists had to select one of Sprüngli's five exclusive grand cru chocolate bars and complement it with matching ingredients.



For exciting snapshots, profiles and recipe videos from the Mousse au Chocolat Challenge, as well as insights and more information on mentorship at Sprüngli, follow the challenge on Instagram: [@confiseriespruengli](https://www.instagram.com/confiseriespruengli).

#Sprüngli #ConfiserieSprüngli #MousseAuChocolatChallenge #HauteChocolaterie

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Grand cru chocolate of world-class origin in a unique variety of flavours

For their recipe, the finalists must choose from Sprüngli's recently launched range of grand cru chocolate of world-class origin. The five single-origin chocolate bars, made from the world's finest cacao beans of different origins, surprise you with their unique variety of flavours.



From left to right:

- Grand Cru Maracaibo Chocolate, 65% cacao
- Grand Cru Suhum Chocolate, 60% cacao
- Grand Cru Beni Chocolate, 75% cacao
- Grand Cru Baracoa Chocolate, 70% cacao
- Grand Cru Selva Zoque Chocolate, 80% cacao

As a pioneer of grand cru chocolate in Switzerland, Sprüngli has always been driven by the highest standards. That's why the master chocolatier focuses on unmistakable quality with the finest cacao varieties, sourced from the best locations and carefully harvested by small-scale farmers. The flavours of the grand cru chocolate are determined by the growing region, the careful treatment of the cacao beans and the gentle processing, to which we dedicate ourselves with passion and masterful skill. This is what gives each grand cru chocolate its unique, individual flavour and lasting taste.

About Sprüngli chocolate

As a pioneer of grand cru chocolate in Switzerland, Sprüngli sets out to find the finest cacao beans from the world's best growing regions. Sprüngli works with carefully selected partners in the local regions to ensure that natural resources are protected, the natural environment is respected, and that the cacao farmers work under fair conditions and for a fair price. The cacao beans used by Sprüngli come from cacao trees at selected locations in Venezuela, Ecuador, Bolivia, Cuba and Madagascar. The fruit is harvested by hand at just the right time by small-scale farmers and processed with the utmost care. The single-variety selection of original fine cacao beans, combined with the intense taste of delicate flavours, make Sprüngli grand cru chocolate a rare delicacy – pure, authentic indulgence of the highest quality.

About our Swiss family business

A Swiss family business steeped in tradition, Sprüngli is now in its sixth generation of management, headed by Milan and Tomas Prenosil. Its products, hand-crafted in Dietikon according to the traditions of the trade, are sold in our 24 Sprüngli stores across Switzerland. These are located in and around Zurich, Baden, Basel, Bern, St. Gallen, Winterthur, Zug and Geneva. These are complemented by a total of five gastronomy outlets, ranging from our Café-Bar to the legendary restaurant on Paradeplatz. Outside of Switzerland, Confiserie Sprüngli has a branch at the Dubai Mall in Dubai and, since 2018, runs the exclusive Boutique & Cafe in Abu Dhabi.

For more information and imagery requests:

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