

2023

Chocolate World®

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COLLECTION 2023



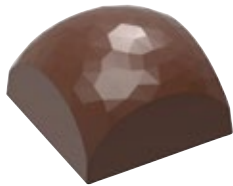
CW12057

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



CW12063

45,5x25x12,5 mm
2x9 pc/7,5 gr
275x135x24



CW12062

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





CW12059

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



CW12064

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



CW12056

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



CW12065

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



CW12072

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



CW12055

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12066

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



CW12067

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



CW12068

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



CW12071

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





CW12069

41x29x16 mm
3x7 pc/11 gr
275x135x24

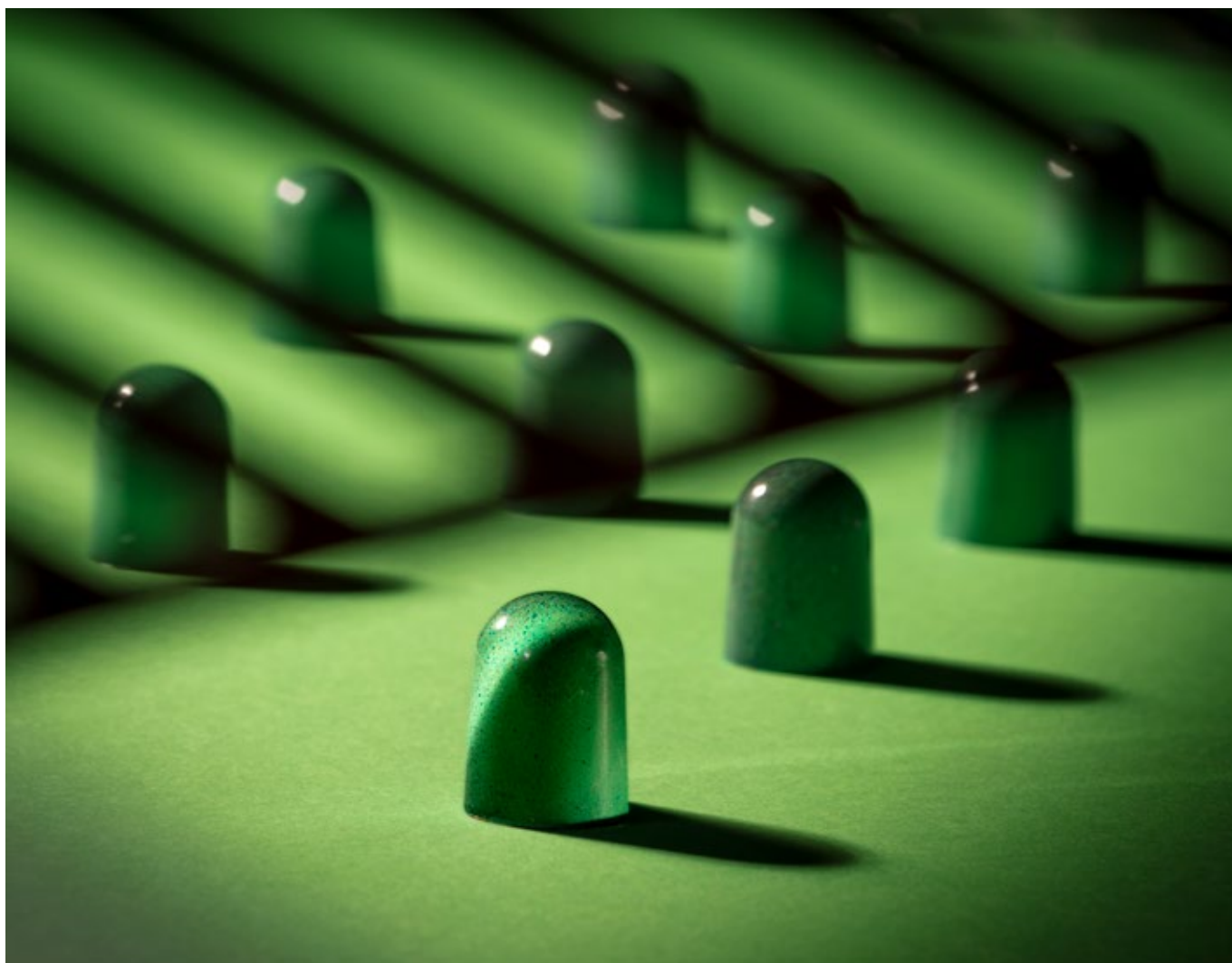
Designed & developed
with Nora Chokladskola



CW12070

30x30x21 mm
3x7 pc/13 gr
275x135x26

Designed & developed
with Nora Chokladskola



CW12058

22,5x22,5x30,5 mm

3x8 pc/12 gr

275x135x40



DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW12061

54x22x20,5 mm

2x9 pc/10,5 gr

275x135x26



NICK KUNST

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

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



CW12054

30x30x16,5 mm

3x7 pc/11,5 gr

275x135x24

Milk chocolate cinnamon ganache.

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

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

Pour over the milk chocolate callets and mix.

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

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

Instructions for the crunchy speculaas layer.

CRUNCHY SPECULAAS LAYER.

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

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

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

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

Leave it to crystallize and seal the bonbon.





PAUL WAGEMAKER

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

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

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

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

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



CW12060

30x30x20,5 mm

3x7 pc/14 gr

275x135x26

Mint fluid gel

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

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

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

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

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

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

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

Cherry & white chocolate ganache

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

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

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

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

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



ONE SHOT FRIENDLY



CW2470

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



CW2467

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



CW2477

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



CW2473

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



CW2474

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



CW2476

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



CW2466

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



CW2468

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



CW2471

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



CW2472

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



CW2469

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





MOULDS



EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



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CHOCOLATE
SCHOOL**

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