

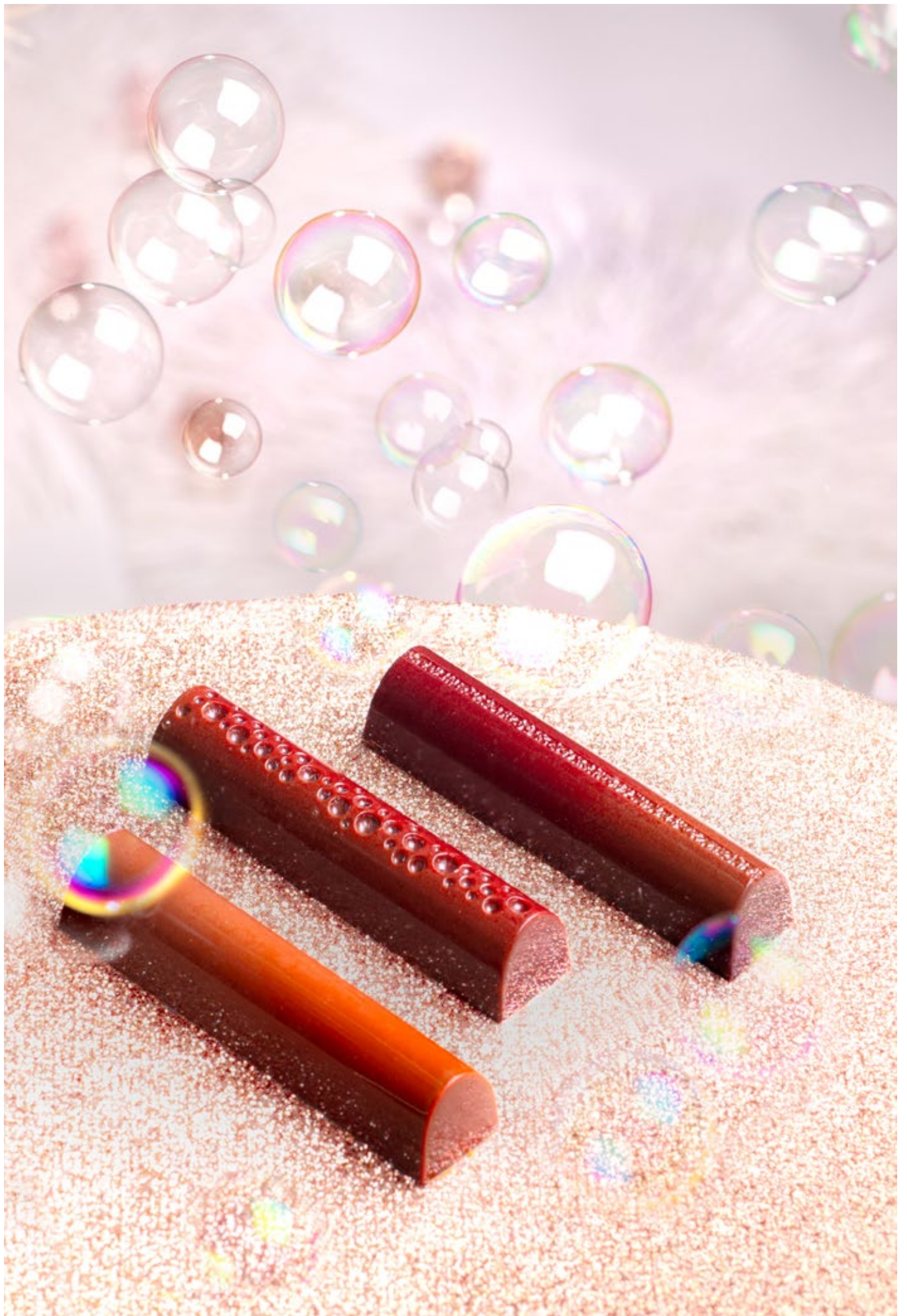
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LET'S RAISE THE BAR!
COLLECTION 2025







CW12127

80x18x16 mm
5x3 pc/22 gr
275x135x24



CW12159

80x18x16 mm
5x3 pc/21,10 gr
275x135x24

**AVAILABLE FROM
25/11/2024**



CW12146

80x18x16 mm
5x3 pc/20,75 gr
275x135x24





CW12126

75x26x12 mm
3x3 pc/2x18 gr
275x135x24
double model



CW12125

124x27x13 mm
2x3 pc/2x30 gr
275x135x24
double model



CW12130

112x27x13 mm
1x7 pc/40 gr
275x135x24



CW12131

120x23x13 mm
1x8 pc/40 gr
275x135x24



CW12157

120x25x24,99 mm
1x8 pc/35,5 gr
275x135x30

Designed by
Lawrence Bobo



CW2488

150x35x12,2 mm
1x6 pc/50,25 gr
275x175x24

Designed by
Frank Haasnoot

**AVAILABLE FROM
18/11/2024**



CW12152

200x46x23 mm
2x1 pc/211,85 gr
275x135x30





CW12142

80x13x5 mm

6x3 pc/6 gr

275x135x24



CW12124

31x28,5x19 mm

3x7 pc/9,75 gr

275x135x24

Designed by
the Dutch Pastry Team





CW12128

28x28x23 mm

3x7 pc/11 gr

275x135x30

Designed by
Nora Chokladskola



CW12158

31x31x18 mm

3x7 pc/10,3 gr

275x135x24

Designed by
Nick Kunst

**AVAILABLE FROM
12/11/2024**



CW12129

39x31x16,5 mm

3x7 pc/10 gr

275x135x24





CW12122

33x28,5x16,5 mm
3x7 pc/2x6,2 gr
275x135x24
double model



CW12147

49x21x20 mm
2x8 pc/11 gr
275x135x24



CW12139

25x25x16 mm
3x8 pc/12,5 gr
275x135x24



CW12148

29x30x16 mm
3x7 pc/12 gr
275x135x24



CW12149

28x28x15 mm
3x7 pc/11 gr
275x135x24



CW12150

30x30x17 mm
3x7 pc/12,5 gr
275x135x24



CW12151

50x41x4 mm
2x5 pc/9 gr
275x135x24



CW12153

31x31x16,5 mm
3x7 pc/12,98 gr
275x135x24



CW12144

26,5x26,5x13,25 mm
3x8 pc/2x5,5 gr
275x135x24
double model - RV



CW2452

75x26x12 mm
4x8 pc/9 gr
275x175x24



CW12154

118x50x7 mm
1x4 pc/47,37 gr
275x135x24



MINJI LEE

Minji Lee has been operating the Caramelia Chocolate Academy since 2016.

In her 20s, she liked stationery design, painting, and cooking. Then, she found out about the job of chocolatier at a bookstore.

After learning about the profession, she started dreaming of becoming a chocolatier. This was already 17 years ago.

She graduated from Le Cordon Bleu and William Anglès in Australia. Even while attending school, she was working as a chocolatier.

Starting from Australia, she travelled to Las Vegas, France, and Canada to gain experience as a chocolatier.

In 2016, she returned to Korea and wrote a book called "Everyone can be a Chocolatier".

She began to educate students on the various experiences she has accumulated so far.

She hopes everyone learns about the chocolatier's artistic and creative work.



CW12155

35x35x13 mm

3x6 pc/12,6 gr

275x135x24

LIQUID HONEY FILLING

Liquid honey

50 gr Acacia honey

6 gr glucose

In a pot warm honey and glucose to 40°C.

Then allow to cool.

Earl grey filling

70 gr JIVARA 40%

67 gr cream 35% fat

2 gr Earl Gray

12 gr butter 85% fat

In a pot warm cream and Earl gray tea, watch it carefully.

When small bubbles start to appear at the surface, remove the saucepan from the heat.

Place a lid on the pot and let the tea steep for a few minutes more.

(5 - 7minutes)

Remove the tea, squeezing them to extract the infused cream with sieve.

Mix the infusion cream to the melted chocolate and mix with a spatula or whisk until the chocolate has melted and the mixture is completely smooth.

Add butter at 35°C - 45°C between them mix well.

Make an emulsion using a hand blender.

1st moulding: White

2nd moulding: Dark Chocolate



LAWRENCE BOBO

“The Mad Scientist” - “Asia Chocolate Prince”, Chef Lawrence

The Mad Scientist’s imagination is out of the ordinary, as he does not work according to norms.

He is in a league of his own, which earned him the title of World’s Best Chocolate Showpiece in 2015’s World Pastry Cup.

Taking pride from the title, he highly depends on his inner intuitions, and dislikes anything preplanned; instead, he prefers to let things come together spontaneously through an intuitive self-expression. One can only imagine of what goes on in his mind when looking at his creations, as they often instill fear and spookiness, which often leaves an unforgettable mark in our memory stems.



CW12156

28x28x13,27 mm

3x7 pc/10 gr

275x135x24

LEMON AND EARL GREY

Dark chocolate 65% for coating

Tea Ganache

40 gr Earl Grey tea leaf

320 gr milk

*rescale: Earl grey infusion for 275 gr

275 gr Earl Grey infusion

25 gr dextrose

47,5 gr sorbitol

300 gr Milk chocolate 41%

150 gr Dark chocolate 67%

55 gr butter

12,5 gr cocoa butter

Boil the milk, pour over Earl Grey tea and let it infuse for at least 2 hours.

Strain out the tea leaf and boil the milk.

Add in sorbitol powder and dextrose.

Pour over chocolate and mix nicely.

Make sure the ganache temperature doesn't go higher than 35°C.

Add in creamy butter and blend nicely.

Lemon Jelly

200 gr Fruit paste lemon

55 gr Fruit paste pear

20 gr sugar

5,5 gr pectin

62,5 gr glucose

210 gr sugar

QS gr lemon extract

3 gr citric acid solution

Warm up lemon puree and pear puree together.

Add in sugar-pectin mixture and stir nicely.

Add in glucose and 2nd sugar into puree mixture. Bring it to 106°C.

Remove from fire and add in lemon extract and acid solution.





CW12138

28x28x19 mm
3x7 pc/12,5 gr
275x135x24



CW12123

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12143

118x50x8 mm
1x4 pc/47,2 gr
275x135x24

**AVAILABLE FROM
04/11/2024**



CW2489

133x76x12 mm
1x3 pc/99,9 gr
275x175x24

**AVAILABLE FROM
28/10/2024**



CW12135

35x26x15 mm
3x7 pc/12 gr
275x135x24



HM032

150x130x145 mm
1x2 pc



CW12160

26x26x16,98 mm
3x8 pc/15 gr
275x135x24

**AVAILABLE FROM
02/12/2024**





CW12132

100x38x29,7 mm
1x6 pc/2x25 gr
275x135x24
double model - RV



HM044

57x42x150 mm
1x2 pc



CW12163

35x29x13 mm
3x8 pc/2x5 gr
275x135x24
double model - RV



CW12145

60x57x24,5 mm
2x4 pc/38+34 gr
275x135x30
double model - RV

**AVAILABLE FROM
21/10/2024**



HM045

157x128x150 mm
1x2 pc

**AVAILABLE FROM
14/10/2024**



CW12136

140x71x14,5 mm
1x2 pc/100 gr
275x135x24

**AVAILABLE FROM
07/10/2024**



VVSET12136CW

Set consisting of:
· Box with black bottom
176 x 117 x 17 mm
· Transparent inserts for
CW12136 Easter bunny tablet
100 pcs
Chocolate mould CW12136 not included.



VV0013

Transparent box (RPET)
+ black cardboard bottom inlayer
176x117x17 mm
100 pcs

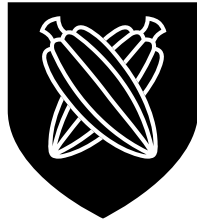


T2825

Transparent inserts
for CW12136 Easter bunny tablet
176 x 116 x 17 mm
100 pcs

Fits in box VV0013

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BELGIAN CHOCOLATE SCHOOL

POWERED BY CHOCOLATE WORLD

The Belgian Chocolate School is an established value for teaching basic and advanced skills in chocolate making.

Contact info@chocolateworld.be to book a personalised, private class at Chocolate World's premises.

Use this Chef-to-Chef experience to enhance your skills and be inspired!

The Belgian Chocolate School offers even more in terms of education. Do you have questions or are you in need of a 4-day crash course but can't get away?

Then why don't we come to you for a consultation:
From fine-tuning your production process and expanding your product range to learning the latest colouring techniques and recipes, the chocolate world is your oyster!

Request a quote at info@chocolateworld.be for a chocolate course in your company.

Belgian Chocolate School will gladly travel around the world to support you as a loyal partner!

BELGIANCHOCOLATESCHOOL.COM



@BELGIANCHOCOLATESCHOOL



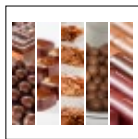
MOULDS



**XTRA
EDITION**



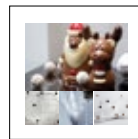
EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



**BELGIAN
CHOCOLATE
SCHOOL**

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