



Chocolate World®

CHEF'S SIGNATURE MOULDS



## JACK RALPH

Jack Ralph's interest and passion for all things related to food and baking stretch back to when he was 10 years old. However, it wasn't until he dropped out of law school after his first year, that he would discover his love for chocolate. Thinking of being a chef one day, he began working at his local restaurant as a dishwasher. This is where he had his first experience with the pastry and chocolate world, as he was asked to make some basic desserts. The seeds were sown and his focus soon turned to chocolate specifically. He was amazed that chocolate could be so colourful and shiny and manipulated to a point where it didn't even look like chocolate anymore. He was from then on hooked. Meanwhile, he had decided during all of this that he wanted to be a chocolatier, juggling a full time cafe job with growing Art Chocolat on the side. He managed to make the transition successfully and today, he is constantly working on trying to grow, whilst still experimenting with new flavours and concepts. Jack created this design because he really loves 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. He loves 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. He also thinks 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

### 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!





## LANA ORLOVA BAUER

Lana Orlova's love-story with chocolate started in 2014 when she started to work as a manager at the culinary academy in Kharkiv, Ukraine. Meeting with talented chefs and chocolatiers made her fall in love with the world of pastry and chocolate.

Eventually, she became a pastry-student herself and started her own journey.

In 2017 she moved to Copenhagen, Denmark, and started to work there as a chocolatier.

At this moment, She's mainly focused on teaching and exploring new techniques and ideas.



### CW12027

34,5x29,5x17 mm

**3x7 pc/13,5 gr**

275x135x24

same model as 2468

### 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 about 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/2x8,5 gr**

275x135x24

double model

#### RECIPES:

Chocolate Ganache

Passion Fruit Crunch

Passion Fruit Pâte de Fruit

Gianduja

See the fully recipe on the blog:

[www.chocolateworld.be/blog/moulds/chefs-signature-moulds](http://www.chocolateworld.be/blog/moulds/chefs-signature-moulds)



#### ASSEMBLY

Cast 3 cm half-spheres with Milk Chocolate Milk 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.





NICK KUNST

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 likes 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 of 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

30x30x20,5 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.





## 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.





MINJI LEE

Minji Lee has been operating the Caramelia Chocolate Academy since 2016.

In her 20s, she liked stationery design, painting, and cooking. Then, she found out about the job of chocolatier at a bookstore.

After learning about the profession, she started dreaming of becoming a chocolatier. This was already 17 years ago.

She graduated from Le Cordon Bleu and William Anglars in Australia. Even while attending school, she was working as a chocolatier.

Starting from Australia, she travelled to Las Vegas, France, and Canada to gain experience as a chocolatier.

In 2016, she returned to Korea and wrote a book called "Everyone can be a Chocolatier".

She began to educate students on the various experiences she has accumulated so far.

She hopes everyone learns about the chocolatier's artistic and creative work.



**CW12155**

**NEW  
2025**

35x35x13 mm

**3x6 pc/13,3 gr**

275x135x24

#### LIQUID HONEY FILLING

##### Liquid honey

50 gr Acacia honey

6 gr glucose

In a pot warm honey and glucose to 40°C.

Then allow to cool.

##### Earl grey filling

70 gr JIVARA 40%

67 gr cream 35% fat

2 gr Earl Gray

12 gr butter 85% fat

In a pot warm cream and Earl gray tea, watch it carefully.

When small bubbles start to appear at the surface, remove the saucepan from the heat.

Place a lid on the pot and let the tea steep for a few minutes more.

(5 - 7minutes)

Remove the tea, squeezing them to extract the infused cream with sieve.

Mix the infusion cream to the melted chocolate and mix with a spatula or whisk until the chocolate has melted and the mixture is completely smooth.

Add butter at 35°C - 45°C between them mix well.

Make an emulsion using a hand blender.

1st moulding: White

2nd moulding: Dark Chocolate





## LAWRENCE BOBO

“The Mad Scientist” - “Asia Chocolate Prince”, Chef Lawrence

The Mad Scientist's imagination is out of the ordinary, as he does not work according to norms.

He is in a league of his own, which earned him the title of World's Best Chocolate Showpiece in 2015's World Pastry Cup.

Taking pride from the title, he highly depends on his inner intuitions, and dislikes anything preplanned; instead, he prefers to let things come together spontaneously through an intuitive self-expression. One can only imagine of what goes on in his mind when looking at his creations, as they often instill fear and spookiness, which often leaves an unforgettable mark in our memory stems.



**CW12156**

**NEW  
2025**

27,5x27,5x13 mm

**3x7 pc/10 gr**

275x135x24

### LEMON AND EARL GREY

Dark chocolate 65% for coating

#### Tea Ganache

40 gr Earl Grey tea leaf

320 gr milk

\*rescale: Earl grey infusion for 275 gr

275 gr Earl Grey infusion

25 gr dextrose

47,5 gr sorbitol

300 gr Milk chocolate 41%

150 gr Dark chocolate 67%

55 gr butter

12,5 gr cocoa butter

Boil the milk, pour over Earl Grey tea and let it infuse for at least 2 hours.

Strain out the tea leaf and boil the milk.

Add in sorbitol powder and dextrose.

Pour over chocolate and mix nicely.

Make sure the ganache temperature doesn't higher than 35°C.

Add in creamy butter and blend nicely.

#### Lemon Jelly

200 gr Fruit paste lemon

55 gr Fruit paste pear

20 gr sugar

5,5 gr pectin

62,5 gr glucose

210 gr sugar

QS gr lemon extract

3 gr citric acid solution

Warm up lemon puree and pear puree together.

Add in sugar-pectin mixture and stir nicely.

Add in glucose and 2<sup>nd</sup> sugar into puree mixture. Bring it to 106°C.

Remove from fire and add in lemon extract and acid solution.



## 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



### CW1603

29x29x15 mm

**3x7 pc/8,5 gr**

275x135x24



### CW1000L17

32x32x7 mm

**3x6 pc/7 gr**

275x135x24

### RASPBERRY

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

### 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

### PISTACHE GANACHE

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





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/16,5 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.





## 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

39x18x15,5 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.







## 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

double model

### 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.





## 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/32,5 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 moulding in moulds 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.





## 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

45,5x25x12,5 mm

**2x8 pc/2x8,5 gr**

275x135x24

double model

same model as 2484

### 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

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.

#### 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

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.





## 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

33,5x18x9,5 mm

**3x8 pc/2x4 gr**

275x135x24

double model

### 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.







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

31x31x21,5 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.



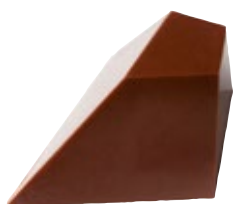


## DAVIDE COMASCHI

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

44,5x32x22,5 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.





## 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

117,5x25x14,5 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.

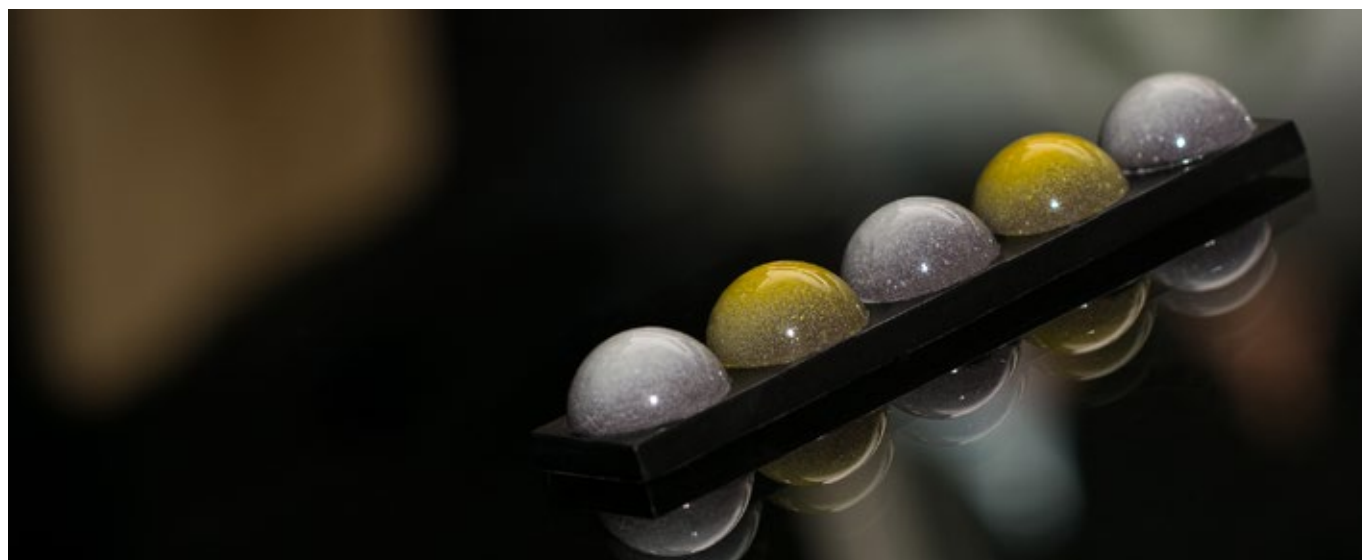
Add butter, then Malibu and mix it.

#### 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%.





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/9,5 gr**  
 275x135x24

#### CARAMEL COCO

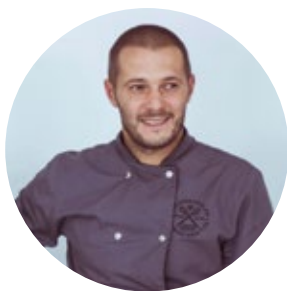
Duja COCO		AW0.782
COCONUT fine	40 gr	7.9%
Suculos	30 gr	5.9%
Torehalos	5 gr	1.0%
Coconut pulee	135 gr	26.7%
Gold chocolate 30.4%	275 gr	54.5%
Coconuts Liqueur	20 gr	4.0%
Gross weight	505 gr	100.0%

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.







## 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

36,5x27,5x16,5 mm

**3x7 pc/10,5 gr**

275x135x24

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.

### 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.





## 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 represents 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

45x26,5x16 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 OrNoir "Urban Leaf"

Warm	150 gr	Cream
	30 gr	Glucose syrup
Add	125 gr	Dark couverture chocolate Alunga™ 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 Alunga™ 41%
	30 gr	Butter
	18 gr	Dark couverture chocolate Pailleté Feuilletine™
	1,5 gr	Guarana seed powder

Mix all ingredients.





## 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 lectures 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/10,5 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

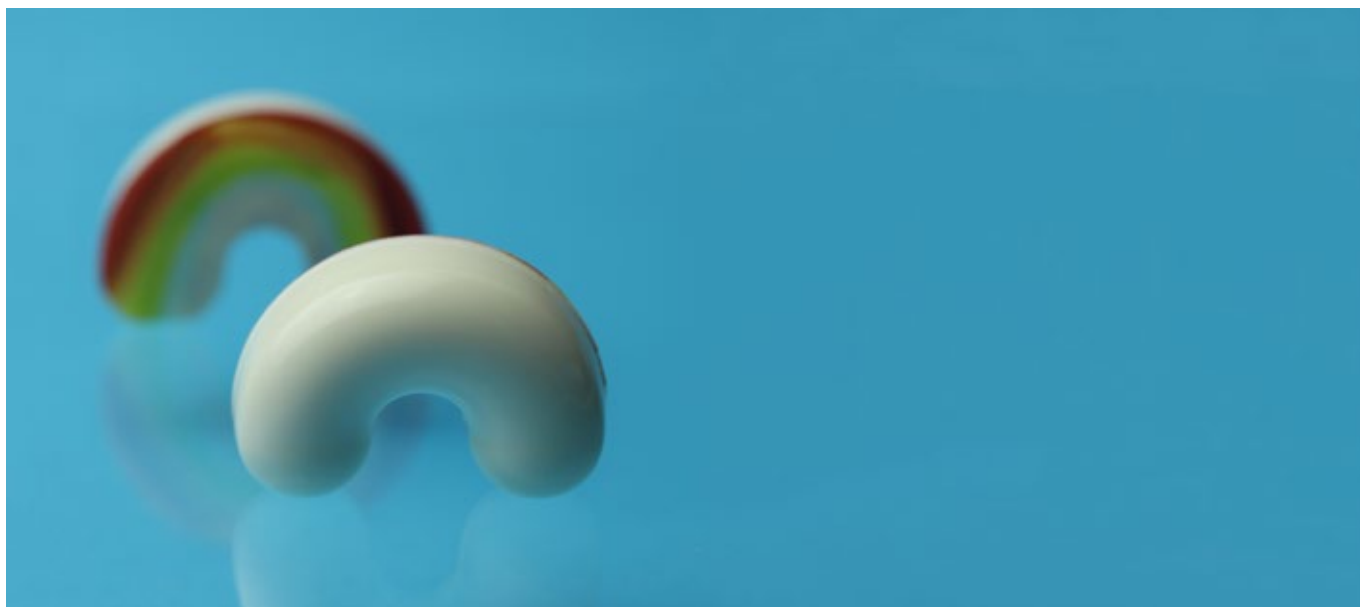
Ensure a uniform emulsion.

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.





## 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 Pâtisserie. 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 an extensive student network worldwide; and developing her unique line and production of Haute [ôt] Food Colors in water & oil soluble range.



### CW1972

35x35x11 mm  
**3x8 pc/6,5 gr**  
 275x135x24

## HAUTE

### Blackcurrent Insert 100 gr

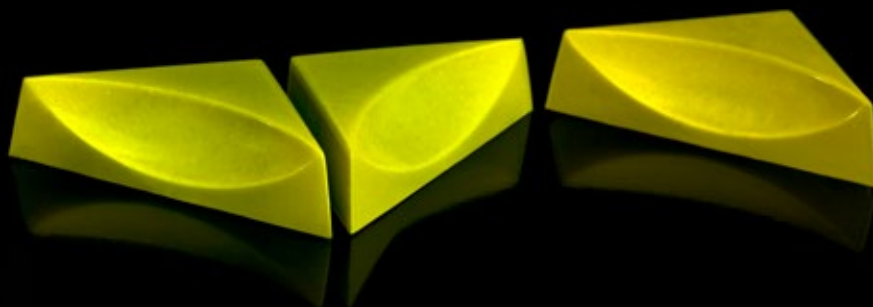
48 gr White Chocolate  
 34 gr Blackcurrent puree  
 10 gr Glucose syrup 43DE  
 8 gr Cassis liqueur

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.

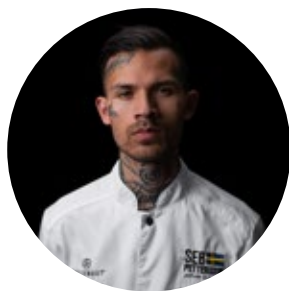
### Duo Chocolate Ganache 100 gr

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.







## 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 star 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. He is based in Stockholm but travelling the world with Master Classes and consulting in gastronomy.



### CW2459

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



### CW2462

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



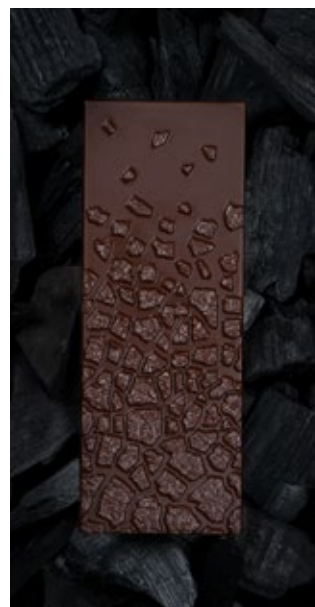
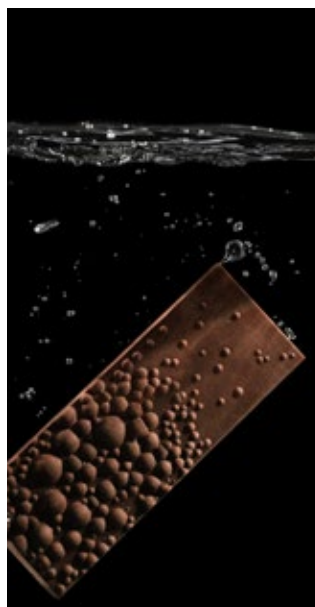
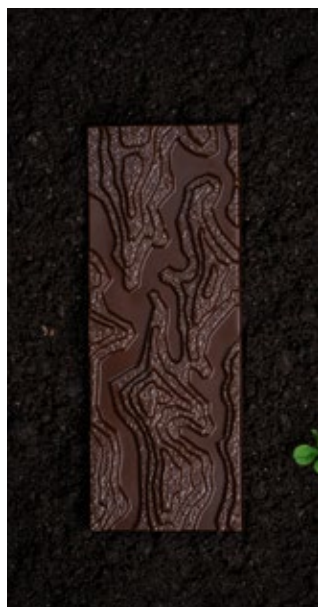
### CW2461

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



### CW2460

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



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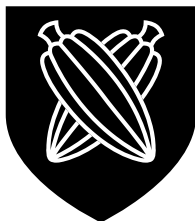
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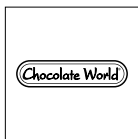
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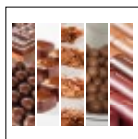
**MOULDS**



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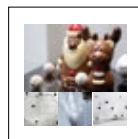
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SMALLANDLAAN 4 UNIT 2 • 2660 HOBOKEN, ANTWERPEN • BELGIUM

TEL: +32 (0)3 216 44 27 • FAX: +32 (0)3 216 98 33

INFO@CHOCOLATEWORLD.BE • CHOCOLATEWORLD.BE

