



CHEF'S SIGNATURE MOULDS





FRANK HAASNOOT

Frank Haasnoot grew up with a passion for architecture and design, and these days he uses his creative spirit and eye for detail to conjure up incredible chocolate sculptures.

As an Executive Pâtissier, Haasnoot designs and creates new decorations for bakers, product developers and colleague chefs.

These skills, gleaned from years working in European and American restaurants, hotels, and patisseries, finally brought him well-deserved recognition in October 2011, when he was crowned victor of the highly-competitive World Chocolate Masters in Paris, captivating everyone with his majestic sculpture, "Warrior."



CW1673

45,5x25x12,50 mm
2x8 pc/2x8,5 gr
 275x135x24
 double mould
 model fit on CW1692

ALMONDS GANACHE

336 gr cream 40%
 100 gr glucose
 540 gr dark chocolate 68%
 60 gr sugar
 60 gr almonds
 2 gr green cardamon
 10 gr frangelico

QUENELLE

LIME CARAMEL

300 gr white chocolate 35%
 220 gr cream 40%
 150 gr granulated sugar
 60 gr water
 80 gr lime juice
 1 Tahiti vanilla pod

Caramelize the sugar with the cardamon.
 When nice dark brown mix it with the baked almonds.
 After cooling grind it into pieces in the food processor till its fine and smooth.

Cook the cream with the glucose and make a ganache with the dark chocolate.
 Mix in the praline and Frangelico.

Scrape the vanilla pod and mix with the sugar and the water.
 Caramelize till dark brown.
 Then cool down with the cream and lime juice.





LANA ORLOVA BAUER

My love-story with chocolate started in 2014 when I have started to work as a manager at the culinary academy in Kharkiv, Ukraine. Meeting with talented chefs and chocolatiers made me fell in love with the world of pastry and chocolate making.

Eventually, I became a pastry-student myself and started my journey.

In 2017 I moved to Copenhagen, Denmark, and have started to work as a chocolatier. For the last year, I'm mainly focused on teaching and exploring new techniques and ideas.



CW12027

34,5x29,5x17 mm
3x7 pc/13,5 gr
 275x135x24

BLUEBERRY - YOGHURT - VANILLA

200 GR BLUEBERRY MARMALAD

100 gr blueberry puree
 45 gr sugar
 3 gr yellow (citrus) pectin
 1,5 gr citric acid
 1,5 gr water

Mix sugar and pectin.
 Dissolve citric acid in the water.
 Pour berry puree into a saucepan and warm up to 40° C.
 Sift in sugar with pectin and boil for 2 minutes.
 Add lemon acid solution
 Cooldown and use at 28-30° C.
 Pipe out the marmalade, filling 1/3 of each cavity.

1000 GR BLUEBERRY - YOGHURT - VANILLA GANACHE

90 gr heavy cream 38%
 100 gr greek yoghurt 18%
 5 gr vanilla
 75 gr blueberry puree
 20 gr dry yoghurt powder
 50 gr glucose syrup
 50 gr dextrose
 50 gr sorbitol
 440 gr white chocolate 32%
 40 gr cocoa butter
 80 gr butter 82,5%

In a saucepan mix together cream, blueberry puree, glucose, dextrose, sorbitol, vanilla - bring it to the boil.
 Pour hot cream mixture over the chocolate and cocoa butter, add yogurt powder.
 Process with an immersion blender.
 Cooldown to 40° C and add Greek yoghurt and cubed butter.
 Process with an immersion blender.
 Use at 28-30° C.
 Pipe out the ganache filling the remaining 2/3 of each cavity.





MARTIN DIEZ

Martin Diez is leading the chef services of Barry Callebaut in the Americas and is based in Chicago. He is a globally-recognized chef for his creative mindset in confectionery, ice cream and pastry.

Martin is constantly travelling the world to give classes around his art and artwork which allows him to always discover new ingredients, and meet chefs and other artisans.

Martin loves to push the boundaries of his chocolate playground, pairing the most fascinating product (chocolate) with hundreds of rare and unique ingredients from all over the world.

Martin studied and qualified in pastry, confectionery, chocolaterie and ice cream.

He started his training at the renowned pastry shop in Bordeaux, France called Antoine.

He was also a member of the highly-skilled artisan guild « Tour de France des Compagnon du Devoir » for several years, which gave him the opportunity to work in many prestigious pastry and chocolate shops around France.

Recently, he served as Barry Callebaut's International Demonstrator travelling the world.

His international experience and his travels allow him to have a very specific vision and signature in his creations.

He considers himself as an artist passionate about culinary art and flavor pairings.



CW12035

30x30x14,5 mm

3x8 pc/8,5 gr

275x135x24

CHOCOLATE GANACHE

- 90 gr cream
- 15 gr butter
- 3,5 gr sorbitol
- 0,5 gr vanilla pod - each
- 8 gr glucose syrup
- 8 gr honey
- 55 gr milk chocolate 33%
- 85 gr dark chocolate 64%

Bring the cream, butter, sorbitol, vanilla, glucose and honey to a simmer.

Ensure that all sugars are dissolved.

Place the chocolate pistoles in a Robot-Coupe.

For a proper emulsion, the liquid should be at 75°C before pouring over the chocolates.

Once the ganache has emulsified, transfer to a container to crystallize.

PASSION FRUIT CRUNCH

- 45 gr butter
- 18 gr american almond almond flour
- 15 gr sugar
- 2 gr sea salt
- 70 gr flour
- 20 gr whole eggs
- 15 gr calamansi puree
- 15 gr sugar
- 35 gr grated coconut
- 110 gr shortbread
- 20 gr passion fruit dried powder
- 35 gr roasted coconut
- 50 gr cocoa butter



With a paddle, combine the dry ingredients from the first group.
 Add in the butter until the dough is crumbly.
 Incorporate the eggs and allow the dough to come together.
 Roll out the dough to 3 mm.
 Bake the dough at 175°C for about 20 minutes.
 A well baked shortbread is ideal, to avoid any remaining water.
 While the shortbread is cooling, make the roasted coconut.
 Heat the calamansi puree and sugar, just enough to dissolve the sugar.
 Add in the grated coconut.
 Bake coconut mixture at 150°C for about 15 minutes,
 stir often for even bake.
 Allow shortbread and coconut to cool before next step,
 scale shortbread to recipe.
 In a Robot-Coupe combine the shortbread, passion fruit powder, and
 toasted coconut.
 Melt the cocoa butter to 40°C and add into the mixture.
 Roll out the mixture to 2,5-3 mm thickness and cut circles at 1,5 cm.
 Set circles aside for assembly.

PASSION FRUIT PÂTE DE FRUIT

140 gr passion fruit puree
 4 gr yellow pectin
 30 gr sugar #1
 135 gr sugar #2
 35 gr glucose syrup
 2 gr citric acid solution

Whisk together sugar #1 and pectin, set aside.
 Heat the puree to 40°C, then whisk in the pectin/ sugar
 mix to the puree.
 Bring this to a boil.
 Once boiled, gradually add in sugar #2 and glucose syrup keeping the boil.
 Continue to whisk and cook to 106°C or 75° brix.
 Take off the heat and add in the citric acid solution.
 Carefully cast the pâte de fruit into 1,5 cm half sphere
 silicone molds.
 Once they have set, unmold and place on top of the round crunch.

GIANDUJA

100 gr pure macadamia or hazelnut butter
 100 gr milk chocolate 33%

Melt the chocolate to 45°C.
 Combine the nut paste and the melted chocolate.
 Temper the mixture to 24°C on a table.
 Transfer the tempered gianduja to a bowl and allow to crystallize.
 When ready to use, Robot-Coupe the gianduja to get a pipeable texture.

ASSEMBLY

Cast 3 cm half-spheres with Milk Chocolate 33%, Dark Chocolate 64%, or
 Caramel 35%.
 Unmold the shells once they are crystallized.
 Fill the shells 1/2 with the chocolate ganache.
 Place the crunch with the pâte de fruit on top.
 Push down slightly to ensure everything is flush and leveled with the
 chocolate shell.
 Place a thin chocolate disk to cover the shell.
 Pipe the gianduja on top of the chocolate disk.
 Garnish with pieces of nuts.

TIPS & TRICKS

These recipes are really easy to duplicate with different pairing and tastes
 associations.
 I have chosen passion fruit with macadamia nuts or hazelnuts here. But
 feel free to twist it with other nuts such as pecans, almonds or even
 pistachios.
 You can also change the chocolate used to create the gianduja, the fruit
 powder inside the crunch or the puree to create the pâte de fruit.
 Enjoy exploring your favorite taste combination !!





SEB PETTERSSON

Pastry chef | Chocolatier
Jr Gold - Culinary Olympics 2016, Erfurt
Gold - Culinary World Cup 2018, Luxembourg

One of the youngest members of the Swedish Culinary Team through all times and already a history with Michelin starred restaurants in his past. He's known for his modern style of pastries and also for both being creative in the kitchen and among many different content creations.

Based in Stockholm but traveling the world with Master Classes and consulting in gastronomy.
Now he's the team manager for the Swedish Junior Culinary Team and getting ready for the Culinary World Cup in Luxembourg 2022.

CHEF SEB'S MOTIVATION:

WIND - WAVES

How do you define wind in design?
We captured the movement from when it hits a surface. It could be water, dessert sand or anything else in your imagination.



CW2459

150x56,5x15 mm
1x4 pc/82,5 gr
275x175x24

EARTH - TOPOGRAPHIC

I'm fascinated by the world from above.
With this design and technique you get a lot of expressions in one bar.



CW2460

150x56,5x13,5 mm
1x4 pc/84 gr
275x175x24

AIR - BUBBLE

As a chocolatier, the last thing we want is air bubbles.
But there's something special and exciting about how air bubbles bring joy and happiness to a shape.



CW2461

150x56,5x11 mm
1x4 pc/83,5 gr
275x175x24

FIRE - LAVA

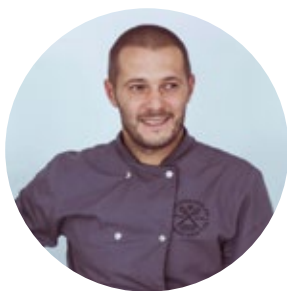
The fine mix between shiny hot lava and coarse volcano rocks makes this mould versatile for a lot of creative ideas.



CW2462

150x56,5x10 mm
1x4 pc/83 gr
275x175x24





ANDREY DUBOVIK

Andrey Dubovik, 35 years of age, born in Minsk, Belarus, started baking at home for fun in 2015. First éclairs and cakes, and while decorating them he learned to work with chocolate, and a whole new world opened for him. It wasn't long before Andrey realised that he wanted to focus on working with this unique and versatile product. He read everything on the subject that he could lay his hands on and taught himself a number of techniques by watching films he found on Internet.

Thanks to his enthusiasm and dedication, he soon began to make his mark in the world of chocolate and in 2016, he bought his first polycarbonate mould. He's hugely passionate about his pralines, has an eye for detail and a natural flair for colour, all of which results in beautifully-produced creations. Although he has only just started on his career as chocolatier, he is already looking forward to the rest of the adventure.



CW1921

36,50x27,50x16,50 mm
3x7 pc/10,50 gr
 275x135x24

YUZU GANACHE

54 gr cream 33%
 38 gr Yuzu puree
 29 gr inverted sugar
 31 gr glucose
 31 gr dextrose
 72 gr chocolate Tanzanie 75%
 123 gr chocolate Ghana 40%
 34 gr butter cocoa
 34 gr butter

Mix the cream with the glucose and inverted sugar, and boil them together.

Heat up the Yuzu puree and mix with the dextrose, use a whisk until the dextrose is completely melted.

Dissolve the chocolate and cocoa butter, and at a temperature of about 40°C we mix the chocolate with the cream, before adding the puree.

Add the butter, and blend it all together.

Fill the shells at a temperature of 29-30°C.

MATCHA GANACHE

75 gr cream 35%
 9 gr tea Matcha
 168 gr chocolate Zephyr
 47 gr butter cocoa
 45 gr butter
 28 gr inverted sugar
 28 gr glucose

Slowly boil the cream with the glucose and inverted sugar.

Add the tea to the cream, and use a whisk to mix the concoction.

Melt the chocolate and the cocoa butter.

At a temperature of about 40°C, we put the cream into the chocolate and blend them together.

Add the butter, then start blending again.

Fill the shells at a temperature of 29°C.





KIRSTEN TIBBALLS

Kirsten Tibballs is one of Australia's most famous and respected chocolatiers. Wanting to share her knowledge with other enthusiastic foodies and professional chefs, she opened the Savour Chocolate and Pastry School in Melbourne in 2002.

To this very day, Savour School is the only school in Australia that focuses solely the art of chocolate and patisserie. Many of the school's students have gone on to open many chocolate boutiques and patisseries around the world.

Kirsten regularly shares her recipes gives interviews to the world's most renowned magazines, such as So Good, Pastry and Baking North America, Pastry and Baking Asia Pacific, Baking Business and Australasian Baker, to name but a few.



CW1733

120x26x18,50 mm

3x2 pc/40 gr

275x135x24

CRUNCHY INSERT

- 50 gr milk couverture 823
- 25 gr paillette feuilletine
- 25 gr chopped hazelnuts
- 100 gr hazelnut praline paste 50%
- 15 gr cocoa butter

Melt together the milk couverture and cocoa butter.

Mix with the hazelnut praline, chopped hazelnuts and paillette feuilletine.

Place a small amount of the mixture in the base of the mould.

HAZELNUT GANACHE

- 165 gr cream 35% fat
- 16 gr inverted sugar
- 200 gr milk couverture
- 60 gr Madagascar 66% couverture
- 50 gr hazelnut praline paste 50%
- 15 gr orange liqueur

Boil the cream and pour over the couverture and inverted sugar.

Add the praline paste and orange liqueur.

Mix ganache until it is smooth.

This ganache needs to be piped as soon as it reaches 30°C (86°F) (if it cools too much before piping into moulds it will be difficult to achieve a smooth surface).

ASSEMBLY OF PRALINE:

Place the crunchy insert into the base of the crystallised mould and cover with prepared hazelnut ganache.

Seal the base in white crystallised couverture.





DAVIDE COMASCHI

Davide was born in Vignate (MI) on 12 February 1980, and by the age of thirteen, he was already passionate about the art of confectionery. He took a course at the Capac where his teacher Musnelli advised him to do an internship in the laboratories of the historic Martesana Patisserie. There, Davide first met Vincenzo Santoro, not only as a teacher in the profession, but also as a mentor in life. This was the beginning of a relationship that intensified over the years.

Davide continued to develop his skills by following classes at Casta Alimenti. His unique style reflects his never-ending quest for the balance between tradition and innovation, both in technique and in design.

His talent has brought him to the top of the field of confectionery production, the profession he grew up in.

He published his first book *A year to win*, the story of the twelve intense months that led up to his victory at the World Chocolate Masters. It is the story of a journey which began in October 2012 with the regional selections and reached its peak on 30 October 2013 with being crowned world champion. And the journey has only just begun.



CW1782

44,50x32x22,50 mm

3x6 pc/11 gr

275x135x30

GANACHE CAMPARI

200 gr Cream

125 gr Glucose

175 gr Butter

350 gr White chocolate

85 gr Campari

Make the shell with dark chocolate.
Filling with Campari ganache.





ERNST KNAM

Chef pâtissier, chocolatier and creative artist. Anyone who has been fortunate enough to have discovered one of Knam's works of art immediately gets a glimpse of his genius.

However, only those who really know him can fully understand the way in which he distinguishes himself from all others. When Ernst Knam starts on a project, he is completely focused on the end result, and his eye for detail means that he constantly delivers masterpieces. He's famed for his inspiration and his sense of composition.

Born in Germany, but an Italian at heart, Ernst Knam trained at the Gualtiero Marchesi institute before beginning a solo career at Antica Arte del Dolce, in the centre of Milan. All his twenty-five years of experience and extensive travel around the world inspired him to experiment with the use of spices and fruits, allowing him to introduce a whole new spectrum of flavours, fragrances and colour.



CW1617

39x18x15,50 mm
5x5 pc/10 gr
 275x135x24
 same model as 2426

FOR THE GANACHE

340 gr cream
 200 gr dark chocolate (70% cocoa)
 40 gr glucose
 30 gr inverted sugar
 50 gr butter

Boil the cream with glucose and inverted sugar.
 When it is at boiling point, pour the dark chocolate in.
 Then mix until you obtain a homogeneous and smooth cream.
 Let it cool down and when it reaches 35°C.
 Add the butter.

FOR THE PUMPKIN CREAM

110 gr pumpkin (cooked)
 100 gr persipan
 (From persicus (peach) and marzipan, also known as
 parsipan, used in confectionery and similar to
 marzipan, but apricot or peach kernels are used
 instead of almonds)
 25 gr Amaretto di Saronno (liqueur)
 15 gr glucose

Knead the cooked pumpkin with parsipan, glucose and Amaretto di Saronno to obtain a smooth cream.

FOR THE JELLY

50 gr Saba (boiled grape juice)
 ½ gelatin leaf

Soak the ½ gelatin leaf in water.
 Heat up the Saba.
 Add the gelatin leaf.
 Mix well.





KSENIA PENKINA

Ksenia Penkina is a young, passionate and experienced Pastry Professional based in Vancouver, Canada. Receiving her degree in Switzerland, she continued to develop her passion and knowledge for Patisserie. Along her journey, she learned from the most respected Pastry Chefs and Schools around the globe. Being artistic, analytical and organized, she has been transforming this knowledge into unique approach with a personal, magical touch. Even today Ksenia does not stop learning and striving to develop herself, constantly educating her palette, skills and techniques. Mainly focusing on the inside world of the dessert, understanding of the chemistry behind it, and a process of product integration. Today Ksenia is teaching Hands On and Online Master Classes growing extensive student network worldwide; developed her unique line and production of Haute [öt] Food Colors in water & oil soluble range.



CW1972

35x35x11 mm
3x8 pc/6,50 gr
 275x135x24

HAUTE

BLACKCURRANT INSERT 100 GR

48 gr white chocolate
 34 gr blackcurrant puree
 10 gr glucose syrup 43DE
 8 gr cassis liqueur

In a pot heat up puree with glucose to 40-45°C.
 Heat up chocolate in microwave to 40-45°C.
 Combine & emulsify with blender.
 At 40°C add liqueur & emulsify.
 Fill chocolates at 27°C.

DUO CHOCOLATE GANACHE 100 GR

35 gr milk chocolate
 10 gr dark chocolate
 45 gr cream 33%
 10 gr butter 82%

In a pot heat up cream to 40-45°C.
 Heat up chocolates in microwave to 40-45°C.
 Combine & emulsify with blender.
 Add butter & emulsify.
 Fill chocolates at 27°C.





DIEGO LOZANO

Diego Lozano started his career as a chef when he was only just thirteen. He developed an enormous passion for gastronomy and started to find his way preparing the well-known recipes he was able to find. He soon needed new challenges and started experimenting more and more with food.

Not long after that, he developed an interest in patisserie, and in chocolate in particular.

This passion, combined with his love of gastronomy, has earned Diego many prizes during his career, including Best Chocolate Sculpture in the MS Trophy 2009, Finalist in the World Chocolate Masters 2009, 1st place in Top Tec 2007 to name but a few.



CW1611

123x22x6 mm

4x2 pc/16,50 gr

275x135x24

PRALINE CREAM

400 gr butter

400 gr fondant 118°C

400 gr hazelnut paste

Mix the ingredients lightly but thoroughly.

Mould chocolate shells with milk or plain chocolate.

Pipe into the mould.

Close with chocolate.





JULIANA BADARÓ

Badaró is a Brazilian Chef with a degree in Gastronomy who was raised in the tradition of patisserie and chocolate. With over 10 years of experience in the profession, Chef Juliana has worked for several of the big names in the chocolate business and has taught numerous courses and workshops along the way. She pioneered the use of high-quality artisan cocoa, the basic ingredient of chocolate. She went on to spend a season studying and traveling in Brazil and Central America, subsequently becoming one of the producers of high-quality cocoa and developing one of the first productions of artisan chocolate Brazil. Juliana completed her specialization in Chocolate with the Swiss Chef Edwald Notter in the United States, and throughout her career, continues to learn, taking extensive courses in chocolate and confectionery.

She currently works as a consultant and is ambassador for the food colouring brand Gran Chef.



CW1929

99,50x19,50x11,50 mm
1x10 pc/17,50 gr
 275x135x24

FINISHING

Chocolate World Signature Mould
 Compressor

5 gr Gran Chef Pro gold powder
 50 gr edible alcohol
 600 gr pre-crystallised gold chocolate

Make the shell with the pre-crystallised gold chocolate.
 Take to fridge to crystalize.

HONEY CARAMEL FILLING

100 gr sugar
 50 gr honey
 210 gr heavy cream
 45 gr glucose syrup
 50 gr unsalted butter

Caramelize the sugar, add glucose, honey and the heavy cream. Turn off the heat, let it cool down until it reaches 35°C, add the butter softened at room temperature and incorporate the ingredients. Apply cold.

Remove from the refrigerator and fill the cavities with the honey caramel filling.
 Pour another layer of chocolate.
 To seal the filling, finish with an acetate sheet to obtain a smooth bottom.
 Let it set and demould.

For the finish, spray the bars with gold powder already mixed with edible alcohol.





JACK RALPH

I'm a young, 21 year old chocolatier from the U.K, who hasn't been in this business very long.

My interest and passion for all things related to food and baking stretch back to when I was 10 years old. However, it wasn't until I dropped out of law school after my first year, that I would discover my love for chocolate. I thought I wanted to be a chef, so began working at my local restaurant as a dishwasher. This is where I had my first experience with the pastry and chocolate world, as I was asked to make some basic desserts. The seeds were sown. I particularly enjoyed chocolate work, for some strange reason. I was amazed that chocolate could be so colourful and shiny and manipulated to a point where it didn't even look like chocolate anymore. I was from then on, hooked. Meanwhile, I had decided during all of this that I wanted to be a chocolatier, I juggled a full time cafe job with growing ArtChocolat on the side. I managed to make the transition successfully and today, I am constantly working on trying to grow, whilst still experimenting with new flavours and concepts. I created this design because I really love the simplicity and creative possibilities that domed/smooth surface moulds bring, as well as making it a lot easier for chocolatiers to polish and to clean. I love that, whatever design you decorate a mould with, it always morphs perfectly with the mould shape. There are no sharp edges or indents that can throw the design off onto another course. I also think domed moulds are great for layering different fillings in bonbons, as they give you enough height to get creative with multiple fillings.



CW12018

29x29x25 mm

3x7 pc/12 gr

275x135x30 mm

BLUEBERRY AND PEANUT BONBONS

- 500 gr tempered milk chocolate
- blue coloured cocoa butter
- white coloured cocoa butter
- edible gold luster dust
- 100 gr blueberry puree
- 200 gr peanut praline paste
- (1 part peanut paste, 1 part caramelised sugar)
- 100 gr sugar
- 7 gr pectin nh
- 2 gr citric acid
- 40 gr cocoa butter (or milk chocolate)
- 40 gr crushed feuillatine wafer

1. Using a gloved finger, dab some edible gold dust into your mould cavity. Place your mould in the fridge to chill slightly.

2. Temper your coloured cocoa butters. Pour some blue cocoa butter into each mould cavity, a few drops in each. Working quickly to ensure it doesn't set, swirl your fingers around in each cavity to create a swirl effect. Place back in the fridge to allow cocoa butter to set. Then, repeat again with the white cocoa butter.
3. Temper your milk chocolate. Ensuring your moulds are now at room temperature, pour your chocolate into your cavity and create your shells. Tap any air bubbles out on your surface, before tipping out the excess chocolate. Scrape your moulds clean and place face down on a sheet of parchment paper. Place in the fridge to set.
4. Mix together your sugar, pectin nh and citric acid in a bowl. Add your blueberry puree to a saucepan, along with half of the sugar mixture, stirring to incorporate. Cook this mixture to 105c, stirring occasionally. Then, add the remaining sugar mixture, stirring constantly and cook to 110c. Remove from the heat and transfer to a piping bag to cool.
5. Melt your cocoa butter (or milk chocolate) and add this to your bowl of peanut praline paste. In addition, also add your crushed feuillatine wafer. Stir this mixture until thoroughly combined, and transfer to a piping bag.
6. Remove your now set shells from the fridge. Pipe half of your shells with your blueberry filling. Then, pipe the remaining half with your crunchy peanut praline, leaving a 1mm gap from the tap, to allow space for capping. Place in the fridge to set for at least 1 hour
7. Temper your milk chocolate. Use a heat gun (or hairdryer if you don't have one) to slightly melt the top of your chocolate shells. Pour your tempered chocolate over the mould, and using your scraper, spread it across each cavity until all are covered. In one firm stroke, scrape across your mould from back to front to create flat and neat caps. Place mould back in the fridge to set for at least 30 minutes.
8. Un-mould your bonbons by tapping firmly against your work surface, and enjoy!





ROGER VAN DAMME

Roger van Damme's love for patisserie and sense of perfectionism are the perfect match. He is an outsider in the culinary world, a career from pastry chef to star chef is an atypical process he has taken. Over the years he developed a strong sweet oeuvre and a high-quality savoury repertoire. And that manifests itself in numerous awards and prizes.

Roger prefers to be called Chef Pâtissier rather than just chef. He's the creator of a number of inventive and exciting new dishes in which a balance of flavours is always central.

He is well known for his creativity and always stays up to date with the latest culinary techniques. These aspects, together with his many other characteristics, result in masterful experiments, in which taste and texture are conjured into unforgettable dishes.



CW1604

24x23x14 mm
4x8 pc/4 gr
275x135x24

RASPBERRY

250 gr raspberry juice
125 gr Cabernet Sauvignon
20 gr pectine
315 gr sugar



CW1603

29x29x15/12 mm
3x7 pc/8,50 gr
275x135x24

CABERNET VIOLET GANACHE

10 gr Cabernet Sauvignon
70 gr blackberry juice
215 gr milk chocolate
15 gr violet sugar
5 gr violet aroma
120 gr cassis



1000L17

32x32x7,5mm
3x6 pc/7 gr
275x135x24

PISTACHE GANACHE

200 gr pure caraibe
70 gr cream
80 gr pistache
300 gr butter





ALEXANDRE BOURDEAUX

After graduating from Ceria-Ipiat in Brussels, Alexandre travelled the world in search of new inspiration. He worked for renowned pâtissiers and in hotels in Belgium, the US, Italy, Japan, Egypt and the UK. Alexandre has a vast expertise, and patisserie and desserts are his speciality. The Belgian truffle is a classic praline which he decided to give a new twist by creating a modern star. This star-shaped mould can be used both single and double.



CW1730

33,5x18x9,50 mm
3x8 pc/2x4 gr
 275x135x24
 double mould

BELGIAN STAR TRUFFEL

367 gr butter
 60 gr inverted sugar
 516 gr dark chocolate 60%
 57 gr Remy Martin 58% (liqueur)

In a blender with paddle attachment mix the butter and the inverted sugar together.
 Add the melted dark chocolate at 35°C.
 Finish by adding the liqueur.
 Dress in the star truffle mould.





NORMAN LOVE

Norman Love blends a master's appreciation of the sensuous with the art of a real chef to develop handcrafted creations which stun consumers worldwide with their perfection. Norman Love Confections has been spoiling connoisseurs of fine chocolates since 2001, when the chocolatier first introduced the world to the masterpieces he produces at his company in Fort Myers, Florida. Norman is committed to a corporate culture based on innovation, excellence and quality.

He is known for his creation of chocolate flavours loved by American consumers, but the presentation of his pralines is also always artistic and aesthetically attractive. Norman Love Confections shares its sweet success by giving back to the community. Annually, the company supports more than 250 charitable causes. Norman lives in Fort Myers with his wife, Mary, and their two children.



CW1740

39x18x16,50 mm

3x8 pc/8 gr

275x135x24

ALMOND PRALINE

- 400 gr blanched almonds
- 400 gr un-blanched almonds
- 225 gr sugar
- 80 gr glucose
- 80 gr water
- 25 gr unsalted butter
- 1 each vanilla bean scrapped

Start to boil the sugar, together with glucose and the scrapped vanilla bean (no pod) and water up to 117°C.

Lightly warm the blanched and un-blanched almonds and add the hot nuts to the 117°C syrup.

Continue to stir until syrup fully crystallises (resembling sand texture).

Continue to stir on medium heat until sugar is completely melted and the paste becomes a medium amber color.

Add the butter who is on room temperature on the paste and stir until the paste is fully incorporated.

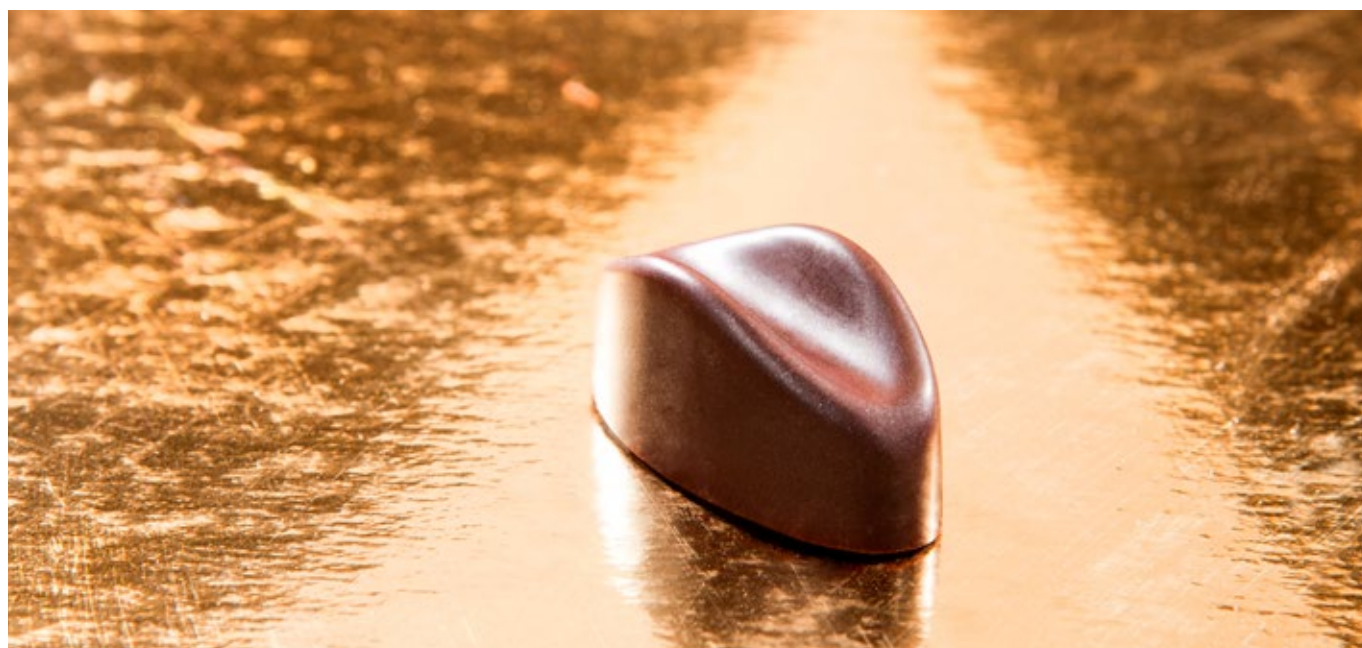
Let the product cool down, when completely cooled, put this in a food processor to become a nice smooth paste.

ALMOND GANACHE

- 500 gr almond praline
- 145 gr Maracaibo Criolait 38%. (melted)

Mix tempered milk chocolate with room temperature almond praline paste.

Pipe into mould between 27°C - 30°C.





STÉPHANE LEROUX

After a long career in patisserie and chocolate, a career in which he received many accolades, including being named 'one of the best craftsmen in France' in 2004 and winning second place in the World Chocolate Masters in the USA, renowned pastry chef Stéphane Leroux is currently the international consultant for Belcolade (Puratos) and author of various professional works.

The recipe he's presenting, in collaboration with Chocolate World, for the creation of the Bamboo mould, showcases his class, combining the sweetness of raspberry with a subtle sour undertone of yuzu.

Simplicity in its purest form, in both appearance and flavour.



CW1668

115x17x18 mm

1x9 pc/32,50 gr

275x135x24

RASPBERRY YUZU

Recipe for 10 Bamboo moulds

COMPOSITION

Pulp of raspberry fruit

Ganache milk collection Yuzu Venezuela 43%

RASPBERRY FRUIT PASTE

- 150 gr raspberry puree
- 100 gr caster sugar
- 3 gr pectin mixed with 50 gr caster sugar
- 15 gr raspberry liqueur

Combine raspberry puree with 100 gr caster sugar and heat the whole.

Add the pectin mixed with the granulated sugar and cook to 102°C.

Pour into a bowl and cover with plastic wrap.

When the mixture is 35°C, add the raspberry liqueur.

Cool completely covered with plastic film.

Bamboo molding in molds with a bag and let dry 1 hour at 18°C before filling with ganache Yuzu.

GANACHE YUZU MILK COLLECTION VENEZUELA 43% CACAO

- 150 gr cream 35%
- 25 gr invert sugar
- 20 gr sorbitol
- 45 gr caster sugar
- 5 gr lemon zest
- 120 gr Yuzu juice
- 15 gr cocoa butter
- 430 gr milk collection Venezuela 43%
- 40 gr butter

Heat the cream separately with invert sugar and sorbitol and yuzu juice with lemon zest and sugar.

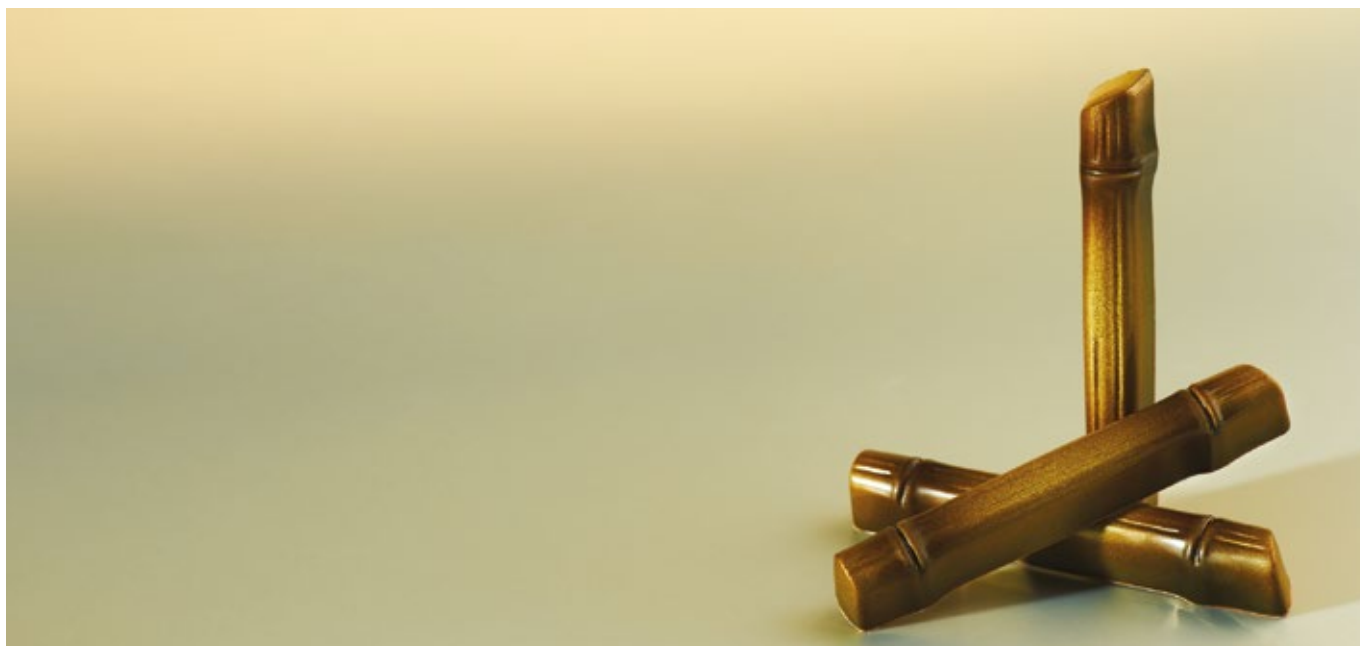
Pour the two mixtures of chocolate milk collected Venezuela and cocoa butter.

Mix everything in a blender hand until a ganache perfectly smooth.

Add the butter last by checking the temperature is between 35° and 38°C.

Then pour into the molds on the bamboo fruit paste and allow crystal-raspberry 12 hours at 18°C and 60% humidity.

Then close the molds with milk selection.





KOHEI OGATA

Kohei Ogata has more than 17-years of experience in business development and marketing, especially conceptualizing the confection of products. His expertise also includes providing training and lecture for confectioners as well as identifying the market needs.

Ogata graduated from "Ecole de Patisserie de Tokyo in 1997", and he worked at "Salon de the Cerisier" and "Doeux Sucre" in Tokyo. After those work experiences, he moved to Paris to learn more advanced skills from Arnaud Larher, MOF, for a year and then went to Quiberon, France to train at HENRI LE ROUX.

He came back to Japan as a Chef Pâtissier for HENRI LE ROUX Japan, and then was in charge of a merchandise development at YOKU MOKU for 7 years. He has received many awards both in Japan and abroad such as Maple Sweets Contest JAPAN 2006 and Concour Gastronomique ARPAJON Piece Artistique 2007. He has joined Barry Callebaut Japan in April 2015 as Head of Tokyo Chocolate Academy™ where he provides classes and technical advices.



CW1918

31x30x15 mm
3x7 pc/9,50 gr
 275x135x24

CARAMEL COCO

Duja COCO		AW0.782
COCONUT fine	40 gr	7.9%
Suculos	30 gr	5.9%
Torehalos	5 gr	1.0%
Coconut pulee	135 gr	26.7%
Gold chocolate 30.4%	275 gr	54.5%
Coconuts Liquer	20 gr	4.0%
Gross weight	505 gr	100.0%

Gold chocolate 30.4%

Moulded praline.
 Mix all ingredients together.
 Pipe the filling in the premade shells.
 Let it crystallise.
 Close the praline with a fine layer of chocolate.





KEVIN KUGEL

When he was seventeen, Kevin Kugel started his career with a chef apprenticeship. Soon he discovered his interest and passion for pastry, expand knowledge and professional skills in pastry and made experiences as Chef Pâtissier.

More and more Kevin Kugel has been passionate by chocolates. After this extensive education he reached the title „German Chocolate Master“ in 2013 and took part in the challenges of the World Chocolate Masters in Paris with the seventh place. This was the time to realize his dream to open an own Shop with an open production - only for chocolate - in 2014 near Stuttgart in Germany. As well

Kevin Kugel performs workshops for professionals to share his knowledge and his passion as lecturer for Chocolate Showpiece and praline courses in Germany. Since last year he presents as well his own chocolate lines. He traveled to the countries of origin to select cocoa beans and to make chocolate by himself. The inspiration of the mould got Kevin Kugel from his name, which means globe. The globe mould determines a large part of his work to build new creations. As well Kevin Kugel loves the idea to combine different types of compositions in one bar. To experience several flavours each part.



CW1854

117,50x25x14,50 mm

1x8 pc/32 gr

275x135x24

EXOTIC BAR

Recipe for 10 moulds

MANGO GANACHE (2 FILLINGS)

- 72 gr mango puree
- 72 gr cream
- 16 gr passion fruit puree
- 16 gr glucose
- 1,60 gr sea salt
- 10 gr inverted sugar
- 214 gr white chocolate Velvet
- 40 gr milk chocolate Java
- 15 gr Grand Marnier

Boil the purees with cream, glucose and sea salt.
Add inverted sugar and pour it on the chocolate.
Add Grand Marnier and mix it.

COCONUT GANACHE (3 FILLINGS)

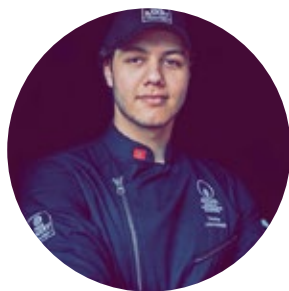
- 160 gr coconut puree
- 55 gr Batida de Coco
- 29 gr glucose
- 15 gr lime juice
- 2,50 gr sea salt
- 15 gr inverted sugar
- 380 gr white Chocolate Velvet
- 25 gr Malibu
- 27,40 gr butter

Boil the puree with Batida de Coco, glucose, lime juice and sea salt.
Add inverted sugar and pour it on the chocolate.
Add butter, then Malibu and mix it.

FINISH

Airbrush the mould white and yellow.
Mold chocolate shells with dark chocolate (Kevin Kugel Ecuador 75%).
Then fill only the sphere mould alternately with both of the ganaches.
The bottom massive with Kevin Kugel Ecuador 75%.





YASSINE LAMJARRED

Yassine Lamjarred 28 years old, I'm a Moroccan pastry chocolatier chef with 10 years of experience.

I started pastry in 2010, at the age of 17 years old, when my father introduced me to a chef in Paul.

And the first week was the thing that changed my whole life, and gave me a career. I started working in so many factories, I did work so hard to be who I'm, and to be in this place.

In 2016 I did push the boundaries to a high level and start chocolate, so it was my first contact with chocolate in the Moroccan championships, and it was my first step to world wide championships.

After this I won so many trophies. The most remarkable one was with Cacao Barry, in Tunisia 2018, and being the first master chocolatier in Africa. I started my preparations for this world cup, the thing that helps me to improve my self and skills, and i have hope to participate again in the world chocolate master, to release my dream, to be one of the best master chocolatiers.



CW12019

46x35x17 mm
4x5 pc/10 gr
 275x135x24 mm

MANDARIN CARAMEL

112 gr sugar
 15 gr glucose
 100 gr cream
 25 gr mandarin juice
 1/4 mandarin cube
 1/2 mandarin zest
 38 gr butter
 80 gr milk chocolate

Caramelize the sugar with the glucose until you get a nice brown color. Carefully deglaze with the hot cream, and the mandarin juice, add the mandarin cubes, zest, butter, salt and let infuse for about 20 minutes.

Add the sifted caramel over the pre-crystallized chocolate, mix and set aside to use it at 27/30° C.

TONKA GANACHE

113 gr cream
 25 gr invert sugar
 16 gr glucose
 233 gr dark chocolate
 20 gr butter
 3 drops Tonka bean natural aroma COL6015

Heat the cream with invert sugar, glucose and grate tonka bean, infuse grate tonka bean for about 20 minutes. Stir all and reheat then add the liquid to the chocolate and butter, mix everything to achieve a perfect emulsion. Pipe into mold between 27/30 ° C.





JEFFERY KOO

After completing his studies in patisserie, the then eighteen-year-old Koo joined the team at the Mandarin Oriental Hotel in Hong Kong as a trainee pastry chef. He then travelled to France to expand his knowledge and skills under the watchful eye of Pierre Gagnaire. Taking that experience with him, he returned to Malaysia and took part in a competition for the Malaysian king, which he promptly won. Having caught the competition bug, Koo continued on this road and in 2007, he took part in the World Chocolate Masters competition in China, where he won Best Taste Award. He currently holds the position of executive chocolatier at Vero, Hong Kong.



CW1652

26x26x14 mm
3x8 pc/10 gr
 275x135x24

CHERRY JELLY

600 gr capfruit red sour cherry puree
 400 gr water
 850 gr sugar
 50 gr glucose
 100 gr sugar
 24 gr pectin jaune
 16 gr acid citrique

Cook cherry puree, water, sugar, glucose until warm.
 Mix pectin and sugar together and add into the warm mixture to cook.
 When cook to 75°C, add acid critique the last.
 Pour onto a tray and keep in a cool area.
 Tray size 400 mm x 400 mm x 0,3 mm (H).

WHITE CHOCOLATE GANACHE

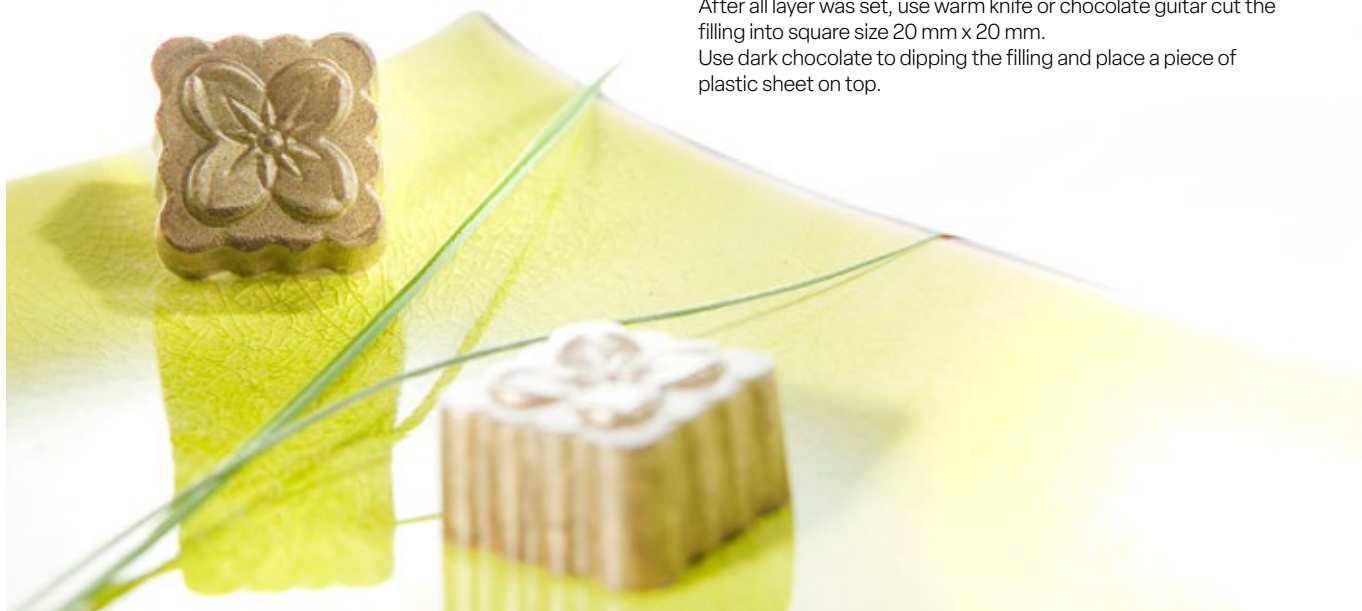
500 gr organic white chocolate
 300 gr cream
 40 gr trimoline
 30 gr butter
 20 gr cherry liquid

Warm cream and trimoline together until 65°C.
 Pour warm cream into melted white chocolate and mix well. Add soft butter and cherry liquid the last.
 Put one more layer of the tray on top of the cherry pate de fruit, size should be same as before 400 mm x 400 mm x 0,4 mm (H).
 Pour the mixture onto cherry pate de fruit and keep in cool area for 12hrs.

DARK CHOCOLATE GANACHE

500 gr 72% dark chocolate
 300 gr cream
 40 gr trimoline
 30 gr butter
 50 gr IQF red sour cherry

Warm cream and trimoline together until 65°C.
 Pour warm cream into melted dark chocolate and mix well. Add butter and blended IQF cherry the least and mix well.
 Put one more layer of the tray on top of the white chocolate ganache.
 Pour the mixture onto white chocolate ganache and keep it in cool dry area for 12hrs until set.
 After all layer was set, use warm knife or chocolate guitar cut the filling into square size 20 mm x 20 mm.
 Use dark chocolate to dipping the filling and place a piece of plastic sheet on top.





PATRICK DE VRIES

Patrick de Vries has always been passionate about the food industry. When he was young he always dreamt of becoming a chef until he got in touch with pastry and irreversible fell in love. With his mind continuously set on improving personal achievements, before, during and after school hours his first grand-slam was the "Gouden Gard" in 2015, an annual competition organised in the Netherlands. His second clean-sweep was the "Dutch Pastry Award" in 2017 that took more than 1 year of intense preparations and training. This award winning accomplishment pushed Patrick de Vries to the top in the Netherlands. Ever since Patrick de Vries is very known for his actualisations and was invited to participate at the World Chocolate Masters that he considered to be unthinkable, but with his outstanding eye for detail and flavour he passed the preselections with honour. With pride and gratitude Patrick de Vries looks back at his World Chocolate Masters adventure and looks forward to what the future will bring!



CW1948

29,50x25x12,50 mm
3x8 pc/5,50 gr
 275x135x24
 double mould

THE HYBRITAGE RASPBERRY

Recipe for 40 moulded chocolate bonbons

RASPBERRY JELLY

Mix	30 gr	sugar
	2 gr	pectin NH
Heat	300 gr	raspberry puree/half red raspberry/ half yellow raspberry
	40 gr	tarragon

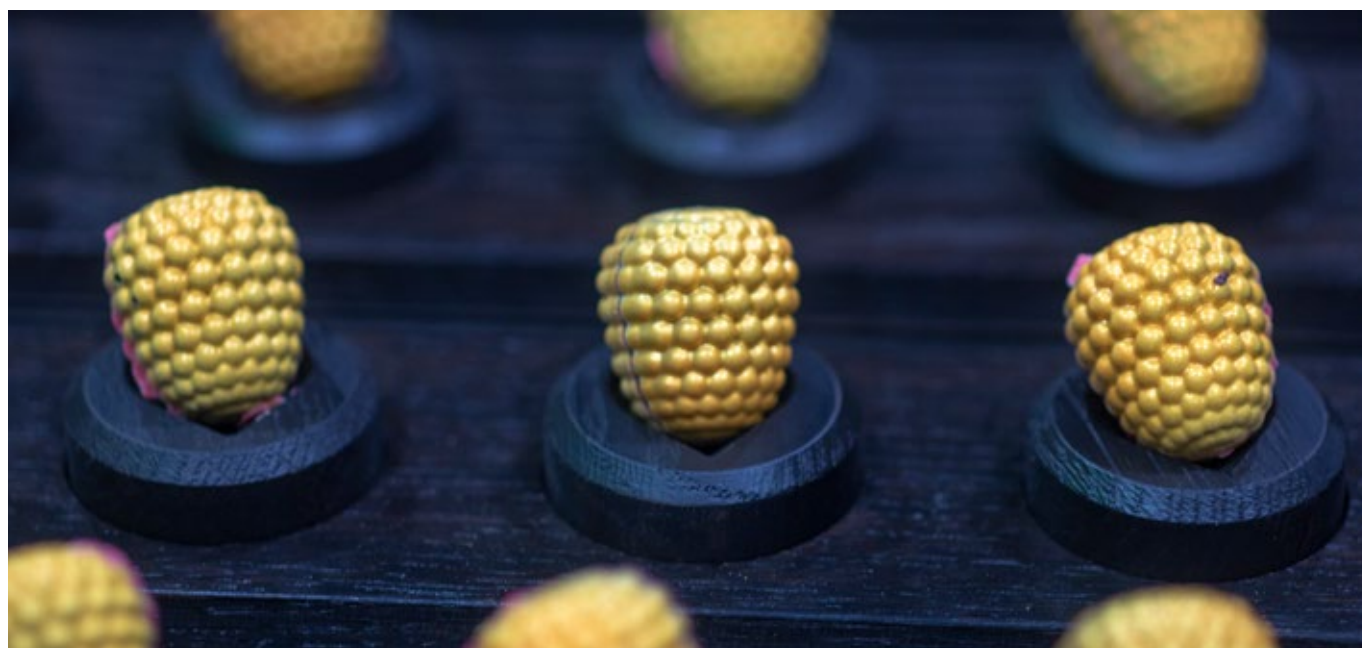
Infuse the tarragon with the raspberry puree for 2,5 hours.
 Sieve the infused raspberry puree and add the sugar pectin mixture.
 Heat the puree to 80°C.
 Cool.

SPICED GANACHE

Infuse for		
30 minutes	264 gr	cream 35%
	3 gr	star anise
	3 gr	cardamom
	6 gr	licorice
	½	vanilla bean
Caramelised	125 gr	sugar
	21 gr	glucose

Add infused cream.
 Add 325 gr Madirofolo (cacao min. 65%).
 Add on room temperature 55 gr butter.
 Caramelize the sugar and glucose for a light caramel.
 Add the cream and boil 2 minutes.
 Add the Madirofolo.
 Add then the bitter at room temperature.
 Homogenize with a Handblender.
 Add the butter and homogenize.
 Cool.

Fill the moulds with or noir chocolate Nobilis.
 (Cacao min. 67,9%)





VIVIAN ZHOU

Vivian Zhou is a passionate and dedicate pastry chef who keeps on chasing her dream in the glamorous chocolate world. After receiving comprehensive trainings in the culinary school, Vivian started her career in the renowned Shangri-La hotel as Chef De Pastry, where she gained various experience not only in making chocolate and designing cakes but also in managing different types of banquet events. She then joined Fairmont Peace hotel in early 2010 and soon was appointed as Assistant Pastry Chef due to her exquisite skills in developing pralines, Gateaux and retail pastry delicacies. Vivian has joined famous Barry Callebaut chocolate company in 2015 as the Head of chocolate academy, where she develops training courses and provides technical consultancy to customers. Over the years, Vivian always try to grab every single opportunity to develop cutting edge skills and techniques by communicating with pastry masters over the world and taking advanced training overseas. Those many awards that she has received both in China and abroad: Silver medal Ika Culinary Olympic Competition in Germany and 16th FHC International culinary arts competition was awarded afternoon tea Gold medal, opened a wider door in front of her to pursue new inspiration.



CW1975

27x27x18,50 mm

4x8 pc/6 gr

275x135x24

VANILLA

180 gr sugar
210 gr cream
2 gr fleur de sel
1 pc vanilla bean
60 gr honey
60 gr glucose
40 gr butter
120 gr dark couverture chocolate 41%

Warm cream sea salt and vanilla bean.
Make caramel with sugar.
Add warm cream.
Add honey and glucose butter.
Cook till 103 degree.
Waiting to cool down till 80 degree.
Pour over to milk chocolate.
Cool at 29°C.
Pipe in the moulds.





ELIAS LÄDERACH

Elias Läderach represents the third generation of the traditional Läderach family-owned company. The highly skilled confectioner and head of innovations and production continues the tradition with enthusiasm and uses his creative skills in the development of new products. In September 2017, Elias won the title of the Swiss Chocolate Masters 2017 and represent Switzerland in November 2018 at the World Chocolate Masters in Paris. His innovative interpretations and his meticulously hand-crafted creations delighted the jury thanks to their perfect blend of a refined yet simple texture, intense taste and sustainability and brought him the victory as World Chocolate Master. Apart from winning the whole tournament, Elias Läderach achieved first place in four out of seven categories: Chocolate Showpiece, Chocolate Snack to go, Chocolate Design and Chocolate Bonbon.



CW1946

45x26,50x16 mm

2x8 pc/12 gr

275x135x24

URBAN LEAF BONBON

Recipe for 35 pieces.

TANGERINE, LEMONGRASS COULIS

Warm	80 gr	tangerine pulp
	70 gr	tangerine pulp concentrate
	½ pc	lemongrass
Mix & Add	25 gr	sugar
	1 gr	yellow pectin
	1 gr	agar agar
Then	19 gr	glucose
	14 gr	sorbitol powder
		tangerine zest

Heat tangerine pulp and lemon grass.
Mix sugar, pectin and agar agar.

Add to hot liquid and boil for approx. 1 min.

Add sorbitol powder and glucose and boil for approx. 1 min. Strain.
Leave to cool coulis to 31°C. Slightly mix before usage.

GANACHE "URBAN LEAF"

Warm	150 gr	cream
	30 gr	glucose syrup
Add	125 gr	dark couverture chocolate 41%
	80 gr	OrNoir couverture Urban Leaf 69.8%
Then	30 gr	butter

Bring cream and glucose syrup to a boil. Pour over couverture and mix. Add butter and mix. Cover and leave to cool.

CRUNCHY BASE

Melt	300 gr	Blanc Satin™ 29%
Mix	180 gr	Praliné 55% Noisettes Piémont
	55 gr	dark couverture chocolate 41%
	30 gr	butter
	18 gr	pailleté feuilletine
	1,50 gr	guarana seed powder

Mix all ingredients.





JESSICA PEDEMONT

Jess has been working as a professional chef for more than 20 years. Besides her family, her passions include patisserie, chocolate and sugar craft. She travels the world working, studying and teaching with some of the very best in the industry. She started her career by winning a scholarship in a competition in which she represented Australia, and that winner's mentality took her on to numerous local and international competitions. She has received many distinctions and awards and continues to excel in all her culinary endeavours.

She started Chocolate Artisan in 2008. Its services go far beyond just chocolate and include workshops, masterclasses, demonstrations, consulting, on-line tutorials, bespoke cakes, desserts and decorations. From age old-traditions to cutting-edge trends, Jessica enjoys drawing inspiration from the whole spectrum of culinary history, pushing boundaries to deliver a highly-personal experience for her clients. Concentrating on ethnically sourced ingredients, Jess has recently learned tree-to-bar chocolate production, working directly with growers. She also writes for various industry magazines, has her own line of accessories and teaches at her Sydney-based cookery school..



CW1936

117,50x49,50x9 mm
1x4 pc/57 gr
 275x135x24

GIANGUJA

Dark chocolate for the shells

280 gr pure nut paste or lightly sweetened nut paste
 220 gr liquid tempered dark chocolate (55-70%)
 5 gr fine sea salt
 5 gr ground spice optional

Mix well pipe and tap into moulds.
 Allow to full crystallise and de-mould.





SEUNG YUN LEE

Seung Yun Lee moved from Korea to join the CHOCOLATE ACADEMY™ SINGAPORE as head of Academy Chef since 2015. She has worked at confectioneries and bakeries across the world including Pinch of Love (Korea), Savour Chocolate and Patisserie School (Australia), Vanilla bean cakes (Korea) and etc.

Her expertise also includes providing training and lecture for confectioners, pastry chefs as well as identifying the market needs.

Seung Yun emerged as winner at the World Chocolate Masters Asia Pacific Selection 2011 and 3rd runner up at the World Chocolate Masters Final 2011 in Paris.



CW1966

39,5x27x13 mm

3x6 pc/10,50 gr

275x135x24

GOLD PANDAN BONBON

PANDAN GANACHE

230 gr cream
50 gr pandan leaves juice
40 gr glucose
50 gr invert sugar
60 gr dextrose

Bring to the boil, strain onto white chocolate and butter.

600 gr white chocolate 28%
60 gr butter

Ensure a uniform emulsion.
Cool down to room temperature.

COCONUT ALMOND PRALINE

200 gr almond praline
100 gr gold chocolate 30,4%, melted
8 gr cocoa butter
53 gr caramelized desiccated coconut

Mix all, and temper down to 23°C.





RYAN STEVENSON

After finishing his studies, Australian pastry chef Ryan Stevenson travelled the world to gain experience. He started off at Priestely's Gourmet Delights in Brisbane, Australia before moving on to London, where he worked at the Royal Horseguards Hotel and then at the Lanesborough Hotel. On his return to Belgium in 2005, he worked as a chocolatier at 'Planète Chocolat' in Brussels, before going on to become pâtissier at the world famous 'Comme Chez Soi'. He is now pâtissier at 'Le Saint Aulaye' in Ixelles.



CW1659

37x21x17 mm
4x6 pc/10 gr
 275x135x24

CARAMEL AU FRUIT DE LA PASSION ET THYM FRAIS

80 gr sugar
 50 gr cream
 4 gr fresh thyme
 30 gr glucose
 40 gr passion fruit puree
 15 gr mango puree
 75 gr Arriba milk chocolate

Infuse the cream with the thyme and glucose for 30 min. Make a blond caramel with the sugar, add cream, then puree and then finish with the chocolate.





DEDY SUTAN

Started his career as a kitchen apprentice in Shangri-La Hotel Jakarta after graduating from Sekolah Tinggi Pariwisata Bandung September 2000. Worked 3 months in the hot kitchen before moving to Pastry and Bakery kitchen He met his mentor Chef Anthony Collar who taught him basic knowledge in Pastry and Bakery. After months struggling learning pastry, he fell in love with chocolate. He followed Chef Anthony Collar to Dubai for a better learning in pre-opening Shangri-La Dubai 2003. In 2006 he moved to Kempinski Hotel Mall of Emirates as a Pastry Sous Chef where he is crowned as The Best Pastry Chef of the year by Emirates Culinary Guild GCC Country. His talent and passion in the competitions are continued as he joined the first UAE National team in FHA Culinary Challenge 2012 on Gourmet team challenge. He decided to move to Jakarta and joined Pipiltin Cocoa where he created the chocolate from bean to bar by processing premium local cocoa beans from Java, Bali, Flores and Sumatera into selected products of chocolate and pastries. In 2016 he and his team are crowned The Best Taste Award on Asian Pastry Cup at FHA Singapore and they



CW1902

45x31x21 mm
3x7 pc/9 gr
 275x135x26

KINTAMANI COFFEE

100 gr fresh milk full cream
 150 gr cream 35%
 60 gr Kintamani Bali Coffee, roasted
 50 gr inverted sugar
 150 gr milk chocolate 33.6%
 10 gr Mycryo
 120 gr butter 84%

Infuse fresh milk, cream and roasted Kintamani Bali coffee overnight.
 Bring to boil and stir well.
 Pour on to the Milk Chocolate 33.6% and Mycryo.
 Emulsify with immersion blender, add butter.

JEMBRANA VANILLA

150 gr cream 35%
 50 gr fresh milk full cream
 50 gr inverted sugar
 1 pc Jembrana Vanilla Pod
 200 gr white chocolate 28%
 70 gr Mycryo
 200 gr butter 84%

Leave the infused Balinese vanilla, cream and milk overnight in a chiller.
 Boil with inverted sugar.
 Stir and pour onto the white chocolate 28% and Mycryo. Emulsify with immersion blender, add butter.





LOUIS TANUHADI

Louis started his career in food working in his father's bakery, where he discovered his talent for baking. Given the opportunity to work in a Konditorei in Hannover, Germany, his passion for chocolate only increased, after which he took his skills to another level by gaining experience in Paris. His expertise and the many awards he received along the way, gave him the idea of writing a book about the best way to develop a career in the chocolate business, a book which was widely acclaimed.



CW1738

Ø 31x21,50 mm

3x7 pc/10 gr

275x135x26

VOLCANO

The combination of freshness of Kaffir Lime Leaf and Lemon Grass ganache, with a sense of soil and nuts of Black Sesame Filling. Reflect the diversity of spices in Indonesia, results of soil fertility.

BLACK SESAME FILLING

- 100 gr black sesame (roasted)
- 1 piece Candleberry
- 4 gr black pepper
- 3 tea spoon vegetable oil
- 250 gr white chocolate "Ivory"

Grind the sesame seeds, candleberry, black pepper into a paste with the vegetable oil.

Blend with the tempered white chocolate.

Let it firm and pipe lengthwise on silicon paper Ø 5 mm.

Keep in the fridge until set and cut 1,50 cm high each.

KAFFIR LIME LEAF & LEMON GRASS GANACHE

- 60 gr lemon grass
- 10 gr kaffir lime leaf
- 220 gr cream
- 240 gr dark chocolate 65% "Aura"
- 15 gr invert sugar
- 40 gr butter

Cook the cream with lemon grass & kaffir lime leaf, and allow to infuse for 10 minutes.

Strain the cream to the remaining 200 grams, pour the cream mixtures into the dark chocolate.

Mix everything in a hand blender until perfectly smooth.

Add the soft butter, mix well.

CHOCOLATE SESAME DISC

- 100 gr dark chocolate 65% "Aura"
- 25 gr white sesame (roasted)

Mix tempered dark chocolate and white sesame.

Spread thin on the silicon paper, leave it until solidifies.

Cut the chocolate sheet using round cutter.

PROCESS

Mould chocolate shells with tempered milk chocolate.

Fill the shells with Kaffir Lime Leaf Ganache three quarters and stick sesame filling right in the middle vertically.

Cover it with chocolate sesame disc.

Close off the moulds with tempered milk chocolate.





SHIGEO HIRAI

Shigeo Hirai was born in 1974 in Kobe, Japan. Like many chefs, he moved to France in 2001 to continue his training and pursue his passion for chocolate.

In 2003, he returned to Japan to join the luxury Grand Hyatt Tokyo Hotel, where he was soon made sous-chef in the patisserie. In 2009, he amazed audiences and jury members alike with his creative and stylish chocolate creations during the 'World Chocolate Masters' competition, taking the world champion title.

After 8 wonderful years as Hotel Patisserie Chef, he opened his own business 'L'Avenue' in his home city of Kobe, Japan.



CW1690

Ø28x19 mm

3x7 pc/7 gr

275x135x24

HOOP

125 pieces

CARAMEL

170 gr sugar
140 gr cream
16 gr butter
1/2 vanilla pod

GANACHE

92,50 gr cream
54 gr Trimoline
1 vanilla pod
243 gr origine Gahna
150 gr extra bitter Guayaquil
34 gr butter

MOULDING

extra bitter Guayaquil
cacaobutter: red, brown and gold

Spray colored cacao butter into the mould.
Pour pre-crystallized dark chocolate into the mould to make the shell.
Pipe CARAMEL into the mould till 1/3 height.
Pipe GANACHE to fill the rest of the mould.
Leave 24 hours at a temperature of 18°C.
Close the shell with dark chocolate extra bitter Guayaquil, and put transfer sheet before set.
When set, remove the transfer sheet and demould.





PHILIPPE VANCAYSEELE

Philippe Vancayseele has been fascinated by chocolate since childhood and as a result, soon began to explore the origins and the world of flavours this delicacy has to offer.

From an early age, he read everything he could find on the history and processing of chocolate.

Having successfully completed his studies in patisserie, he went on to specialise in chocolate and confectionery at the Culinary Institute (COOVI-PIVIT) in Brussels and took this experience with him when he went to work for several of Belgium's greatest chocolatiers.

His passion and enthusiastic way of working made him a popular teacher in the profession and since 1994, he has been global technical advisor for renowned chocolate producer Callebaut. This has given Philippe a platform on which to demonstrate his knowledge and creativity at the highest level.

In the meantime, Philippe travels around the world, visiting trade shows, competitions and special events, sharing his knowledge of, and passion for chocolate with everyone!



CW1627

22x41x10 mm
3x4 pc/2x6 gr
 275x135x24 mm
 double mould

CARAMEL

500 gr sugar
 125 gr butter
 250 gr cream
 125 gr glucose

Heat a saucepan (which is not tin) and add the sugar little by little. Let the sugar melt. Stir until it melts into a light brown liquid. Add pieces of butter to the melted sugar and continue stirring. Slowly pour the cream to the mixture and let it heat through. Add the glucose. Mould chocolate shells with milk or plain chocolate.





BUDDY TRINIDAD

Current President of the Philippines Pastry Alliance, owner of Park Avenue Desserts, WACS-accredited patisserie judge ... the list of Buddy's achievements is endless. During his thirty-year career he has worked all over the world in some of the most celebrated restaurants, taking in California and New York along the way. He accumulated his skills during his training at L'Ecole du Grand Chocolat in Lyon and the Notter School of Pastry Arts in Florida.



CW1780

46x28x21 mm

3x7 pc/10 gr

275x135x24

TROPICAL FUSION PRALINES

- 1kg for casting dark chocolate 55%
- 100 gr fresh mango puree
- 75 gr passion fruit puree
- 115 gr granulated sugar
- 1 pc lime juice & zest
- 175 gr heavy cream
- 350 gr white chocolate
- 60 gr invert sugar
- 60 gr unsalted butter

Temper the dark chocolate and cast the mold.

Let the mold set at cool room temperature.

Combine in a small stock pot the mango puree, passion fruit puree, sugar and lime juice.

Bring to a boil to melt the sugar, set aside.

Combine the heavy cream, invert sugar and lime zest in a small stock pot and bring to a boil.

Add the hot cream to the mango mixture.

Strain the mango/cream mixture into the white chocolate, let sit for 1 minute.

Use a rubber spatula to mix the ganache from the centre until well combined. Cool.

When the ganache has reached 33 degrees, add the butter and incorporate using a stick blender.

Chill till piping consistency.

Put in a piping bag with a small plain round tip.

Fill the chocolate cavity to $\frac{3}{4}$ and let the chocolate ganache set.

Cover and seal the chocolate praline with the tempered dark chocolate.





ARTHUR TUYTEL

Arthur is a pastry chef with an extensive training. He has taken classes in chocolatier skills and trained in business management. He understands the importance of exclusive creations, and how to make them in a rational and intelligent manner. He used to work as a sous-chef at the renowned 'Huize van Wely' (member of the Académie Culinair de France and Relais Desserts Internationale) and still works freelance for Crème de la Crème.

Arthur started his own company on 1 January 2008, specialising in workshops, demonstrations and master classes, but also still filling special orders of pastries and chocolate. Product development is one of the main activities of his company.

Arthur secured his place in the Dutch Pastry Team by winning the Dutch Pastry Award in 2001. He has won several other prizes, including the Grand Prix Mandarine Napoleon Nationale in 2001 and in 2003, he was awarded the title of 'Ambassador of Belgian Chocolate' in the Netherlands. In 2005, Arthur and his two team members Jeroen Gooses and Ivo Wolters, succeeded in taking the silver medal in the prestigious 'Coupe du Monde de la Pâtisserie' competition.

Arthur's motivation is mainly driven by his desire for originality and creativity. He likes to explore new aspects of his profession all over the world, improving his own skills as chocolatier and at the same time, acquiring inspiration and learning new techniques. His ambition is to see Dutch pastries take their rightful place in the world.



CW1619

32x21x14 mm

3x8 pc/9 gr

275x135x24

NUTMEG

40 gr cream

100 gr glucose

1 gr nutmeg

400 gr milk chocolate

400 gr plain chocolate

Boil the cream.

Add the nutmeg, the glucose and the finely chopped chocolate.

Blend thoroughly to a homogeneous mass.

Pipe into the mould.

Close with chocolate.





MOKSHA MANGHARAM

Moksha Mangharam is a young Chocolate Architect. She is focused, determined and passionate about food. Born in the Silicon Valley of India, Bangalore. At the beginning of her career, only 17 years old, she belongs to the fourth generation in the family business of cookies and confectionery. So, her interest in the field comes as no surprise.

In the future, she plans to open her own Chocolaterie where she will create new treats for the world to sample. To hone her skills and realize this goal, she will be pursuing an education in business as well as taking up multifarious chocolate and pastry courses. When she's not busy cooking, she can be found reading, singing, writing, cycling or dancing.

The mould designed by Moksha is in the shape of a traditional Indian oil lamp, called a Diya. Diyas are generally made from clay, but brass, copper, silver and gold are also used. They symbolise light in darkness and the triumph of good over evil. Millions of these lamps are lit during India's most popular festival, Diwali, the Festival of Lights.



CW1861

35x24x10,50+11,50 mm

3x8 pc/10,50 gr

275x135x24

double mould

recto/verso

SPICY MANGO PRESERVE

250 gr raw mango, peeled, cored and
diced into 5 x 5 mm cubes

250 gr sugar, granulated

2 sticks cinnamon

3 pods cardamom, crushed

5 - 6 black peppercorns

½ tsp red chili powder

1 - 2 dried bay leaves

3 - 5 cloves

3 gr table salt

¼ cup water

Melt the sugar in water over medium heat.

Add the diced mango along with salt and all spices except the chili.

Cook for 10 - 15 minutes until thread-like or desired consistency is achieved.

Mango should be tender but firm.

Add the chili powder and cool.

Fill moulds casted with white chocolate.





CAROLE BERTUCCIO

After a long and successful career in the corporate world, Carole Bertuccio decided to pursue her dream of owning her own business making delicious and exquisite sweets. With no prior experience in the chocolate or pastry industry, she began her journey in 2015 by taking up courses and learning from renowned Australian and International Pastry Chefs, while still working in the corporate sector. Two years later she left her full-time job and in 2018 she created the COCO88 brand with a mission to create quality and unique products that bring out emotions and create memorable experiences.



CW12033

78,5x19x20 mm
4x3 pc/29 gr
 275x135x24

COCONUT VANILLA GANACHE

68 gr cream
 2 gr vanilla beans, cut & scraped
 170 gr coconut purée
 10 gr sorbitol powder
 1 gr sea salt
 300 gr white chocolate
 30 gr cocoa powder
 50 gr unsalted butter
 15 gr Mailbu rum (optional)

COCONUT ALMOND CRUNCH

100 gr pure almond paste
 100 gr almond praline paste
 88 gr white chocolate
 50 gr paillete feuilletine
 14 gr desiccated coconut
 1 gr sea salt

Combine the almond pastes and the white chocolate and bring to 45°C.
 Pour the mixture onto a marble surface and table to 27°C.
 Return to the bowl and fold in the crushed feuilletine, coconut and salt.
 Pour into a piping bag and pipe into the shelled snack bar moulds, filling one third of each cavity.
 Set aside and prepare the coconut vanilla ganache to go on top.

Bring the cream, vanilla beans and coconut purée to a boil.
 Add the sorbitol and salt, stir to dissolve.
 Pour in a bowl and cool to 40°C
 Melt the chocolate, cocoa butter and butter to 40°C.
 Emulsify both mixtures to a shiny and creamy consistency then add the Malibu and emulsify again.
 Pour into a piping bag and pipe at 30°C over the coconut almond crunch.
 Allow to crystallise for a few hours or overnight before sealing the moulds with tempered chocolate.





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

30x30x16,50 mm

3x7 pc/11,50 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 celcius and add the small cubes of butter and emulsify.

Cool down to 26 degrees celcius 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 foodprocessor and mix until a fine powder.

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

Cool down back to 26 degrees celcius 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 mm

3x7 pc/13 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.





JORIS VANHEE

Joris Vanhee is responsible and head of the Technical Advisor Department of Puratos Belcolade and Patis France in Japan. It's this unconditional love for craftsmanship and attention to detail that attracts him to work and live in Japan. Apart from leading the team, he's mainly focused on giving pastry and chocolate demonstrations all over the archipelago. Besides the technical aspect of his profession, he attaches great importance to the theoretical part because measuring is knowing. Every year during the summer he goes back to Belgium, which of course includes a visit to Chocolate World. His inspiration for his Chocolate World signature mould comes from the lid of the wooden Japanese tea pot called "Natsume". The idea was to make a simple yet elegant shape that invites creativity.



CW12119

28x28x13,6 mm

3x7 pc/9 gr

275x135x24

NATSUME

147 bonbons, or 7 moulds

YUZU FLAVORED MILK CHOCOLATE

- 100 gr cocoa butter
- 20 gr fresh peel from yuzu (Koichi Prefecture)

Peel the yuzu with a knife, cut the peel in small pieces.
Melt the cocoa butter at around 70°C, add the yuzu peel.
Cover and keep one night into the fridge.
Reheat the infused cocoa butter and sieve to remove the peel.

- 70 gr infused yuzu cocoa butter (from recipe above)
- 930 gr Belcolade Selection Lait Cacao Trace

Blend the flavored cocoa butter and milk chocolate.
Use to close the filled moulds.

HOJICHA GANACHE (ROASTED JAPANESE GREEN TEA)

- 280 gr fresh cream 35%
- 135 gr glucose syrup
- 45 gr trehalose (or dextrose powder)
- 460 gr Belcolade Selection Amber Cacao Trace
- 70 gr cocoa butter
- 10 gr Hojicha powder (roasted Japanese green tea)

Bring cream, glucose syrup and trehalose to boil.
Pour cream mixture onto chocolate, cocoa butter and Hojicha tea powder. Mix well with an immersion blender.

MONTAGE

Line the sprayed moulds with tempered Belcolade Selection Lait Cacao Trace. (not flavored)
Fill the moulds with Hojicha ganache. (at 28°C)
Leave to set before closing the moulds with tempered yuzu flavored Selection Lait CT.