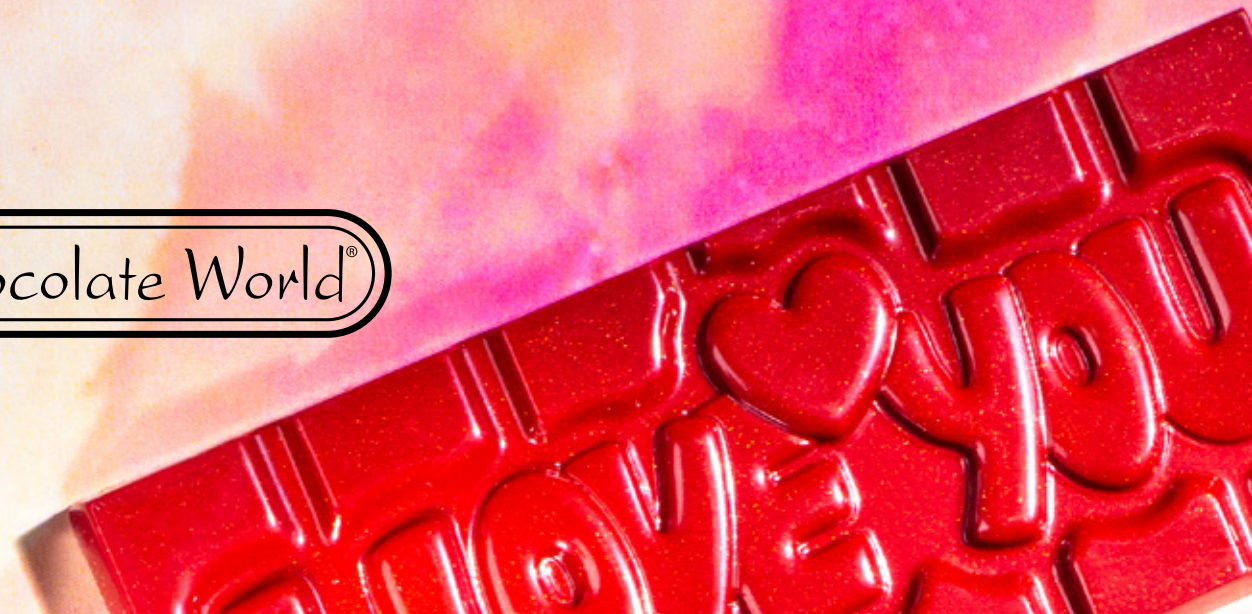


# CHOCOLATE WISHES!

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



**CW12026**

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

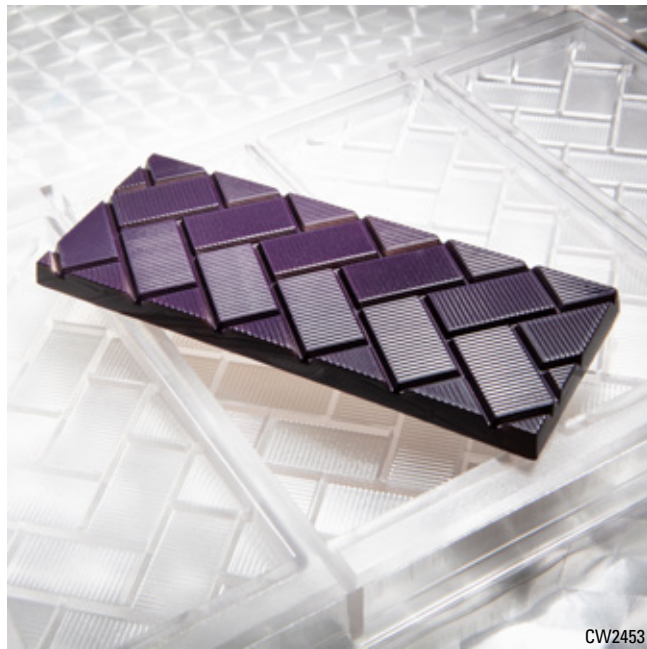
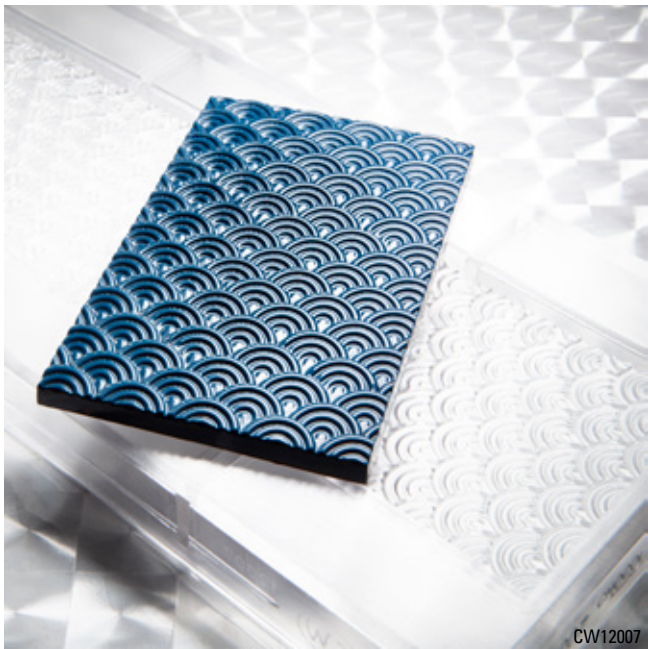
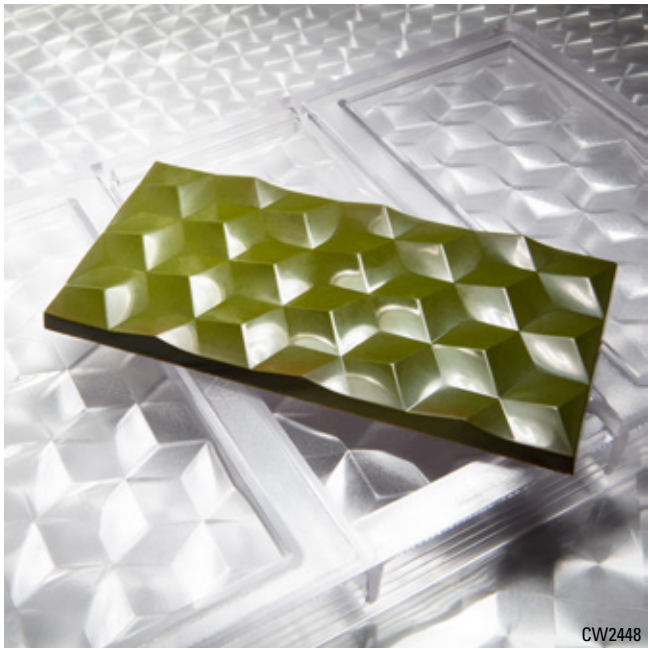


**CFB001**

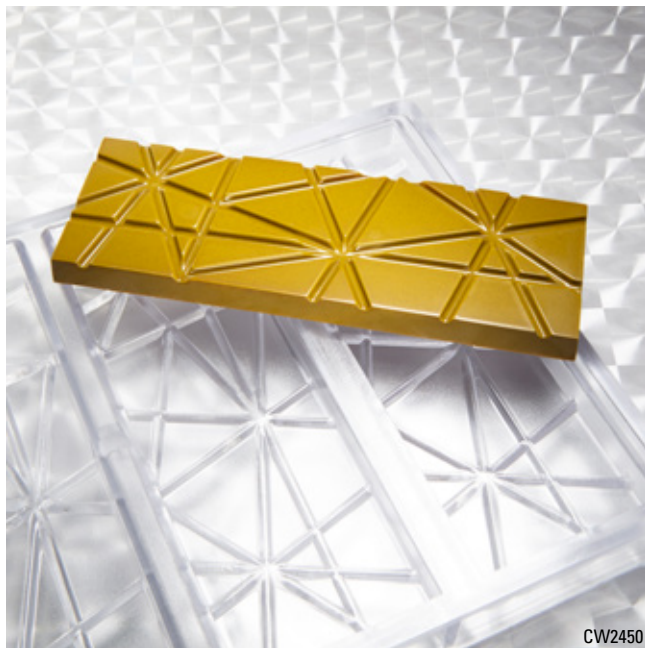
Transparent bags with  
an adhesive strip  
122x60 mm  
250 pcs/pack

**STICKCW0001**

Stickers  
100x40 mm  
250 pcs/pack



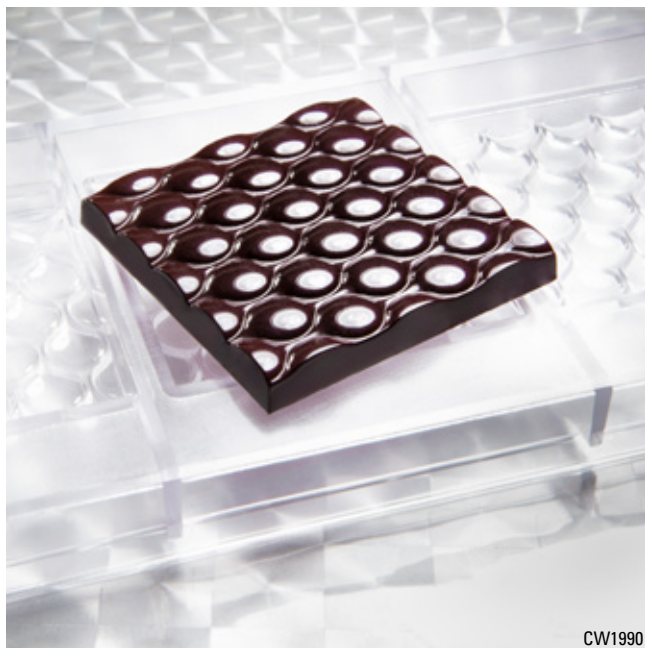




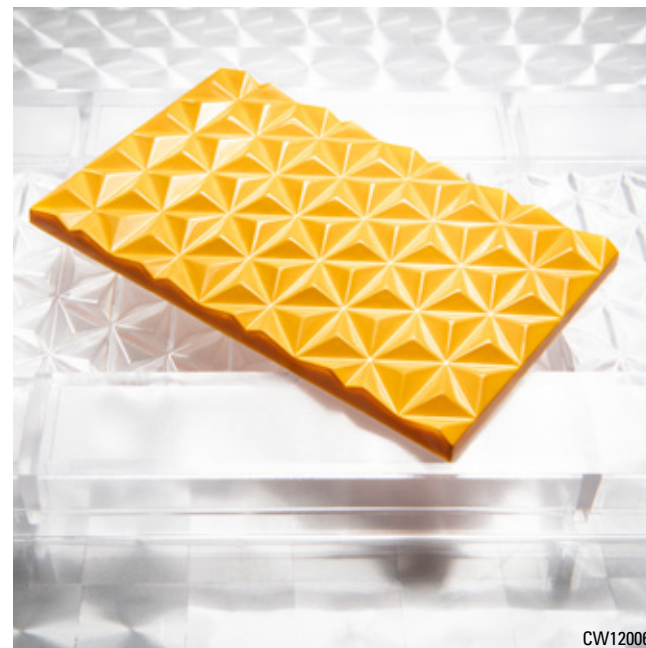
CW2450



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



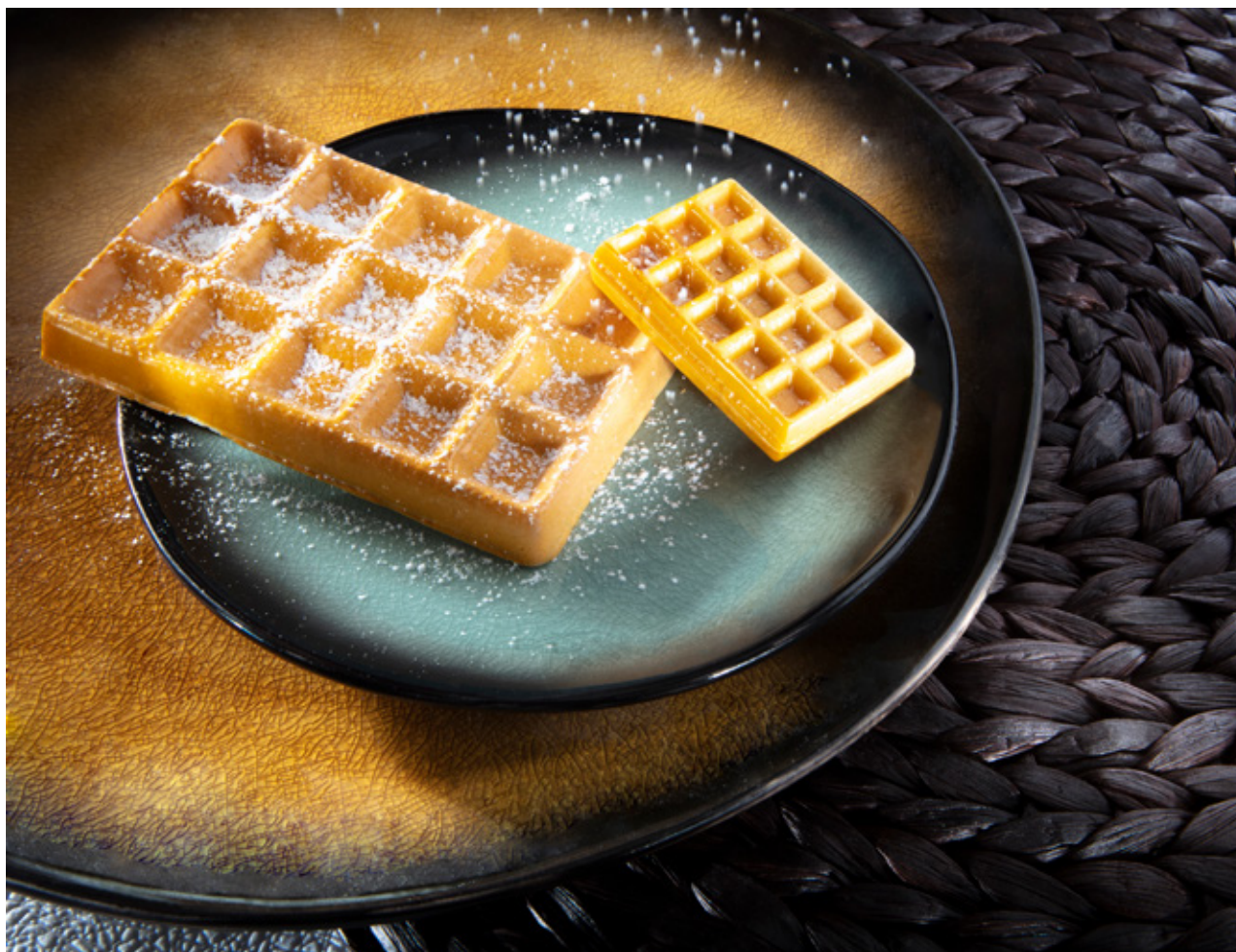
**CW1986**

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



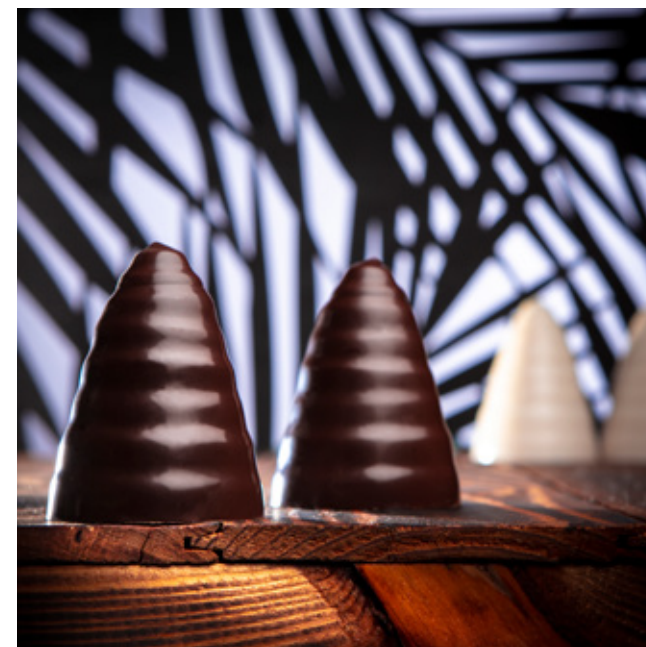
**CW1995**

59,50x50x5 mm  
**2x4 pc/14 gr**  
275x135x24 mm



**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



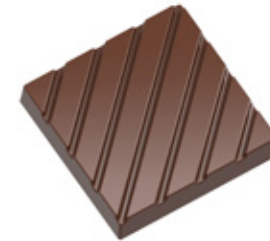
**CW1988**

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



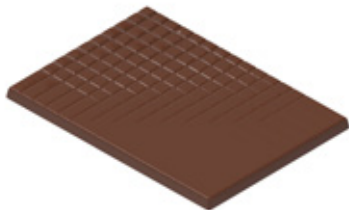
**CW12003**

53x34x17 mm  
**2x6 pc/2x19,50 gr**  
275x135x30  
double mould  
recto/verso



**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

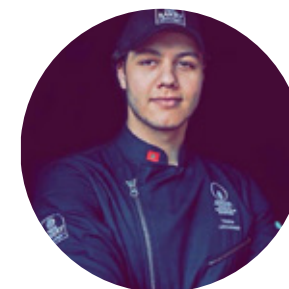
112 gr sugar  
 15 gr glucose  
 100 gr cream  
 25 gr mandarin juice  
 1/4 mandarin cube  
 1/2 mandarin zest  
 38 gr butter  
 80 gr milk chocolate

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



### CW12023

50x50x21,50 mm  
**2x4 pc/2x33 gr**  
275x135x26 mm  
double mould



### 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

**HM027**

200x140x90 mm  
 1x1



**CW12021**

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

**HM026**

130x100x60 mm  
 1x1

**HM028**

175x136x80 mm  
 1x1

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

<b>CODE</b>	<b>PAGE</b>	<b>CODE</b>	<b>PAGE</b>	<b>CODE</b>	<b>PAGE</b>	<b>CODE</b>	<b>PAGE</b>	<b>CODE</b>	<b>PAGE</b>	<b>CODE</b>	<b>PAGE</b>	<b>CODE</b>	<b>PAGE</b>
CW1666 .....	21	CW1988 .....	13	CW12004 .....	4	CW12016 .....	5	CW2427 .....	23	CW2451 .....	8	ES0125 .....	24
CW1798 .....	13	CW1989 .....	18	CW12005 .....	4	CW12017 .....	5	CW2428 .....	23	CW2453 .....	8	ES0129 .....	24
CW1978 .....	18	CW1990 .....	8	CW12006 .....	8	CW12018 .....	14	CW2441 .....	23	CW2454 .....	8	ES0134 .....	24
CW1979 .....	13	CW1991 .....	10	CW12007 .....	8	CW12019 .....	15	CW2442 .....	23	CW2457 .....	23	ES0142 .....	24
CW1980 .....	13	CW1992 .....	9	CW12008 .....	13	CW12020 .....	20	CW2443 .....	23				
CW1981 .....	11	CW1993 .....	19	CW12009 .....	4	CW12021 .....	20	CW2444 .....	22			HM024 .....	21
CW1982 .....	13	CW1994 .....	8	CW12010 .....	4	CW12022 .....	18	CW2445 .....	22			HM025 .....	20
CW1983 .....	9	CW1995 .....	11	CW12011 .....	4	CW12023 .....	18	CW2446 .....	22			HM026 .....	20
CW1984 .....	16	CW12000 .....	13	CW12012 .....	4	CW12025 .....	5	CW2447 .....	22			HM027 .....	20
CW1985 .....	16	CW12001 .....	17	CW12013 .....	5	CW12026 .....	5	CW2448 .....	8			HM028 .....	20
CW1986 .....	9	CW12002 .....	10	CW12014 .....	5	CW5051 .....	11	CW2449 .....	22				
CW1987 .....	9	CW12003 .....	13	CW12015 .....	5			CW2450 .....	8				



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