

Chocolate World®



“THE 5 SENSES”

COLLECTION 2024

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“THE 5 SENSES”

by Chocolate World



CW12097

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



CW12096

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



CW12110

35x22x21 mm
3x7 pc /11 gr
275x135x26





CW12098

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



CW12095

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



CW12109

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





CW12092

27x27x22,5 mm

3x8 pc /10 gr

275x135x30



CW12091

27x27x23 mm

3x8 pc /10 gr

275x135x30





CW12093

28,5x28,5x17 mm

3x7 pc /12,3 gr

275x135x24



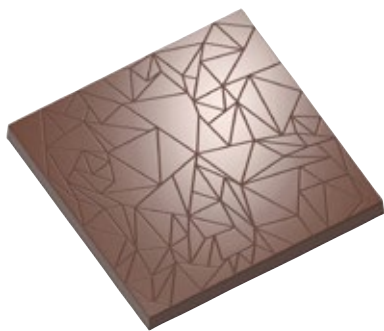
CW12104

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



CW12105

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



CW12121

100x100x8 mm
1x2 pc /101 gr
275x135x24





CW12090

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



CW12107

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



CW12108

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



CW12102

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



CW12101

100x35x18 + 17,5 mm
1x6 pc / 28,7 + 23,6 gr
275x135x24
double model - r/v



HM041

59x59x150 mm
1x1 pc

HM042

80x80x200 mm
1x1 pc



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.



INGELA SVEDBRO (NORA CHOKLADSKOLA)

Ingela Svedbro is chocolatier, teacher and author of two chocolate cookbooks. Back in 2009 she founded the first chocolate school in northern Europe where she teaches the art of making chocolate bonbons.

"The best thing with my job is seeing my students' development from novices to full scale chocolatiers. Over the years, I have seen many of them embark on incredible journeys".

Ingela Svedbro has been working with moulds from Chocolate World moulds for 20 years.

"My first chocolate mould was the heart CW1012 which I kept for 10 years before selling it on. I appreciate that Chocolate World moulds can withstand rough handling and that they are made to last for many years".



CW12116

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



CW12117

45x45x5 mm
2x5 pc /8 gr
275x135x24



CW12088

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



CW12118

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



DESIGNED AND DEVELOPED IN COOPERATION
WITH LANA ORLOVA BAUER



CW12111

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



CW12113

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



CW12114

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



CW12112

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



DESIGNED AND DEVELOPED IN COOPERATION
WITH JACK RALPH

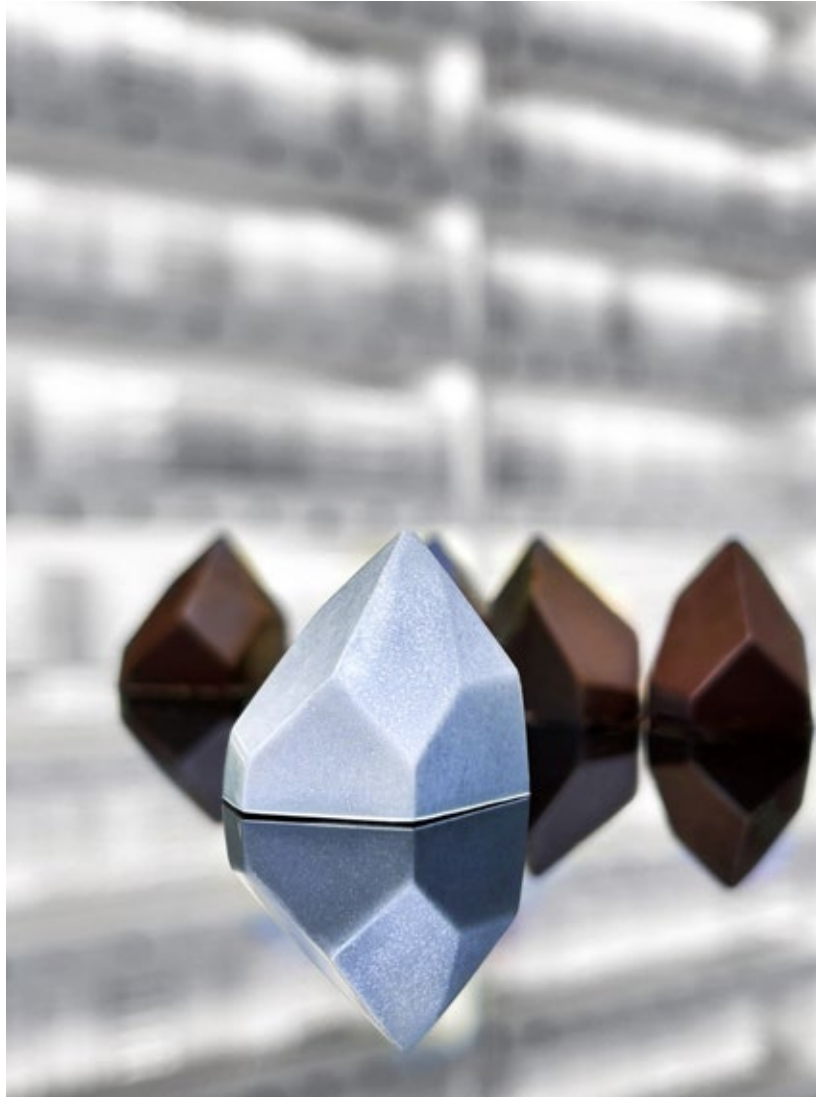


CW12115

29x29x15 mm

3x7 pc / 7,5 gr

275x135x24



DESIGNED AND DEVELOPED IN COOPERATION
WITH THE DUTCH PASTRY TEAM



CW12100

31x26x30 mm

3x7 pc / 9,5 gr

275x135x40



CW12103

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



CW12106

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



CW12089

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



CW12094

30,5x30,5x12 mm
3x7 pc / 8 gr
 275x135x24
 double model



CW12099

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



CW12120

175x117x12 mm
1x1 pc / 200 gr
 275x135x24



CW2479

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



CW2483

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



CW2484

45,50x25x12,50mm
3x8 pc / 8,50 gr
 275x175x24
 double model
 same model as 1673



CF0257

29x29x17 mm
3x7 pc/9,5 gr
 275x135x30



CF0258

28,5x28,5x19,5 mm
3x7 pc/9,5 gr
 275x135x24



CF0259

29x29x14 mm
3x7 pc/10 gr
 275x135x24



CF0260

28x28x16 mm
3x7 pc/9,5 gr
 275x135x24



CF0261

28,5x28,5x15 mm
3x7 pc/9,5 gr
 275x135x24



CF0262

29,5x29,5x14 mm
3x7 pc/9,6 gr
 275x135x24



CF0247

35x19,5x17 mm
3x7 pc/9 gr
275x135x24



CF0249

117x29,5x15 mm
1x7 pc/32 gr
275x135x24



CF0250

60x6x6 mm
4x9 pc/2,5 gr
275x135x24



CF0256

34,5x29x18 mm
3x8 pc/10,5 gr
275x135x24



CF0252

30x25x17,5 mm
3x8 pc/11 gr
275x135x24



CF0253

26x24x21 mm
3x8 pc/10,5 gr
275x135x26



CF0254

34x27x25 mm
3x8 pc/8,5 gr
275x135x30



CF0255

30x24x25 mm
3x8 pc/8,5 gr
275x135x30



CF0251

80x80x6,5 mm
1x3 pc/50 gr
275x135x24



CF0248

59x51x9,5 mm
1x4 pc/21,5 gr
275x135x24



CF0264

52x48,5x11,5 mm
1x5 pc/20 gr
275x135x24

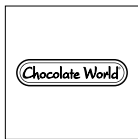


CF0263

55x50x12 mm
1x5 pc/20 gr
275x135x24



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CF0250	19	CW12090	11	CW2484	17
CF0251	19	CW12091	6		
CF0252	19	CW12092	6	HM041	11
CF0253	19	CW12093	8	HM042	11
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		CW12121	9		



MOULDS



MOULDS



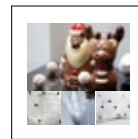
EQUIPMENT



**CHOCOLATE
CONCEPT**



MACHINERY



**HOLLOW
FIGURES**



**BELGIAN
CHOCOLATE
SCHOOL**

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