

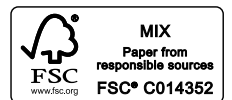
# Chocolate World®

CHOCOLATES  
AROUND  
THE  
WORLD

COLLECTION 2015



Production of polycarbonate moulds  
ISO 9001:2000



Printed December 2014

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# 'CHOCOLATES AROUND THE WORLD'

the celebrating collection of 30 years mould design

a tribute to all chocolatiers



1 9 8 5 - 2 0 1 5



**CW1744**

33x22,50x16 mm

**3x8 pc/10,50 gr**

275x135x24







**CW1774**

47,50x27x15 mm  
**3x4 pc/2x9 gr**  
275x135x24  
double mould



**CW1783**

125x41,50x recto 15 mm, verso 13 mm  
**1x4 pc/recto 35 gr, verso 27,5 gr**  
275x135x24  
double mould  
recto/verso







**CW1779**

38,50x22,50x17,50 mm  
**3x5 pc/12,50 gr**  
275x135x24



**CW1747**

99,50x99,50x7 mm  
**1x2 pc/90 gr**  
275x135x24



**CW1775**

28,50x28,50x5 mm  
**3x7 pc/4,50 gr**  
275x135x24



**CW1781**

42,50x31x18,50 mm  
**2x7 pc/10,50 gr**  
275x135x24







**CW1776**

top Ø 32x17,50 mm  
bottom Ø 32x14,50 mm

**3x6 pc/9+8,50 gr**

275x135x24  
double mould  
recto/verso



**CW1745**

63x18x8 mm

**3x5 pc/10 gr**

275x135x24





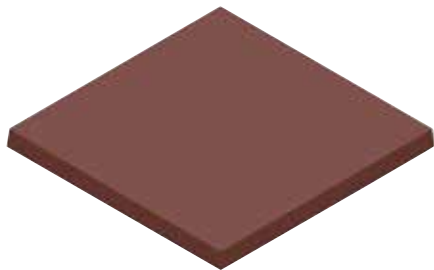


**CW2399**

156x156x19 mm

**1x1 pc/205 gr**

275x135x24



**1000L32**

84,50x84,50x6 mm

**1x2 pc/55 gr**

275x135x24



**CW1769**

124,50x55,50x6,50 mm

**2x2 pc/45 gr**

275x135x24







**CW1746**

diff. sizes  
30x38,50x17 mm  
27x38,50x16,50 mm  
24,50x38,50x18,50 mm  
23x38,50x18,50 mm  
26,50x38,50x17 mm  
**3x5 pc 5 fig./12 gr**  
275x135x24



**CW1771**

recto 54,50x26x18 mm  
verso 54,50x26x12 mm  
**2x6 pc/11,50+8 gr**  
275x135x24  
double mould  
recto/verso



**CW1739**

45,50x99,50x19 mm  
**1x4 pc/2x49 gr**  
275x135x24  
recto/verso  
double mould



**CW1741**

16,50x16,50x10 mm  
**5x10 pc 10 fig./3 gr**  
275x135x24



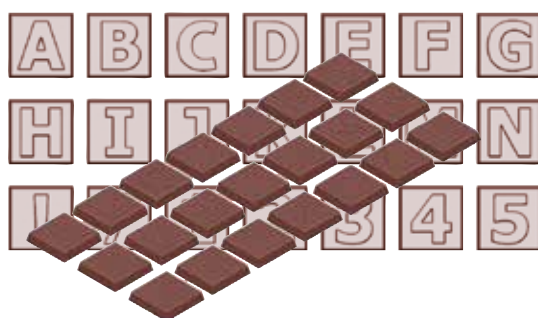
**CW1748**

64,50x66,50x9,50 mm  
**1x3 pc/43 gr**  
275x135x24



**CW1749**

27,50x27,50x16,50 mm  
**3x7 pc/12 gr**  
275x135x24



**CW1742**

30,50x30,50x7,50 mm  
**3x7 pc 21 fig./6,50 gr**  
275x135x24



**CW1743**

30,50x30,50x7,50 mm  
**3x7 pc 21 fig./6,50 gr**  
275x135x24



## CHEF'S SIGNATURE MOULDS



### Buddy Trinidad

President of the Pastry Alliance of the Philippines. Owner of Park Avenue Desserts. WACS accredited Judge in Pastry. Over 30 years experience in the Baking and Pastry Industry. Worked in the top restaurants from California to New York City. Trained in L'Ecole du Grand Chocolat in Lyon and Notter School of Pastry Arts in Florida.

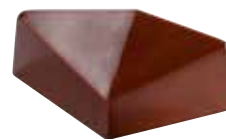
#### Tropical fusion pralines

##### Ingredients:

Dark chocolate 55%	1 kg - for Casting
Fresh Mango Puree	100 gr
Passion Fruit Puree	75 gr
Granulated Sugar	115 gr
Lime juice & zest	1 pc
Heavy Cream	175 gr
White Chocolate	350 gr
Invert Sugar	60 gr
Unsalted Butter	60 gr

##### Procedure:

Temper the dark chocolate and cast the mold.  
 Let the mold set at cool room temperature.  
 Combine in a small stock pot the mango puree, passion fruit puree, sugar and lime juice.  
 Bring to a boil to melt the sugar, set aside.  
 Combine the heavy cream, invert sugar and lime zest in a small stock pot and bring to a boil.  
 Add the hot cream to the mango mixture.  
 Strain the mango/cream mixture into the white chocolate, let sit for 1 minute.  
 Use a rubber spatula to mix the ganache from the centre until well combined.  
 Cool.



#### CW1780

46x28x21 mm  
**3x7 pc/10 gr**  
 275x135x24

When the ganache has reached 33 degrees, add the butter and incorporate using a stick blender. Chill till piping consistency. Put in a piping bag with a small plain round tip. Fill the chocolate cavity to  $\frac{3}{4}$  and let the chocolate ganache set. Cover and seal the chocolate praline with the tempered dark chocolate.





### **Davide Comaschi**

Born in Vignate (MI) February 12, 1980, at age 13, inspired by his passion for the art of confectionery, Davide embarks on a course at the Capac: his teacher Musnelli advised him an internship in the laboratories of the historic Martesana pastry.

Here Davide meets Vincenzo Santoro, not only a teacher in the profession, but also a teacher of life. It is only the beginning of a partnership that will last years. On the meantime he continues to train participating in courses at Casta Alimenti. His style is a continuous search for balance between the tradition and innovation in techniques and design. A talent that leads him to become the head of production of confectionery in which is work-wise born and raised.

He published his first book. "A year to win" is the story of the twelve intense and exciting months that led Davide to win the title of World Champion of Chocolate. It is the story of a journey, which begun in October 2012 with the regional selections, which reached its peak on October 30, 2013 the coronation and likely to continue for much longer.

Make the shell with dark chocolate.

Filling with Campari ganache.

Ganache campari:

200 gr cream  
125 gr glucose  
175 gr butter  
350 gr white chocolate  
85 gr Campari



### **CW1782**

44,50x32x22,50 mm

**3x6 pc/11 gr**

275x135x30



### **CW1770**

Snowstar Callebaut

Ø 90x5,50 mm	<b>20 gr</b>
Ø 81x5,50 mm	<b>16 gr</b>
Ø 70x5,50 mm	<b>12 gr</b>
Ø 54x5,50 mm	<b>7,50 gr</b>
Ø 39x5,50 mm	<b>4 gr</b>

**1x5 pc 5 fig.**

275x135x24

Available from March 2015



### **HM005**

Cone

Ø68x120 mm

**2 pc**

Polycarbonate mould with magnets

Design by Callebaut®

Picture and design of the creations are owned by Callebaut®



## MAGNETIC MOULDS



### 1000L31

39,50x35,50x10 mm  
**2x5 pc/11,50 gr**  
275x135x24



### 1000L32

84,50x84,50x6 mm  
**1x2 pc/55 gr**  
275x135x24



### 1000L33

44,50x34,50x9 mm  
**2x6 pc/10 gr**  
275x135x24



### 1000L38

31x29x13,50 mm  
**3x6 pc/10 gr**  
275x135x24  
Designed and developed  
in cooperation with Martin Chiffer





## HM MOULDS WITH MAGNETS



### HM006

H194 x L200x W164 mm  
1x1 pc



### HM009

H124 x L165 x W115 mm  
1x1 pc



### HM007

H200 x L91,50 x W76,50 mm  
1x1 pc

### HM011

H77 x L80 x W64 mm  
1x2 pc

### HM010

H150 x L68 x W57 mm  
1x1 pc



### HM008

H150 x L113 x W113 mm  
1x1 pc



### HM012

H170 x L161 x W75 mm  
1x1 pc





# TRANSFER SHEETS

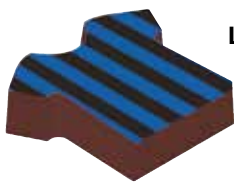
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This transfer sheet is made to fit magnetic mould 1000L31. 2x5 designs on 1 transfer sheet

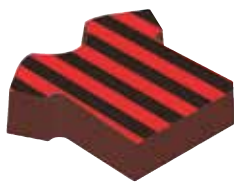


## L012975

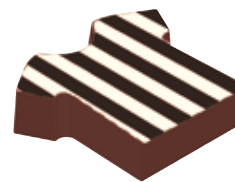
This transfer sheet is made to fit magnetic mould 1000L31.2x5 designs on 1 transfer sheet



L014294BL



L014294R



L014294W



L014117



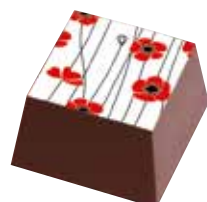
L013444



L014118



L01575



L012689



L014787

This transfer sheet is made to fit magnetic mould 1000L38



L014223

This transfer sheet is made to fit magnetic mould 1000L33





## MOULDS

CW1739.....	12
CW1741.....	13
CW1742.....	13
CW1743.....	13
CW1744.....	2
CW1745.....	8
CW1746.....	12
CW1747.....	6
CW1748.....	13
CW1749.....	13
CW1769.....	10
CW1770.....	16
CW1771.....	12
CW1774.....	4
CW1775.....	6
CW1776.....	8
CW1779.....	6
CW1780.....	14
CW1781.....	6
CW1782.....	18
CW1783.....	4
CW2399.....	10

## MAGNETIC MOULDS

1000L31.....	18
1000L32.....	10
1000L32.....	18
1000L33.....	18
1000L38.....	18

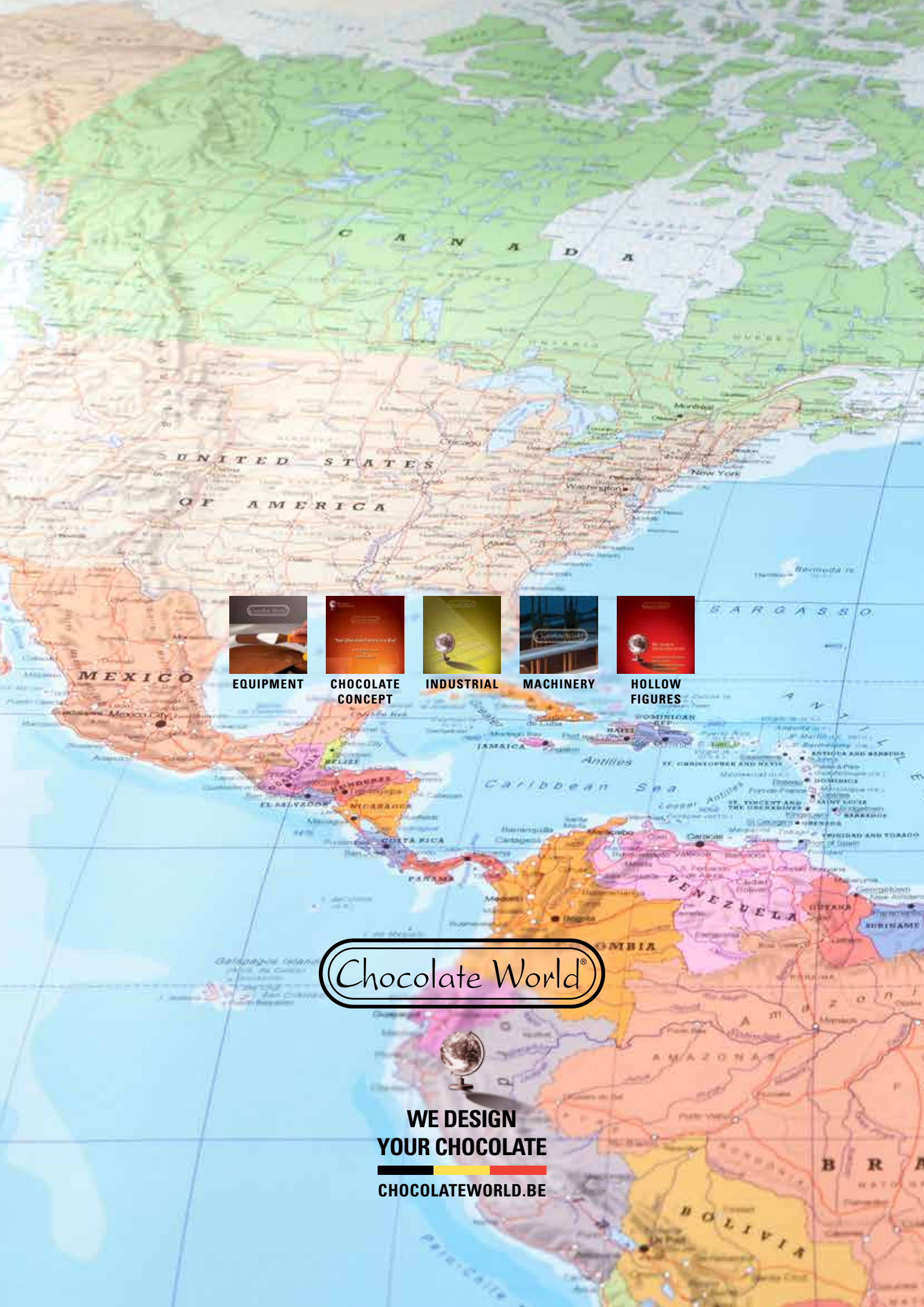
## HM MOULDS WITH MAGNETS

HM005.....	16
HM006.....	20
HM007.....	20
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L014294BL.....	22
L014294R.....	22
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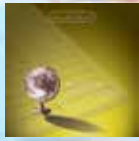




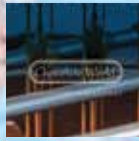
**EQUIPMENT**



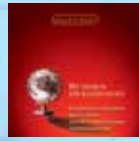
**CHOCOLATE CONCEPT**



**INDUSTRIAL**



**MACHINERY**

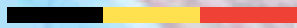


**HOLLOW FIGURES**

**Chocolate World®**



**WE DESIGN  
YOUR CHOCOLATE**



**CHOCOLATEWORLD.BE**