



WE DESIGN
YOUR CHOCOLATE

Chocolate World®

Chef's Signature Moulds

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Signature Moulds – Your wish is our demand

Chocolate World is proud to present some of its ambassadors to you. These chefs have an extraordinary passion for chocolate and their urge to innovate and their job seriousness, stroke with the profile that Chocolate World aspires to.

Signature moulds – wij luisteren naar u

Chocolate World is trots u enkele van zijn ambassadeurs te kunnen voorstellen. Deze chefs hebben een buitengewone passie voor chocolade en stroken met hun vernieuwingsdrang en beroepsernst perfect bij het profiel dat Chocolate World nastreeft.

Moules signés – Votre souhait est notre demande

Chocolate World est fier de vous présenter certains de ses ambassadeurs. Ces chefs ont une passion extraordinaire pour le chocolat et leur désir d'innover ainsi que leur sérieux va de pair avec le profil que Chocolate World aspire.

Moldes firmados – Su deseo es nuestra demanda

Chocolate World se enorgullece de presentar algunos de sus embajadores a usted. Estos chefs tienen una extraordinaria pasión por el chocolate y sus ganas de innovar junto a la seriedad de su trabajo, corresponde al perfil que Chocolate World aspira.





Philippe Vancayseele

Philippe Vancayseele has been passionate about chocolate since his childhood and therefore became quickly captivated by the variety of flavours and origins of this sweet delicacy. Moreover, at an early age he was eager to learn everything about the history and production of chocolates. After the successful completion of his studies in pastry, and specializations in chocolate and confectionery at the Culinary Institute (COOVI-PIVIT) in Brussels, he worked for several quality chocolate makers in Belgium. He has always shared the passion and enthusiasm that he has for the product, first as school teacher and since 1994 as global technical advisor for chocolate producer Callebaut. It gave Philippe the opportunity to expand his knowledge and creativity on a top level. Meanwhile Philippe travels around the world, visiting trade shows, competitions and special events, to share his knowledge and passion for chocolate with you!



CW1627

22x41x10 mm

3x4 pc/2x6 gr

275x135x24 mm

double mould



Ryan Stevenson

After his apprenticeship, from 1999 to 2005 Ryan made several experiences abroad as Pâtissier at Priestely's Gourmet Delights in Brisbane, Australia and then in London at the Royal Horseguards Hotel and at the Lanesborough Hotel. In 2005 he came back to Belgium as Chocolatier at "Planète Chocolat" in Brussels, then as Pâtissier at "Comme Chez Soi" in Brussels. Actually he is Pâtissier at "Le Saint Aulaye" in Ixelles.



CW1659

37x21x17 mm

4x6 pc/10 gr

275x135x24

Caramel au fruit de la passion et thym frais

- 80 gr Sugar
- 50 gr Cream
- 4 gr Fresh Thyme
- 30 gr Glucose
- 40 gr Passion fruit puree
- 15 gr Mango puree
- 75 gr Arriba milk chocolate

Infuse the cream with the thyme and glucose for 30 min.

Make a blond caramel with the sugar, add cream, then puree and then finish with the chocolate.





Stephane Leroux

After a long experience in pastry, chocolate and obtaining the title of "one of the best craftsmen of France" in 2004 and runner up World champion in the USA., Stephane Leroux is currently international consultant for the company Belcolade and author of various professional works. The recipe that he presents in collaboration with Chocolate World for the creation of the Bamboo mould combines the sweetness of raspberry and the subtle acidity of Yuzu. Simple but effective for its form as much as for its taste.



CW1668

115x17x18 mm

1x9 pc/32,5 gr

275x135x24

Raspberry Yuzu

Recipe for 10 Bamboo moulds

Composition

Pulp of raspberry fruit
Ganache Milk Collection Yuzu Venezuela 43%

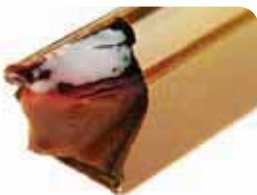
Raspberry fruit paste

150 gr raspberry puree
100 gr caster sugar
3 gr of pectin mixed with 50 g caster sugar
15 gr raspberry liqueur

Combine raspberry puree with 100 gr caster sugar and heat the whole. Add the pectin mixed with the granulated sugar and cook to 102°C. Pour into a bowl and cover with plastic wrap. When the mixture is 35°C, add the raspberry liqueur.

Cool completely covered with plastic film.

Bamboo molding in molds with a bag and let dry 1 hour at 18°C before filling with ganache Yuzu.



Ganache Yuzu Milk Collection Venezuela 43% cacao

150 gr cream 35%
25 gr invert sugar
20 gr sorbitol
45 gr caster sugar
5 gr lemon zest
120 gr Yuzu juice
15 gr of cocoa butter
430 gr Milk Collection Venezuela 43%
40 gr butter

Heat the cream separately with invert sugar and sorbitol and yuzu juice with lemon zest and sugar.

Pour the two mixtures of chocolate milk collected Venezuela and cocoa butter.

Mix everything in a blender hand until a ganache perfectly smooth. Add the butter last by checking the temperature is between 35 and 38°C.

Then pour into the molds on the bamboo fruit paste and allow crystal-Raspberry 12 hours at 18°C and 60% humidity; Then close the molds with Milk Selection..

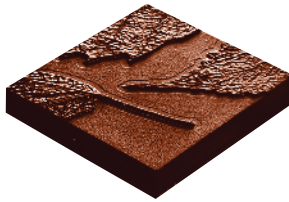


María Cienfuegos

As a global company well-known for its innovativeness, Chocolate World wanted to pay a tribute to the small city of Baracoa, its 500-year chocolate tradition and its unique position as being part of the chocolate trail, but especially to the people of Baracoa.

The idea was launched to create an exclusive Cuban signature mould with a Cuban artist. María Cienfuegos Leiseca was selected and she was much honoured to become a Chocolate World Ambassador by creating – assisted by the young Belgian chocolatier Jitsk Heyninck – her own signature mould, inspired by the Cuban chocolate tradition.

The concept finally adopted, consists of a unit of 4 separate tablets which will enable the chocolatier to combine different Cuban flavours into one delicious creation of his own.



CW1669

41x41x7 mm

2x5 pc/13 gr

275x135x24

200 gr lime juice
 200 gr cane sugar
 50 gr glucose
 40 gr water
 300 gr white chocolate (Valrhona Ivoire)
 15 gr fresh mint
 70 gr rum (cuba Caney 12 years)
 100 gr butter

Moulding: pure chocolate min. 70% cocoa

Boil the sugar with the water and glucose to 120°C, then quench with the lime juice.

Reheat to 107°C.

Add the chocolate and mix well.

Shred the mint and blend it together with the butter under the mixture and then pass it through a sieve.

Let it cool to room temperature and then stir in the rum.

Fill the molded shapes, place in the refrigerator and then seal with chocolate.





Diego Lozano

Diego Lozano started in his career as a chef when he was only thirteen. He developed a huge passion for gastronomy. In the beginning he prepared the familiar recipes, little by little he felt the need of preparing more elaborated meals.

As time went by Diego created an interest for pastry and especially for chocolate.

Diego also has numerous awards that he has earned trough his career:

Best chocolate sculpture in MS Trophy 2009, Finalist World Chocolate Masters 2009, 1st placed Top Tec 2007 and other well deserved prices.

www.diegolozano.com.br



CW1611

123x22x6 mm

4x2 pc/16,5 gr

275x135x24



Ernst Knam

Pastry chef Chocolatier and creative artist. Anyone who has had the chance to appreciate one of Knam's creations will use many wondrous descriptions of his expertise, but only those who know him can fully understand the ways in which he distinguishes himself from the others. When Ernst Knam gets involved in a project, he will fully dedicate himself to it and pays attention to every single detail. He will get right down to the soul of it. His success has been derived from his sensibility and his inspiration. Born in Germany, but Italian in his soul, Ernst Knam, after finishing his education at the Gualtiero Marchesi's court, begun a solo career at Antica Arte del Dolce, close to the center of Milan. Here he acquired his 25 years of experience and explored much on his travels, that inspired him to use different spices and fruit for their varied taste, fragrance and color.

www.eknam.com

For the ganache

340 gr cream
200 gr dark chocolate (70% cocoa)
40 gr glucose
30 gr inverted sugar
50 gr butter

Boil the cream with glucose and inverted sugar. When it is at boiling point, pour the dark chocolate in. Then mix until you obtain a homogeneous and smooth cream. Let it cool down and when it reaches 35°C, add the butter.

For the pumpkin Cream

110 gr pumpkin (cooked)
100 gr parsipan (From persicus (peach) and marzipan, also known as parsipan, used in confectionery and similar to marzipan, but apricot or peach kernels are used instead of almonds)
25 gr Amaretto di Saronno (liqueur)
15 gr glucose

Knead the cooked pumpkin with parsipan, glucose and Amaretto di Saronno to obtain a smooth cream.

For the jelly

50 gr Saba (boiled grape juice)
½ gelatin leaf

Soak the ½ gelatin leaf in water, heat up the Saba and add the gelatin leaf. Mix well.



CW1617

39x18x15,5 mm

5x5 pc/10 gr

275x135x24

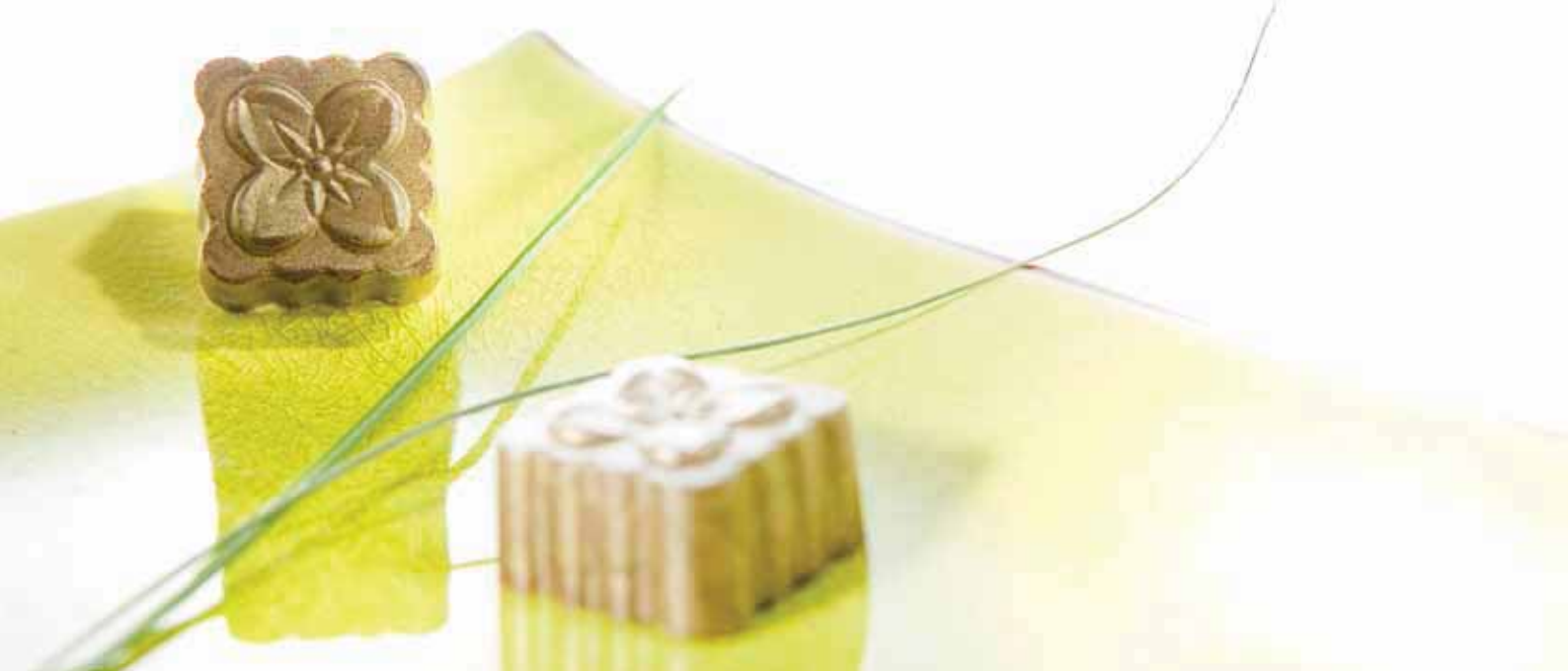
For the pumpkin chips

½ pumpkin
500 gr sugar
½ liter of water

Cut the pumpkin in slices of 3 mm thick. Using a small knife, cut the pumpkin chips 4 cm long and 1 cm wide. On a fire melt some sugar in water. Once cooled off, dip the pumpkin chips in the sugar and let it soak for an hour. Afterwards, dry the pumpkin chips and put them on baking paper. Bake in the oven for about 6 hours at 60°C. Mould a chocolate shell with dark chocolate (70% cocoa).

Fill the shells for 1/3 with pumpkin cream. Leave in refrigerator for 45 minutes. Then fill with a thin layer of Saba jelly. Put back in refrigerator until the jelly solidifies. Then fill up with the chocolate ganache and once this is crystallized, close off with the dark chocolate. Fill up the little gap with pumpkin jelly.





Jeffery Koo

After he completed pastry school, the then eighteen-year-old Koo joined the Mandarin Oriental Hotel, in Hong Kong as a trainee in the hotel's Pastry Department.

He went to France to increase his pastry knowledge and skills from Pierre Gagnaire.

After his time in France, Koo participated in a competition for the Malaysian King's Birthday and received a goal.

In 2007, Koo increased his experiences and challenges by participating in a World Chocolate Master competition in China and received the Best Taste Award title. Actually he is executive chocolatier at Vero, Hong Kong.

Cherry Jelly:

600 gr Capfruit Red Sour Cherry Puree
 400 gr Water
 850 gr Sugar
 50 gr Glucose
 100 gr Sugar
 24 gr Pectin Jaune
 16 gr Acid Citrique

Cook cherry puree, water, sugar, glucose and until warm.

Mix pectin and Sugar together and add into the warm mixture to cook.

When cook to 75°C, add acid critique the last.

Pour onto a tray and keep in a cool area.

Tray size 40cm x 40cm x 0.3mm(H)

White Chocolate Ganache:

500 gr Organic White Chocolate
 300 gr Cream
 40 gr Trimoline
 30 gr Butter
 20 gr Cherry Liquid

Warm cream and trimoline together until 65°C.

Pour warm cream into melted white chocolate and mix well.

Add soft butter and cherry liquid the last.

Put one more layer of the tray on top of the cherry pate de fruit, size should be same as before 40cm x 40cm x 0.4mm(H)

Pour the mixture onto cherry pate de fruit and keep in cool area for 12hrs.



CW1652

26x26x14mm

3x8 pc/10 gr

275x135x24

Dark Chocolate Ganache:

500 gr 2% Dark Chocolate
 300 gr Cream
 40 gr Trimoline
 30 gr Butter
 50 gr IQF Red Sour Cherry

Method:

Warm cream and trimoline together until 65°C.

Pour warm cream into melted dark chocolate and mix well.

Add butter and blended IQF cherry the least and mix well.

Put one more layer of the tray on top of the white chocolate ganache.

Pour the mixture onto white chocolate ganache and keep it in cool dry area for 12hrs until set.

After all layer was set, use warm knife or chocolate guitar cut the filling into square size 2cm x 2cm.

Use dark chocolate to dipping the filling and place a piece of plastic sheet on top.



Yves Thuriès

Chocolate World is proud to announce that we have signed an exclusivity contract with Mr Yves Thuriès, patent holder of the licensed model "Chocolat Macaron". Chocolate World is the only mould producer in the world that can offer you the wonderful Macaron moulds.
We created three different 'handmade'-looking designs in one mould.

www.thuries.fr



CW1591

30x30x10 mm
3x6 pc 3 fig./5 gr
275x135x24
double mould



CW2378

30x30x10 mm
4x6 pc 3 fig./5 gr
275x175x24
double mould





Roger Van Damme

Roger Van Damme prefers to be called pastry chef rather than chef, even though he creates inventive, refreshing new courses, whilst never losing track of the harmony of taste. He possesses a great creative power and has a large background with regards to the newest inventions in kitchen technology. These aspects, now and then complemented by miniscule transfers, result in masterful experiments, in which taste and texture flow together into scrumptious dishes. Through this harmony, unexpected nuances are changed into optimized taste revelries.

www.rogervandamme.com



CW1604

24x23x14 mm
4x8 pc/4 gr
 275x135x24

Raspberry

250 gr raspberry juice, 125 gr Cabernet Sauvignon,
 20 gr pectine, 315 gr sugar

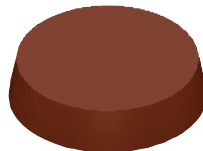


CW1603

29x29x15/12 mm
3x7 pc/8,5 gr
 275x135x24

Cabernet violet ganache

10 gr Cabernet Sauvignon, 70 gr blackberry juice, 215 gr milk
 chocolate, 15 gr violet sugar,
 5 gr violet aroma, 120 gr cassis



1000L17

32x32x7,5mm
3x6 pc/7 gr
 275x135x24

Pistache ganache

200 gr pure caraibe, 70 gr cream, 80 gr
 pistache, 300 gr butter



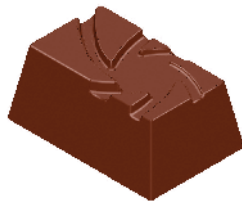
Arthur Tuytel

Arthur is a pastry chef with an extensive education. He has followed courses about being a chocolatier and about how to run businesses. He understands full well the importance of creating exclusive pastries, as well as to use a rational and intelligent way of creating them. He used to work as a sous-chef (general management) at the renowned "Huize van Wely" (member of the "Académie Culinaire de France" and "Relais Desserts Internationale") and at this moment he still works freelance for Crème de la Crème. Since the 1st of January 2008, Arthur Tuytel has started his own company. They perform workshops, demonstrations and masterclasses, but also fulfill special pastry and chocolate requests. Product development is one of the main activities of his company.

Arthur has become a member of the Dutch Pastry Team, by winning the Dutch Pastry Award in 2001. He has won several other prizes, such as the Grand Prix Mandarine Napoleon Nationale in 2001 and in 2003 has been given the title "Ambassador of Belgian Chocolate" in the Netherlands. In 2005, Arthur and his two team members Jeroen Goosses and Ivo Wolters, managed to acquire the silver medal in the prestigious "Coupe du Monde de la Pâtisserie" concourse.

Arthur's motivation mostly derives from a strong urge to create products in which originality and creativity are key. He likes to measure up to the international level of his colleagues from all over the pastry world, meanwhile improving his own mastery of the field and acquiring new inspiration and ideas. He is very driven to give Dutch pastries a place in the world

www.arthurtuytel.nl



CW1619

32x21x14 mm

3x8 pc/9 gr

275x135x24

