





Chocolate World

COLLECTION 2027

THE COLLECTION

More than a mould.

A collection born from ideas, craftsmanship and collaboration.

At Chocolate World, we believe that great creations start with great ideas. Ideas born from passion, curiosity, and above all, collaboration.

We are proud to introduce our latest collection, featuring 45 new moulds designed to inspire chocolatiers around the world. From refined details to playful creations, each design reflects our passion for innovation and our commitment to quality.

This collection is also a celebration of the people who inspire us. We are incredibly proud of the collaborations with talented chefs, creative minds, and partners who continue to challenge us to explore new possibilities in chocolate.

And the journey doesn't stop here. With more exciting projects, collaborations, and new designs on the horizon, there is plenty more to look forward to.

Your Chocolate World team

SIGNATURE CHEFS

Distinctive forms imagined by creative minds.

SEASONAL COLLECTIONS

From Easter to Christmas, crafted for every moment.

TOOLS & SILICONE STAMPS

The finishing touch that makes every bonbon unique.

Chocolate World

Julius Persoone.



Julius Persoone is a Belgian chocolatier renowned for his innovative approach to chocolate-making. Born to chocolatier Dominique Persoone and Fabienne De Staerke, he was immersed in the world of gastronomy from a young age. In 2019, at the age of 21, Julius assumed the role of Chef at The Chocolate Line, bringing a modern and experimental vision to the brand. His chocolates are a blend of emotion and advanced scientific techniques. Named the Finest Chocolatier by Gault&Millau, he continues to push boundaries, aiming to create what no one has created before. One highlight of his career was helping throat cancer patients taste again, developing a chocolate with artificial saliva in collaboration with Dr. Thomas Moors. Julius collaborated with top Belgian fashion designers like Walter Van Beirendonck, Dries Van Noten and Delvaux. For him, a praline is only a success if it inspires emotion.





CW12186

65 x 33 x 14 mm
2 x 5 pcs / 12 g
275 x 135 x 24 mm

TAISHO SANKE

SHELL

Cocoa butter, coloured according to your own inspiration
31% white chocolate

METHOD

Temper the cocoa butter and colour the koi mould creatively as desired.
Mould the koi shape using the 31% white chocolate, applying it as thinly as possible.
Allow the chocolate to crystallize in a cooling cabinet for chocolate moulds.

SHISO GANACHE (FOR 1 MOULD)

13,49 g	35% unsweetened cream
3,82 g	Liquid sorbitol
2,53 g	Glucose
2,53 g	Dextrose
13,15 g	Fresh green shiso
0,21 g	Sosa ascorbic acid
5,60 g	Shiso distillate
28,5 g	31% white chocolate

GANACHE METHOD

Heat the cream together with the sorbitol, glucose, and dextrose to 70°C.
Pour the mixture over the white chocolate callets and blend until smooth.
Gradually add the shiso distillate, followed by the Sosa ascorbic acid and the fresh shiso. Blend until the ganache develops a vibrant green colour and reaches a final temperature of approximately 31°C.
Fill the koi mould with the ganache, leaving a few millimeters below the edge.
Allow the filling to crystallize overnight, then seal the mould with tempered white chocolate.
Briefly place the mould back into the cooling cabinet before unmoulding the koi praline.

Nicoll Notter.



Nicoll Notter is Lead Chef for the Callebaut Chocolate Academies in North America. Raised by two pastry chefs, he developed a passion for the craft at an early age. His international career spans chocolate production, pastry shops, luxury hotels and fine-dining restaurants in the United States and Switzerland. At just 21, Nicoll became the youngest-ever winner of the United States Pastry Chef of the Year title. In 2020, he captained the Swiss National Team to first place at the Coupe d'Europe in Paris.
Today, Nicoll is dedicated to inspiring pastry professionals, nurturing the next generation of chefs and advancing the art of pastry through education and innovation. His philosophy is clear: hard work and determination will take you further than talent alone.





CW2506

27,5 x 27,5 x 5 mm
4 x 8 pcs / 2,7 g
275 x 175 x 24 mm

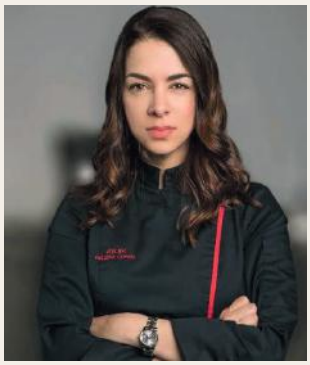
Callebaut Chocolate Academy.

Melissa Coppel.



CW12194

30 x 30 x 15 mm
3 x 7 pcs / 8 g
275 x 135 x 24 mm



Shigeru Wakabayashi.



CW12204

35 x 27 x 14 mm
3 x 8 pcs / 8 g
275 x 135 x 24 mm



Kriss Harvey.



CW2510

80 x 45 x 27 mm
3 x 3 pcs / 66 g
275 x 175 x 40 mm



Maxime Frédéric - PleinCoeur.



CW2500

Bunny:
Recto: 112,5 x 75,5 x 27 mm
Verso: 112,5 x 75 x 27 mm
Weight: 178,5 g

Chicken:
Recto: 100 x 76 x 28,5 mm
Verso: 100 x 76 x 28,5 mm
Weight: 198 g

2 x 2 pcs
275 x 175 x 40 mm
double model - RV



CW2501

Cow:
Recto: 95 x 75,5 x 26 mm
Verso: 95 x 75,5 x 26 mm
Weight: 179 g

Sheep
Recto: 92 x 72 x 27 mm
Verso: 92 x 72 x 27 mm
Weight: 178 g

2 x 2 pcs
275 x 175 x 40 mm
double model - RV



CW2502

Chicken:
Recto: 140,5 x 106,5 x 37 mm
Verso: 140,5 x 106,5 x 37 mm
1 x 2 pcs / 505,5 g
275 x 175 x 40 mm
double model - RV



CW2503

Bunny:
Recto: 158 x 106 x 37 mm
Verso: 158 x 105,5 x 37 mm
1 x 2 pcs / 483 g
275 x 175 x 40 mm
double model - RV

Love at first bite.



CW12205

30 x 30 x 19 mm
3 x 7 pcs / 12 g
275 x 135 x 24 mm



CW12211

118 x 41 x 14 mm
1 x 6 pcs / 39,5 g
275 x 135 x 24 mm

Available January 2027.

Eggstraordinary Easter.



CW12188

118 x 42 x 15 mm
1 x 6 pcs / 38 g
275 x 135 x 24 mm



CW12189

30 x 30 x 19 mm
3 x 7 pcs / 12 g
275 x 135 x 24 mm



CW12190

59 x 34 x 20 mm
3 x 4 pcs / 28 g
275 x 135 x 24 mm



Little characters.
Big Easter magic.



HM048

H150 x W108 x L130,5 mm
1 x 1 pc
Hollow figure mould with magnets.



HM049

H150 x W90 x L90 mm
1 x 1 pc
Hollow figure mould with magnets.

Available January 2027.



ES0166CW

62 x 41 x 23 mm
3 x 6 pcs
Spinning mould.



Boo...
but make it chocolate.



CW12203

30 x 30 x 19 mm
3 x 7 pcs / 12 g
275 x 135 x 24 mm



CW12197

26 x 30 x 27 mm
3 x 8 pcs / 2 x 6 g
275 x 135 x 24 mm
double model - RV



CW12200

35 x 23 x 11 mm
3 x 8 pcs / 5,5 g
275 x 135 x 24 mm



A little dark.
A lot of chocolate.



CW12198

173 x 115 x 16 mm
1 x 1 pc / 200 g
275 x 135 x 24 mm



VV0013

Transparent box (RPET)
+ black cardboard bottom inlayer
176 x 117 x 17 mm
100 pcs



Sweet little Christmas moments.



CW12201

36 x 28 x 18 mm
3 x 7 pcs / 11 g
275 x 135 x 24 mm



CW12196

75 x 58 x 17 mm
2 x 3 pcs / 40 g
275 x 135 x 24 mm



CW12202

30 x 30 x 19 mm
3 x 7 pcs / 12 g
275 x 135 x 24 mm







Break into Christmas magic.



CW12192

173 x 114 x 15 mm
1 x 1 pc / 130 g
275 x 135 x 24 mm



CW12195

173 x 115 x 17 mm
1 x 1 pc / 130 g
275 x 135 x 24 mm



CW2499

125 x 125 x 24 mm
1 x 2 pcs / 200 g
275 x 175 x 30 mm



CW12187

119 x 45 x 16 mm
1 x 6 pcs / 40 g
275 x 135 x 24 mm



24 days of sweet anticipation.



CW2505

36 x 28 x 18 mm
4 x 6 pcs / 24 fig. / 11 g
275 x 175x 24 mm



VVAD01

Kraft paper box for Advent Calendar

266 x 186 x 31 mm
Can be used for CW2505



Meet the sweetest Nutcracker.



HM046

H200 x W56 x L75 mm
1 x 2 pcs



A taste of tradition.
A touch of creativity.



CW12209

118 x 118 x 18 mm
1 x 2 pcs / 150 g
275 x 135 x 24 mm

Available January 2027.



CW12212

30 x 30 x 19 mm
3 x 7 pcs / 11,5 g
275 x 135 x 24 mm

Available January 2027.



CW2514

124 x 54 x 18,5 mm
1 x 2 pcs / 116,5 g
275 x 175 x 24 mm

Designed and developed in cooperation with Nouel Catis.

Available December 2027.

The art of precision.



CW12206

40 x 18 x 16 mm
3 x 8 pcs / 10 g
275 x 135 x 24 mm



CW12185

26,5 x 26,5 x 19,5 mm
3 x 8 pcs / 9 g
275 x 135 x 24 mm



CW2498

120 x 23 x 13 mm
4 x 2 pcs / 40 g
275 x 175 x 24 mm
same model as CW12131



CW2504

80 x 13 x 5 mm
8 x 3 pcs / 6 g
275 x 175 x 24 mm
same model as CW12142


Chocolate World



Inspired by nature.



CW12191

41 x 30 x 16,5 mm
3 x 7 pcs / 11,5 g
275 x 135 x 24 mm

Designed and developed in cooperation with the Dutch Pastry Team.



CW12193

31 x 35 x 19 mm
3 x 7 pcs / 8 g
275 x 135 x 24 mm



CW2507

34 x 31 x 16 mm
4 x 7 pcs / 12 g
275 x 175 x 24 mm



CW2508

34 x 31 x 17 mm
4 x 7 pcs / 12 g
275 x 175 x 24 mm



CW2511

30 x 31 x 16 mm
4 x 7 pcs / 10,5 g
275 x 175 x 24 mm

Available January 2027.



CW2509

155 x 77 x 9,5 mm
1 x 3 pcs / 100 g
275 x 175 x 24 mm

Available January 2027.



CW2512

155 x 77 x 8 mm
1 x 3 pcs / 100 g
275 x 175 x 24 mm

Available January 2027.



CW2513

155 x 77 x 8,5 mm
1 x 3 pcs / 100 g
275 x 175 x 24 mm

Available January 2027.

Make every bonbon memorable.

Chocolate World and Makeat bring moulds and silicone stamps together in one precise creative system.
A clean foundation. An expressive finish. Endless recognisability.



CRAFTED FOR CREATORS

Draw a line. Add a pattern. Leave your mark. The stamp turns each praline into a compact piece of identity.



A solid aluminium handle designed for the interchangeable silicone stamp collection.
Built for a confident grip and a precise, repeatable finish.

SILSTAMPHANDLE

This collection has been designed and developed in cooperation with our stamp expert, Chef Andrey Dubovik.

Silicone stamps.



Cosmos

by ANDREY DUBOVIK

FOUR INTERCHANGEABLE DESIGNS

- Galaxy
- Mars
- Moon
- Constellation

SILSTAMP008

Compatible with the aluminium handle, CW1217 and CW2022.





Mandala

by MELISSA COPPEL

FOUR INTERCHANGEABLE DESIGNS

- Eclosion
- Oculus
- Ogive
- Bloom

SILSTAMP007

Compatible with the aluminium handle, CW1217 and CW2022.





Fauna & Flora

by FRANK HAASNOOT

FOUR INTERCHANGEABLE DESIGNS

- Butterfly
- Dragonfly
- Green Leaf
- Autumn Leaf

SILSTAMP006

Compatble with the aluminium handle and CW1673.



This collection has been designed and developed in cooperation with our stamp expert, Chef Andrey Dubovik.

Silicone stamps.



Animal Print.

FOUR INTERCHANGEABLE DESIGNS

- Leopard
- Zebra
- Turtle
- Cow

SILSTAMP001



Compatible with the aluminium handle, CW1217 and CW2022.



Flowers

FOUR INTERCHANGEABLE DESIGNS

- Dalia
- Dandelion
- Lotus
- Floral Pattern

SILSTAMP002



Compatible with the aluminium handle, CW1217 and CW2022.



Ocean

FOUR INTERCHANGEABLE DESIGNS

- Nautilus
- Seashells
- Fish
- Coral

SILSTAMP012



Compatible with the aluminium handle, CW1217 and CW2022.

This collection has been designed and developed in cooperation with our stamp expert, Chef Andrey Dubovik.

Silicone stamps.



Haunted

FOUR INTERCHANGEABLE DESIGNS

- Spider Web
- Skull
- Bloody Hand
- Tombs

SILSTAMP005



Compatible with the aluminium handle, CW1217 and CW2022.



Halloween

FOUR INTERCHANGEABLE DESIGNS

- Hell Pumpkin
- Bat Swarm
- Rib Cage
- Wax Drips

SILSTAMP009



Compatible with the aluminium handle, CW1217 and CW2022.



Christmas

FOUR INTERCHANGEABLE DESIGNS

- Candy Cane
- “Merry Christmas”
- Snowflake
- Gift

SILSTAMP003



Compatible with the aluminium handle, CW1217 and CW2022.

This collection has been designed and developed in cooperation with our stamp expert, Chef Andrey Dubovik.

Silicone stamps.



HO!HO!HO!

FOUR INTERCHANGEABLE DESIGNS

- “Santa Baby”
- “Ugly Sweater Season”
- Snowflake
- Christmas Flower

SILSTAMP014



Compatible with the aluminium handle, CW1217 and CW2022.



EASTER

FOUR INTERCHANGEABLE DESIGNS

- Easter Bunny
- Carrots
- Tulips
- “Easter”

SILSTAMP004



Compatible with the aluminium handle, CW1217 and CW2022.



OVO

FOUR INTERCHANGEABLE DESIGNS

- Spiral
- ZigZag
- Wavy
- Curved

SILSTAMP011



Compatible with the aluminium handle and CW1317.

This collection has been designed and developed in cooperation with our stamp expert, Chef Andrey Dubovik.

Silicone stamps.



Love



FOUR INTERCHANGEABLE DESIGNS

- Hearts
- Kiss
- “Ps I love you”
- Rose

SILSTAMP010

Compatible with the aluminium handle, CW1217 and CW2022.



Passion



FOUR INTERCHANGEABLE DESIGNS

- Heartbeat
- “Love” Notes
- Your turn
- Flame “hotstuff”

SILSTAMP013

Compatible with the aluminium handle, CW1217 and CW2022.

This collection has been designed and developed in cooperation with our stamp expert, Chef Andrey Dubovik.

The perfect base for decorations.



Semi-sphere moulds

CW1217

30 x 30 × 15 mm
3 x 8 pcs / 9 g
275 × 135 × 24 mm



CW2022

30 x 30 × 15 mm
5 x 8 pcs / 9 g
275 × 175 × 24 mm

Compatible with the aluminium handle, CW1217 and CW2022.



Quenelle mould

CW1673

45.5 × 25 × 12.5 mm
2 x 8 pcs / 8,5 g
275 × 135 × 24 mm

Compatible with the aluminium handle, CW1217 and CW2022.



Smooth egg mould

CW1317

43 × 30 × 14 mm
3 x 8 pcs / 12 g
275 × 135 × 24 mm

Compatible with the aluminium handle, CW1217 and CW2022.

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