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Chocolate World®

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COLLECTION 2022



CW12024

30x30x15 mm

3x8 pc/8,5 gr

275x135x24



CW2458

35x35x15,5 mm

4x7 pc/12,5 gr

275x175x24

double mould





CW12040

36,5x20,5x18,5 mm

3x8 pc/8,5 gr

275x135x24



CW12047

31x27x15,5 mm

3x8 pc/11 gr

275x135x24





CW12046

30x30x18 mm

3x7 pc/10,5 gr

275x135x24



CW12043

"CHOCOLATE BOMB"

50x50x22,5 mm

2x4 pc/31 gr

275x135x26

double mould





CW12030
"PHILIPPINE EAGLE"

117x49x8 mm
1x4 pc/42 gr
275x135x24



CW12042

124x55x8 mm
2x2 pc/51 gr
275x135x24





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.





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.





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

RECIPES:

CHOCOLATE GANACE
PASSION FRUIT CRUNCH
PASSION FRUIT PÂTE DE FRUIT
GIANDUJA

See the fully recipe on the blog:
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.





DESIGNED AND DEVELOPED IN COOPERATION
WITH MARTIN DIEZ



CW12034

49x14x12 mm
3x7 pc/8,5 gr
275x135x24



CW12036

115x7x8 mm
1x15 pc/6,5 gr
275x135x24



CW12038

42,5x17x15 mm
3x8 pc/7,6 gr
275x135x24



CW12037

115x7x8 mm
1x15 pc/7 gr
275x135x24



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 know for his modern style of pastries and also for both beeing 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



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.



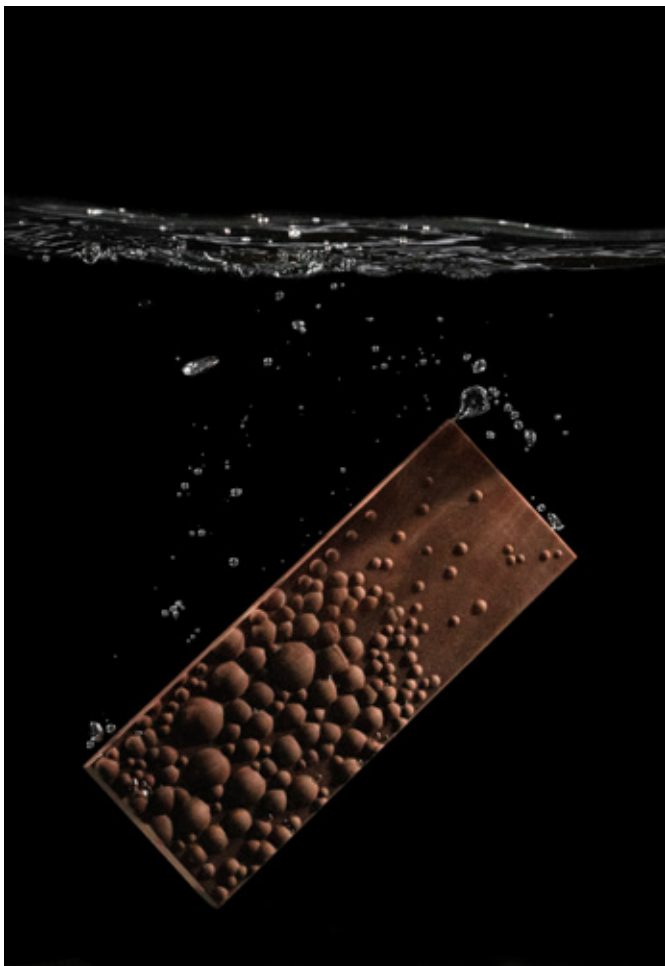
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150x56,5x11 mm
1x4 pc/83,5 gr
275x175x24



CW2462

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





DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW12032

30x30x17 mm
3x7 pc/10,5 gr
275x135x24



DESIGNED AND DEVELOPED IN COOPERATION
 WITH FRANK HAASNOOT:
 "WHERE CHOCOLATE MEETS PASTRY"



CW2463

106,5x59,5x35 mm
2x3 pc/124 gr
 275x175x40



CW2464

99,5x66,5x35 mm
2x3 pc/106,5 gr
 275x175x40



CW2465

109x71,5x35 mm
2x3 pc/118 gr
 275x175x40



CW12050

56x52x23 mm
2x4 pc/33,5+38 gr
275x135x30
double mould - R/V



HM031

103x110x95 mm
1x1 pc



CW12049

91x59x23 mm
1x4 pc/63+70,5 gr
 275x135x30
 double mould - R/V



HM033

150x100x76 mm
 1x1



HM034

200x130x100 mm
 1x1

Available from March 2022



CW12051

90x59x24,5 mm
1x4 pc/53 gr
 275x135x30
 double mould



HM035

150x100x90 mm
 1x1



HM036

200x130x110 mm
 1x1

Available from March 2022



CW12052

84x60x18 mm
1x4 pc/45,5+51,5 gr
 275x135x24
 double mould - R/V



HM037

150x104x60 mm
 1x1



HM038

200x144x86 mm
 1x1

Available from March 2022



CW12045

118x117x12 mm
1x2 pc/100 gr
 275x135x24



CW2455

39x29x19,5 mm
3x6 pc/11 gr
 275x175x24



CW2456

42,5x27x13+14 mm
3x6 pc/2x8 gr
 275x175x24
 double mould - R/V



CW12044

125x110x10 mm

1x2 pc/100 gr

275x135x24



CW12041

33,5x30,5x18 mm

3x7 pc/13,5 gr

275x135x24



CW12031

97x37x19 mm
1x6 pc/37,5+31 gr
 275x135x24
 double mould - R/V



HM029

150x59x60 mm
1x1 pc



HM030

200x79x80 mm
1x1 pc



CW12048

81x54x30 mm
2x3 pc 3 fig./2x71,5 gr
275x135x40
double mould



CW12029

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12053

114x59x23 mm
1x4 pc/2x75 gr
275x135x30
double - R/V



HM039

150x77x60 mm
1x1



HM040

200x103x80 mm
1x1

Available from February 2022





CW12028

140x92x10 mm
1x2 pc/100 gr
 275x135x24

PACKAGING AVAILABLE FOR CW12028
VV0013

Transparent lid + bottom (PET)
 176 x 117 x 17 mm
 100 pcs

T2815

Transparent blister Easter egg CW12028
 172 x 113 x 15 mm
 100 pcs



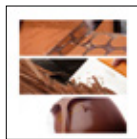
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3x7 pc/5 gr
 275x135x24

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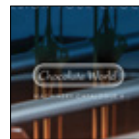
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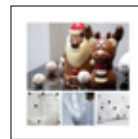
EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



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