

# CHEF'S SIGNATURE MOULDS



## SIGNATURE MOULDS – THE CHEF'S VOICE

Chocolate World is proud to present some of its ambassadors to you. These chefs have an extraordinary passion for chocolate, and their urge to innovate as well as their professional dedication strokes with the profile that Chocolate World aspires to.

## SIGNATURE MOULDS – THE CHEF'S VOICE

Chocolate World is trots u enkele van zijn ambassadeurs te kunnen voorstellen. Deze chefs hebben een buitengewone passie voor chocolade en stroken met hun vernieuwingsdrang en beroepsinst perfect bij het profiel dat Chocolate World nastreeft.

## MOULES SIGNÉS – THE CHEF'S VOICE

Chocolate World est fier de vous présenter certains de ses ambassadeurs. Ces chefs ont une passion extraordinaire pour le chocolat et leur désir d'innover ainsi que leur sérieux va de pair avec le profil que Chocolate World aspire.

## MOLDES FIRMADOS – THE CHEF'S VOICE

Chocolate World se enorgullece de presentar algunos de sus embajadores a usted. Estos chefs tienen una extraordinaria pasión por el chocolate y sus ganas de innovar junto a la seriedad de su trabajo, corresponde al perfil que Chocolate World aspira.



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.





## 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

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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.





## 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 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

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 crystalize.

### HONEY CARAMEL FILLING

100 gr Sugar

50 gr Honey

210 gr Heavy Cream

45 gr Glucose syrup

50 gr Unsalted butter

### Process

Caramelise 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 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 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.





## 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.





## STÉPHANE LEROUX

After a long career in pâtisserie 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 g caster sugar

15 g 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.







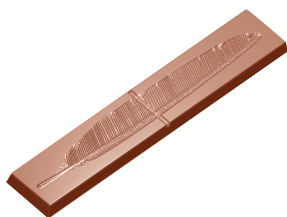
## DIEGO LOZANO

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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 chocola.





## 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 Parsipan (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 and add the gelatin leaf. Mix well.





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

**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 40cm x 40cm x 0.4mm(H) Pour the mixture onto cherry pate de fruit and keep in cool area for 12hrs.

**DARK CHOCOLATE GANACHE**

- 500 gr 2% 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 2cm x 2cm. Use dark chocolate to dipping the filling and place a piece of plastic sheet on top.

**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 and 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 40cm x 40cm x 0.3mm(H).





## 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







## 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 Patisserie' 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.





## 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

Product category: moulded

#### Ingredients

367 gr Butter  
60 gr Inverted sugar  
516 gr Dark chocolate 60%  
57 gr Remy Martin 58% (liqueur)

#### Method

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

### Method of Preparation:

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.

Use 500 g almond praline and melted 145 g Maracaibo Criolait 38%.

### Method of Preparation:

Mix tempered milk chocolate with room temperature almond praline paste. Pipe into mould between 27°C - 30°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 Paillete 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.







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.

**Composition**

- Black Sesame Filling
- Kaffir Lime Leaf & Lemon Grass Ganache
- Chocolate Sesame Disc
- Milk Chocolate "Lactea"

**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.

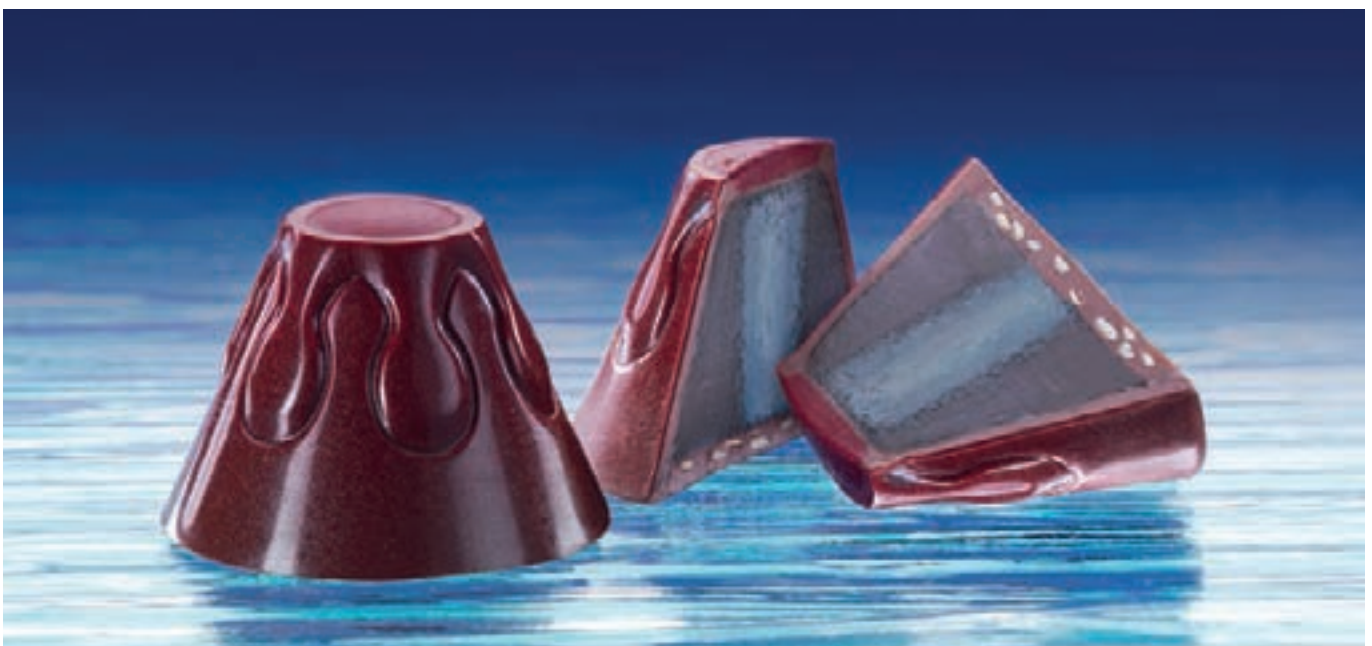
**CHOCOLATE SESAME DISC**

- 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.





## 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

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.





## 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/2x10 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.





## DAVIDE COMASCHI

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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 Alimentari. 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.







## 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

### Procedure

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.

### TROPICAL FUSION PRALINES

Ingredients:

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





## 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 become the first Indonesian Pastry Team who competing the Coupe du Monde de La Patisserie 2017 Lyon France.



### 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.





## 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.





## 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  
1,6 gr Sea salt  
10 gr Inverted sugar  
214 gr White Chocolate Velvet  
40 gr Milk Chocolate Java  
15 gr Grand Marnier

#### Method

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  
2,5 gr Sea salt  
15 gr Inverted sugar  
380 gr White Chocolate Velvet  
25 gr Malibu  
27,4 gr Butter

#### Method

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%.

