



Chocolate World®

LET'S RAISE THE BAR!

COLLECTION 2025

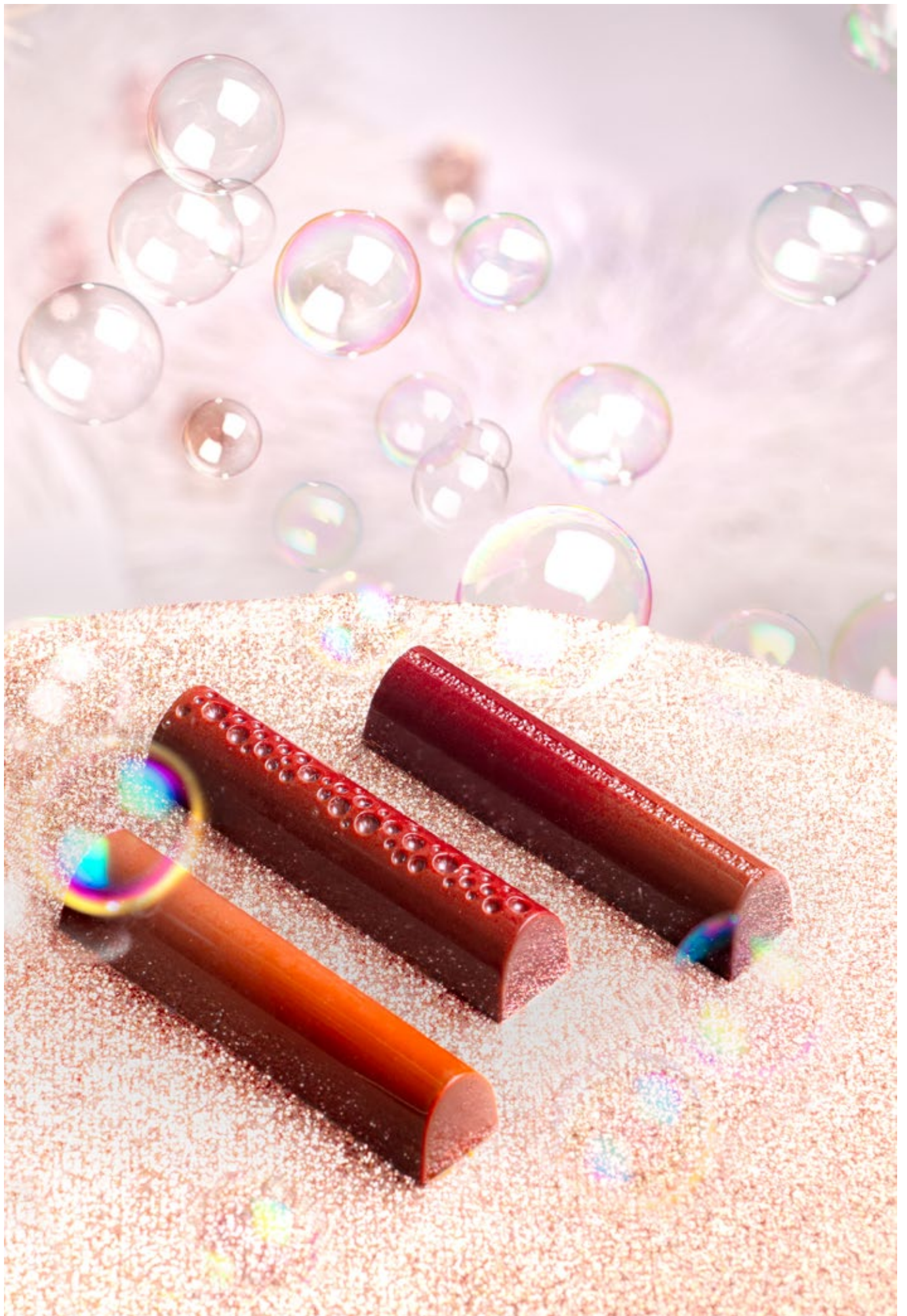
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LET'S RAISE THE BAR!  
COLLECTION 2025







**CW12127**

80x18x16 mm  
**5x3 pc/22 gr**  
275x135x24



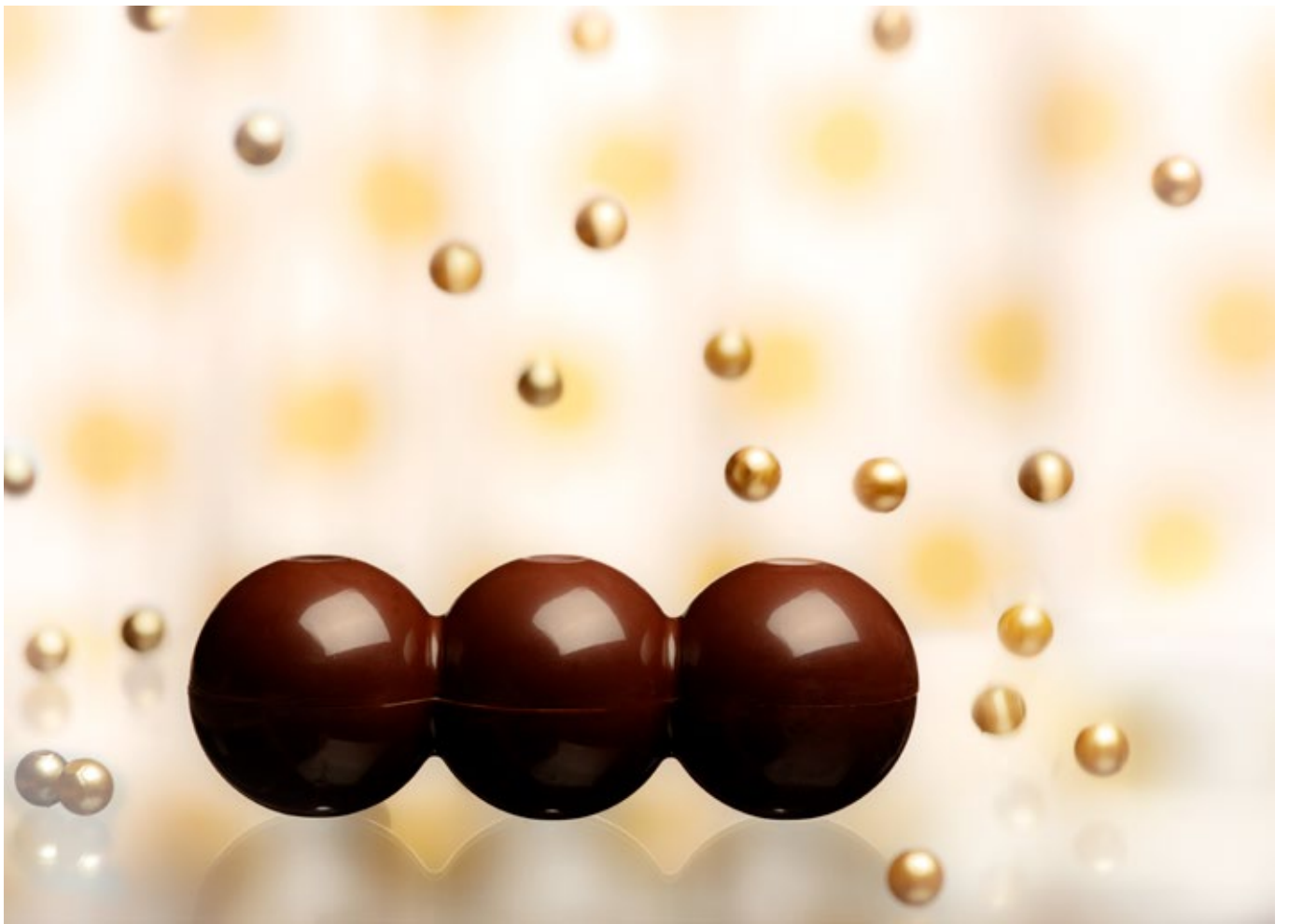
**CW12159**

80x18x16 mm  
**5x3 pc/21 gr**  
275x135x24



**CW12146**

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





**CW12126**

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



**CW12125**

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



**CW12130**

112x27x13 mm  
**1x7 pc/40 gr**  
275x135x24



**CW12131**

120x23x13 mm  
**1x8 pc/40 gr**  
275x135x24



**CW12157**

120x25x25 mm  
**1x8 pc/39 gr**  
275x135x30

Designed by  
Lawrence Bobo



**CW2488**

150x35x12 mm  
**1x6 pc/50 gr**  
275x175x24

Designed by  
Frank Haasnoot



**CW12152**

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







**CW12142**

80x13x5 mm

**6x3 pc/6 gr**

275x135x24



**CW12124**

31x28,5x19 mm

**3x7 pc/9,75 gr**

275x135x24

Designed by  
the Dutch Pastry Team





**CW12128**

28x28x23 mm

**3x7 pc/11 gr**

275x135x30

Designed by  
Nora Chokladskola



**CW12158**

30x30x18 mm

**3x7 pc/11 gr**

275x135x24

Designed by  
Nick Kunst



**CW12129**

39x31x16,5 mm

**3x7 pc/10 gr**

275x135x24





**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



## 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

### 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.

#### 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



## 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 go 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 2<sup>nd</sup> sugar into puree mixture. Bring it to 106°C.

Remove from fire and add in lemon extract and acid solution.







**CW12138**

28x28x19 mm  
**3x7 pc/12,5 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



**CW12135**

35x26x15 mm  
**3x7 pc/12 gr**  
275x135x24



**HM032**

150x130x145 mm  
**1x2 pc**



**CW12160**

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

**CW12132**

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

**HM044**

57x42x150 mm  
**1x2 pc**

**CW12163**

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

**CW12145**

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

**HM045**

157x130x150 mm  
**1x1 pc**

**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.

**VV0013**

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

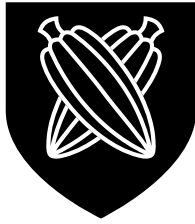
**T2825**

Transparent inserts  
 for CW12136 Easter bunny tablet  
 176 x 116 x 17 mm  
 100 pcs

Fits in box VV0013



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## BELGIAN CHOCOLATE SCHOOL

POWERED BY CHOCOLATE WORLD

The Belgian Chocolate School is an established value for teaching basic and advanced skills in chocolate making.

Contact [info@chocolateworld.be](mailto:info@chocolateworld.be) to book a personalised, private class at Chocolate World's premises.

### **Use this Chef-to-Chef experience to enhance your skills and be inspired!**

The Belgian Chocolate School offers even more in terms of education. Do you have questions or are you in need of a 4-day crash course but can't get away?

Then why don't we come to you for a consultation:  
From fine-tuning your production process and expanding your product range to learning the latest colouring techniques and recipes, the chocolate world is your oyster!

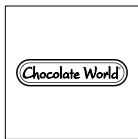
Request a quote at [info@chocolateworld.be](mailto:info@chocolateworld.be) for a chocolate course in your company.

**Belgian Chocolate School will gladly travel around the world to support you as a loyal partner!**

BELGIANCHOCOLATESCHOOL.COM



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**MOULDS**



**XTRA  
EDITION**



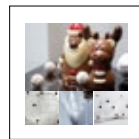
**EQUIPMENT**



**CHOCOLATE  
CONCEPT**



**MACHINERY**



**HOLLOW  
FIGURES**



**BELGIAN  
CHOCOLATE  
SCHOOL**

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