

Sebastian makes chocolate you will savour

Buying a quality chocolate bar as a treat to savour over several days is a continuing trend. Chocolate lovers are happy to experiment with a range of flavours and textures in their premium bars, along with trying new types of chocolate, such as blonde, single origin dark, and ruby.

Renowned Chocolatier and pastry chef Sebastian Kobelt has just won a Great Taste Award for his [blonde caramelised white chocolate bar with pistachio dukkha](#).

This unusual combination combines a caramelised white chocolate with toasted pistachios, sesame, warming spices and a pinch of salt. With its striking honeyed gold colour and geometric pattern, this bar is seriously stylish, and, as you would expect, seriously moreish.

“Chocolate bars have certainly become far more sophisticated of late,” said Sebastian who spent many years working in some of the world’s most prestigious hotels and Michelin starred restaurants. “Blending flavours and ingredients from Scotland, and indeed, from around the world, is something I am extremely passionate about, and this bar is a fitting example of that. We are delighted to win the Great Taste award, as chocolate

has to taste amazing along with looking good.”

Sebastian’s full range of stunning products, which are produced in Linlithgow, can be purchased online.

<https://www.sebastiankobelt.com>

