



Chocolate World®

SNACK CONCEPT  
BY ALEXANDRE BOURDEAUX

## SNACK CONCEPT BY ALEXANDRE BOURDEAUX



Alexandre Bourdeaux has launched a chocolate snack concept, featuring three unique chocolate moulds that focus on both flavor and experience: Royal Treats, The French Toast, and Caviar Box.

These innovative creations are designed to elevate the classic chocolate experience, with carefully selected ingredients and a perfect balance between sweetness and intensity. Each shape offers a new way to enjoy chocolate, whether you're in the mood for a refined snack moment or a luxurious treat.

With this concept, Alexandre sets a new standard in the world of chocolate snacks, adding a creative twist that is sure to surprise.



## THE FRENCH TOAST

### R.1. French toast filling

Ingredient name	Qty (g)	Qty (%)
35% fat cream	400 g	53,6 %
Pasteurized whole milk	144 g	19,3 %
Vanilla beans	1,8 g	0,2 %
Brown sugar	100 g	13,4 %
Whole eggs	100 g	13,4 %
<b>Totals</b>	<b>746 g</b>	<b>100 %</b>

#### R.1. Procedure

- Mix together eggs and brown sugar with a whisk
- Give a boil to the cream, milk and infuse the vanilla beans
- Pour over the egg mixture, stir well and give a rest overnight
- Filter and deep your toast on it.
- Caramelize in a pan with sugar and butter

#### R.1. Note

This batter must be prepared in advance and can be kept in the fridge for maximum 4 days

### R.2. French toast ganache

Ingredient name	Qty (g)	Qty (%)
Caramelized French toast	120 g	14,2 %
Pasteurized whole milk	145 g	17,2 %
Sorbitol	58 g	6,9 %
Dextrose	47 g	5,6 %
White chocolate 33%	240 g	28,4 %
Raw almond pure paste	145 g	17,2 %
Brown butter	87 g	10,3 %
<b>Totals</b>	<b>844 g</b>	<b>100 %</b>

#### R.2. Procedure

- Melt the chocolate together with the cocoa butter.
- Warm up the milk at 60°C and add the French toast, blend until you obtain a homogeneous texture
- Add the different sugars and bring at 40°C
- In a mixer, combine the milk mixture, chocolate and brown butter
- Give a stable emulsion, and fill up the French toast molds directly

#### R.2. Note

This filling is used for French toast filling



#### CW12165

73x73x10 mm  
**1x3 pc/45 gr**  
 275x135x24



## ROYAL TREATS

### R.1. Orange shortbread

Ingredient name	Qty (g)	Qty (%)
Icing sugar	120 g	13,9 %
Raw almond pure paste	120 g	13,9 %
Butter 82% fat	250 g	28,9 %
Pastry flour	360 g	41,6 %
Salt	1,2 g	0,1 %
Orange zest	5 g	0,6 %
Cointreau 60%	10 g	1,2 %
<b>Totals</b>	<b>866 g</b>	<b>100 %</b>

#### R.1. Procedure

- Zest the orange in the butter
- In a mixer with paddle attachment, whip the butter and icing sugar
- Add the pure paste and continue until combine
- Sieve the flour, and add to the first mixture follow by the cointreau
- Leave it to rest, lay it down between baking sheets and cut to the desired shape.
- Bake at 160°C until gold color.

#### R.1. Note

This is a shortbread used for a snack

### R.2. Pecan caramel

Ingredient name	Qty (g)	Qty (%)
Regular sugar	251 g	42,9 %
35% fat cream	251 g	42,9 %
Glucose syrup 60 de	75 g	12,9 %
Bourbon Vanilla Paste	7,5 g	1,3 %
Total of ingredients cooked at 107°	533 g	68,3 %
Butter 82% fat	133 g	17,1 %
Sea salt	5,8 g	0,7 %
Pecan nuts	75 g	9,7 %
Dark chocolate 65%	33 g	4,2 %
<b>Totals</b>	<b>780 g</b>	<b>100 %</b>

#### R.2. Procedure

- Roast the pecan nuts and process them in small pieces
- Heat the cream, glucose syrup and vanilla to a boil
- Cook the regular sugar in a pan until dark brown color (193°C)
- Filter the cream over the caramel and cook at 105°C
- Pour over the rest of the ingredients, allow to melt, and give a stable emulsion
- Add the pecan nut pieces
- At 30°C pipe the caramel into the molds

#### R.2. Note

Shell: dark chocolate shell with milk finger swirl



### CW12164

56x56x7 mm  
**2x4 pc/19 gr**  
 275x135x24



## CAVIAR BOX

### R.1. Crunchy feuilletine caramel

Ingredient name	Qty (g)	Qty (%)
Beurre noisette	50 g	20,0 %
White caramel chocolate	100 g	40,0 %
Pailleté feuilletine	100 g	40,0 %
<b>Totals</b>	<b>250 g</b>	<b>100 %</b>

#### R.1. Procedure

- Crush the feuilletine
- Combine the beurre noisette (cold) with the tempered chocolate
- Mix well and lay down between 2 plastic sheets
- Leave it to crystallize in the fridge and cut at the desired size.

#### R.1. Note

This crunch is used for snack, in this case for the Caviar box

### R.2. Hazelnut caramel snacks

Ingredient name	Qty (g)	Qty (%)
Regular sugar	205 g	37,0 %
Glucose syrup 40 de	39 g	7,1 %
35% fat cream	205 g	37,0 %
Butter 82% fat	103 g	18,5 %
Sea salt	2,6 g	0,5 %
Total of ingredients cooked at 108°	513 g	85,4 %
Pure hazelnut paste	70 g	11,7 %
Cocoa butter in drops	17 g	2,9 %
<b>Totals</b>	<b>600 g</b>	<b>100 %</b>

#### R.2. Procedure

- Heat cream, glucose syrup, butter, and sea salt together
- Cook the sugar to caramel at 192°C
- Deglaze with the liquid and cook until 108°C
- Stop the cooking process and add the pure hazelnut paste with hand blender
- Cool it down overnight and fill up the molds

#### R.2. Note

The aim of this caramel is to be piped



#### CW12166

57x57x18 mm  
**2x4 pc/30 + 20 gr**  
 275x135x24  
 double model - RV



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