

2023

Chocolate World®

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COLLECTION 2023



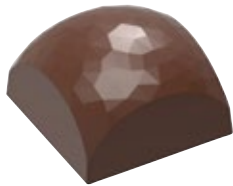
**CW12057**

36,5x28x17,5 mm  
**3x7 pc/10,7 gr**  
275x135x24



**CW12063**

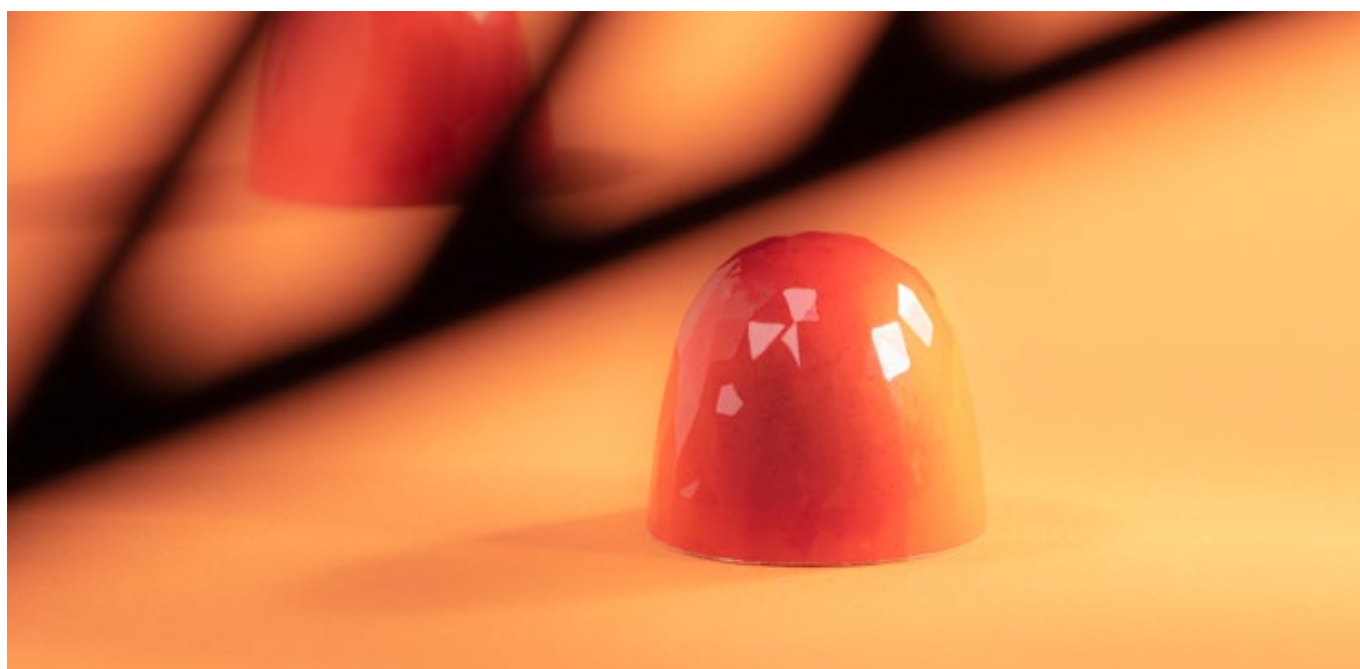
45,5x25x12,5 mm  
**2x8 pc/7,5 gr**  
275x135x24



**CW12062**

25,5x25,5x15 mm  
**3x8 pc/9,5 gr**  
275x135x24





**CW12059**

17,5x12x7 mm  
**5x12 pc/1 gr**  
 275x135x24



**CW12064**

35x24,5x19 mm  
**3x7 pc/13 gr**  
 275x135x24



**CW12056**

29x29x25 mm  
**3x7 pc/14,5 gr**  
 275x135x30



**CW12065**

**1x22 pc 9 fig.**  
275x135x24  
double mould  
recto/verso



**CW12072**

116,5x109,5x30 mm  
**1x2 pc/210 gr**  
275x135x40  
double mould



**CW12055**

118x50x8 mm  
**1x4 pc/45 gr**  
275x135x24



**CW12066**

48x22,5x18,5 mm  
**3x7 pc/12,5 gr**  
275x135x24



**CW12067**

56,5x55x70 mm  
**2x3 pc/2x140 gr**  
275x135x40  
double mould  
recto/verso



**CW12068**

97x72,5x10 mm  
**1x4 pc/36,5 gr**  
275x135x24



**CW12071**

80x80x84 mm  
**1x8 pc 8 fig./151 gr**  
275x135x24







**CW12069**

41x29x16 mm  
**3x7 pc/11 gr**  
275x135x24

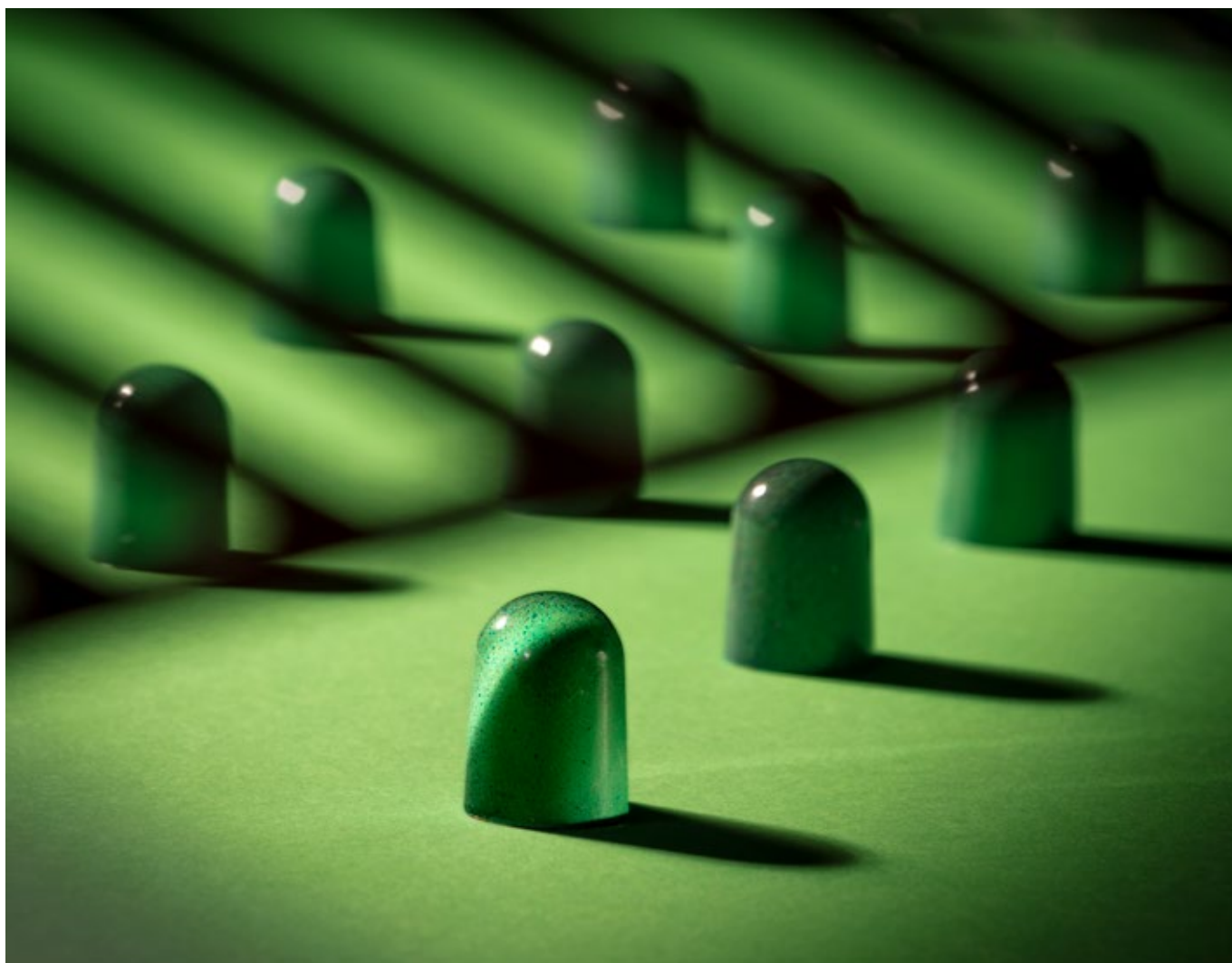
Designed & developed  
with Nora Chokladskola



**CW12070**

30x30x21 mm  
**3x7 pc/13 gr**  
275x135x26

Designed & developed  
with Nora Chokladskola



**CW12058**

22,5x22,5x30,5 mm

**3x8 pc/12 gr**

275x135x40



DESIGNED AND DEVELOPED IN COOPERATION  
WITH THE DUTCH PASTRY TEAM



**CW12061**

54x22x20,5 mm

**2x9 pc/10,5 gr**

275x135x26



## NICK KUNST

Nick Kunst, 30 years of age and born in Hoogkarspel a small town near Amsterdam. Since Nick was young he was always baking at home and started dreaming of becoming a chef one day. After fifteen years of working as a chef all over the world he has chosen a different path as a chocolatier. He developed an enormous passion for working with chocolate and creating the most colorful and edible chocolates with only the best ingredients.

Nick is feeling very proud to work with chocolate on a daily base and to share his knowledge with other chocolatiers and pastry enthusiasts.



### CW12054

30x30x16,5 mm

**3x7 pc/11,5 gr**

275x135x24

#### Milk chocolate cinnamon ganache.

100 ml heavy cream 35% fat  
220 gr milk chocolate callets  
15 gr glucose  
20 gr unsalted butter at room temperature  
8 gr cinnamon powder  
pinch of salt

Bring the heavy cream with the glucose, cinnamon powder and salt to a simmer and take off the heat.

Pour over the milk chocolate callets and mix.

Cool down to 40 degrees Celsius and add the small cubes of butter and emulsify.

Cool down to 26 degrees Celsius and it's ready to pipe.

Instructions for the crunchy speculaas layer.

#### CRUNCHY SPECULAAS LAYER.

80 g milk chocolate callets Ghana 40%  
70 g speculoos cookies

Pour the speculoos cookies in a food processor and mix until a fine powder.

Melt the milk chocolate to 40 degrees Celsius and stir in the speculoos powder.

Cool down back to 26 degrees Celsius while stirring and pipe on top of the cinnamon ganache.

Leave it to crystallize and seal the bonbon.





## PAUL WAGEMAKER

Paul Wagemaker is a professional chef with over 15 years of experience. He started experimenting in the kitchen at the age of fifteen, which gave him great pleasure. Later, Paul graduated as a trained chef in Amsterdam.

Wagemaker has worked with great and ambitious chefs in various restaurants in the higher segment. While working as a chef in a large restaurant for 10 years, he discovered his passion for chocolate, which led him to a degree in specialized pastry in 2009.

In 2017, Paul started his own chocolate shop "Chocolate Planet", where all his ideas and creativity are transformed into beautiful and deliciously tasty chocolates. As a chocolatier, Paul got to know the products of Chocolate World, which eventually led to a great partnership.

Paul participated in the competition "the Best Bonbon of the Netherlands" in 2021 and he proudly achieved a spot in the top 10.

Next to his job as a full-time chocolatier, Paul enjoys helping other people and sharing his knowledge through mentorships. He earned a great following on Instagram thanks to his many useful online tutorials, tasty recipes and stunning chocolate pictures.



### CW12060

30x30x20,5 mm

**3x7 pc/14 gr**

275x135x26

#### Mint fluid gel

2 gr agar agar  
250 gr water  
20 fresh mint leaves  
50 gr sugar

Bring the water with the sugar and mint leaves to a boil and let it boil for 1 minute.

Remove it from heat and let it infuse for 1 hour.

Pour it through a sieve to get all the leaves out.

Bring the liquid to the boil again and add the agar agar, let it boil for 1 minute.

Pour it into a tray and leave it in the fridge until it has become a hard jelly.

Mix the jelly with a hand blender to a nice smooth gel.

#### Cherry & white chocolate ganache

150 gr cherry juice  
20 gr lime juice  
150 gr heavy cream 35% fat  
25 gr inverted sugar  
25 gr glucose syrup  
1 pcs Madagascar bourbon vanilla pod  
30 gr unsalted butter  
30 gr cocoa butter  
790 gr white chocolate

Cut the vanilla pod in half and scrape out the seeds, combine the pod and seeds in a saucepan with the cherry juice, lime juice and heavy cream, heat to 90°C.

Take out the vanilla pod and add the inverted sugar and glucose syrup and stir with a whisk until dissolved.

Now add the butter, cocoa butter and white chocolate, mix with a hand blender until a smooth filling.

Let it cool to 26°C, pour into a piping bag and fill the bonbon with it.



# ONE SHOT FRIENDLY



**CW2470**

30x30x15 mm  
**4x7 pc/8,5 gr**  
 275x175x24



**CW2467**

30x30x15 mm  
**4x7 pc/2x9 gr**  
 275x175x24  
 double mould  
 same model as 1217



**CW2477**

28x21x14,5 mm  
**4x7 pc/9 gr**  
 275x175x24  
 same model as 1798



**CW2473**

33x31x15 mm  
**4x7 pc/11 gr**  
 275x175x24  
 same model as 1417



**CW2474**

30,5x30,5x24 mm  
**4x7 pc/12 gr**  
 275x175x30  
 same model as 1926



**CW2476**

36x29,5x19 mm  
**4x6 pc/13 gr**  
 275x175x24  
 same model as 1913



**CW2466**

31x31x16,5 mm  
**4x7 pc/13,5 gr**  
 275x175x24  
 same model as 1886



**CW2468**

34,5x29,5x17 mm  
**4x6 pc/13,5 gr**  
 275x175x24  
 same model as 12027



**CW2471**

29x29x25 mm  
**4x7 pc/15 gr**  
 275x175x30  
 same model as 1433



**CW2472**

30x30,53x25 mm  
**4x7 pc/17 gr**  
 275x175x30  
 same model as 1157



**CW2469**

78,5x19x20 mm  
**3x4 pc/29 gr**  
 275x175x24  
 same model as 12033





**MOULDS**



**EQUIPMENT**



**CHOCOLATE  
CONCEPT**



**MACHINERY**



**HOLLOW  
FIGURES**



**BELGIAN  
CHOCOLATE  
SCHOOL**

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