



Chocolate World®

COLLECTION 2019

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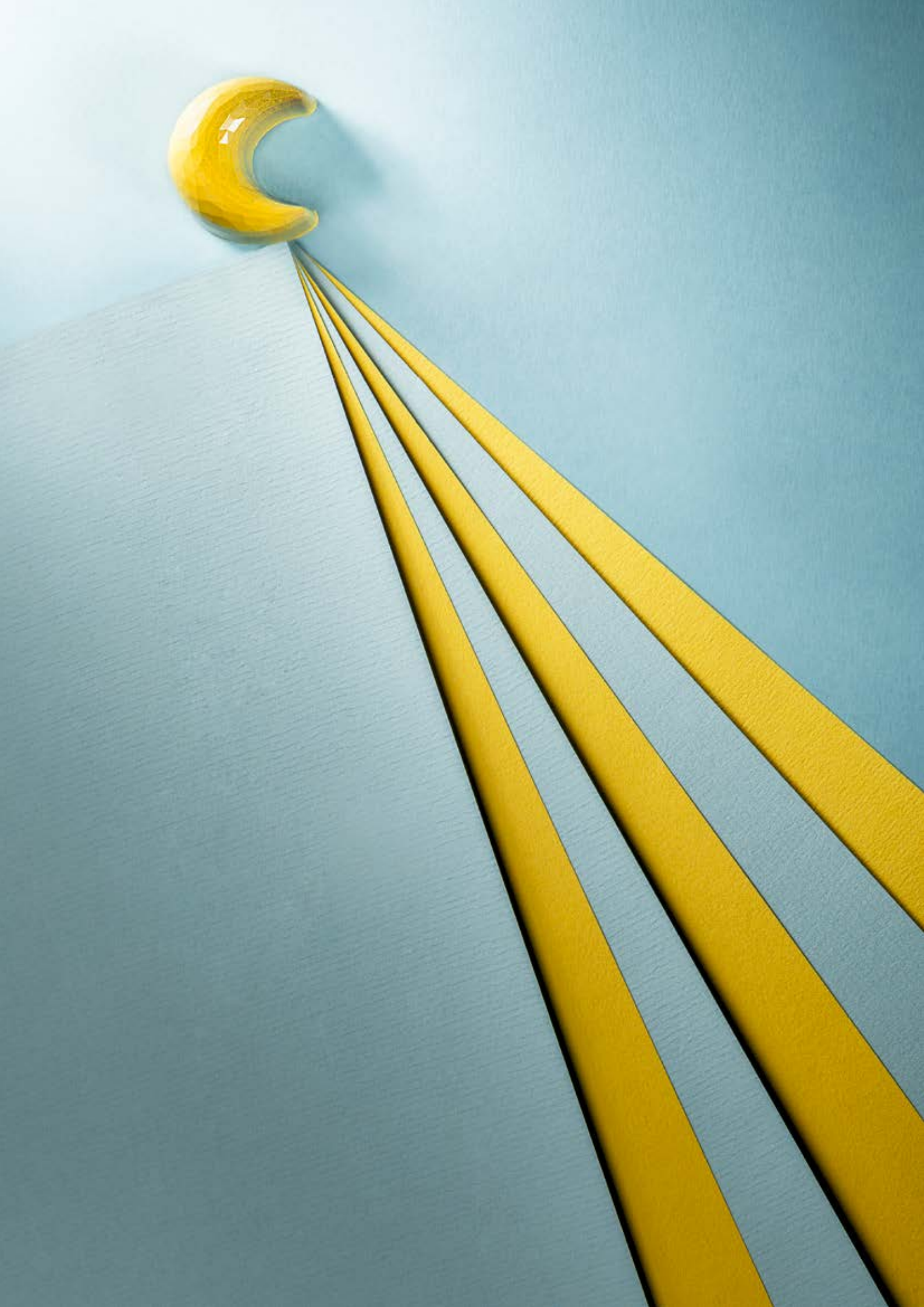
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DON'T BE AFRAID TO SPARKLE  
COLLECTION 2019



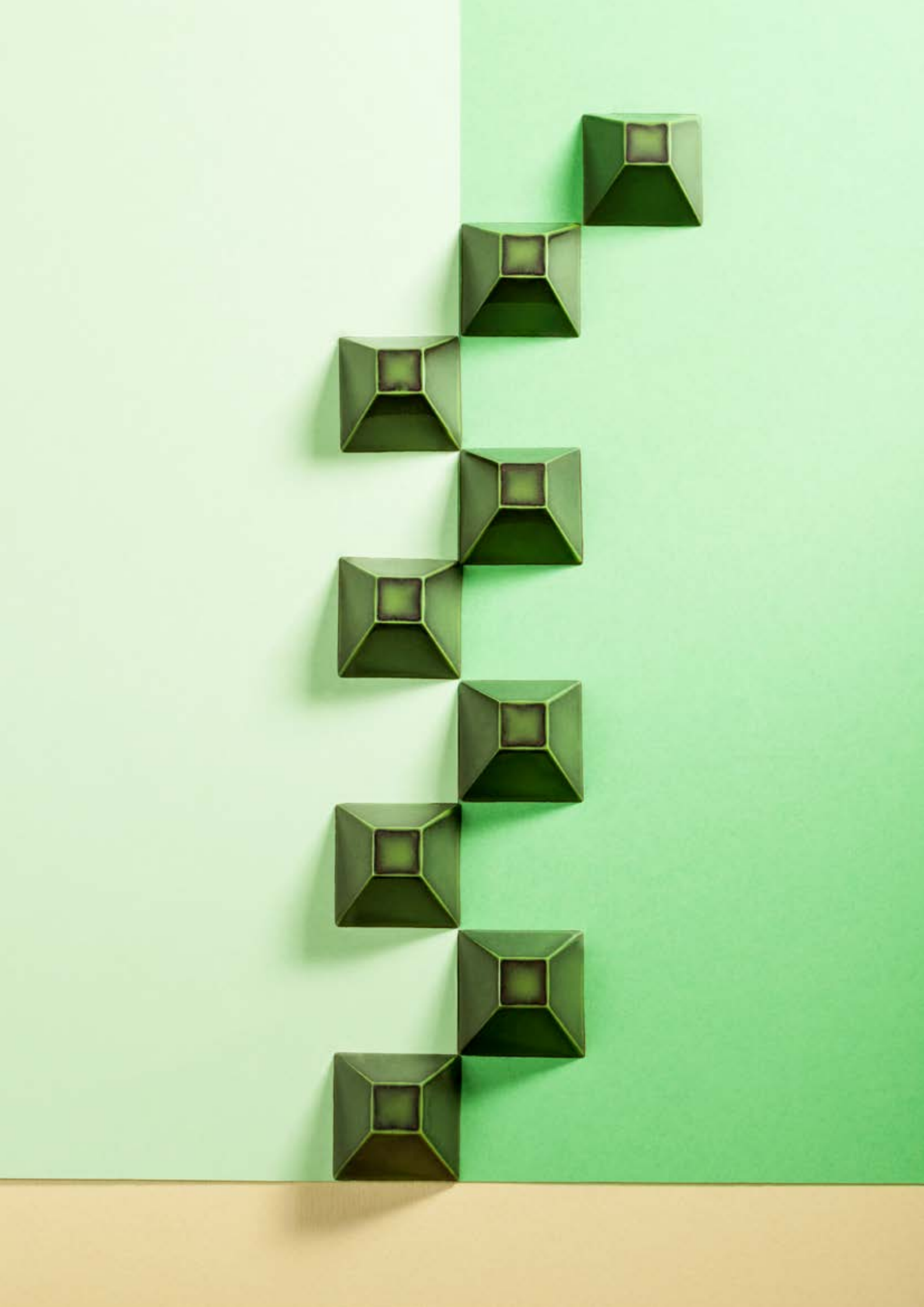


















**CW1907**

29x21x10 mm  
**5x7 pc/2x4 gr**  
275x135x24  
double mould



**CW1891**

33x23x11 mm  
**3x8 pc/2x5,50 gr**  
275x135x24  
double mould



**CW1910**

86,50x56x30 mm  
**2x3 pc/2x94,50 gr**  
275x135x35  
double mould



**CW1909**

25x25x12,50 mm  
**3x8 pc/2x5 gr**  
275x135x24  
double mould



**CW1939**

35x35x8,50 mm  
**3x7 pc/2x7 gr**  
275x135x24  
double mould



**CW1922**

35,50x35,50x17 mm  
**3x7 pc/12 gr**  
275x135x24



**CW1928**

42,50x42,50x6,50 mm  
**2x5 pc/6,50 gr**  
275x135x24



**CW1935**

35x31x16,50 mm  
**3x7 pc/11 gr**  
275x135x24



**CW1923**

26,50x26,50x22 mm  
**3x8 pc/9,50 gr**  
275x135x30



**CW1930**

36x20x15 mm  
**3x8 pc/9,50 gr**  
275x135x24



**CW1937**

42x21,50x15 mm  
**3x7 pc/8,50 gr**  
275x135x24

**CW1912**

39x34x7 mm  
**3x6 pc/2x5,50 gr**  
275x135x24  
double mould  
recto/verso

**CW1915**

27,50x27,50x17 mm  
**3x7 pc/8 gr**  
275x135x24

**CW1924**

31x31x26,50 mm  
**3x7 pc/9,50 gr**  
275x135x32

**CW1908**

113x28x11 mm  
**1x7 pc/31,50 gr**  
275x135x24

**CW1916**

120x9,50x5 mm  
**1x14 pc/2x5 gr**  
275x135x24  
double mould

**CW1920**

120x34x10,50 mm  
**1x6 pc/2x24 gr**  
275x135x24  
double mould  
recto/verso

Available from November 2018



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

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.

### 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.

### 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.





## 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 fully crystallise and de-mould.





## JULIANA BADARÓ

Juliana 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 travelling 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 specialisation 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

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.

### 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 crystallise.

### HONEY CARAMEL FILLING

100 gr Sugar

50 gr Honey

210 gr Heavy Cream

45 gr Glucose syrup

50 gr Unsalted butter

### Process

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.







KOHEI OGATA

Kohei Ogata has more than 17-years of experience in business development and marketing, especially conceptualising the confection of products. His expertise also includes providing training and lectures 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 Patisserie 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.





RUBY PRALINE AND TABLET, DESIGNED IN COOPERATION WITH CALLEBAUT



**CW1905**

39,50x34,50x13,50 mm

**3x7 pc/8,50 gr**

275x135x24



**CW1906**

103,50x89,50x13,50 mm

**1x2 pc/56 gr**

275x135x24



DESIGNED AND DEVELOPED IN COOPERATION  
WITH THE DUTCH PASTRY TEAM



**CW1917**

30x30x10 mm

**3x7 pc/2x5 gr**

275x135x24

double mould

**CW1931**

80x68,60x16,53 mm  
**1x4 pc/hollow figure**  
 275x135x24  
 double mould  
 recto/verso

**CW1933**

45x39x9,30 mm  
**2x6 pc/2x6 gr**  
 275x135x24  
 double mould  
 recto/verso

**CW1934**

fox 63,70x55x14,40 mm  
 owl 61,80x51,70x12,50 mm  
 squirrel 65x48,50x12,80 mm  
 deer 65,50x44x12,20 mm  
**1x4 pc/20 gr**  
 275x135x24

**CW1938**

37,50x30x12 mm  
**2x7 pc/2x7,50 gr**  
 275x135x24  
 double mould  
 recto/verso

**CW1932**

28x28x24 mm  
 3x7 pc/12,85 gr  
 275x135x30

**CW1919**

19x9x4 mm  
**7x9 pc/2x0,60 gr**  
 275x135x24  
 double mould

**CW1901**

31,50x31,50x5 mm  
**3x7 pc/5 gr**  
 275x135x24

**CW1911**

men: 53x30,50x3,50 mm  
 mill: 53x36x3,50 mm  
 closet: 53x33,50x3,50 mm  
**2x6 pc 3 fig./5,50 gr**  
 275x135x24



### CW2391

47x19x17 mm  
**3x8 pc/13 gr**  
275x175x24  
same model as CW1191



### CW2392

27,50x27,50x15 mm  
**4x8 pc/7 gr**  
275x175x24  
different centres  
same model as CW1562



### CW2394

37x27x15 mm  
**4x6 pc/2x7 gr**  
275x175x24  
double mould  
recto/verso  
same model as CW1656



### CW2395

32,50x22,50x12 mm  
**4x8 pc 3 fig./2x5 gr**  
275x175x24  
double mould  
same model as CW1663



### CW2436

156x77x4 mm  
**1x3 pc/± 51,80 gr**  
275x175x24  
Bean to Bar tablet:  
the weight depends on the  
type of chocolate



### CW2437

156x77x5 mm  
**1x3 pc/± 60 gr**  
275x175x24  
Bean to Bar tablet:  
the weight depends on the  
type of chocolate



### CW2438

156x77x6 mm  
**1x3 pc/± 70 gr**  
275x175x24  
Bean to Bar tablet:  
the weight depends on the  
type of chocolate



**E8001/100** Ø 100 x H50 mm  
1/1

**E8001/120** Ø 120 x H60 mm  
1/1

**E8001/140** Ø 140 x H70 mm  
1/1

**E8001/160** Ø 160 x H80 mm  
1/1



**E7011/175**

175x110x67 mm  
1x1



**HM018**

150x100,50x81,50 mm  
1x1

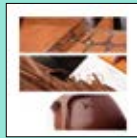


**HM020**

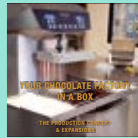
150x99,50x72 mm  
1x1



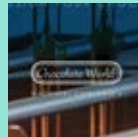
**MOULDS**



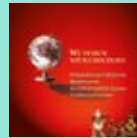
**EQUIPMENT**



**CHOCOLATE  
CONCEPT**



**MACHINERY**



**HOLLOW  
FIGURES**



**BELGIAN  
CHOCOLATE  
SCHOOL**

Chocolate World®



**WE DESIGN  
YOUR CHOCOLATE**



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