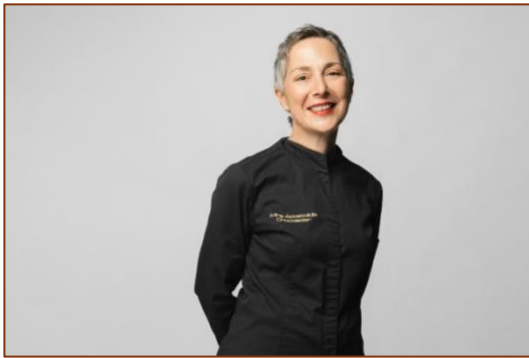


Who is artisan chocolatier **Mina Apostolidis** and her “**MINA Handmade Chocolates**”?



Mina Apostolidis began her chocolate-making career in Greece, where she quickly gained recognition for her unique approach in chocolate making and was extensively featured across Greek gastronomy media.

She moved to Brussels at the end of 2012 to continue her chocolate journey and in 2014 she started producing again at an atelier in Evere, at the corner “avenue des Désirs” and “rue de l’ Optimism”, which she took as a good sign!

In December 2016 she opened her **atelier and boutique in Rhode-Saint-Genèse** where she continues to prepare her internationally awarded creations. These are inspired mainly by her family traditions, Greek nature, and the principles of the Mediterranean diet -generous use of nuts, dried fruit, natural sweeteners.

Together with her team, Mina Apostolidis dry sour cherries, makes a home-made liquor, roasts or caramelises almonds and pistachios. Her palette of aromas and spices are largely sourced from her country, Greece. Many are **products of designated origin**: figs from Evia Island, pistachios from Egina Island, tahini, organic olive oil from Peloponnese, honey, kumquat from Corfu Island. She also incorporates ingredients from the rarest gardens of the world, such as cinnamon from Sri Lanka, rosewater from Iran, to name a few.

Mina has been awarded many prestigious international awards, and the **Gault&Millau 2025 gastronomy guide** featured her as one of the finest chocolatiers in Belgium and Luxembourg. The Belgian and international media (US, Japan) have covered her story and achievements more than once (RTBF, Trends, Le Soir, VIF weekend, etc).

