

PRESS RELEASE - 17/10/2023

## **Chocolatier Elisabeth and distillery Dada Chapel create unique combination of Belgian chocolate and rum**

**Chocolatier Elisabeth has a tradition of partnering with local artisans to create exclusive products. This time, she partnered with the Belgian distillery Dada Chapel. This collaboration resulted in brhum pearls, a unique combination of Belgian rum (brhum) from a sugar beet distillate with a crunchy jacket of black Belgian chocolate.**

### **About the product**

Brhum pearls are filled with aged Brhum, a quality product from Ghent distillery Dada Chapel. It is a full-bodied rum that has matured for a year in oak barrels. This resulted in an aroma of cocoa and a sweet impression of vanilla and caramel. This golden drink was coated with a crunchy layer of dark chocolate by a master chocolatier from the Elisabeth team, the perfect combination for a heavenly praline. For a maximum taste experience: put the pearl whole in your mouth and be surprised by a true taste explosion.

### **About Dada Chapel**

Dada Chapel is a quirky Belgian distillery of rum, vodka and gin. Brhum and Potato Vodka are Dada Chapel's first creations. The young Ghent distillery makes unfiltered Potato Vodka from Mona Lisa potatoes grown organically in our country. Sugar beets from local cultivation are the basic ingredient of their Brhum. Dada Chapel works with local products and does so with an eye for detail and quality.

### **About Elisabeth Chocolatier**

Elisabeth Chocolatier's concept is 'The tastiest Belgian artisanal under one roof, for chocolate, biscuits and sweets alike'. She delivers this through shops in Brussels (6), Antwerp, Bruges and Paris and on her webshop. Besides a permanent offer of high-quality artisanal products, Elisabeth invests in various collaborations with local artisans for temporary collections resulting in a total experience of chocolate and sweets.

### **Contact**

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More info at <https://elisabeth.be/en/stories/bhrum-pearls>