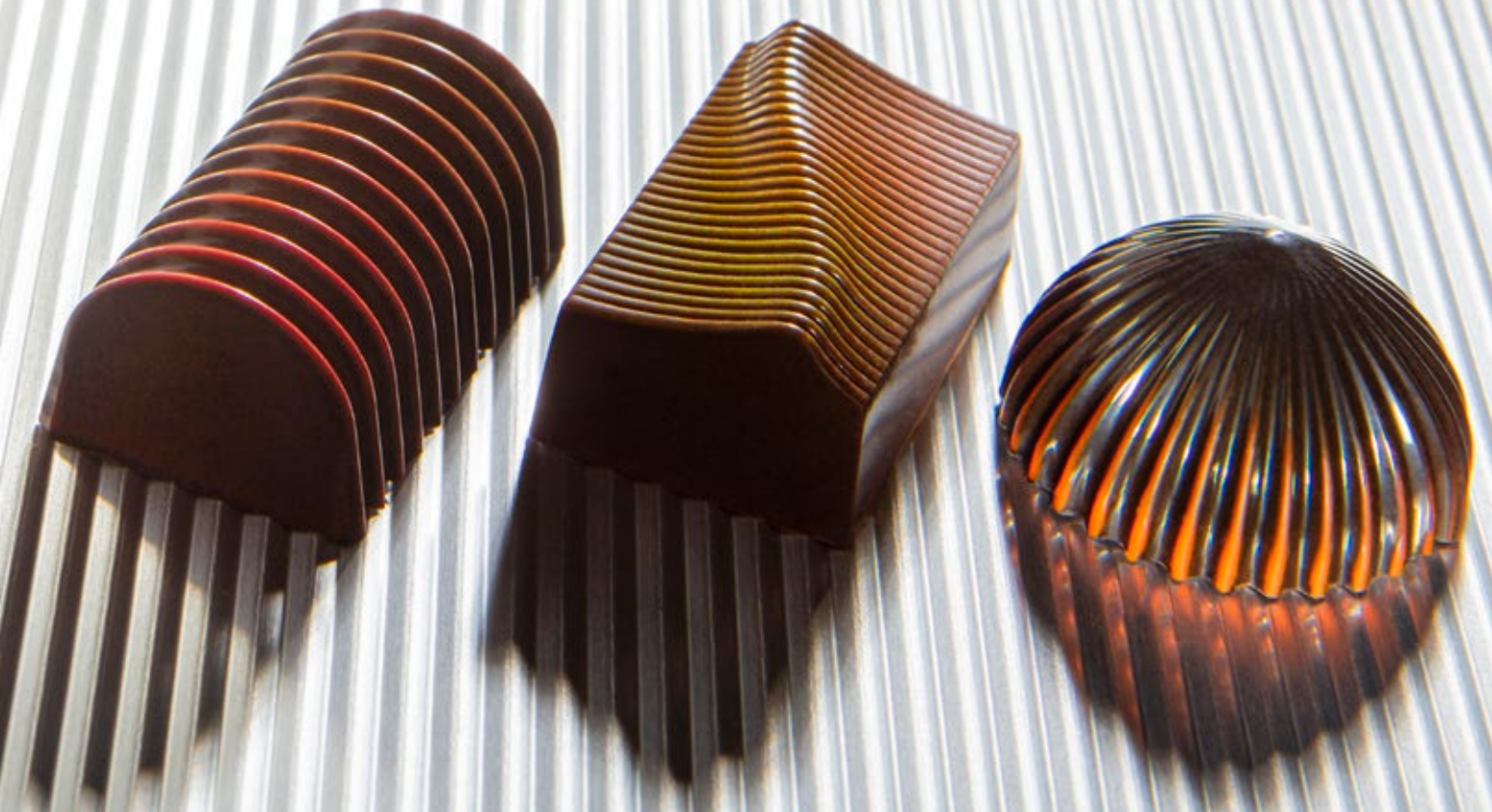


Chocolate World[®]

COLLECTION 2020



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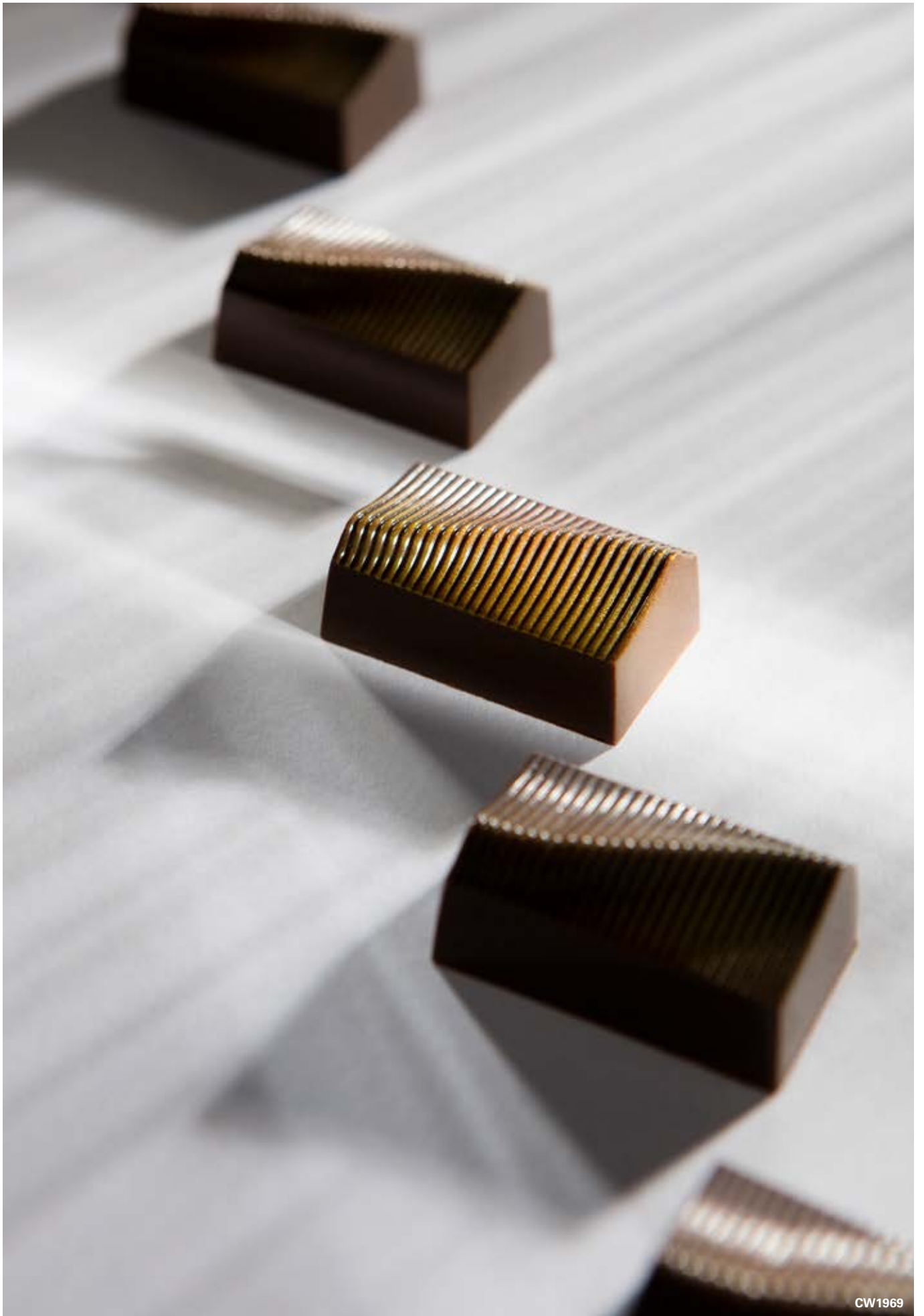
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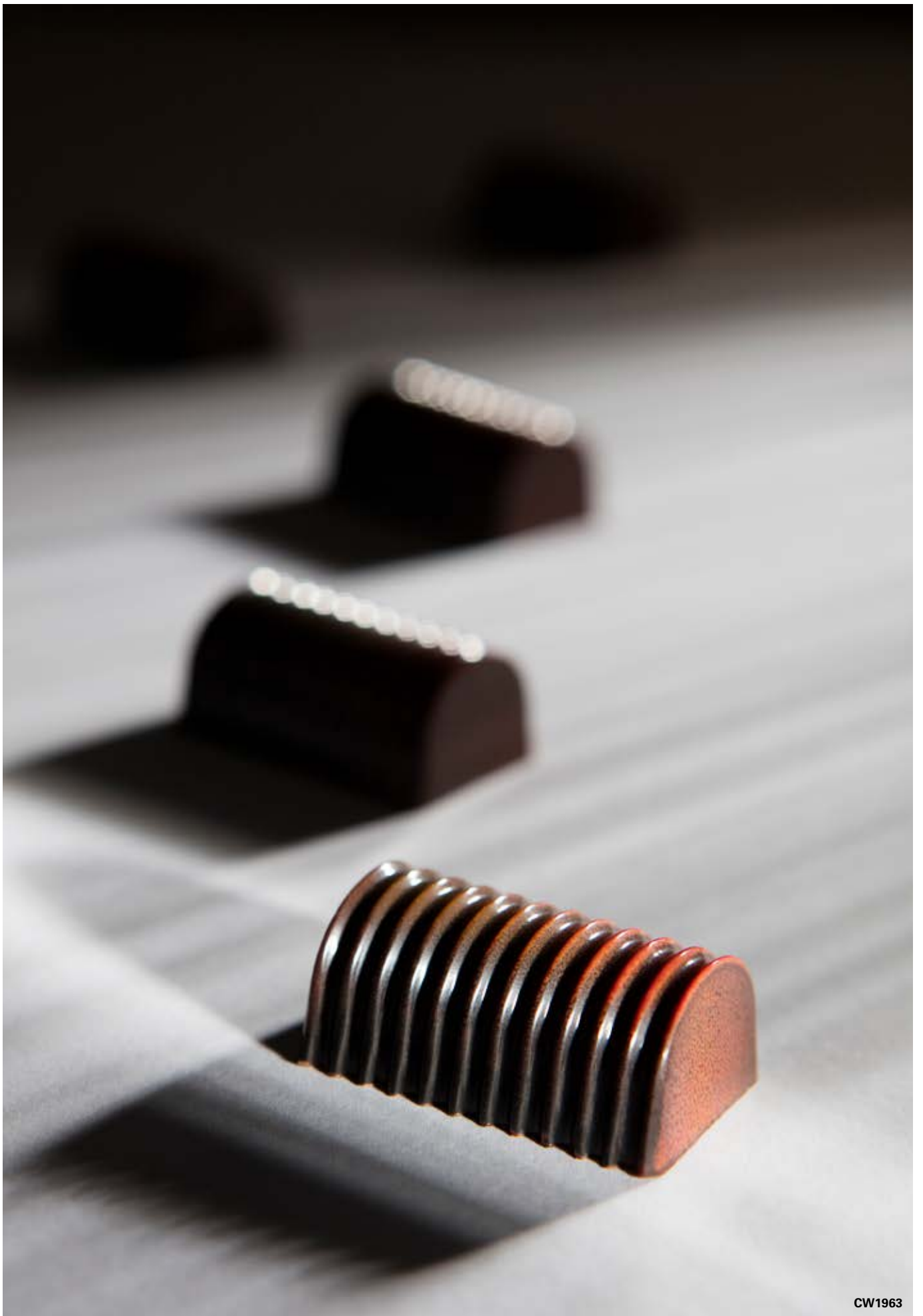
CW1952



CW1971



CW1969



CW1963



CW1964



CW1970



CW1962

top 23x23x15,40 mm
bottom 23x23x13,60 mm
3x8 pc/10 gr (double)
275x135x24
double mould
recto/verso



CW1958

28x28x14 mm
3x7 pc/6 gr
275x135x24
double mould



CW1963

35,5x22x15 mm
3x8 pc/10,50 gr
275x135x24



CW1969

35x21,5x14 mm
3x8 pc/10,50 gr
275x135x24



CW1967

24,50x24,50x13 mm
3x8 pc/5 gr
275x135x24
double mould



CW1968

24,50x24,50x20 mm
3x8 pc/7,50 gr
275x135x24
double mould



CW1952

30,50x30,50x16 mm
3x7 pc/8 gr
275x135x24
double mould



CW1964

30,50x30,50x11 mm
3x7 pc/7,50 gr
275x135x24
double mould



CW1976

30,50x30,50x10 mm
3x7 pc/7 gr
275x135x24
double mould



CW1971

46,5x46,5x35 mm
2x5 pc/41 gr
275x135x40
double mould



CW1970

46,5x46,5x15 mm
2x5 pc/23 gr
275x135x24
double mould



CW1967 • CW1968



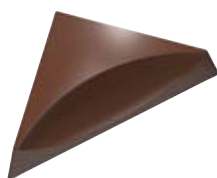
CW1962



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 Patisserie. 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 extensive student network worldwide; developed her unique line and production of Haute [ot] Food Colors in water & oil soluble range.



CW1972

35x35x11 mm

3x8 pc/6,50 gr

275x135x24

HAUTE

Blackcurrant Insert 100 gr

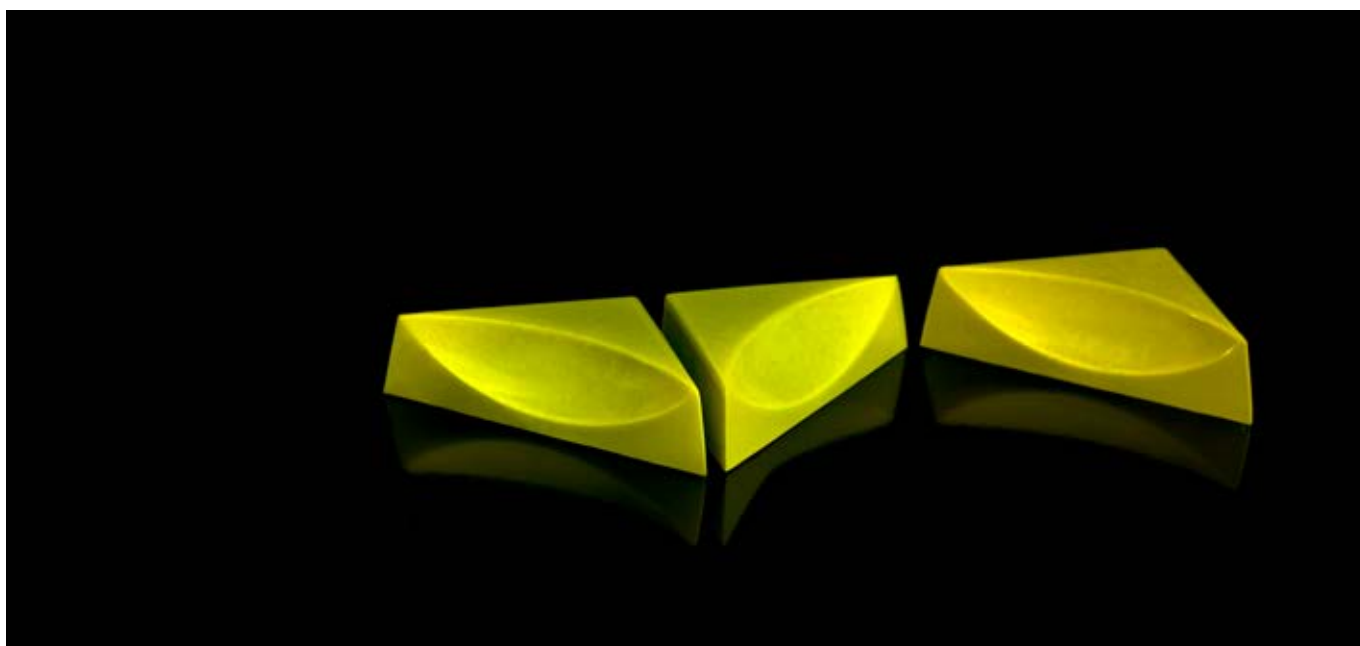
48 gr White Chocolate
34 gr Blackcurrant puree
10 gr Glucose syrup 43DE
8 gr Cassis liqueur

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.





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 lecture 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/10,50 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.





VIVIAN ZHOU

Vivian Zhou is a passionate and dedicated pastry chef who keeps on chasing her dream in the glamorous chocolate world. After receiving comprehensive trainings in the culinary school, Vivian started her career in the renowned Shangri-La hotel as Chef De Pastry, where she gained various experience not only in making chocolate and designing cakes but also in managing different types of banquet events. She then joined Fairmont Peace hotel in early 2010 and soon was appointed as Assistant Pastry Chef due to her exquisite skills in developing pralines, Gateaux and retail pastry delicacies. Vivian has joined famous Barry Callebaut chocolate company in 2015 as the Head of chocolate academy, where she develops training courses and provides technical consultancy to customers. Over the years, Vivian always try to grab every single opportunity to develop cutting edge skills and techniques by communicating with pastry masters over the world and taking advanced training overseas. Those many awards that she has received both in China and abroad: Silver medal Ika Culinary Olympic Competition in Germany and 16th FHC International culinary arts competition was awarded afternoon tea Gold medal, opened a wider door in front of her to pursue new inspiration.



CW1975

27x27x18,50 mm

4x8 pc/6,50 gr

275x135x24

double mould

VANILLA

180 gr Sugar
210 gr Cream
2 gr Fleur de sel
1 pc Vanilla bean
60 gr Honey
60 gr Glucose
40 gr Butter
120 gr Dark couverture chocolate 41% Alunga

Warm cream sea salt and vanilla bean.
Make caramel with sugar.
Add warm cream.
Add honey and glucose butter.
Cook till 103 degree.
Waiting to cool down till 80 degree.
Pour over to milk chocolate.
Cool at 29°C.
Pipe in the moulds.





CW1975

27x27x18,50 mm
4x8 pc/6,50 gr
 275x135x24
 double mould



CW1974

27x27x19 mm
4x8 pc/6 gr
 275x135x24
 double mould



CW1953

27x27x13 mm
4x8 pc/6,50 gr
 275x135x24
 double mould



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 represent 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

45x26,50x16 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.





PATRICK DE VRIES

Patrick de Vries has always been passionate about the food industry. When he was young he always dreamt of becoming a chef until he got in touch with pastry and irreversible fell in love. With his mind continuously set on improving personal achievements, before, during and after school hours his first grand-slam was the "Gouden Gard" in 2015, an annual competition organised in the Netherlands. His second clean-sweep was the "Dutch Pastry Award" in 2017 that took more than 1 year of intense preparations and training. This award winning accomplishment pushed Patrick de Vries to the top in the Netherlands. Ever since Patrick de Vries is very known for his actualisations and was invited to participate at the World Chocolate Masters that he considered to be unthinkable, but with his outstanding eye for detail and flavour he passed the preselections with honour. With pride and gratitude Patrick de Vries looks back at his World Chocolate Masters adventure and looks forward to what the future will bring!



CW1948

29,50x25x12,50 mm
3x8 pc/5,50 gr
 275x135x24
 double mould

THE HYBRITAGE RASPBERRY

Recipe for 40 Moulded chocolate bonbons

Raspberry Jelly

Mix	30 gr	Sugar
	2 gr	Pectin NH
Heat	300 gr	Raspberry puree/half red raspberry/ half yellow raspberry
	40 gr	Tarragon

Infuse the tarragon with the raspberry puree for 2,5 hours.
 Sieve the infused raspberry puree and add the sugar pectin mixture.
 Heat the puree to 80°C.
 Cool.

Spiced Ganache

Infuse for		
30 minutes	264 gr	Cream 35%
	3 gr	Star anise
	3 gr	Cardamom
	6 gr	Licorice
	½	Vanilla bean
Caramelised	125 gr	Sugar
	21 gr	Glucose

Add infused cream.
 Add 325 gr Madirofolo (cacao min. 65%).
 Add on room temperature 55 gr butter.
 Caramelize the sugar and glucose for a light caramel.
 Add the cream and boil 2 minutes.
 Add the Madirofolo.
 Add then the bitter at room temperature.
 Homogenize with a Handblender.
 Add the butter and homogenize.
 Cool.

Fill the moulds with or noir chocolate Nobilis.
 (Cacao min. 67,9%)





CW1942

49,50x21x12,50 mm
2x9 pc/13,50 gr
 275x135x24



CW1943

49,50x21x12,50 mm
2x9 pc/13,50 gr
 275x135x24



CW1944

49,50x21x12,50 mm
2x9 pc/13,50 gr
 275x135x24



CW1925

44,50x23x10 mm
5x4 pc/5,50 gr
275x135x24
double mould
recto/verso



CW1927

31x31x25,50 mm
3x7 pc/13 gr
275x135x30



**CW1955**

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

**CW1956**

31x31x16,40
3x7 pc/13 gr
 275x135x24

**CW1957**

26x26x17,50 mm
3x8 pc/12 gr
 275x135x24

**CW1965**

35x26,50x14,50 mm
3x7 pc/11,50 gr
 275x135x24

**CW1949**

Monkey 36,50x34x17,50 mm
 Hippo 39,50x25x18 mm
 Zebra 39,50x22x18 mm
 Giraffe 40,50x24,50x18 mm
 Tiger 37,50x25,50x17 mm
 Gazelle 39,50x25,50x18,50 mm
 Crocodile 39,50x22,50x19,50 mm
3x7 pc 7 fig./10,5 gr
 275x135x24

**CW1954**

Cockatoo 87x38x10 mm - 16,50 gr
 Ara 77x48x10 mm - 16,50 gr
 Crested parrot 85x46x10 mm - 16,50 gr
 Toucan 63x48,50x10 mm - 16,50 gr
 Parrot 85x41x10 mm - 17,50 gr
1x5 pc
 275x135x24



CW1913

36x29,50x19 mm
3x7 pc/13 gr
275x135x24



CW1914

34x28,50x12 mm
3x7 pc/6,50 gr
275x135x24
double mould



CW1959

31,90x31,90x5 mm
3x7 pc/5,20 gr
275x135x24



CW1945

117,50x110x35 mm
1x2 pc/245 gr
275x135x40
double mould



DESIGNED AND DEVELOPED IN COOPERATION
WITH FRANK HAASNOOT



CW1903

45,50x28x14 mm
3x7 pc/7,50 gr
275x135x24



CW1904

42x31x16 mm
3x7 pc/8 gr
275x135x24



CW1950

62,50x22,5x12 mm
2x7 pc/10,50 gr
275x135x24



CW1951

35x30,50x31 mm
3x7 pc/6,50 gr
275x135x40



DESIGNED AND DEVELOPED IN COOPERATION
WITH KEVIN KÜGEL



CW1854

117,50x25x14,50 mm
1x8 pc/32 gr
275x135x24



CW1941

29,50x29,50x15 mm
3x7 pc/9 gr
275x135x24



DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW1926

30,50x30,50x24 mm

3x7 pc/12 gr

275x135x30

**CW1947**

45x17,50x9 mm
3x8 pc/2x6 gr
 275x135x24 mm
 double mould

**CW1961**

38x38x19 mm
2x5 pc/2x19 gr
 275x135x24 mm
 double mould
 same model as
 CW2002

**CW1953**

27x27x13 mm
4x8 pc/6,50 gr
 275x135x24 mm
 double mould

**CW1960**

16x16x8,50 mm
5x9 pc/1 gr
 275x135x24 mm

**CW2435**

25,50x25,50x15 mm
4x8 pc/9 gr
 275x175x24 mm
 same model as
 CW1865

**CW2439**

34,5x24,50x13 mm
4x6 pc/10 gr
 275x175x30 mm
 same model as
 CW1646

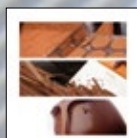
**CW2443**

31x27x17 mm
4x8 pc/9 gr
 275x175x24 mm
 same model as
 CW1526

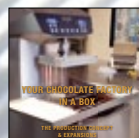
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CW1904	21	CW1945	20	CW1955	19	CW1965	19	CW1976	8
CW1913	20	CW1946	14	CW1956	19	CW1966	11	CW2002	24
CW1914	20	CW1947	24	CW1957	19	CW1967	8, 9	CW2435	24
CW1925	17	CW1948	15	CW1958	8	CW1968	8, 9	CW2439	24
CW1926	23	CW1949	19	CW1959	20	CW1969	4, 8	CW2443	24
CW1927	17	CW1950	21	CW1960	24	CW1970	7, 8		
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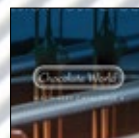
MOULDS



EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



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