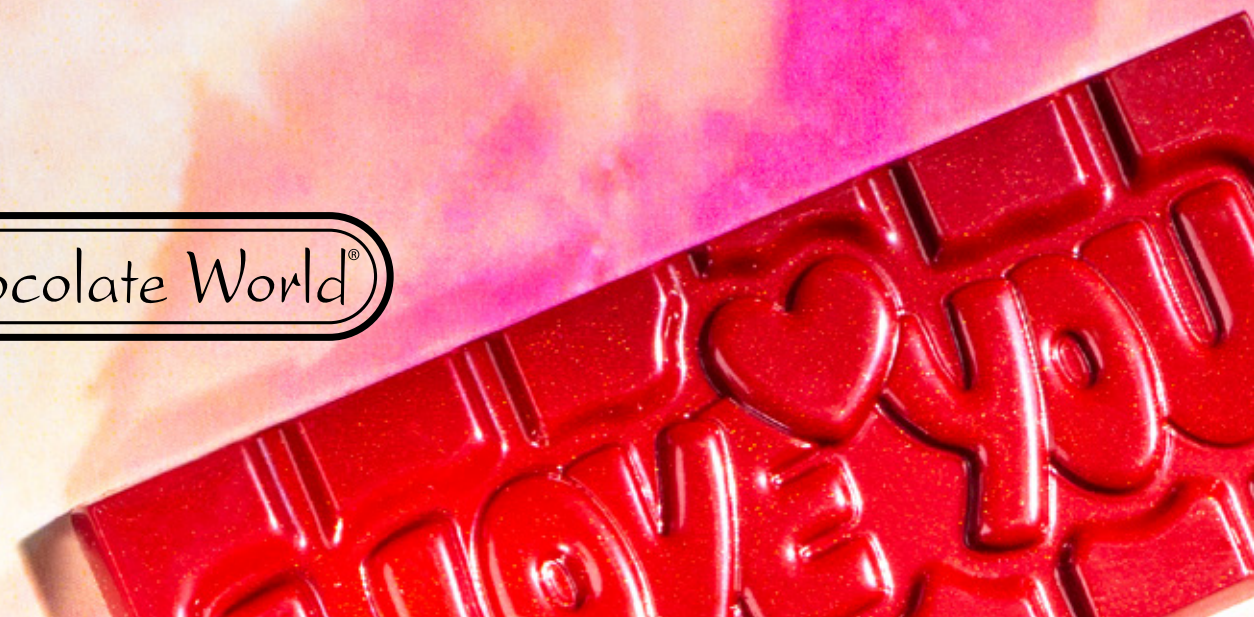


CHOCOLATE WISHES!

COLLECTION 2021

Chocolate World®



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CHOCOLATE WISHES!



DISPLAYCW01

"**CHOCOLATE WISHES!**" display for 8 models
4 tablets / model



CW12011



CW12005



CW12013



CW12010



CW12017



CW12012



CW12016



CW12015



CW12009



CW12014



CW12004

118x50x8 mm
1x4 pc/40 gr
275x135x24 mm



CW12005

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12009

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12010

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12011

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12012

118x50x8 mm
1x4 pc 2 fig./45 gr
275x135x24 mm



CW12013

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12014

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12015

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12016

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12017

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm



CW12025

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm
Available from
November 2020



CW12026

118x50x8 mm
1x4 pc/45 gr
275x135x24 mm
Available from
November 2020

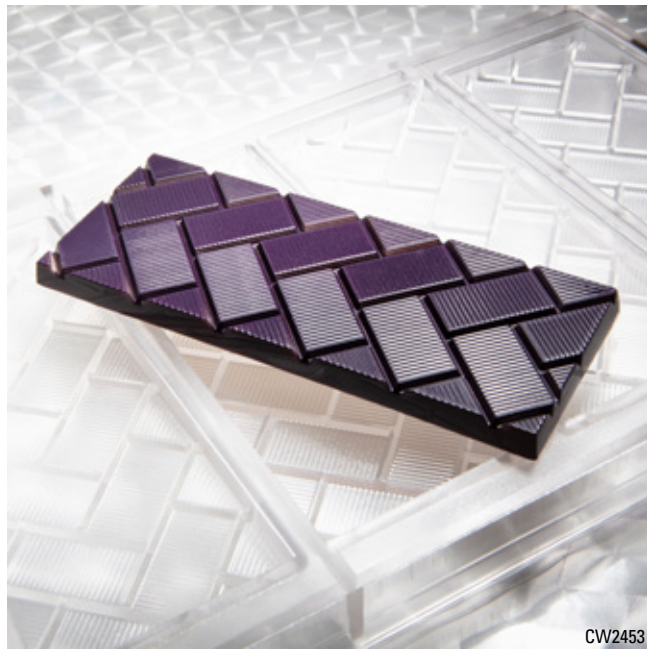
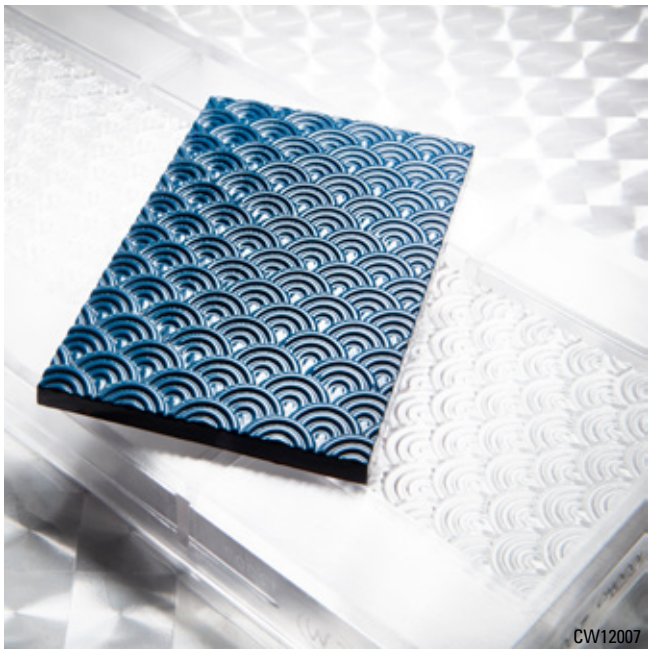
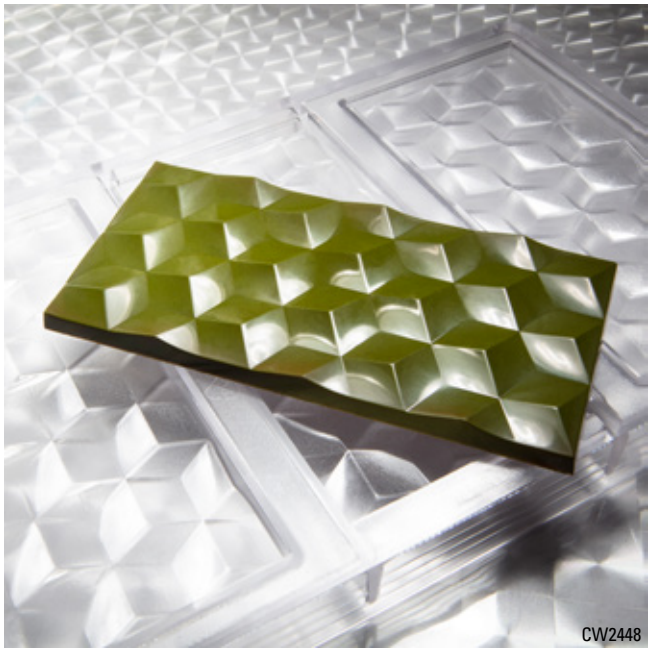


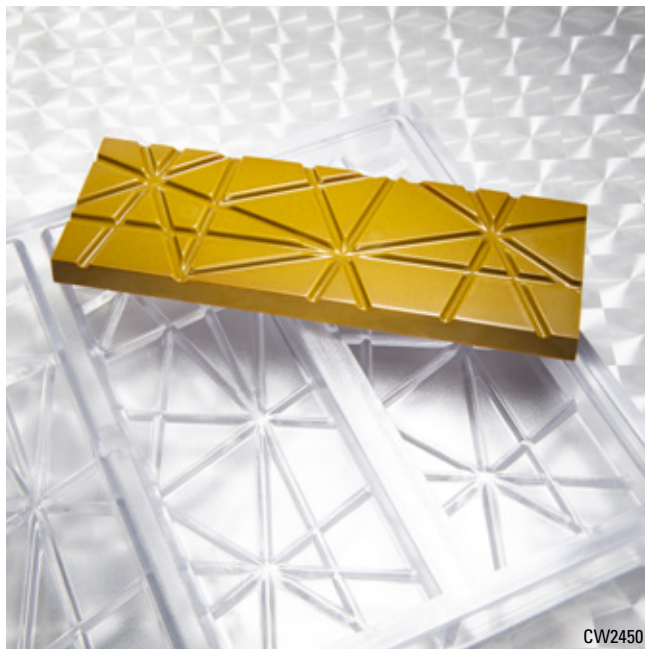
CFB001

Transparent bags with
an adhesive strip
122x60 mm
250 pcs/pack

STICKCW0001

Stickers
100x40 mm
250 pcs/pack

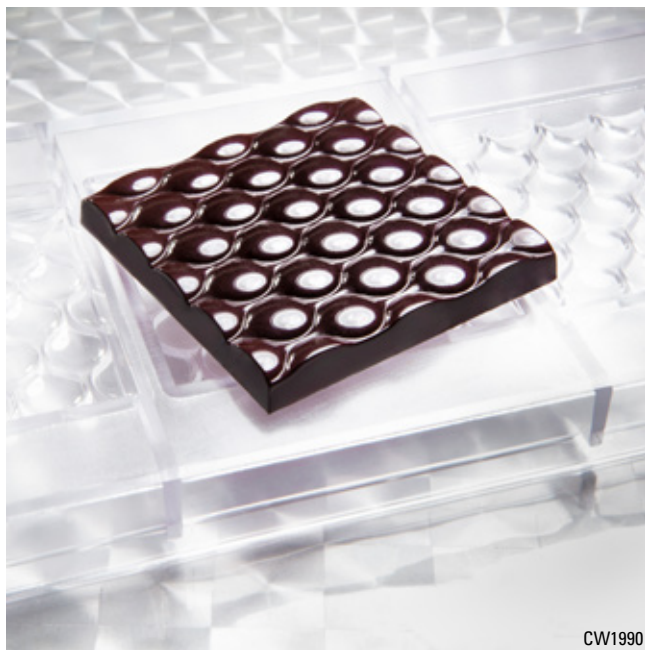




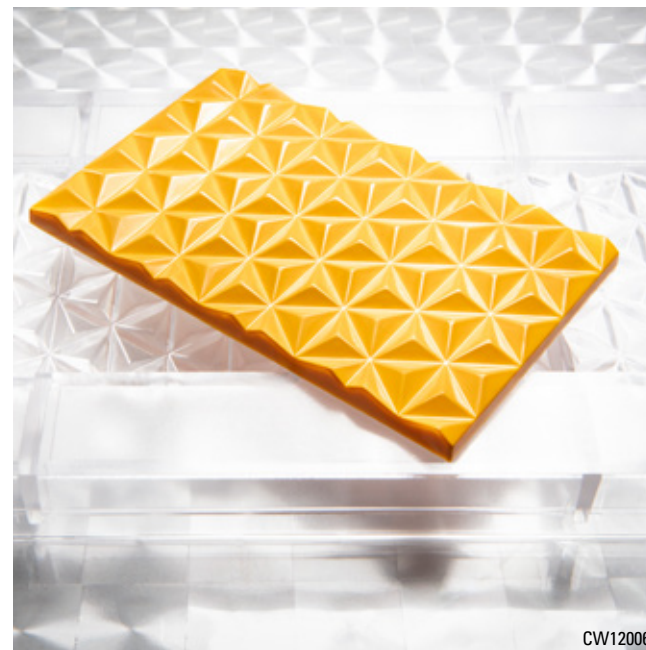
CW2450



CW1994



CW1990



CW12006



CW1994

114,50x54,50x9 mm
1x4 pc/62 gr
275x135x24 mm



CW1990

80x80x10 mm
1x3 pc/63 gr
275x135x24 mm



CW12006

123,50x76,50x7,50 mm
1x2 pc/63,50 gr
275x135x24 mm



CW12007

123,50x77x6,50 mm
1x2 pc/65,50 gr
275x135x24 mm



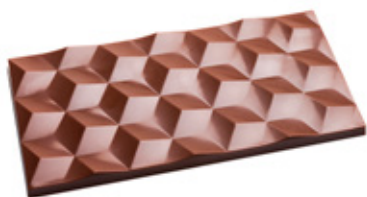
CW2454

145x58x7,50 mm
1x4 pc/68,50 gr
275x175x24 mm



CW2453

145x58x8 mm
1x4 pc/74 gr
275x175x24 mm



CW2448

148x74x8,50 mm
3x1 pc/80 gr
275x175x26 mm



CW2450

157,50x54,50x10,50 mm
1x4 pc/95 gr
275x175x24 mm



CW2451

139,50x69,50x10 mm
1x3 pc/100 gr
275x175x24 mm



CW1992

118x16,50x12 mm
1x10 pc/24 gr
275x135x24 mm



CW1987

117,50x37x12 mm
1x6 pc/52 gr
275x135x24 mm



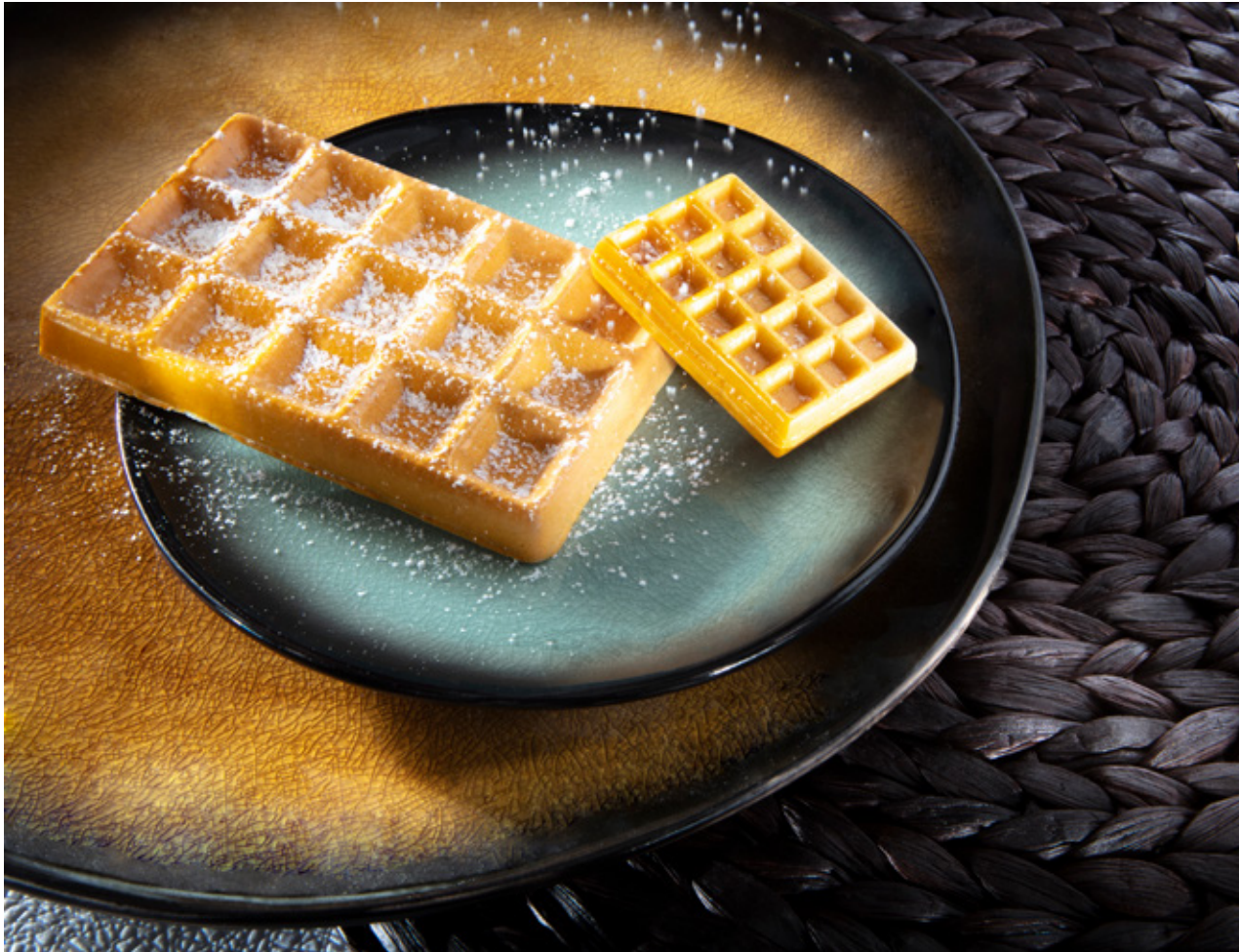
CW1986

117,50x57,50x12 mm
1x4 pc/80 gr
275x135x24 mm



CW1983

236x116x11,50 mm
1x1 pc/350 gr
275x135x24 mm



CW1991

55x37x6 mm

2x5 pc/9,50 gr

275x135x24 mm

double mould



CW12002

103,50x69x10,50 mm

1x3 pc/66 gr

275x135x24 mm



CW1981

94x21,50x6,50 mm
1x8 pc/25 gr
275x135x24 mm
double mould
recto/verso



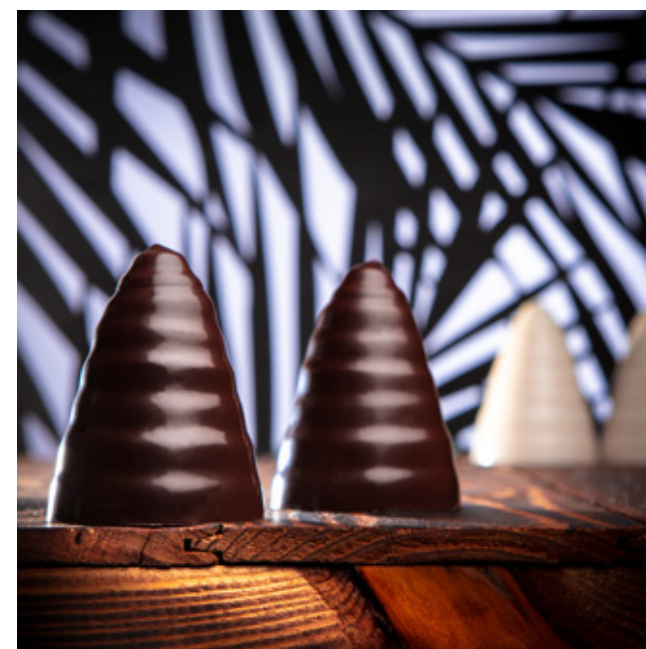
CW1995

59,50x50x5 mm
2x4 pc/14 gr
275x135x24 mm
Available from November 2020



CW5051

50x50x64 mm
2x4 pc/80 gr
275x135x70 mm





CW1988



CW12000



CW1798



CW12000

48,50x26x11 mm
2x8 pc/2x6,50 gr
275x135x24 mm
double mould



CW1798

48x21x14,50 mm
3x7 pc/9 gr
275x135x24 mm



CW1979

117x27,50x13,50 mm
1x7 pc/46 gr
275x135x24 mm



CW1988

33,50x30,50x19 mm
3x7 pc/12 gr
275x135x24 mm



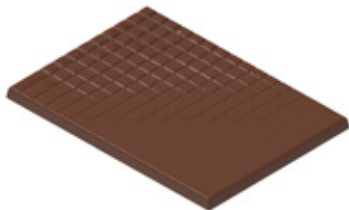
CW12003

53x34x17 mm
2x6 pc/2x19,50 gr
275x135x30
double mould
recto/verso
Available from November 2020



CW1980

31x31x5 mm
3x7 pc/5,50 gr
275x135x24 mm



CW1982

69,50x49,50x3 mm
2x3 pc/10 gr
275x135x24 mm



CW12008

139,50x103x12 mm
1x2 pc/84,50 gr
275x135x24 mm



JACK RALPH

I'm a young, 21 year old chocolatier from the U.K, who hasn't been in this business very long.

My interest and passion for all things related to food and baking stretch back to when I was 10 years old. However, it wasn't until I dropped out of law school after my first year, that I would discover my love for chocolate.

I thought I wanted to be a chef, so began working at my local restaurant as a dishwasher. This is where I had my first experience with the pastry and chocolate world, as I was asked to make some basic desserts. The seeds were sown.

I particularly enjoyed chocolate work, for some strange reason. I was amazed that chocolate could be so colourful and shiny and manipulated to a point where it didn't even look like chocolate anymore. I was from then on, hooked.

Meanwhile, I had decided during all of this that I wanted to be a chocolatier, I juggled a full time cafe job with growing ArtChocolat on the side.

I managed to make the transition successfully and today, I am constantly working on trying to grow, whilst still experimenting with new flavours and concepts.

I created this design because I really love the simplicity and creative possibilities that domed/smooth surface moulds bring, as well as making it a lot easier for chocolatiers to polish and to clean. I love that, whatever design you decorate a mould with, it always morphs perfectly with the mould shape. There are no sharp edges or indents that can throw the design off onto another course. I also think domed moulds are great for layering different fillings in bonbons, as they give you enough height to get creative with multiple fillings.



CW12018

29x29x25 mm

3x7 pc/12 gr

275x135x30 mm

Blueberry and Peanut Bonbons

500 gr	tempered milk chocolate
	blue coloured cocoa butter
	white coloured cocoa butter
	edible gold luster dust
100 gr	blueberry puree
200 gr	peanut praline paste (1 part peanut paste, 1 part caramelised sugar)
100 gr	sugar
7 gr	pectin nh
2 gr	citric acid
40 gr	cocoa butter (or milk chocolate)
40 gr	crushed feuillatine wafer

1. Using a gloved finger, dab some edible gold dust into your mould cavity. Place your mould in the fridge to chill slightly.
2. Temper your coloured cocoa butters. Pour some blue cocoa butter into each mould cavity, a few drops in each. Working quickly to ensure it doesn't set, swirl your fingers around in each cavity to create a swirl effect. Place back in the fridge to allow cocoa butter to set. Then, repeat again with the white cocoa butter.
3. Temper your milk chocolate. Ensuring your moulds are now at room temperature, pour your chocolate into your cavity and create your shells. Tap any air bubbles clean on your surface, before tipping out the excess chocolate. Scrape your moulds clean and place face down on a sheet of parchment paper. Place in the fridge to set.
4. Mix together your sugar, pectin nh and citric acid in a bowl. Add your blueberry puree to a saucepan, along with half of the sugar mixture, stirring to incorporate. Cook this mixture to 105c, stirring occasionally. Then, add the remaining sugar mixture, stirring constantly and cook to 110c. Remove from the heat and transfer to a piping bag to cool.
5. Melt your cocoa butter (or milk chocolate) and add this to your bowl of peanut praline paste. In addition, also add your crushed feuillatine wafer. Stir this mixture until thoroughly combined, and transfer to a piping bag.
6. Remove your now set shells from the fridge. Pipe half of your shells with your blueberry filling. Then, pipe the remaining half with your crunchy peanut praline, leaving a 1mm gap from the tap, to allow space for capping. Place in the fridge to set for at least 1 hour
7. Temper your milk chocolate. Use a heat gun (or hairdryer if you don't have one) to slightly melt the top of your chocolate shells. Pour your tempered chocolate over the mould, and using your scraper, spread it across each cavity until all are covered. In one firm stroke, scrape across your mould from back to front to create flat and neat caps. Place mould back in the fridge to set for at least 30 minutes.
8. Un-mould your bonbons by tapping firmly against your work surface, and enjoy!



CW12019

46x35x17 mm

4x5 pc/10 gr

275x135x24 mm

Mandarin caramel

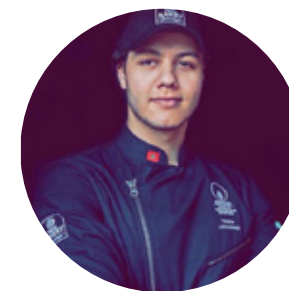
112 gr sugar
 15 gr glucose
 100 gr cream
 25 gr mandarin juice
 1/4 mandarin cube
 1/2 mandarin zest
 38 gr butter
 80 gr milk chocolate

Caramelize the sugar with the glucose until you get a nice brown color. Carefully deglaze with the hot cream, and the mandarin juice, add the mandarin cubes, zest, butter, salt and let infuse for about 20 minutes. Add the sifted caramel over the pre-crystallized chocolate, mix and set aside to use it at 27/30° C.

Tonka ganache

113 gr cream
 25 gr invert sugar
 16 gr glucose
 233 gr dark chocolate
 20 gr butter
 3 drops Tonka bean natural aroma COL6015

Heat the cream with invert sugar, glucose and grate tonka bean, infuse grate tonka bean for about 20 minutes. Stir all and reheat then add the liquid to the chocolate and butter, mix everything to achieve a perfect emulsion.
 Pipe into mold between 27/30 ° C.



YASSINE LAMJARRED

Yassine Lamjarred 28 years old, I'm a Moroccan pastry chocolatier chef with 10 years of experience. I started pastry in 2010, at the age of 17 years old, when my father introduced me to a chef in Paul. And the first week was the thing that changed my whole life, and gave me a career. I started working in so many factories, I did work so hard to be who I'm, and to be in this place. In 2016 I did push the boundaries to a high level and start chocolate, so it was my first contact with chocolate in the Moroccan championships, and it was my first step to world wide championships. After this I won so many trophies. The most remarkable one was with Cacao Barry, in Tunisia 2018, and being the first master chocolatier in Africa. I started my preparations for this world cup, the thing that helps me to improve my self and skills, and i have hope to participate again in the world chocolate master, to release my dream, to be one of the best master chocolatiers.



DESIGNED AND DEVELOPED IN COOPERATION
WITH FRANK HAASNOOT



CW1984

34,50x34,50x25 mm
3x6 pc/9 gr
275x135x30 mm



CW1985

31,50x31,50x16 mm
3x7 pc/8 gr
275x135x24 mm



DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW12001

32x32x12,50 mm

3x7 pc/10 gr

275x135x24 mm



CW1989

30x30x13 mm
3x7 pc/2x7,50 gr
275x135x24 mm
double mould



CW12022

35x35x15 mm
3x7 pc/2x11 gr
275x135x24 mm
double mould
Available from November 2020



CW12023

50x50x21,50 mm
2x4 pc/2x33 gr
275x135x26 mm
double mould
Available from November 2020



CW1978

100x100x43,50 mm
1x2 pc/276 gr
275x135x40 mm





CW1993

117x117x59 mm
1x2 pc/695 gr
275x135x40 mm
double mould
recto/verso





CW12020

87,50x59x19 mm
1x4 pc/43,50 + 55 gr
 275x135x24 mm
 double mould
 recto/verso

HM025

150x105x68 mm
 1x1
Available from
November 2020

HM027

200x140x90 mm
 1x1
Available from
November 2020



CW12021

79x60x18 mm
1x4 pc/2x41,50 gr
 275x135x24 mm
 double mould
 recto/verso

HM026

130x100x60 mm
 1x1
Available from
November 2020

HM028

175x136x80 mm
 1x1
Available from
November 2020

HM: Hollow figures with magnets



HM024

103x150x106,50 mm
1x1



CW1666

26x27x19 mm
3x8 pc/7+9 gr
275x135x24
double mould
recto/verso





CW2444

149x49,50x25 mm
1x4 pc/131,50 gr
275x175x30 mm
double mould
recto/verso



CW2445

114x37x20 mm
1x6 pc/53 gr
275x175x24 mm



CW2446

44x22x11 mm
3x8 pc/6,50 gr
275x175x24 mm
double mould
recto/verso



CW2447

39x20,50x7,50 mm
3x8 pc/2x6 gr
275x135x24 mm
double mould
recto/verso



CW2449

259x18,50x7 mm
1x6 pc/13 gr
275x175x24 mm
double mould

UK collection containing beautiful shapes with a lot of details. Extra attention during moulding and demoulding is required.



CW2427

27x27x18 mm
5x8 pc/14 gr
275x175x24 mm
same model as 1168



CW2428

43x23x20 mm
4x7 pc/ 15 gr
275x175x26 mm
same model as 1279



CW2443

31x27x16,50 mm
4x8 pc/9 gr
275x175x24 mm
same model as 1526



CW2441

55x25,50x10 mm
5x4 pc/8,50 gr
275x175x24 mm
double mould
recto/verso
same model as 1644



CW2442

36,50x35x14 mm
4x6 pc/8 gr
275x175x24 mm
double mould
recto/verso
same model as 1879



CW2457

34x34x12 mm
4x6 pc 6 fig./9 gr
275x175x24 mm



ES0125

Monkey	87x75x45 mm
Dog	93,50x76x45 mm
Hippopotamus	93x75x45 mm
Cat	91,50x68x45 mm

2x4 pc
425x250 mm



ES0129

231x137x139 mm

1x2 pc
425x250 mm



ES0134

200x125x95 mm

1x2 pc
452x230 mm



ES0142

Saint Nicholas	100x60x40 mm
Peter	80x60x47 mm

2x6 pc
425x300 mm

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SMALLANDLAAN 4 UNIT 2 • 2660 HOBOKEN, ANTWERPEN • BELGIUM

TEL: +32 (0)3 216 44 27 • FAX: +32 (0)3 216 98 33

INFO@CHOCOLATEWORLD.BE • CHOCOLATEWORLD.BE

