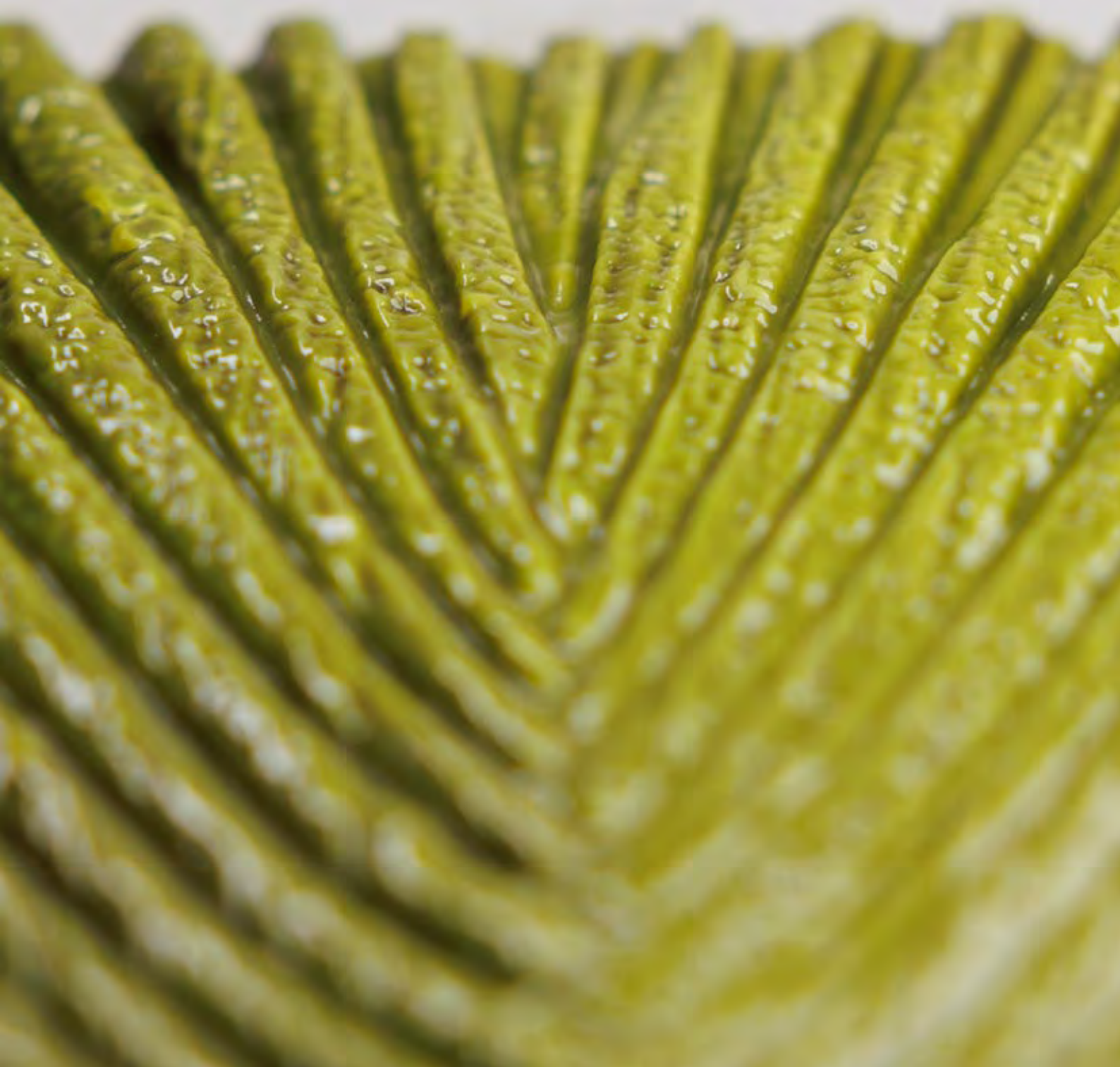




MOULDS EDITION
2026



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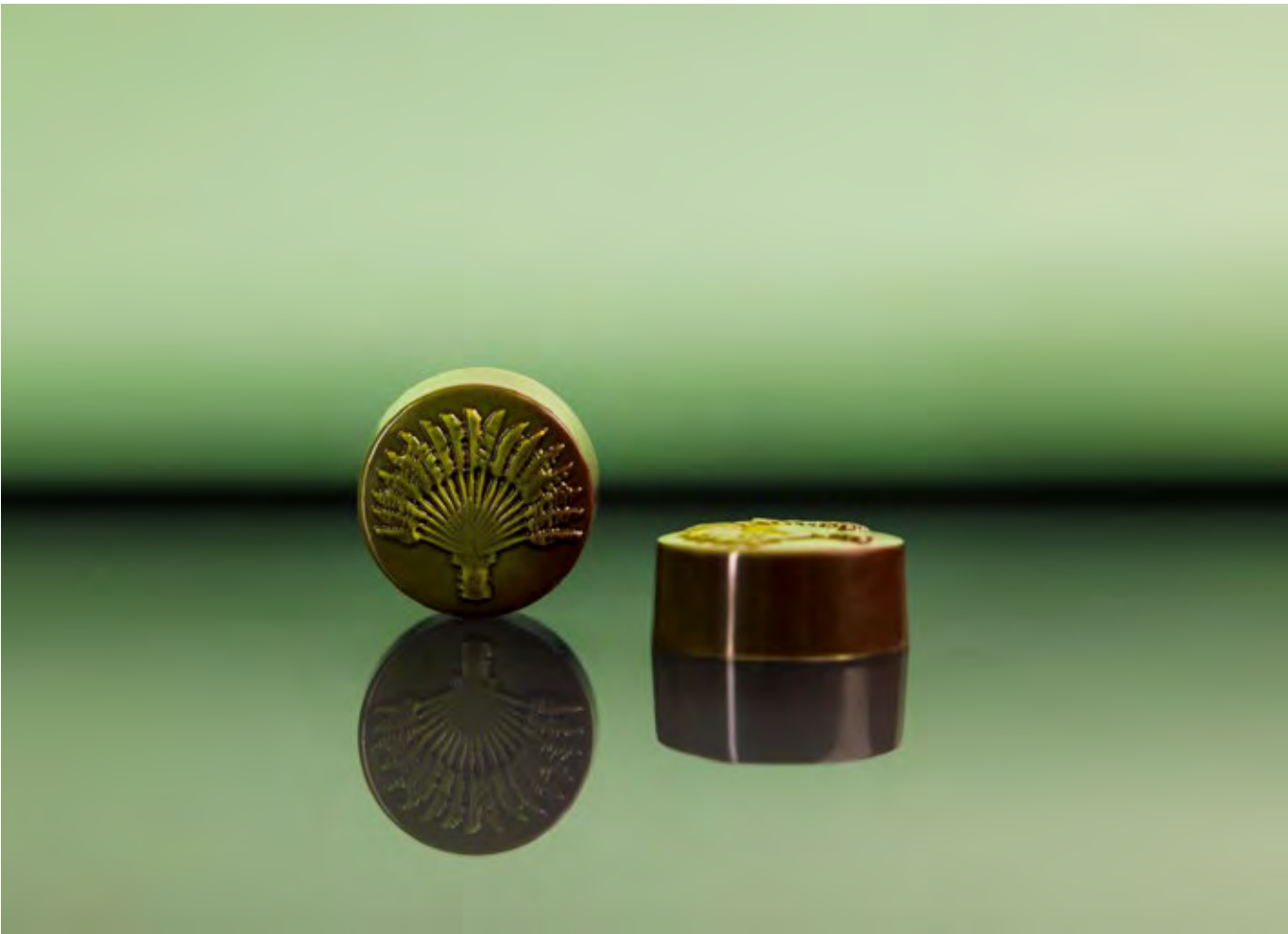
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2026

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CW12170

34x18x15 mm
3x8 pc/11 gr
275x135x24



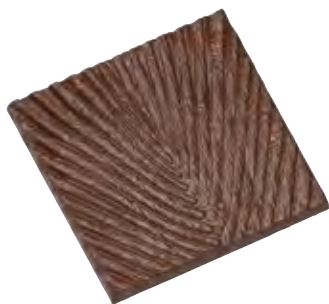
CW12180

31x31x14 mm
3x7 pc/11 gr
275x135x24



CW12168

30x30x5 mm
3x7 pc/5 gr
275x135x24



CW12181

100x100x9 mm
1x2 pc/81,5 gr
275x135x24



CW2497

145x25x13 mm
1x8 pc/42 gr
275x175x24



CW12141

32x22x14 mm
3x8 pc/2x6 gr
275x135x24
double model



CW12161

29x23x13 mm
3x8 pc/10 gr
275x135x24



CW12162

30x30x13 mm
3x7 pc/8 gr
275x135x24



CW12140

118x53x7,7 mm
1x4 pc/50 gr
275x135x24



CW12171

173x118x15 mm
1x1 pc/250 gr
 275x135x24



CW12182

140x92x13 mm
1x2 pc/100 gr
 275x135x24



CW2475

30x30x21 mm
4x7 pc/13 gr
 275x175x26
 same model as 12070

Designed by
 Nora Chokladskola



CW12177

174x113x9 mm
1x2 pc/115 gr
 275x135x24



CW1158

25x25x12,5 mm
4x9 pc/2x4 gr
 275x135x24
 double model



CW1495

20x20x10 mm
4x10 pc/2x2,5 gr
 275x135x24
 double model



CW12178

174x114x12 mm
1x2 pc/120 gr
 275x135x24



CW12175

35x27x15 mm
3x7 pc/11 gr
275x135x24



CW12176

30x30x15,5 mm
3x7 pc/11,50
275x135x24



CW12174

3x6 pc 6 fig./5 gr
275x135x24



CW2492

140x92x14 mm
1x2 pc 2 fig./135 gr
275x175x24



CW2493

140x100x14 mm
1x2 pc 2 fig./140 gr
275x175x24



CW2495

140x100x14 mm
1x2 pc 2 fig./140 gr
275x175x24



CW2494

140x93x14 mm
1x2 pc 2 fig./140 gr
275x175x24



CW2496

140x108x14 mm
1x2 pc 2 fig./140 gr
275x175x24



CW12172

30x30x17 mm
3x7 pc/12,5 gr
 275x175x24

Designed by
 the Dutch Pastry Team



CW12133

31x29x19 mm
3x7 pc/12 gr
 275x135x24



CW12184

31x31x14 mm
3x7 pc/9 gr
 275x135x24



CW2440

125x30x13 mm
4x2 pc/50 gr
 275x175x24



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 %
Totals	746 g	100 %

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 %
Totals	844 g	100 %

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 %
Totals	866 g	100 %

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 %
Totals	780 g	100 %

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 %
Totals	250 g	100 %

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 %
Totals	600 g	100 %

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





CW12135

35x26x15 mm

3x7 pc/12 gr

275x135x24



CW12067

56,5x55x35 mm

2x4 pc/60+80 gr

275x135x40

double model - RV



HM024

103x150x106,5 mm

1x1 pc



CW12050

52x56x23 mm

2x4 pc/33,5+38 gr

275x135x30

double model - RV



HM031

110x95x103 mm

1x1 pc

HM032

150x130x145 mm

1x2 pc

**CW12020**

87,5x59x19 mm
1x4 pc/43,5+55 gr
275x135x24
double model - RV

**CW12021**

79x60x18 mm
1x4 pc/2x41,5 gr
275x135x24
double model - RV

**CW12049**

91x59x23 mm
1x4 pc/63+70,5 gr
275x135x30
double model - RV

**HM025**

105x68x150 mm
1x1 pc

**HM026**

100x60x130 mm
1x1 pc

**HM033**

76x100x150 mm
1x1 pc

HM027

140x90x200 mm
1x1 pc

HM028

136x80x175 mm
1x1 pc

**CW12120**

175x117x12 mm
1x1 pc/200 gr
275x135x24

**CW1940**

174,5x115x12,5 mm
1x1 pc/211 gr
275x135x24

**CW2486**

40x25x18 mm
4x7 pc/10,5 gr
275x175x24
same model as 1870

**ES0134CW**

125x95x200 mm
1x2 pc

**ES0142CW**

2 models
Saint Nicholas: 100 x 60 x 40 mm
Pete : 80 x 60 x 47 mm
2x6 pc





CW12132

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



HM044

57x42x150 mm
1x2 pc



CW12052

84x60x18 mm
1x4 pc/45,5+51,5 gr
275x135x24
double model - RV



HM037

60x104x150 mm
1x1 pc

HM038

84x145x200 mm
1x1 pc



CW12051

90x59x24,5 mm
1x4 pc/2x53 gr
275x135x30
double model



HM035

90x100x150 mm
1x1 pc

HM036

110x130x200 mm
1x1 pc



CW12163

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



CW1960

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



CW1961

38x38x19 mm
2x5 pc/2x19 gr
275x135x24
double model
same model as 2002





CW12071

80x80x84 mm
1x8 pc x fig./151 gr
 275x135x24



CW12025

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12026

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12068

97x72,5x10 mm
1x4 pc/36,5 gr
 275x135x24



CW12045

118x117x12 mm
1x2 pc/100 gr
 275x135x24



CW12008

139,5x103x12 mm
1x2 pc/84,5 gr
 275x135x24



VVSET12008CW

Set consisting of:

- Box with black bottom
 176 x 117 x 17 mm
- Transparent inserts for
 CW12008 tablet Christmas tree
 100 pcs

Chocolate mould CW12008 not included



T2819

Transparent inserts for
 CW12008 tablet Christmas tree
 176 x 116 x 17 mm
 100 pcs

Fits in box VV0013



CW12177

**NEW
2026**

174x113x9 mm
1x2 pc
275x135x24



CW1158

25x25x12,5 mm
4x9 pc/2x4 gr
275x135x24
double model



CW12178

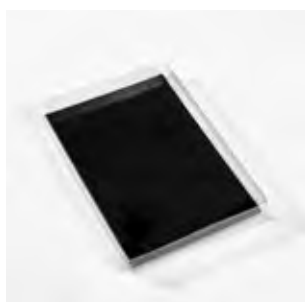
**NEW
2026**

174x114x12 mm
1x2 pc
275x135x24



CW1495

20x20x10 mm
4x10 pc/2x2,5 gr
275x135x24
double model



VV0013

Transparant box (RPET)
+ black cardboard bottom inlay
176x117x17 mm
100 pcs



CW2455

39x29x19,5 mm
3x6 pc/11 gr
275x175x24
same model as 1736



CW2456

42,5x27x27 mm
3x6 pc/2x8 gr
275x175x24
double model - RV



CW2487

42,5x44,5x17,5 mm
3x5 pc/10,5 gr
275x175x24
same model as 1862





CW1959

31,9x31,9x5 mm
3x7 pc/5,2 gr
275x135x24



CW12138

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



CW12041

33,5x30,5x18 mm
3x7 pc/13,5 gr
275x135x24



CW12088

49,5x43,5x18 mm
2x5 pc/2x25,4 gr
275x135x24
double model

Designed by
Nora Chokladskola



CW1945

117,5x110x35 mm
1x2 pc/2x245 gr
275x135x40
double model



CW12009

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12005

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12123

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12143

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW2489

133x76x12 mm
1x3 pc/95 gr
275x175x24



CW12044

125x110x10 mm
1x2 pc/100 gr
275x135x24



CW2443

31x27x17 mm
4x8 pc/9 gr
275x175x24
same model as 1526



CW2473

33x31x15 mm
4x7 pc/11 gr
275x175x24
same model as 1417



**CW1907**

29x21x10 mm
5x7 pc/2x4 gr
 275x135x24
 double model

**CW12039**

40x29x5 mm
3x7 pc/5 gr
 275x135x24

**CW12090**

33x23x12 mm
3x8 pc/2x6 gr
 275x135x24
 double model

**CW1891**

33x23x11 mm
3x8 pc/2x5,5 gr
 275x135x24
 double model

**CW12069**

41x29x16 mm
3x7 pc/11 gr
 275x135x24

Designed by
 Nora Chokladskola

**CW12070**

30x30x21 mm
3x7 pc/13 gr
 275x135x26
 same model as 2475
 Designed by
 Nora Chokladskola

**CW12107**

70x47x21,5 mm
2x4 pc/2x43 gr
 275x135x30
 double model

**CW12108**

70x47x22 mm
2x4 pc/2x45 gr
 275x135x30
 double model

**CW2475**

30x30x21 mm
4x7 pc/13 gr
 275x175x26
 same model as 12070
 Designed by
 Nora Chokladskola

**CW12048**

81x54x30 mm
2x3 pc x fig./2x71,5 gr
 275x135x40
 double model

**CW1973**

118x54,5x40 mm
1x4 pc/62+54 gr
 275x135x26
 double model - RV

**CW1910**

86,5x56x30 mm
2x3 pc/2x94,5 gr
 275x135x35
 double model

**CW2441**

55x25,5x10 mm
5x4 pc/2x8,5 gr
 275x175x24
 double model - RV
 same model as 1644

**CW12145**

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

**HM045**

157x130x150 mm
1x1 pc

**CW12101**

100x35x18 mm
1x6 pc/28,7+23,6 gr
275x135x24
double model - RV

**HM041**

59x59x150 mm
1x1 pc

HM042

80x80x200 mm
1x1 pc

**CW12031**

97x37x19 mm
1x6 pc/37,5+31 gr
275x135x24
double model - RV

**HM029**

60x59x150 mm
1x1 pc

HM030

80x79x200 mm
1x1 pc

**CW12053**

114x59x23 mm
1x4 pc/2x75 gr
275x135x30
double model - RV

**HM039**

60x77x150 mm
1x1 pc

HM040

80x100x200 mm
1x1 pc

**CW12102**

117,5x96x32,5 mm
1x2 pc/2x138 gr
275x135x40
double model - RV

**HM043**

98x144x175 mm
1x1 pc



CW12029

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12136

140x71x13 mm
1x2 pc/80 gr
 275x135x24



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.



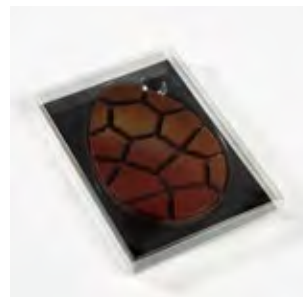
T2825

Transparent inserts
 for CW12136 Easter bunny tablet
 176 x 116 x 17 mm
 100 pcs
 Fits in box VV0013



CW12028

140x92x10 mm
1x2 pc/100 gr
 275x135x24

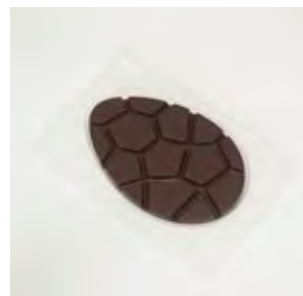


VVSET12028CW

Set consisting of:

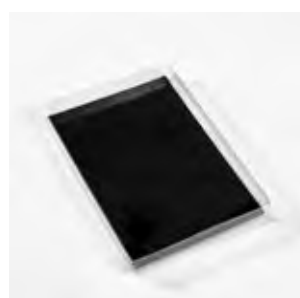
- Box with black bottom
176 x 117 x 17 mm
- Transparent inserts for
CW12028 tablet Easter egg
100 pcs

Chocolate mould CW12028 not included



T2815

Transparent inserts for
 CW12028 tablet Easter egg
 176 x 116 x 17 mm
 100 pcs
 Fits in box VV0013



VV0013

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



CW12171

**NEW
2026**

173x118x15 mm
1x1 pc/250 gr
275x135x24



CW12182

**NEW
2026**

140x92x13 mm
1x2 pc/100 gr
275x135x24



MATÍAS DRAGÚN

Matías Dragún is an accomplished pastry chef, chocolatier, and ice cream maker with over 20 years of international experience. He received his formal training at the Argentine Institute of Gastronomy and continued to refine his craft in France, the United States, and Italy, learning from some of the world's leading pastry chefs. Over the course of his career, Matías has combined technical precision with a passion for teaching. He spent a decade leading culinary schools as director, and now shares his expertise through his own workshop in Buenos Aires, where he offers in-person training and consulting. He is also the co-founder of Pastelería y Ciencia, a thriving online education platform with more than 30,000 students worldwide. Whether in the kitchen or the classroom, Matías is known for his dedication to the science behind pastry and his ability to make complex techniques accessible and inspiring for students at every level.



CW12167

29x29x17 mm
3x7 pc/10 gr
275x135x24

**NEW
2026**

RASPBERRY AND YUZU BONBON

Raspberry gel
160 gr Raspberry puree
59 gr Sugar
20 gr Dextrose
5 gr Yellow pectin
6 gr Acid solution

Place the raspberry pulp in a saucepan. Heat to 40°C and add the pectin dispersed in sugar. Bring to a boil. Add the dextrose and cook to 105°C. Add the acid solution and pour it into a container. Allow to cool and blend before use.

Raspberry Crisp
180 gr White Chocolate
18 gr Frambuesa loophilized
18 gr Feuilletine
13 gr Grape oil

Temper the chocolate with the oil, then add the feuilletine and raspberry. Roll out thinly and cut before it crystallizes. Set aside.

Yuzu Ganache
170 gr White Chocolate
25 gr Cocoa butter
40 gr Milk cream
15 gr Invert sugar
30 gr Glucose syrup
22 gr Sorbitol
30 gr Yuzu puree
30 gr Butter

Bring the cream, invert sugar, and sorbitol to a boil. Heat the yuzu puree and glucose together. Mix the hot liquids, melted cocoa butter, and chocolate with a mixer until emulsified. Use at 28-29°C.





ARVIND PRASAD



CW12169

**NEW
2026**

28x29x18 mm

3x7 pc/11 gr

275x135x24

LOTUS SEED GANACHE

Ingredients:

100 gr Makhana (lotus seeds)
20 gr Butter
1 gr Sea Salt
300 gr Milk
10 gr Liquid Glucose
10 gr Honey
1 gr Sea Salt
250 gr Gold Chocolate

Method:

Slowly toast the lotus seeds with butter and salt until lightly golden.
Add milk and cook for about 10 minutes.
Blend into a smooth puree and strain to remove any coarse bits.
Stir in liquid glucose and honey.
Emulsify the mixture with melted Gold Chocolate.
Pipe into milk chocolate moulds and allow to set. Close the mould and demould.





STIJN VANDENBOUHEDE

Stijn Vandenbouhede is a young and talented chocolatier from Ghent who opened his own chocolate shop in the Mageleinstraat at just nineteen years old. As the third generation in a family of bakers and chocolatiers, he inherited not only a passion for the craft but also the skill and courage to innovate.

His workshop, visible from the street, reflects his transparent approach: every praline and chocolate bar is handmade in small batches, featuring surprising flavor combinations such as mango & chili, strawberry & balsamic, or yuzu & ginger.

His talent quickly gained recognition: in 2023 he won the Belgium Chocolate Awards for Best Chocolate Bar, and in 2024 he was crowned with the title of Best Praline of Belgium. At only 24 years old, he is already considered one of Belgium's most promising and renowned chocolatiers.

Stijn's designs are bold and contemporary, often drawing inspiration from pop culture. With his creation of the signature D20 Dice mould, he has set a new standard that will undoubtedly inspire fellow chocolatiers.



CW12183

**NEW
2026**

28x28x14 mm

3x8 pc/2x6,5 gr

275x135x24

double model



MARTIN DIEZ

Martin Diez is leading the chef services of Barry Callebaut in the Americas and is based in Chicago.

He is a globally-recognized chef for his creative mindset in confectionery, ice cream and pastry.

Martin is constantly travelling the world to give classes about his art and artwork which allows him to always discover new ingredients, and meet chefs and other artisans. Martin loves to push the boundaries of his chocolate playground, pairing the most fascinating product (chocolate) with hundreds of rare and unique ingredients from all over the world. Martin studied and qualified in pastry, confectionery, chocolaterie and ice cream.

He started his training at the renowned pastry shop in Bordeaux, France called Antoine.

He was also a member of the highly-skilled artisan guild « Tour de France des Compagnon du Devoir » for several years, which gave him the opportunity to work in many prestigious pastry and chocolate shops around France. Recently, he served as Barry Callebaut's International Demonstrator travelling the world. His international experience and his travels allow him to have a very specific vision and signature in his creations.

He considers himself as an artist passionate about culinary art and flavor pairings.



CW12035

30x30x14,5 mm

3x8 pc/2x8,5 gr

275x135x24

double model

RECIPES:

Chocolate Ganache

Passion Fruit Crunch

Passion Fruit Pâte de Fruit

Gianduja

See the fully recipe on the blog:

www.chocolateworld.be/blog/moulds/chefs-signature-moulds



ASSEMBLY

Cast 3 cm half-spheres with Milk Chocolate Milk 33%, Dark Chocolate 64%, or Caramel 35%.

Unmold the shells once they are crystallized.

Fill the shells 1/2 with the chocolate ganache.

Place the crunch with the pâte de fruit on top.

Push down slightly to ensure everything is flush and leveled with the chocolate shell.

Place a thin chocolate disk to cover the shell.

Pipe the gianduja on top of the chocolate disk.

Garnish with pieces of nuts.





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/13,3 gr

275x135x24

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

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.





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

27,5x27,5x13 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 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.



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 Pâtisserie. 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 an extensive student network worldwide; and developing her unique line and production of Haute [ôt] Food Colors in water & oil soluble range.



CW1972

35x35x11 mm
3x8 pc/6,5 gr
 275x135x24

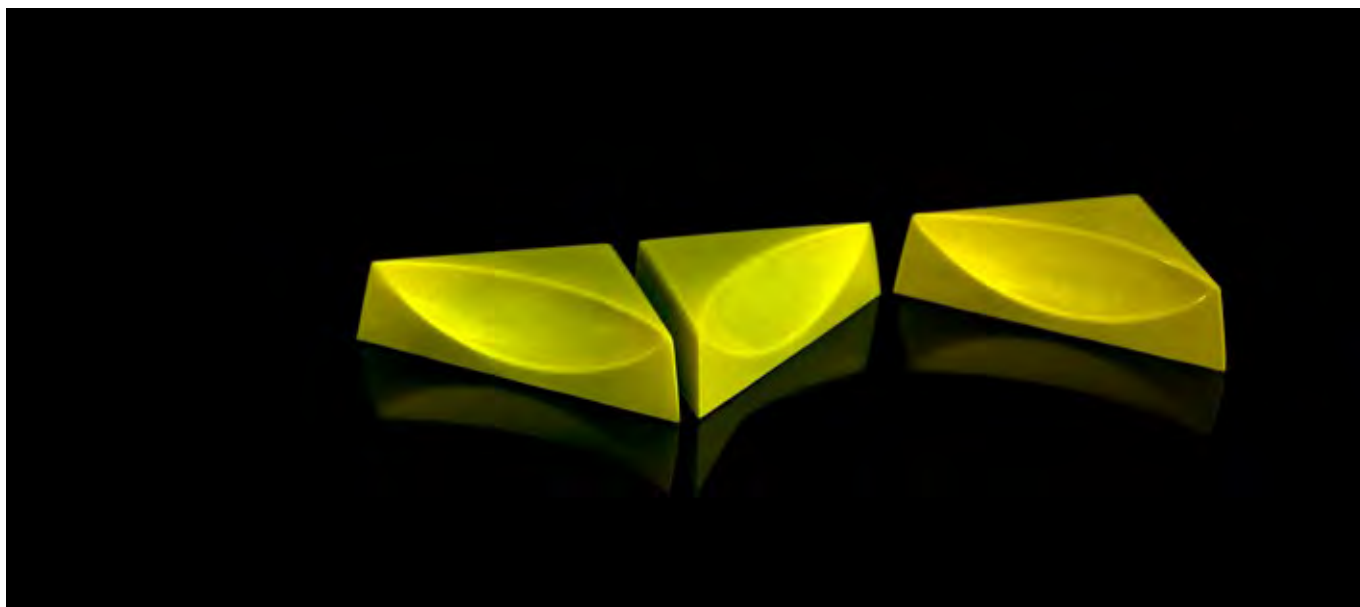
HAUTE

Blackcurrent Insert 100 gr
 48 gr White Chocolate
 34 gr Blackcurrent 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.





JORIS VANHEE

Joris Vanhee is responsible and head of the Technical Advisor Department of Puratos Belcolade and Patis France in Japan.

It's this unconditional love for craftsmanship and attention to detail that attracts him to work and live in Japan.

Apart from leading the team, he's mainly focused on giving pastry and chocolate demonstrations all over the archipelago.

Besides the technical aspect of his profession, he attaches great importance to the theoretical part because measuring is knowing.

Every year during the summer he goes back to Belgium, which of course includes a visit to Chocolate World.

His inspiration for his Chocolate World signature mould comes from the lid of the wooden Japanese tea pot called "Natsume".

The idea was to make a simple yet elegant shape that invites creativity.



CW12119

28x28x13,6 mm

3x7 pc/9 gr

275x135x24

NATSUME

147 bonbons, or 7 moulds

YUZU FLAVORED MILK CHOCOLATE

100 gr cocoa butter

20 gr fresh peel from yuzu (Koichi Prefecture)

Peel the yuzu with a knife, cut the peel in small pieces.

Melt the cocoa butter at around 70°C, add the yuzu peel.

Cover and keep one night into the fridge.

Reheat the infused cocoa butter and sieve to remove the peel.

70 gr infused yuzu cocoa butter (from recipe above)

930 gr Belcolade Selection Lait Cacao Trace

Blend the flavored cocoa butter and milk chocolate.

Use to close the filled moulds.

HOJICHA GANACHE (roasted Japanese green tea)

280 gr fresh cream 35%

135 gr glucose syrup

45 gr trehalose (or dextrose powder)

460 gr Belcolade Selection Amber Cacao Trace

70 gr cocoa butter

10 gr Hojicha powder (roasted Japanese green tea)

Bring cream, glucose syrup and trehalose to boil.

Pour cream mixture onto chocolate, cocoa butter and Hojicha tea powder. Mix well with an immersion blender.

MONTAGE

Line the sprayed moulds with tempered Belcolade Selection Lait Cacao Trace. (not flavored)

Fill the moulds with Hojicha ganache. (at 28°C)

Leave to set before closing the moulds with tempered yuzu flavored Selection Lait CT.





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 lectures 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/10,5 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

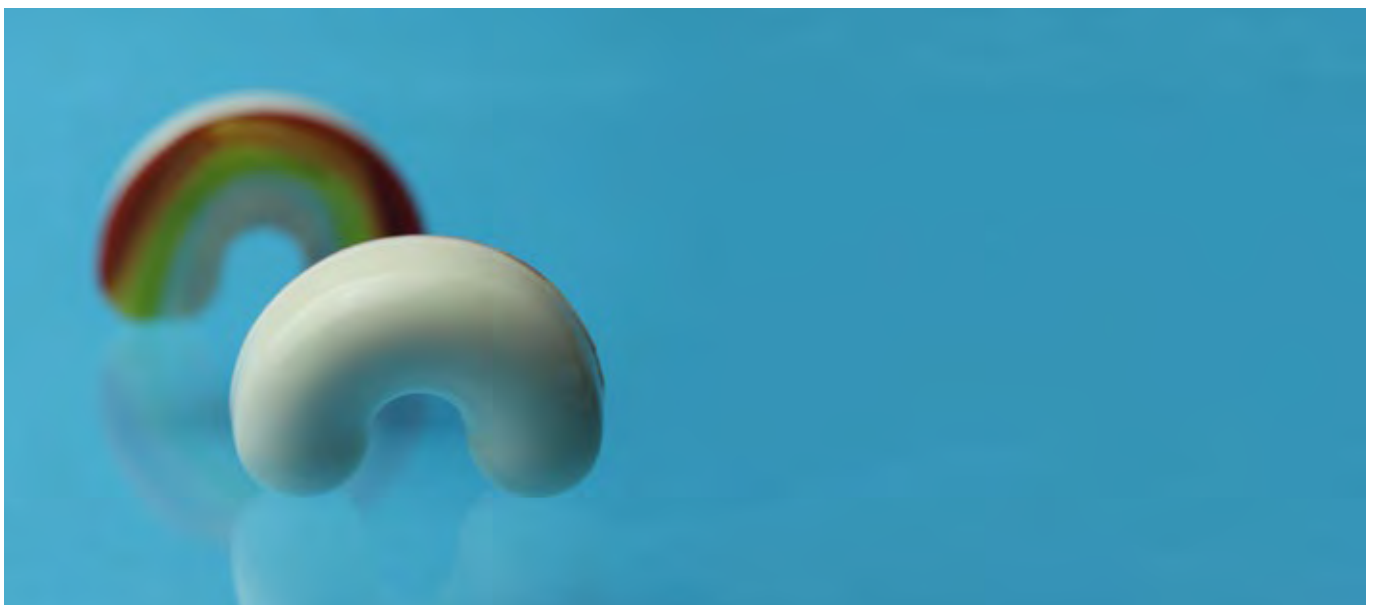
200 gr Almond praline

100 gr Gold chocolate 30,4%, melted

8 gr Cocoa butter

53 gr Caramelized Desiccated coconut

Mix all, and temper down to 23°C.





NICK KUNST

Since Nick was young he was always baking at home and started dreaming of becoming a chef one day. After fifteen years of working as a chef all over the world he has chosen a different path as a chocolatier. He developed an enormous passion for working with chocolate and creating the most colorful and edible chocolates with only the best ingredients. Nick is feeling very proud to work with chocolate on a daily base and likes to share his knowledge with other chocolatiers and pastry enthusiasts.



CW12054

30x30x16,5 mm
3x7 pc/11,5 gr
 275x135x24

Milk chocolate cinnamon ganache.

- 100 ml heavy cream 35% fat
- 220 gr milk chocolate callets
- 15 gr glucose
- 20 gr unsalted butter at room temperature
- 8 gr cinnamon powder
- pinch of salt

Bring the heavy cream with the glucose, cinnamon powder and salt to a simmer and take of the heat.
 Pour over the milk chocolate callets and mix.

Cool down to 40 degrees celcius and add the small cubes of butter and emulsify.

Cool down to 26 degrees celcius and it's ready to pipe.

Instructions for the crunchy speculaas layer.

Crunchy Speculaas layer.

- 80 g milk chocolate callets Ghana 40%
- 70 g speculoos cookies

Pour the speculoos cookies in a foodprocessor and mix until a fine powder.

Melt the milk chocolate to 40 degrees celcius and stir in the speculoos powder.

Cool down back to 26 degrees celcius while stirring and pipe on top of the cinnamon ganache.

Leave it to crystallize and seal the bonbon.





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 represents 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

45x26,5x16 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.





JACK RALPH

Jack Ralph's interest and passion for all things related to food and baking stretch back to when he was 10 years old. However, it wasn't until he dropped out of law school after his first year, that he would discover his love for chocolate. Thinking of being a chef one day, he began working at his local restaurant as a dishwasher. This is where he had his first experience with the pastry and chocolate world, as he was asked to make some basic desserts. The seeds were sown and his focus soon turned to chocolate specifically. He was amazed that chocolate could be so colourful and shiny and manipulated to a point where it didn't even look like chocolate anymore. He was from then on hooked. Meanwhile, he had decided during all of this that he wanted to be a chocolatier, juggling a full time cafe job with growing Art Chocolat on the side. He managed to make the transition successfully and today, he is constantly working on trying to grow, whilst still experimenting with new flavours and concepts. Jack created this design because he really loves 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. He loves 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. He also thinks 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

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 out 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!





LANA ORLOVA BAUER

Lana Orlova's love-story with chocolate started in 2014 when she started to work as a manager at the culinary academy in Kharkiv, Ukraine. Meeting with talented chefs and chocolatiers made her fall in love with the world of pastry and chocolate.

Eventually, she became a pastry-student herself and started her own journey.

In 2017 she moved to Copenhagen, Denmark, and started to work there as a chocolatier.

At this moment, She's mainly focused on teaching and exploring new techniques and ideas.



CW12027

34,5x29,5x17 mm

3x7 pc/13,5 gr

275x135x24

same model as 2468

BLUEBERRY - YOGHURT - VANILLA

200 gr BLUEBERRY MARMALAD

- 100 gr blueberry puree
- 45 gr sugar
- 3 gr yellow (citrus) pectin
- 1,5 gr citric acid
- 1,5 gr water

Mix sugar and pectin.

Dissolve citric acid in the water.

Pour berry puree into a saucepan and warm up to 40° C.

Sift in sugar with pectin and boil for 2 minutes.

Add lemon acid solution

Cooldown and use at 28-30° C.

Pipe out the marmalade, filling 1/3 of each cavity.

1000 gr BLUEBERRY - YOGHURT - VANILLA GANACHE

- 90 gr heavy cream 38%
- 100 gr greek yoghurt 18%
- 5 gr vanilla
- 75 gr blueberry puree
- 20 gr dry yoghurt powder
- 50 gr glucose syrup
- 50 gr dextrose
- 50 gr sorbitol
- 440 gr white chocolate 32%
- 40 gr cocoa butter
- 80 gr butter 82,5%

In a saucepan mix together cream, blueberry puree, glucose, dextrose, sorbitol, vanilla - bring it to the boil.

Pour hot cream mixture over the chocolate and cocoa butter, add yogurt powder.

Process with an immersion blender.

Cooldown to 40° C and add Greek yoghurt and cubed butter.

Process with an immersion blender.

Use at 28-30° C.

Pipe out the ganache filling the remaining 2/3 of each cavity.





PAUL WAGEMAKER

Paul Wagemaker is a professional chef with over 15 years of experience. He started experimenting in the kitchen at the age of fifteen, which gave him great pleasure. Later, Paul graduated as a trained chef in Amsterdam.

Wagemaker has worked with great and ambitious chefs in various restaurants in the higher segment. While working as a chef in a large restaurant for 10 years, he discovered his passion for chocolate, which led him to a degree in specialized pastry in 2009.

In 2017, Paul started his own chocolate shop "Chocolate Planet", where all his ideas and creativity are transformed into beautiful and deliciously tasty chocolates. As a chocolatier, Paul got to know the products of Chocolate World, which eventually led to a great partnership.

Paul participated in the competition "the Best Bonbon of the Netherlands" in 2021 and he proudly achieved a spot in the top 10.

Next to his job as a full-time chocolatier, Paul enjoys helping other people and sharing his knowledge through mentorships. He earned a great following on Instagram thanks to his many useful online tutorials, tasty recipes and stunning chocolate pictures.



CW12060

30x30x20,5 mm

3x7 pc/14 gr

275x135x26

Mint fluid gel

- 2 gr agar agar
- 250 gr water
- 20 fresh mint leaves
- 50 gr sugar

Bring the water with the sugar and mint leaves to a boil and let it boil for 1 minute.

Remove it from heat and let it infuse for 1 hour.

Pour it through a sieve to get all the leaves out.

Bring the liquid to the boil again and add the agar agar,

let it boil for 1 minute.

Pour it into a tray and leave it in the fridge until it has become a hard jelly.

Mix the jelly with a hand blender to a nice smooth gel.

Cherry & white chocolate ganache

- 150 gr cherry juice
- 20 gr lime juice
- 150 gr heavy cream 35% fat
- 25 gr inverted sugar
- 25 gr glucose syrup
- 1 pcs Madagascar bourbon vanilla pod
- 30 gr unsalted butter
- 30 gr cocoa butter
- 790 gr white chocolate

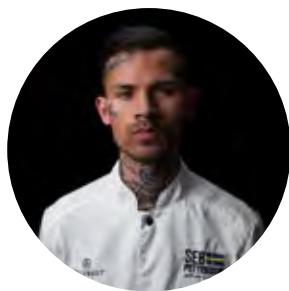
Cut the vanilla pod in half and scrape out the seeds, combine the pod and seeds in a saucepan with the cherry juice, lime juice and heavy cream, heat to 90°C.

Take out the vanilla pod and add the inverted sugar and glucose syrup and stir with a whisk until dissolved.

Now add the butter, cocoa butter and white chocolate, mix with a hand blender until a smooth filling.

Let it cool to 26°C, pour into a piping bag and fill the bonbon with it.





SEB PETTERSSON

Pastry chef | Chocolatier
Jr Gold - Culinary Olympics 2016, Erfurt
Gold - Culinary World Cup 2018, Luxembourg

One of the youngest members of the Swedish Culinary Team through all times and already a history with Michelin star restaurants in his past. He's known for his modern style of pastries and also for both being creative in the kitchen and among many different content creations. He is based in Stockholm but travelling the world with Master Classes and consulting in gastronomy.



CW2459

150x56,5x15 mm
1x4 pc/82,5 gr
275x175x24



CW2460

150x56,5x13,5 mm
1x4 pc/84 gr
275x175x24



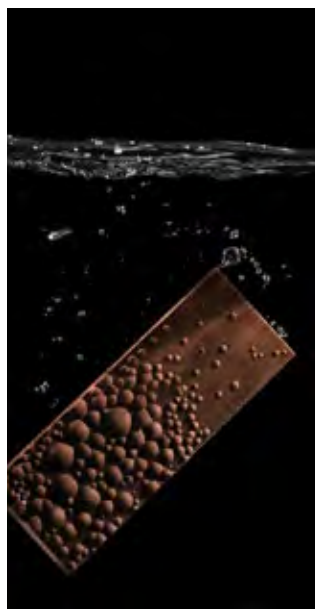
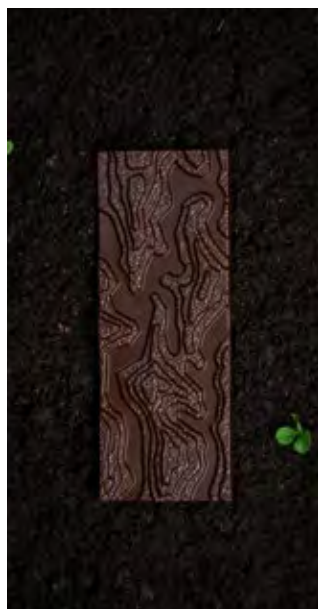
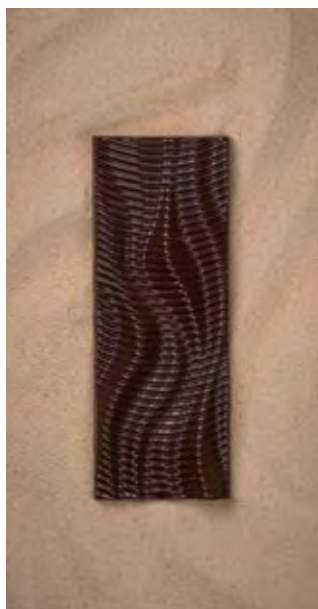
CW2461

150x56,5x11 mm
1x4 pc/83,5 gr
275x175x24



CW2462

150x56,5x10 mm
1x4 pc/83 gr
275x175x24





**CW12100**

31x26x30 mm
3x7 pc/9,5 gr
275x135x40

**CW12001**

32x32x12,5 mm
3x7 pc/10 gr
275x135x24
same model as 2480

**CW12032**

30x30x17 mm
3x7 pc/10,5 gr
275x135x24

**CW12061**

54x22x20,5 mm
2x9 pc/10,5 gr
275x135x26

**CW1926**

30,5x30,5x24 mm
3x7 pc/12 gr
275x135x30
same model as 2474

**CW12124**

31x28,5x19 mm
3x7 pc/9,75 gr
275x135x24

Designed by the Dutch Pastry team

**CW1951**

35x30,5x31 mm
3x7 pc/6,5 gr
275x135x40

**CW1903**

45,5x28,5x14 mm
3x7 pc/7,5 gr
275x135x24

**CW1904**

42x31x16 mm
3x7 pc/8 gr
275x135x24

**CW1985**

31,5x31,5x16 mm
3x7 pc/8 gr
275x135x24

**CW1984**

34,5x34,5x25 mm
3x6 pc/9 gr
275x135x30

**CW1950**

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

**CW2484**

45,5x25x12,5 mm
3x8 pc/2x8,5 gr
275x175x24
double model
same model as 1673

**CW2464**

99,5x66,5x35 mm
2x3 pc/106,5 gr
275x175x40

**CW2465**

109x71,5x35 mm
2x3 pc/118 gr
275x175x40

**CW2463**

106,5x59,5x35 mm
2x3 pc/124 gr
275x175x40

Designed by Frank Haasnoot

**CW1974**

27x27x19 mm
4x8 pc/2x6 gr
275x135x24
double model

by Vivian Zhou

**CW1947**

45x17,5x9 mm
3x8 pc/2x6 gr
275x135x24
double model

**CW1975**

27x27x18,5 mm
4x8 pc/2x6,5 gr
275x135x24
double model

by Vivian Zhou

**CW12038**

42,5x17x15 mm
3x8 pc/7,6 gr
275x135x24
same model as 2482

by Martin Diez

**CW12117**

45x45x5 mm
2x5 pc/8 gr
275x135x24

by Nora Chokladskola

**CW12034**

49x14x12 mm
3x7 pc/8,5 gr
275x135x24
same model as 2481

by Martin Diez

**CW12040**

36,5x20,5x18,5 mm
3x8 pc/8,5 gr
275x135x24

**CW12019**

46x35x17 mm
4x5 pc/10 gr
275x135x24

by Yassine Lamjarred

**CW12033**

78,5x19x20 mm
4x3 pc/29 gr
275x135x24
same model as 2469

by Carole Bertuccio

**CW2482**

42,5x17x15 mm
4x7 pc/7,6 gr
275x175x24
same model as 12038

by Martin Diez

**CW2481**

49x14x12 mm
4x7 pc/8,5 gr
275x135x24
same model as 12034

by Martin Diez

**CW2435**

25,5x25,5x15 mm
4x8 pc/9 gr
275x175x24
same model as 1865

by Alexandre Bourdeaux

**CW2480**

32x32x12,5 mm
4x7 pc/10 gr
275x175x24
same model as 12001

by
the Dutch Pastry Team

**CW2468**

34,5x29,5x17 mm
4x6 pc/13,5 gr
275x175x24
same model as 12027

by Lana Orlova Bauer

**CW2428**

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

**CW2469**

78,5x19x20 mm
4x3 pc/29 gr
275x175x24
same model as 12033

by Carole Bertuccio



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/13,5 gr
 275x135x24



CW12144

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



CW2452

25x25x15 mm
4x8 pc/9 gr
 275x175x24



CW12154

118x50x7 mm
1x4 pc/43 gr
 275x135x24



**CW12090**

33x23x12 mm
3x8 pc/2x6 gr
275x135x24
double model

**CW12115**

29x29x15 mm
3x7 pc/7,5 gr
275x135x24

Designed by
Jack Ralph

**CW12116**

30x30x15 mm
3x7 pc/8,4 gr
275x135x24

Designed by
Nora Chokladskola

**CW12096**

47,5x21,5x16 mm
3x7 pc/9,5 gr
275x135x24

**CW12091**

27x27x23 mm
3x8 pc/10 gr
275x135x30

**CW12092**

27x27x22,5 mm
3x8 pc/10 gr
275x135x30

**CW12109**

29,4x29,4x17 mm
3x7 pc/10,5 gr
275x135x24

**CW12097**

34x18,5x15 mm
3x8 pc/10,8 gr
275x135x24

**CW12110**

35x22x21 mm
3x7 pc/11 gr
275x135x26

**CW12095**

28,5x28,5x22 mm
3x7 pc/11,6 gr
275x135x26

**CW12098**

35x22,5x15,5 mm
3x8 pc/11,8 gr
275x135x24

**CW12093**

28,5x28,5x17 mm
3x7 pc/12,3 gr
275x135x24

**CW12107**

70x47x21,5 mm
2x4 pc/2x43 gr
275x135x30
double model

**CW12108**

70x47x22 mm
2x4 pc/2x45 gr
275x135x30
double model

**CW12146**

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



CW12059

17,5x12x7 mm
5x12 pc/1 gr
275x135x24



CW1907

29x21x10 mm
5x7 pc/2x4 gr
275x135x24
double model



CW12065

Different models
1x22 pc x fig./2x4,5 gr
275x135x24
double model - RV



CW1909

25x25x12,5 mm
3x8 pc/2x5 gr
275x135x24
double model



CW1891

33x23x11 mm
3x8 pc/2x5,5 gr
275x135x24
double model



CW1914

34x28,5x12 mm
3x7 pc/2x6,5 gr
275x135x24
double model



CW1928

42,5x42,5x6,5 mm
2x5 pc/6,5 gr
275x135x24



CW12000

48,5x26x11 mm
2x8 pc/2x6,5 gr
275x135x24
double model



CW1939

35x35x8,5 mm
3x7 pc/2x7 gr
275x135x24
double model



CW12063

45,5x25x12,5 mm
2x8 pc/7,5 gr
275x135x24



CW1937

42x21,5x15 mm
3x7 pc/8,5 gr
275x135x24



CW12024

30x30x15 mm
3x8 pc/8,5 gr
275x135x24
same model as 2470



CW1923

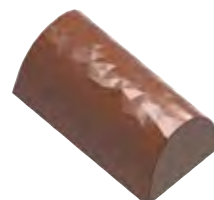
26,5x26,5x22 mm
3x8 pc/9,5 gr
275x135x30



CW1918

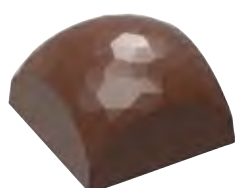
31x30x15 mm
3x7 pc/9,5 gr
275x135x24

Designed by
Kohei Ogata



CW1930

36x20x15 mm
3x8 pc/9,5 gr
275x135x24



CW12062

25,5x25,5x15 mm
3x8 pc/9,5 gr
275x135x24



CW12057

36,5x28x17,5 mm
3x7 pc/10,7 gr
275x135x24



CW1935

35x31x16,5 mm
3x7 pc/11 gr
275x135x24

**CW1922**

35,5x35,5x17 mm
3x7 pc/12 gr
 275x135x24

**CW1913**

36x29,5x19 mm
3x7 pc/13 gr
 275x135x24
 same model as 2476

**CW12064**

35x24,5x19 mm
3x7 pc/13 gr
 275x135x24

**CW12060**

30x30x20,5 mm
3x7 pc/14 gr
 275x135x26

Designed by
 Paul Wagemaker

**CW12056**

29x29x25 mm
3x7 pc/14,5 gr
 275x135x30

**CW1910**

86,5x56x30 mm
2x3 pc/2x94,5 gr
 275x135x35
 double model

**CW12072**

116,5x109,5x30 mm
1x2 pc/2x210 gr
 275x135x40
 double model

**CW2470**

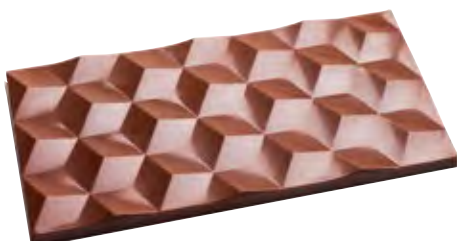
30x30x15 mm
4x7 pc/8,5 gr
 275x175x24
 same model as 12024

**CW2476**

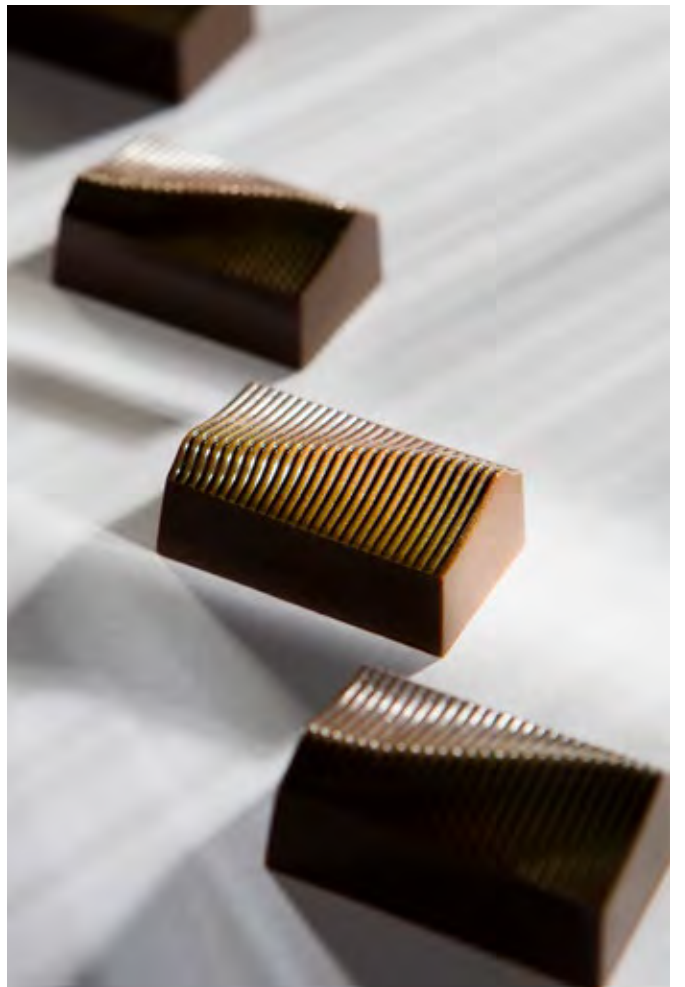
36x29,5x19 mm
4x6 pc/13 gr
 275x175x24
 same model as 1913

**CW2478**

29x29x25 mm
4x7 pc/14,5 gr
 275x175x30
 same model as 12056

**CW2448**

148x74x8,5 mm
3x1 pc/80 gr
 275x175x26



**CW1967**

24,5x24,5x13 mm
3x8 pc/2x5 gr
 275x135x24
 double model

**CW1958**

28x28x14 mm
3x7 pc/6 gr
 275x135x24

**CW1976**

30,5x30,5x10 mm
3x7 pc/7 gr
 275x135x24

**CW1968**

24,5x24,5x20 mm
3x8 pc/2x7,5 gr
 275x135x24
 double model

**CW1964**

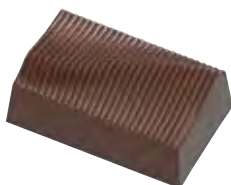
30,5x30,5x11 mm
3x7 pc/7,5 gr
 275x135x24

**CW1952**

30,5x30,5x16 mm
3x7 pc/8 gr
 275x135x24

**CW1963**

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

**CW1969**

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

**CW1962**

23x23x29 mm
3x8 pc/2x10,5 gr
 275x135x24
 double model - RV

**CW1926**

30,5x30,5x24 mm
3x7 pc/12 gr
 275x135x30
 same model as 2474

Designed by
 the Dutch Pastry Team

**CW1988**

33,5x30,5x19 mm
3x7 pc/12 gr
 275x135x24

**CW1970**

46,5x46,5x15 mm
2x5 pc/2x23 gr
 275x135x24
 double model

**CW1971**

46,5x46,5x35 mm
2x5 pc/2x41 gr
 275x135x40
 double model

**CW2474**

30,5x30,5x24 mm
4x7 pc/12 gr
 275x175x30
 same model as 1926



CW12077

28x25x13 mm
3x8 pc/2x5,6 gr
 275x135x24
 double model



CW12075

34x30x10 mm
3x6 pc/2x6 gr
 275x135x24
 double model - RV



CW12076

55x17,5x8 mm
2x11 pc/2x6 gr
 275x135x24
 double model



CW12079

55x23,5x12 mm
2x8 pc/2x6,5 gr
 275x135x24
 double model



CW12081

39x31x8 mm
3x5 pc/2x6,9 gr
 275x135x24
 double model



CW12080

32,5x32,5x19 mm
3x7 pc/9,7 gr
 275x135x24



CW12082

51,5x32x13 mm
3x5 pc/11 gr
 275x135x24



CW12084

45x35x17,5 mm
3x6 pc/11,5 gr
 275x135x24



CW12074

31x31x11 mm
3x7 pc/11,6 gr
 275x135x24



CW12073

42x36x12 mm
3x5 pc/12 gr
 275x135x24



CW12085

43,5x27,5x17 mm
3x7 pc/12 gr
 275x135x24



CW12086

49x29x17 mm
3x7 pc/12 gr
 275x135x24



CW12087

29x29x27 mm
3x7 pc/13,2 gr
 275x135x40



CW12083

55x21x19,5 mm
3x6 pc/13,3 gr
 275x135x24



CW12078

42,7x42,7x13 mm
2x5 pc/14 gr
 275x135x24



CW2485

55x21x19,5 mm
4x6 pc/13,3 gr
 275x175x24
 same model as 12083

**CW1953**

27x27x13 mm
4x8 pc/2x6,5 gr
 275x135x24
 double model

**CW1989**

30x30x13 mm
3x7 pc/2x7,5 gr
 275x135x24
 double model

**CW12094**

30,5x30,5x12 mm
3x7 pc/2x8 gr
 275x135x24
 double model

**CW1941**

29,5x29,5x15 mm
3x7 pc/9 gr
 275x135x24

**CW12112**

30x30x20 mm
3x7 pc/10,3 gr
 275x135x24

Designed by
 Lana Orlova Bauer

**CW12046**

30x30x18 mm
3x7 pc/10,5 gr
 275x135x24

**CW12022**

35x35x15,5 mm
3x7 pc/2x12,5 gr
 275x135x24
 double model

**CW12114**

26x26x25 mm
3x8 pc/12,7 gr
 275x135x30

Designed by
 Lana Orlova Bauer

**CW12058**

22,5x22,5x30,5 mm
3x8 pc/15 gr
 275x135x40

**CW12043**

50x50x22,5 mm
2x4 pc/2x31 gr
 275x135x26
 double model

**CW12023**

50x50x21,5 mm
2x4 pc/2x33 gr
 275x135x26
 double model

**CW1978**

100x100x43,5 mm
1x2 pc/276 gr
 275x135x40

**CW2467**

30x30x15 mm
4x7 pc/2x9 gr
 275x175x24
 double model
 same model as 1217,
 2022

**CW2483**

30x30x18 mm
4x7 pc/10,3 gr
 275x175x24

**CW2458**

35x35x15,5 mm
4x7 pc/2x12,5 gr
 275x175x24
 double model

**CW2471**

29x29x25 mm
4x7 pc/15 gr
 275x175x30
 same model as 1433

**CW2472**

30x30,53x25 mm
4x7 pc/17 gr
 275x175x30
 same model as 1157

**CW12103**

30,6x30,6x5 mm
3x7 pc/5 gr
275x135x24

**CW1980**

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

**CW1982**

69,5x49,5x3 mm
2x3 pc/10 gr
275x135x24

**CW12111**

25x25x20 mm
3x8 pc/12,5 gr
275x135x26

Designed by
Lana Orlova Bauer

**CW12106**

27x27x18,5 mm
3x8 pc/12,6 gr
275x135x24

**CW12089**

28x28x15,5 mm
3x7 pc/12,8 gr
275x135x24

**CW12113**

23x23x25 mm
3x8 pc/12,9 gr
275x135x30

Designed by
Lana Orlova Bauer

**CW12160**

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

**CW1942**

49,5x21x12,5 mm
2x9 pc/13,5 gr
275x135x24
Braille praline "Milk"

**CW1943**

49,5x21x12,5 mm
2x9 pc/13,5 gr
275x135x24
Braille praline "Dark"

**CW1944**

49,5x21x12,5 mm
2x9 pc/13,5 gr
275x135x24
Braille praline "White"

**CW1993**

117x117x59 mm
1x2 pc/185+510 gr
275x135x40
double model - RV

**CW2439**

34,5x24,5x13 mm
6x4 pc/10 gr
275x175x30
same model as 1646

**CW2427**

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

**CW2479**

31,5x31,5x29 mm
4x6 pc/30 gr
275x175x40



CW1949

40,5x34x19,5 mm
3x7 pc x fig./10,5 gr
 275x135x24



CW12118

30x30x22 mm
3x7 pc/12,7 gr
 275x135x30

Designed by
 Nora Chokladskola



CW1927

31x31x25,5 mm
3x7 pc/13 gr
 275x135x30



CW12158

30x30x18 mm
3x7 pc/11 gr
 275x135x24

Designed by
 Nick Kunst



CW12129

39x31x16,5 mm
3x7 pc/10 gr
 275x135x24



CW2442

36,5x35x14 mm
4x6 pc/2x8 gr
 275x175x24
 double model - RV
 same model as 1879



CW1954

Different models
1x5 pc x fig./16,5 gr
 275x135x24





CW12168

30x30x5 mm
3x7 pc/5 gr
275x135x24

**NEW
2026**



CW1925

44,5x23x10 mm
5x4 pc/2x5,5 gr
275x135x24
double model - RV



CW1798

48x21x14,5 mm
3x7 pc/9 gr
275x135x24



CW12047

31x27x15,5 mm
3x8 pc/11 gr
275x135x24



CW2477

48x21x14,5 mm
4x7 pc/9 gr
275x175x24
same model as 1798



CW1948

29,5x25x12,5 mm
3x8 pc/2x5,5 gr
275x135x24
double model



CW1955

26,5x26,5x22,5 mm
3x8 pc/9,5 gr
275x135x30



CW12128

28x28x23 mm
3x7 pc/11 gr
275x135x30

Designed by
Nora Chokladskola



CW12170

34x18x15 mm
3x8 pc/11 gr
275x135x24

**NEW
2026**



CW12180

31x31x14 mm
3x7 pc/11 gr
275x135x24

**NEW
2026**



CW1965

35x26,5x14,5 mm
3x7 pc/11,5 gr
275x135x24



CW1956

31x31x16,4 mm
3x7 pc/13 gr
275x135x24



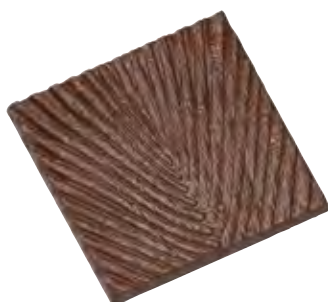
CW12003

53x34x17 mm
2x6 pc/2x19,5 gr
275x135x30
double model - RV



VV0103

Stalks for tulips
430 mm
200 pcs



CW12181

100x100x9 mm
1x2 pc/81,5 gr
275x135x24

**NEW
2026**



**CW1991**

55x37x6 mm
2x5 pc/2x9,5 gr
275x135x24
double model

**CW1995**

59,5x50x5 mm
2x4 pc/14 gr
275x135x24

**CW5051**

50x50x64 mm
2x4 pc/80 gr
275x135x70

**CW1981**

94x21,5x6,5 mm
1x8 pc/2x25 gr
275x135x24
double model - RV

**CW12002**

103,5x69x10,5 mm
1x3 pc/66 gr
275x135x24

**CW12099**

42x24x12 mm
3x8 pc/2x6 gr
275x135x24
double model - RV

**CW1957**

26x26x17,5 mm
3x8 pc/12 gr
275x135x24

**CW12066**

48x22,5x18,5 mm
3x7 pc/12,5 gr
275x135x24

**CW2447**

38x20x8 mm
3x8 pc/2x6 gr
275x175x24
double model - RV

**CW2446**

44x22x11 mm
3x8 pc/2x6,5 gr
275x175x24
double model - RV

**CW2445**

114x37x20 mm
1x6 pc/53 gr
275x175x24

**CW2444**

149x49,5x25 mm
1x4 pc/2x131,5 gr
275x175x30
double model - RV

**CW2449**

259x18,5x7 mm
1x6 pc/2x13 gr
275x175x24
double model

**CW2457**

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

**CW2466**

31x31x16,5 mm
4x7 pc/13,5 gr
275x175x24
same model as 1886





CW12142

80x13x5 mm
6x3 pc/6 gr
 275x135x24



CW12036

115x7x8 mm
1x15 pc/6,5 gr
 275x135x24

Designed by
 Martin Diez



CW12037

115x7x8 mm
1x15 pc/7 gr
 275x135x24

Designed by
 Martin Diez



CW12126

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



CW12146

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



CW12159

80x18x16 mm
5x3 pc/21 gr
 275x135x24



CW12127

80x18x16 mm
5x3 pc/22 gr
 275x135x24



CW12125

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



CW12157

120x25x25 mm
1x8 pc/39 gr
 275x135x30

Designed by
 Lawrence Bobo



CW12130

112x27x13 mm
1x7 pc/40 gr
 275x135x24



CW12131

120x23x13 mm
1x8 pc/40 gr
 275x135x24



CW12105

113x27,5x14 mm
1x7 pc/40 gr
 275x135x24



CW1979

117x27,5x13,5 mm
1x7 pc/46 gr
 275x135x24



CW2488

150x35x12 mm
1x6 pc/50 gr
 275x175x24

Designed by
 Frank Haasnoot



CW12152

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



CW1992

118x16,5x12 mm
1x10 pc/24 gr
 275x135x24



CW1987

117,5x37x12 mm
1x6 pc/52 gr
 275x135x24



CW1986

117,5x57,5x12 mm
1x4 pc/80 gr
 275x135x24



CW1983

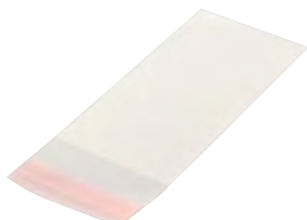
236x116x11,5 mm
1x1 pc/350 gr
 275x135x24



DISPLAYCW01

For the complete "CHOCOLATE WISHES!" mould collection, Chocolate World created an elegant and compact carton display on which you can present 8 different chocolate tablets.

A perfect attention grabber that will charm walk-in customers. This will make it easier, and so much sweeter, for your clients to "Say it with chocolate"! The moulds, the display box, the packaging (CFB001) and stickers for handwritten personal messages (STICKCW0001), will all be individually available.



CFB001

Bags with adhesive strip
Dimensions 1 bag: 122 x 60 mm
250 pcs



STICKCW0001

Stickers for handwritten personal messages.
100 x 40 mm



CW12004

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12005

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12009

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12010

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12011

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12013

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12012

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



CW12014

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12015

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12016

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12017

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12025

118x50x8 mm
1x4 pc/45 gr
275x135x24



CW12026

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12029

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12055

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12123

118x50x8 mm
1x4 pc/45 gr
 275x135x24



CW12143

118x50x8 mm
1x4 pc/45 gr
 275x135x24





CW12030

117x49x8 mm
1x4 pc/42 gr
 275x135x24



CW12104

116,5x48,5x7,5 mm
1x4 pc/45 gr
 275x135x24



CW12042

124x55x8 mm
2x2 pc/51 gr
 275x135x24



CW1994

114,5x54,5x9 mm
1x4 pc/62 gr
 275x135x24



CW1990

80x80x10 mm
1x3 pc/63 gr
 275x135x24



CW12006

123,5x76,5x7,5 mm
1x2 pc/63,5 gr
 275x135x24



CW12007

123,5x77x6,5 mm
1x2 pc/65,5 gr
 275x135x24



CW12121

100x100x8 mm
1x2 pc/101 gr
 275x135x24



CW2454

145x58x7,5 mm
1x4 pc/68,5 gr
 275x175x24



CW2453

145x58x8 mm
1x4 pc/74 gr
 275x175x24



CW2450

157,5x54,5x10,5 mm
1x4 pc/95 gr
 275x175x24



CW2451

139,5x69,5x10 mm
1x3 pc/100 gr
 275x175x24

SPINNING MOULDS



ES0125CW

Monkey	87x75x45 mm
Dog	93,5x76x45 mm
Cat	91,5x68x45 mm
Hippopotamus	93x75x45 mm

2x4 pc 4 fig.
double model - R/V



ES0152CW

135x87x42,5 mm
2x2 pc
double model



ES0158CW

180x85x62 mm
2x2 pc
double model - R/V



ES0134CW

125x95x200 mm
1x2 pc
double model - R/V



ES0142CW

2 models
Saint Nicholas: 100x60x40 mm
Pete : 80x60x47 mm
2x6 pc 2 fig.
double model - R/V



ES0129CW

231x137x139 mm
1x2 pc
double model - R/V

CLAMPS FOR FRAME MOULDS



KLEM24: height mould 24 mm

Made from polycarbonate



KLEM26: height mould 26 mm

KLEM28: height mould 28 mm

KLEM30: height mould 30 mm

KLEM32: height mould 32 mm

Made from metal



St. steel centre screw
to centralize moulds:

KLEMWAN: for double moulds
for R/V moulds

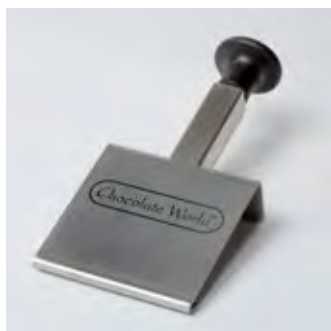
MAGNETIC CLAMP FOR SPINNING MACHINES

Transform any standard frame mould into a spinning mould using traditional pins, clamps and this new magnetic clamp for production of hollow figures, Easter eggs and many more!

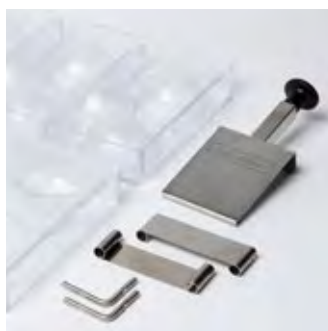
Magnetic clamps KLEMES20 are compatible with 24 till 30 mm frame moulds.

Magnetic clamps KLEMES30 are compatible with 30 mm till 42,5 mm frame moulds.

KLEMES20



KLEMES30



LEGEND & SPECIFICATIONS

The weight is based on a moulding with solid milk chocolate and may depend on your chocolate, filling and way of moulding.
Bean to bar may show fluctuation.



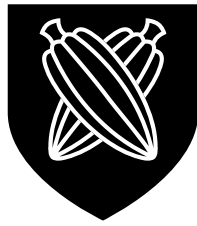
CW1498	Reference
58x21x9 mm	Dimensions of single article: Length x Width x Height
4x4 pc/2x6 gr	Number of pieces/Weight per piece
275x135x24.....	Size of frame-mould
double model.....	Model consisting of 2 pieces (identical)
R/V	Model consisting of 2 pieces (different)
same model as.....	Same model as in another range
	You must order 2 moulds to create the double model
different fig.	Different figures: view dimensions and weight on our website



A bar code is printed on each and every mould, indicating the reference number, the brand and origin, and a data matrix code, our guarantee of traceability.

- 1 Reference number
- 2 Brand and Origin
- 3 Data Matrix code: your guarantee of traceability

CFB001	61	CW12058	51	CW12119	32	CW12184	6	CW1980	52	CW2480	42
		CW12059	46	CW12120	13	CW1495	4, 17	CW1981	57	CW2481	42
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CW12001	41	CW12062	46	CW12123	19, 63	CW1903	41	CW1984	41	CW2484	41
CW12002	57	CW12063	46	CW12124	41	CW1904	41	CW1985	41	CW2485	50
CW12003	55	CW12064	47	CW12125	59	CW1907	21, 46	CW1986	60	CW2486	13
CW12004	62	CW12065	46	CW12126	59	CW1909	46	CW1987	60	CW2487	17
CW12005	19, 62	CW12066	57	CW12127	59	CW1910	21, 47	CW1988	49	CW2488	60
CW12006	65	CW12067	11	CW12128	55	CW1913	47	CW1989	51	CW2489	19
CW12007	65	CW12068	16	CW12129	53	CW1914	46	CW1990	65	CW2492	5
CW12008	16	CW12069	21	CW12130	59	CW1918	46	CW1991	57	CW2493	5
CW12009	19, 62	CW12070	21	CW12131	59	CW1922	47	CW1992	60	CW2494	5
CW12010	62	CW12071	16	CW12132	15	CW1923	46	CW1993	52	CW2495	5
CW12011	62	CW12072	47	CW12133	6	CW1925	55	CW1994	65	CW2496	5
CW12012	62	CW12073	50	CW12135	11	CW1926	41, 49	CW1995	57	CW2497	3
CW12013	62	CW12074	50	CW12136	23	CW1927	53			CW5051	57
CW12014	62	CW12075	50	CW12138	19	CW1928	46	CW2427	52		
CW12015	62	CW12076	50	CW12139	43	CW1930	46	CW2428	42	ES0125CW	66
CW12016	62	CW12077	50	CW12140	3	CW1935	46	CW2435	42	ES0129CW	66
CW12017	62	CW12078	50	CW12141	3	CW1937	46	CW2439	52	ES0134CW	13, 66
CW12018	36	CW12079	50	CW12142	59	CW1939	46	CW2440	6	ES0142CW	13, 66
CW12019	42	CW12080	50	CW12143	19, 63	CW1940	13	CW2441	21	ES0152CW	66
CW12020	13	CW12081	50	CW12144	43	CW1941	51	CW2442	53	ES0158CW	66
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CW12023	51	CW12084	50	CW12147	43	CW1944	52	CW2445	57	HM025	13
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CW12031	22	CW12092	45	CW12155	29	CW1952	49	CW2453	65	HM033	13
CW12032	41	CW12093	45	CW12156	30	CW1953	51	CW2454	65	HM035	15
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CW12038	42	CW12099	57	CW12162	3	CW1959	19	CW2460	39	HM041	22
CW12039	21	CW12100	41	CW12163	15	CW1960	15	CW2461	39	HM042	22
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CW12052	15	CW12113	52	CW12177	4, 17	CW1973	21	CW2474	49		
CW12053	22	CW12114	51	CW12178	4, 17	CW1974	42	CW2475	4, 21		
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CW12056	47	CW12117	42	CW12182	4, 24	CW1978	51	CW2478	47		
CW12057	46	CW12118	53	CW12183	27	CW1979	60	CW2479	52		



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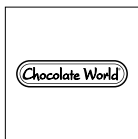
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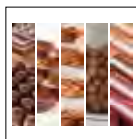
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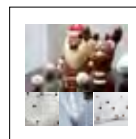
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