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CHOCOLATE
MASTERS



AWARD-WINNING RECIPES

A RECIPE BOOK BY
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If, so far, World Chocolate Masters has left you
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right place.

Follow exclusive recipes designed and baked by
the international chocolate chefs who won over
the jury during the National Selections.

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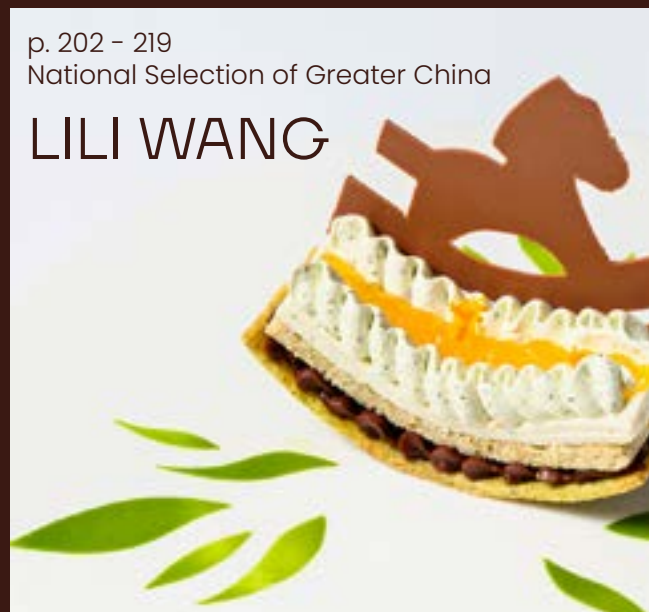
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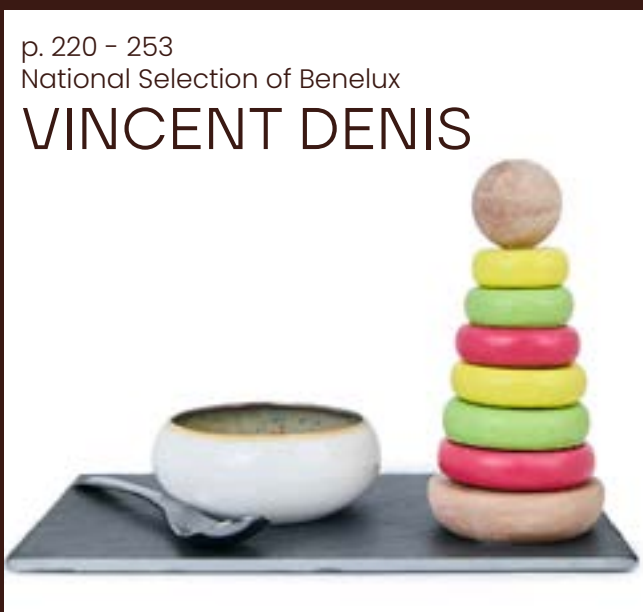
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TOMMASO
GROLLERO



Known for his dedication to crafting artisanal breads, this chef spread his passion for wholesome, rustic flavours in South Korea.

Not only a talented chef, Yoon Moon-joo is also a book author, shop owner, and winner of many chocolate competitions.

His approach to the craft lies in achieving harmony between ingredients and connecting them through aesthetic art forms.

YOON MOON-JOO

NATIONAL SELECTION OF SOUTH KOREA





This chef's creations adhere to the "Celebrate Life" trend. He believed that through the WCM theme, he had the power to transform his ideas into tangible forms.

He approached the assignments as a dialogue between ingredients, which continuously expand the possibilities of expression in a unique way.

**“PLAYING IS THE
PUREST, MOST
ESSENTIAL CREATIVE
ENERGY. IT HAS
ALLOWED ME TO
EXPERIMENT AND
CHALLENGE MYSELF
IN THE MOST
LIBERATING WAY.”**

UDO PEANUT SHARE CAKE

A complex flavour profile, designed as a premium experience that caters to the most demanding palates.

Shaped with extreme attention to detail, the outer layer showcases a sophisticated combination of textures.

As for the filling of the cake, Udo peanut caramel takes the spotlight alongside milky chocolate.





ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

A luxurious and rich chocolate cake that fosters a traditional Korean flavour. The dessert is a mixture of depth and balance. A sophisticated flavour profile achieved with dark and milk chocolates, red berries, and savoury Udo peanuts.

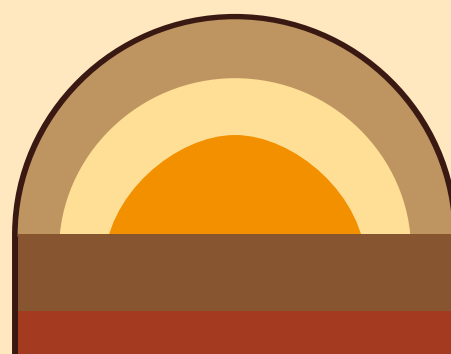
CHOCOLATE

Cacao Barry Saint Domingue 70% Dark Chocolate & Cacao Barry Ghana 40% Milk Chocolate

PORTIONS

18





- Chocolate spray
- Chocolate mousse
- Chocolate cremeux
- Udo peanut caramel
- Sacher biscuit
- Cacao croustillant



COMPONENT 1

CACAO CROUSTILLANT

INGREDIENTS

120 g	Cacao Barry Saint Domingue 70% Chocolate
35 g	Cacao Barry Ghana 40% Chocolate
120 g	Peanut paste
300 g	Feuilletine
50 g	Udo peanuts
2 g	Coarse salt

PREPARATION

Melt chocolates together
Incorporate peanut paste
Add remaining ingredients and mix
Roll out thinly before cutting

COMPONENT 2

SACHER BISCUIT

INGREDIENTS

430 g	Almond paste
260 g	Sugar
210 g	Egg yolks
150 g	Whole eggs
100 g	Cake flour
50 g	Cocoa powder
250 g	Egg whites
100 g	Unsalted butter
100 g	Cacao Barry Saint Domingue 70% Chocolate

PREPARATION

Mix almond paste with egg yolks and whole eggs
Incorporate 130 g of sugar and mix well
In another bowl, whip egg whites and remaining sugar to prepare meringue
On the side, sift flour and cocoa powder together
Separately, melt chocolate and butter together
Incorporate part of the meringue into chocolate and butter mixture
Combine with almond paste mixture
Add sifted ingredients and remaining meringue
Pour into silicone frame and bake at 180°C for 16 minutes
Let cool before cutting



COMPONENT 3

CHOCOLATE CREMEUX

INGREDIENTS

250 g	Whipping cream
250 g	Milk
100 g	Egg yolks
50 g	Sugar
2 units	Vanilla beans
400 g	Cacao Barry Saint Domingue 70% Chocolate
100 g	Udo peanuts

PREPARATION

In a pot, heat together milk, cream, and vanilla

In a bowl, mix egg yolks and sugar

Slowly, incorporate heated milk mixture into egg mixture

Gently, heat new mixture to 82°C

Add chocolate and emulsify with hand blender

Once emulsified, add peanuts

Chill in fridge to set before using

COMPONENT 4

UDO PEANUT CARAMEL

INGREDIENTS

200 g	Sugar
180 g	Whipping cream
20 g	Unsalted butter
1 g	Salt
400 g	Udo peanuts

PREPARATION

Caramelize sugar

Heat whipping cream and, gradually, add to caramelised sugar

Incorporate butter and salt, then mix

Mix in peanuts

COMPONENT 5

CHOCOLATE MOUSSE

INGREDIENTS

100 g	Milk
560 g	Whipping cream
100 g	Egg yolks
40 g	Invert sugar syrup
400 g	Cacao Barry Ghana 40% Chocolate
28 g	Gelatine mass

PREPARATION

- Heat together milk and 100 g of cream
- Separately, mix egg yolks with invert sugar syrup
- Incorporate first mixture into egg yolks mixture
- Heat to 82°C and add gelatine mass to dissolve
- Pour over chocolate and mix
- Cool to 35°C, then mix in remaining cream

COMPONENT 6

CHOCOLATE SPRAY

INGREDIENTS

250 g	Cocoa butter
250 g	Cacao Barry Ghana 40% Chocolate

PREPARATION

- Melt all ingredients together and use

ASSEMBLY

- Use cutter to cut Component 1 and Component 2
- Spread Component 4 on top of Component 2
- Pour Component 5 into the mould, then insert Component 3
- Place (topped) Component 2 on top
- Place Component 1 on top and freeze
- Finish with a layer of chocolate spray



JEJU TANGER- INE CAKE

This refined cake combines deep freshness, floral notes, and sweet and earthy notes. All flavours tie together in a game of textures.

Different levels of soft and silky textures are enhanced with a crunchy touch that makes for an elevated experience.

The well-loved tanginess of tangerines from Jeju tie the indulgence of the caramel chocolate with the richness of the dark chocolate.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

Fostering the tangy soul of Jeju—fresh tangerines. This cake plays with textures and flavour contrasts. Enhancing the natural freshness of the tangerines, the earthy notes of hazelnuts meet salted buttered caramel notes and deep chocolate richness.

CHOCOLATE

Cacao Barry Saint Domingue 70% Dark Chocolate & Cacao Barry Zéphyr Caramel 34% White Chocolate

PORTIONS

18



- Chocolate disc
- Jeju tangerine marmalade
- Whipped ganache cream
- Cacao cremeux
- Hazelnut praline
- Cacao genoise
- Hazelnut croustillant



COMPONENT 1

HAZELNUT CROUSTILLANT

INGREDIENTS

148 g	Butter
80 g	Brown sugar
166 g	Hazelnut powder
2 g	Coarse salt
147 g	Cake flour
73 g	Cacao Barry Zéphyr Caramel 34% Chocolate
250 g	Cacao Barry Pure Pâte Noisettes
120 g	Cacao Barry Pailleté Feuilletine™

PREPARATION

To make streusel, mix 130 g of butter with sugar, hazelnut powder, salt, and flour

Bake at 180°C for 20 minutes, then let cool

Melt chocolate and remaining butter together

Separately, combine baked streusel with chocolate mixture, hazelnut paste, and Pailleté Feuilletine™

Pour into frame and spread evenly

Chill in fridge to set

Cut before using

COMPONENT 2

CACAO GENOISE

INGREDIENTS

210 g	Cacao Barry Saint Domingue 70% Chocolate
170 g	Butter
225 g	Egg yolks
50 g	Invert sugar
40 g	Milk
340 g	Egg whites
300 g	Sugar
170 g	Cake flour
40 g	Cocoa powder
5 g	Baking powder

PREPARATION

Mix softened butter with egg yolks, invert sugar and warm milk (45°C)

Incorporate melted chocolate

Prepare meringue with sugar and egg whites

Fold in half of meringue into mixture

Sift in dry ingredients and mix

Add remaining meringue and fold gently

Bake at 180°C for 16 minutes



COMPONENT 3

JEJU TANGERINE MARMALADE

INGREDIENTS

1 kg	Jeju tangerines
250 g	Sugar
15 g	Pectin NH
2 g	Star anise
5 g	Cinnamon stick
40 g	Lemon juice
1 unit	Vanilla bean (whole)

PREPARATION

Peel and cut tangerines, keep peel from separated from the pulp
Boil the peel over medium heat for 20 minutes, then strain (discard water)
In food processor, blend strained peel and tangerine pulp
Pour blend into pot, then heat with vanilla bean, cinnamon, and anise
Mix sugar and pectin, then incorporate into mixture
Continue to stir over medium heat until moisture evaporates
Remove vanilla, cinnamon, and anise
Add lemon juice
Once cool, blend once more before using

COMPONENT 4

CACAO CREMEUX

INGREDIENTS

250 g	Whipping cream
250 g	Milk
100 g	Egg yolks
50 g	Sugar
2 g	Vanilla beans
30 g	Cacao Barry Saint Domingue 70% Chocolate
320 g	Cacao Barry Zéphyr Caramel 34% Chocolate

PREPARATION

In a saucepan, heat milk with cream and vanilla
In a bowl, mix egg yolks with sugar
Slowly pour heated milk on second mixture while stirring
Cook over low heat until 82°C
Pour over chocolates and emulsify with hand blender
Chill in fridge before using

COMPONENT 5

WHIPPED GANACHE CREAM

INGREDIENTS

1350 g	Whipping cream
75 g	Glucose
350 g	Cacao Barry Saint Domingue 70% Chocolate
100 g	Cacao Barry Zéphyr Caramel 34% Chocolate
3 units	Vanilla beans

PREPARATION

- Heat together 450 g of cream with vanilla and glucose
- Pour over the chocolates and mix well
- Add remaining cream and combine
- Chill in fridge
- Whip before using

COMPONENT 6

HAZELNUT PRALINE

INGREDIENTS

250 g	Cacao Barry Praliné Noisettes 50%
30 g	Cacao Barry Pailleté Feuilletine™

PREPARATION

- Combine ingredients well before using



Having trained at prestigious institutions and studied under international programmes, this chef is not talented, but offers a complete set of technical skills.

For over a decade, she's been dedicated to creating popular desserts through stunning visual designs and exceptional taste.

Currently a researcher, head of a baking academy, and trainer; Lee Sanghwa continues to surprise the world with her distinctive creations.

LEE SANGHWA

NATIONAL SELECTION OF SOUTH KOREA



The chef's interpretation of the WCM theme places all her creations under the "Celebrate Life" trend, as she seeks to bring to life imaginative culinary delights.

She joined the competition to share her creative perspective with the world; hoping to challenge herself and be acknowledged for her efforts.

“I ENJOY OBSERVING THINGS FROM A PERSPECTIVE THAT’S DIFFERENT FROM THE NORM. I EXPRESS MYSELF IN MY OWN WAY—THROUGH STORIES WITH A DEEP ESSENCE.”



ARCA PODS

This chef's red thread throughout her assignments? Creations that push people to engage with the dessert before enjoying it.

Inspired by AirPods, her bonbon offered a design that presented music as one of the meanings of the "Play!" theme.

This confection fostered a balanced combination of tart and richness, paired with earthy and sour notes in its filling.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

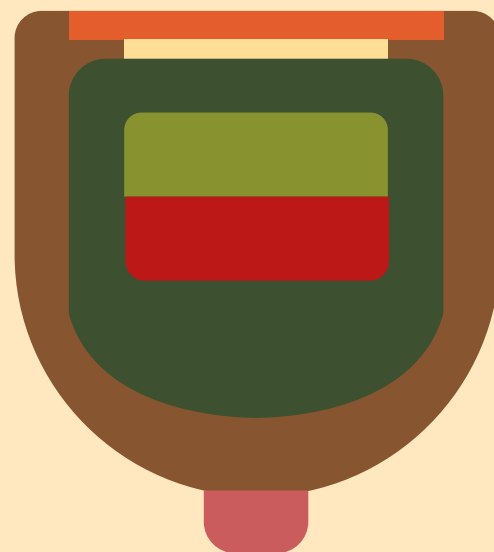
A beautiful design that highlights the power of nature’s colours and flavours. The brightness of the creation contrasts with the earthy richness of nuts and the rich chocolate profile achieved with a combination of dark chocolates.

CHOCOLATE

Cacao Barry Alunga 41% Milk Chocolate, Cacao Barry Extra-Bitter Guayaquil 64% Dark Chocolate, Cacao Barry Équateur 76% Dark Chocolate, Cacao Barry Inaya 65% Dark Chocolate & Callebaut RB2 Ruby Chocolate

PORTIONS

30



- Chocolate shells
- RB2
- Black sesame crunch
- Pistachio ganache
- Pistachio sauce
- Amaretto cherry
- Pistachio sauce
- Amaretto Cherry & RB2 Coating



COMPONENT 1 CHOCOLATE SHELLS

INGREDIENTS

500 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
250 g	Callebaut RB2 Chocolate

PREPARATION

Temper the chocolates separately

Use Guayaquil to coat mould A and RB2 to coat moulds B

COMPONENT 2 AMARETTO CHERRY

INGREDIENTS

100 g	Cherry purée
12 g	Sugar
0.5 g	Agar-agar
20 g	Half-reduced Amaretto liqueur
2 g	Cherry essential oil

PREPARATION

In a saucepan, heat cherry purée with sugar and agar-agar to 95°C

Stir in Amaretto and cherry oil

Allow mixture to cool completely

Once cool, pipe into moulds and refrigerate until firm

Portion 1 g into each mould (A and B)



COMPONENT 3

HAZELNUT PRALINE

INGREDIENTS

30 g	Water
110 g	Sugar
130 g	Hazelnuts
1 unit	Vanilla pods

PREPARATION

Boil together water, sugar, and vanilla

Once mixture reaches 100°C, remove from heat and stir in hazelnuts

Heat up again and cook until it caramelises

Spread onto silicone mat to cool

Once cool, process in food processor until fine

COMPONENT 4

PISTACHIO PRALINE

INGREDIENTS

35 g	Water
115 g	Sugar
1 unit	Vanilla pods
105 g	Pistachios

PREPARATION

Boil together water, sugar, and vanilla

Once mixture reaches 100°C, remove from heat and stir in pistachios

Heat up again and cook until it caramelises

Spread onto silicone mat to cool

Once cool, process in food processor until fine

COMPONENT 5

BLACK SESAME PRALINE & SUGAR BLOOM

INGREDIENTS

56 g	Water
110 g	Sugar
3 g	Salt
220 g	Black sesame
20 g	Grapeseed oil
5 g	Cacao Barry Cocoa Butter

PREPARATION

- Boil together water, sugar, and salt
- Once mixture reaches 100°C, remove from heat and stir in black sesame
- Heat up again and start caramelising
- When sugar bloom forms, remove 50 g of mixture and set aside
- Finish caramelising the rest, then spread onto silicone mat to cool
- Separately, combine cocoa butter with 50 g of sugar bloom and let cool and set aside to use later
- Once caramelised sesame is cool, combine with oil and process in food processor until smooth

COMPONENT 6

BLACK SESAME CRUNCH

INGREDIENTS

100 g	Cacao Barry Équateur 76% Chocolate
30 g	Cereal (finely chopped)
63 g	Black sesame praline (Component 5)
18 g	Black sesame sugar bloom (crafted with Component 5)

PREPARATION

- Melt chocolate
- Incorporate cereal, praline, and sugar bloom
- Use rolling pin to roll out to 2 mm
- Freeze until firm
- Use 2 cm cutter to cut shapes and set aside





COMPONENT 7

SALTY PISTACHIO SAUCE

INGREDIENTS

100 g	Pistachio paste
22 g	Grapeseed oil
4.5 g	Salt
25 g	Powdered sugar
60 g	Hazelnut praline (Component 4)
1 unit	Vanilla pods
25 g	Cacao Barry Cocoa Butter

PREPARATION

In food processor, process pistachio paste with oil, salt, sugar, praline, and vanilla

Stir in melted cocoa butter

Portion 2.2 g into each mould

Freeze until set then use to fill moulds A

COMPONENT 8

PISTACHIO GANACHE

INGREDIENTS

210 g	Whipping cream (35% fat)
84 g	Pistachio praline (Component 4)
30 g	Pistachio paste
195 g	Cacao Barry Alunga 41% Chocolate
75 g	Cacao Barry Inaya 65% Chocolate
60 g	Butter
3.8 g	Almond oil

PREPARATION

Heat cream to 80°C

Pour hot cream over praline, pistachio paste, chocolates, butter, and oil

Emulsify with hand blender

Cool mixture to 29°C and portion into moulds

A chocolate-making specialist, this Brazilian chef is known for his chocolate sculptures and the use of advanced techniques.

His passion and skills have enabled him to participate in prestigious competitions and work as a consultant.

Committed to developing his craft, Abner continues to innovate in his field by creating impressive sculptures.

ABNER IVAN

NATIONAL SELECTION OF LATIN AMERICA



The “Celebrate Life” and “Mindful Indulgence” meet in recipes that embody the local flavours and lively culture of the chef’s home country.

As a self-taught master with an international background, this chef’s techniques are a fun combination that give life to the “Play!” theme in each creation.

“I STARTED MY CAREER AS A SELF-TAUGHT CHEF. I’M HAPPY TO SAY I NOW HAVE 20 YEARS OF EXPERIENCE IN BAKERY, CONFECTIONERY AND, WELL... CHOCOLATE!”



ABSTRACT SHARING DESSERT

Inspired by abstract art, this dessert featured a playful puzzle-like and colourful appearance to fit the theme of the competition.

What started as a visually stunning dessert was also an immersive experience achieved by a combination of crunchy and soft layers.

The richness of Brazilian flavours was put in the spotlight with local fruits paired with the intensity of different Cacao Barry dark chocolates.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

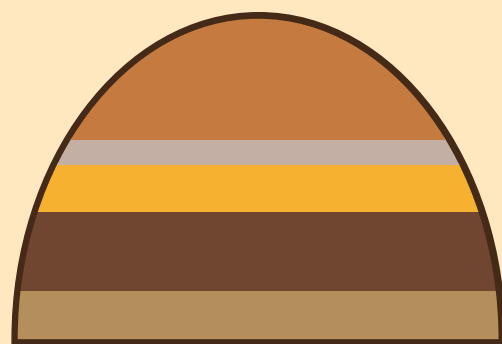
Inspired by Brazil's diversity of ingredients, the dessert presents an experience to celebrate the intensity of chocolate with a balance between sweetness and acidity. The chef opts to pair cashews and local cajá fruit with dark and milk chocolates.

CHOCOLATE

Callebaut Ecuador 39% Milk Chocolate & Cacao Barry Ocoa 70% Dark Chocolate

PORTIONS

12



- Whipped ganache
- Cashew joconde
- Cajá gel
- Brownie
- Chocolate & cajá cream
- Chocolate shell: Cacao Barry Ocoa 70%

COMPONENT 1

CASHEW MARZIPAN

INGREDIENTS

20 g	Honey
10 g	Glucose syrup
60 g	Water
90 g	White sugar
190 g	Toasted cashew flour

PREPARATION

Boil together honey, glucose, water, and sugar; then bring to 106°C

In a food processor, process flour at medium speed and gradually add first mix while hot

Process until dough is formed

Transfer dough onto parchment paper or silicone mat

Continue to mix dough by hand until homogeneous

Cover with plastic wrap and let cool before using





COMPONENT 2

CASHEW JOCONDE

INGREDIENTS

135 g	Cashew marzipan (Component 1)
68 g	Cashew paste
90 g	Egg yolks
50 g	Whole eggs
30 g	All-purpose flour
30 g	Melted butter
150 g	Egg whites
55 g	White sugar

PREPARATION

Preheat oven at 150°C

In bowl, beat cashew marzipan and paste together

Add egg yolks and whole eggs and mix well

Incorporate flour and warm melted butter

Separately, beat egg whites until stiff peaks form; then add sugar gradually to make meringue

Gently fold meringue into previous mixture

Spread new mixture onto silicone mat and smooth out with spatula

Bake for 10 minutes

Take out of oven, sprinkle sugar over it and set aside



COMPONENT 3

CAJÁ GEL

INGREDIENTS

230 g	Cajá pulp
50 g	Apple (whole) juice
100 g	White sugar
40 g	Dextrose
10 g	Glucose
9 g	Citrus pectin HM

PREPARATION

Mix pectin with small part of sugar
Separately, heat together cajá pulp, apple juice, glucose, dextrose, and remaining sugar until 40°C
Gradually, incorporate pectin mixture onto second mixture while whisking
Continue whisking until mixture reaches 106°C
Immediately, pour a thin layer onto silicone mat and let cool completely
Mix with hand blender until smooth, lump-free jelly is formed and set aside

COMPONENT 4

BROWNIE

INGREDIENTS

150 g	Butter
120 g	White sugar
120 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
100 g	Egg yolks
80 g	Whole eggs
80 g	All-purpose flour
75 g	Crushed Brazilian nut mix (equal parts of pará, baru, cashews)

PREPARATION

Beat room-temperature butter with sugar until creamy
Add whole eggs and yolks
Add melted chocolate and mix with hand blender until fully incorporated
Add flour while blender is running
Finally, add the crushed nuts to the batter
Spread a thin layer of batter onto silicone mat
Bake in convection oven at 150°C for 8 minutes
Let cool before cutting



COMPONENT 5

WHIPPED GANACHE

INGREDIENTS

300 g	Fresh cream
200 g	Callebaut Ecuador 39% Chocolate
3 g	Neutral powdered gelatine
15 g	Water
6 g	Crushed amburanas
60 g	Honey (local bees)

PREPARATION

Hydrate gelatine with water and set aside
Heat together 100 g of fresh cream, honey, and amburanas until 80°C
Strain mixture, reheat, and pour over chocolate to melt it
With immersion blender, blend mixture until homogeneous ganache
Melt hydrated gelatine, then add to ganache
Add remaining cream and mix until combined
Refrigerate overnight
Whip ganache in stand mixer with whisk attachment before using

COMPONENT 6

CHOCOLATE & CAJÁ CREAM

INGREDIENTS

60 g	Egg yolks
30 g	White sugar
10 g	Invert sugar
2 g	Salt
125 g	Cajá pulp
125 g	Fresh cream
150 g	Cacao Barry Ocoa 70% Chocolate

PREPARATION

Whisk together egg yolks, white sugar, invert sugar, and salt until homogeneous; then set aside
Separately, heat together cajá pulp and fresh cream
Add first mixture and stir constantly until 84°C
Pour hot mix over chocolate and mix with hand blender
Cover with plastic wrap (in contact with surface of mixture) and refrigerate

Born and raised in Colombia, Carlos has been pursuing his culinary dreams and honing his skills since the age of 17.

After working as a pastry chef in various hotels, he went independent and created Ambrosía, his own company.

Twice-named Best National Pastry Chef twice and 8-times representative of his country in competitions, he has a creative approach that combines his passion with skilled technique.

CARLOS DE ÁVILA

NATIONAL SELECTION OF LATIN AMERICA



Carlos dove deep into the playful theme of WCM with creations that held a deep meaning, incredibly detailed designs, and amazing taste.

His approach to recipe design make him a chef who treats chocolate as an ingredient to create art with. His mindset and approach make the fruit of is labour part of the "Celebrate Life" trend.

“I LOVE TO MIX UP CHOCOLATE-CRAFTING TECHNIQUES WITH INNOVATIVE IDEAS TO CREATE RECIPES THAT TASTE INCREDIBLE AND CATCH YOUR ATTENTION WITH THEIR LOOKS.”



CHOCOLATE WORLD

With intricate details that showcase the chef's talent for chocolate artistry, this bonbon plays with the senses.

Each of the Callebaut chocolates featured in the recipe highlight a specific flavour note to enhance the creation's layers.

Made to bring joy with its appearance and flavours, it pairs the brightness of passion fruit with the rich, intense, and caramelised profiles of the chocolates.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

A multi-layered tropical experience that invites the palate to explore through contrasts in flavour and texture. To achieve this, the chef mixes tropical fruits, subtle vanilla, and a trio of white, dark, and milk chocolates.

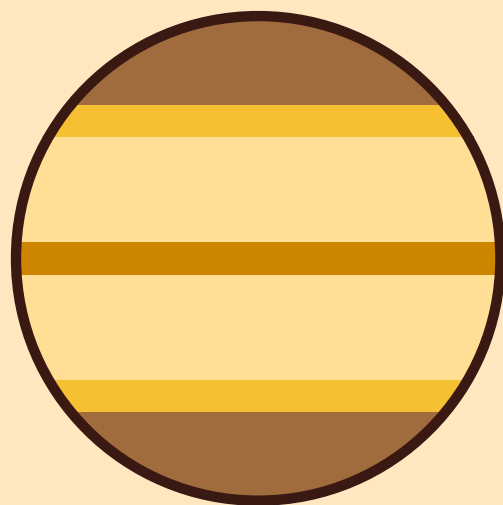
CHOCOLATE

Callebaut 811 Dark Chocolate, Callebaut W2 White Chocolate & Callebaut 823 Milk Chocolate

PORTIONS

35





- Passion fruit compote
- Passion fruit ganache
- Vanilla ganache
- Crunchy layer
- Chocolate shell: Callebaut 823



COMPONENT 1

PASSION FRUIT COMPOTE

INGREDIENTS

100 g	Passion fruit
1 g	Agar-agar
10 g	Sugar
60 g	Mango cubes (diced)

PREPARATION

Bring passion fruit to a boil

Once boiling, add sugar and agar-agar; cook for 2 minutes

Chill in fridge

Once chilled, mix with hand blender to soften

Add diced mango

Reserve in piping bag

COMPONENT 2

PASSION FRUIT GANACHE

INGREDIENTS

49 g	Passion fruit purée
22 g	Liquid sorbitol
27 g	Glucose
29 g	Butter
1.5 g	Citric acid
128 g	Callebaut 811 Chocolate

PREPARATION

In Thermomix, heat passion fruit, sorbitol, glucose, and citric acid to 40°C

Add melted chocolate, then add butter

Emulsify at speed 5

Reserve in piping bag

Use at 29°C

COMPONENT 3

VANILLA GANACHE

INGREDIENTS

100 g	Heavy cream
10 g	Liquid sorbitol
20 g	Glucose
28 g	Butter
2 units	Vanilla pods
140 g	Callebaut W2 Chocolate

PREPARATION

- In Thermomix, heat together cream, vanilla, sorbitol, and glucose to 60°C
- Add chocolate and mix well
- Add butter and mix at speed 5
- Reserve in piping bag
- Use at 28°C

COMPONENT 4

CRUNCHY LAYER

INGREDIENTS

102 g	Praliné
16 g	Cacao Barry Cocoa Butter
30 g	Callebaut 823 Chocolate
11 g	Feuilletine

PREPARATION

- Melt together chocolate and cocoa butter
- In food processor, mix praliné with feuilletine
- Temper and use at 30°C



ATOMIC SPLASH

Crafted as an explosion of fresh flavours, this pastry combines the sweetness of Callebaut milk chocolate with the refreshing taste and aroma of limes.

For a fun experience, layers of different textures add to the diversity of flavours that are well-balanced in every bite.

For a touch of fun taste complexity, a berry compote is used for deep flavour and texture contrast.





ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

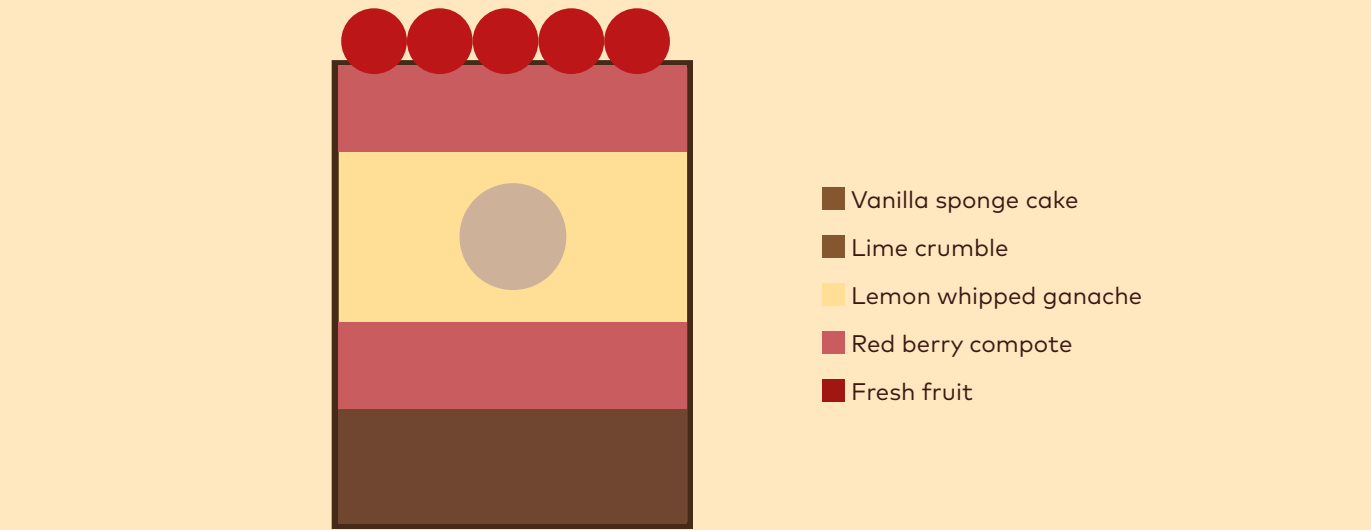
A refined plated dessert designed to deliver rich and balanced flavours alongside a visually striking experience. Red berries and limes offer their freshness, while the milk and white chocolates bring silky sweetness into the mix.

CHOCOLATE

Callebaut W2 White Chocolate & Callebaut 823 Milk chocolate

PORTIONS

12



COMPONENT 1

SPONGE CAKE

INGREDIENTS

2 units	Eggs
1 unit	Egg yolks
115 g	Sugar
180 g	Flour
75 g	Butter
30 g	Olive oil
10 g	Vinegar
10 g	Baking soda
5 g	Salt
110 g	Milk
10 g	Callebaut Cocoa Powder
1 unit	Vanilla pods or extract
30 g	Callebaut 823 Chocolate

PREPARATION

In blender, mix sugar, eggs, and yolks until ribbon stage

Incorporate flour; then add milk previously mixed with vinegar

Add melted butter combined with chocolate

Finally, add olive oil and salt

Beat well to fully combine all ingredients

COMPONENT 2

LIME CRUMBLE

INGREDIENTS

100 g	Almond flour
100 g	Wheat flour
50 g	Brown sugar
1 g	Cinnamon
2 g	Salt
75 g	Butter
1 unit	Lime zest

PREPARATION

Combine all ingredients except flour in a bowl and blend with stand mixer

Once mixed, incorporate flour

Spread mixture onto silicone mat

Bake at 175°C for 15 minutes

If not golden enough, bake for 3 more minutes

COMPONENT 3

LEMON WHIPPED GANACHE

INGREDIENTS

100 g	Callebaut W2 Chocolate
400 g	Heavy cream
25 g	Hydrated gelatine
70 g	Lemon zest
50 g	Yoghurt
100 g	Raspberry Pop Rocks
3 units	Vanilla beans

PREPARATION

Heat 200 g of cream and add vanilla

Incorporate chocolate and hydrated gelatine

Lower the temperature, then add remaining cold cream

Mix thoroughly and let rest for 12 hours



COMPONENT 4

RED BERRY COMPOTE

INGREDIENTS

150 g	Strawberries
150 g	Raspberries
2 g	Agar-agar
10 g	Sugar
5 g	Hydrated gelatine

PREPARATION

In a pot, cook together strawberries and raspberries for 5 minutes

Separately, combine agar-agar with sugar and add to first preparation

Cook for 2 minutes, then incorporate gelatine

Chill in refrigerator for 30 minutes before use

COMPONENT 5

FRUIT LAYER

INGREDIENTS

100 g	Glucose
20 g	Sugar
1 unit	Lemon juice
1 unit	Lemon zest
10 g	Water
500 g	Fresh fruit

PREPARATION

Heat together sugar, glucose, and water

Once sugar dissolves, add the fruit

Add lemon juice and let cool

Once cool, add zest

Arnau works as a pastry chef at Michelin star restaurant, Castell de Peralada. There, he brings his authentic style to the menu.

Passionate about improving his craft and innovating, he's also worked at renowned establishments like El Celler de Can Roca, Bo.Tic, and Casa Cacao.

This chef's creations and dedication have earned him recognition in international awards such as at the 2024 IKA Culinary Olympics.

ARNAU TRIOLA

NATIONAL SELECTION OF IBERIA





The "Celebrate Life" trend was present throughout Arnau's recipes. The chef saw "Play!" as a way to share, have fun, and simply have a great time while interacting with others.

With a touch of mysticism, his designs and choice of ingredients were chosen to take the audience on a fantasy-like flavour adventure.

“WORLD CHOCOLATE MASTERS, FOR ME, REPRESENTS THE ULTIMATE EXPRESSION OF WHAT IT MEANS TO BE A CHOCOLATIER.”

EMPORDÀ DUO

The chef designed his sharing dessert assignment to be a signature dessert that combined classic techniques with a modern representation.

Inspired by the sea and mountains, the creation plays with temperatures and textures to bring a one-of-a-kind sensorial experience.

Designed for higher-end restaurants because of the serving requirements, this dessert is a playful social approach to memorable meals.





ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

The dessert has an aromatic complexity divided into three sensorial levels: high, medium and low notes that complement each other. The high notes represent the fresh and citric fruits. The medium notes are found in the gin, chocolate aromas, and sea lettuce. Finally, the intensity of the chocolates and subtle hints of almonds represent the low notes.

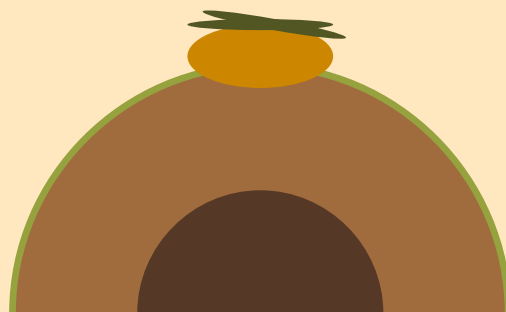
CHOCOLATE

Cacao Barry Madirofolo 65% Dark Chocolate, Callebaut 823 Milk Chocolate & Callebaut W2 White Chocolate

PORTIONS

30





- Chocolate mousse
- Macadamia cream
- Bergamot & tangerine caramel
- Macadamia praline
- Macadamia glaze



COMPONENT 1

CHOCOLATE MIX

INGREDIENTS

500 g	Gin (Noray)
500 g	Cacao Barry Cocoa Nibs
509 g	Macerated cocoa nibs
7 g	Salt
5 g	Acid
241 g	Organic white sugar
53 g	Cacao Barry Cocoa Butter

PREPARATION

Vacuum pack 100%
Strain maceration
Dehydrate cocoa nibs at 45°C for 48 hours
Grind dehydrated nibs with sugar
Conch melted cocoa butter to 20 microns
Remove from conch

COMPONENT 2

MOUSSE GEL

INGREDIENTS

300 g	Blood orange juice
30 g	Passion fruit purée
20 g	Gin (Noray)
89 g	Glucose DE33 (spray-dried glucose syrup)
4.5 g	Agaragar

PREPARATION

Cover agar-agar with glucose
Separately, boil orange juice with purée, glucose and agaragar from scratch
Incorporate gin



COMPONENT 3

CHOCOLATE & ORANGE MOUSSE

INGREDIENTS

360 g	Cacao Barry Madirofolo 65% Chocolate
200 g	Pasteurised egg whites
100 g	Glucose DE33 (spray-dried glucose syrup)
7 g	Gold gelatine sheets
360 g	Mousse gel (Component 2)
2 g	Citric acid

PREPARATION

Hydrate the gelatine, then squeeze it
Make meringue: whip egg whites and once half-whipped, add the glucose
Separately, mix the warm mousse gel with acid and gelatine
Incorporate meringue into mix
Mould with interiors previously made and removed from moulds

COMPONENT 4

CHOCOLATE GANACHE

INGREDIENTS

800 g	Water
559 g	Maltodextrin DE12
524 g	Glucose DE33 (spray-dried glucose syrup)
49 g	Invert sugar
12 g	Garum
3 g	Citric acid
60 g	Glycerine

PREPARATION

Boil everything together



COMPONENT 5

FROZEN CHOCOLATE GANACHE

INGREDIENTS

367 g	Chocolate ganache (Component 4)
367 g	Chocolate mix (Component 1)
293 g	Sunflower oil
117 g	Gin (Noray)

PREPARATION

Pour ganache on chocolate mix and emulsify

Finish emulsifying with oil

Temper, then mould

Once frozen, remove from mould and store in freezer

COMPONENT 6

PÂTE DE FRUIT

INGREDIENTS

84 g	Water
110 g	Lime juice
57 g	Yuzu juice
187 g	Organic white sugar
187 g	Trehalose
36 g	Atomized glucose
15 g	Yellow pectin
15 g	Lemon juice

PREPARATION

Cover pectin with sugar

Separately, heat water with lime juice, yuzu juice to 50°C

Incorporate yellow pectin

Add remaining sugars

Bring to a boil, then bring to 72°C and remove from fire

Add the juice mix to the preparation, then mould

Once demoulded, set aside

Use as top part of creation's interior

COMPONENT 7

ALMOND MILK GIANDUJA

INGREDIENTS

155 g	Cacao Barry Praliné Amandes Valencia 50%
15 g	Callebaut 823 Chocolate
6 g	Cacao Barry Cocoa Butter
30 g	Popping candy
15 g	Freeze-dried limes
3 g	Orange zest
2 g	Maldon salt

PREPARATION

- Melt chocolate, then mix with zest
- Incorporate the praline
- Temper, then add remaining toppings
- Mould and freeze
- Unmould and store in the lower part of the fridge

COMPONENT 8

GUMMY

INGREDIENTS

50 g	Sea lettuce
60 g	Organic white sugar
90 g	Water
3 g	Scraped vanilla

PREPARATION

- Blanch the sea lettuce
- Separately, mix water and sugar
- Once cold, infuse mixture with sea lettuce
- Use this component to decorate the chocolate sea urchins





COMPONENT 9 FROZEN CHOCOLATE POWDER

INGREDIENTS

274 g	Chocolate & orange mousse (Component 3)
3 g	Glycerine

PREPARATION

Mix ingredients and pour into siphon with 2 CO2 charges

Incorporate eggs

Pour mousse dispensed from the siphon directly onto liquid nitrogen container

Store in freezer

COMPONENT 10 FAUX MUSSELS & GRANITA

INGREDIENTS

25 g	Mona Lisa Black Colouring
50 g	Chocolate 75%
200 g	Ganache 75%
4 g	Glycerine
150 g	Frozen chocolate powder (Component 9)

PREPARATION

Temper and paint the mould

Prepare a thin chocolate coating

Add to ganache when it's at 29°C, add 2% of glycerine to create a ganache coating and freeze

Add a thin layer of granite then add place in freezer

Once ready, these faux mussels will serve as edible spoons

COMPONENT 11

STEAMED CHOCOLATE SPONGE

INGREDIENTS

125 g	Whole eggs
65 g	Yolks
107 g	Sugar
7 g	Maldon salt
33 g	Corn starch
33 g	Cacao Barry Extra Brute Cacao Powder

PREPARATION

Beat eggs with yolks and when partially beaten, add sugar
Add corn starch and cacao powder
Bake at 100°C for 60 minutes
Die-cut and store to use as the base of the cake

COMPONENT 12

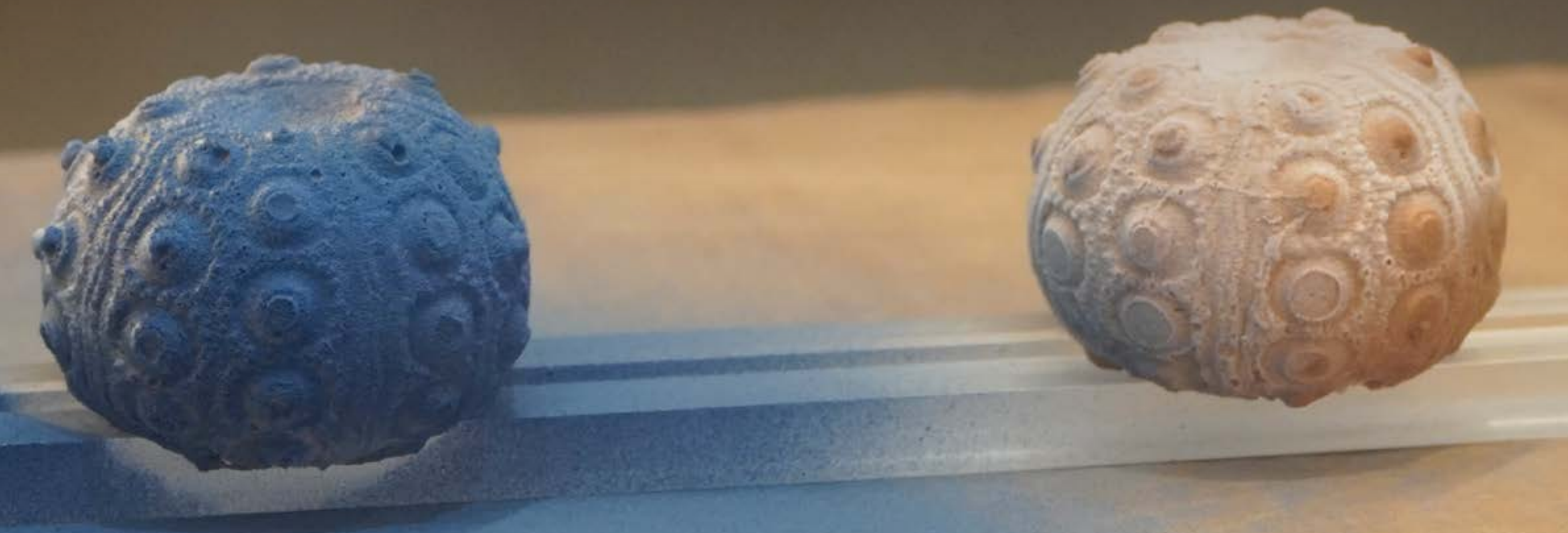
PAINT

INGREDIENTS

125 g	Mona Lisa Green Cocoa Butter
125 g	Mona Lisa Purple Cocoa Butter
125 g	Mona Lisa Blue Cocoa Butter
125 g	Cocoa butter
250 g	Callebaut W2 Chocolate

PREPARATION

Use colouring to paint different colour sea urchins
Use compressor to create irregular white chocolate dots on all trays



Jesús is a Barcelona's EPGB-trained chef. He represents the fifth generation of artisan pastry chefs at La Rosa Pastelería, established in 1917.

His accolades include the Best Tea Biscuit in Castilla-La Mancha, Young Talent in Gastronomy, and a two-time finalist for Madrid's Best Pastry Chef.

Known for his consistency and passion, Jesús combines deep flavours with modern and detailed finishes.

JESÚS QUIROS

NATIONAL SELECTION OF IBERIA





With a passion that drives all of his recipes to embody the "Celebrate Life" trend, Jesús crafted detailed and joyful assignments that won him the title of World Finalist during the Iberian National Selection.

All his creations stood out for being out-of-the-box designs with impeccable finishings and fun, refreshing flavour combinations.

“PLAY IS THE BEGINNING OF EVERYTHING AND CHOCOLATE IS A FUNDAMENTAL PART OF MY WORK AND OF LIFE. I STRIVE TO ENJOY MY PASSION AND HONOUR MY FAMILY’S LEGACY.”

BOMBON LA ROSA

This bonbon tells the story of a centenary cream created by the La Rosa pastry shop. This recipe was lost in the 30s and is now a generational legacy.

The presentation of the confection is a show in itself. A closed box resembling an "escape room" game is set on fire. The piece of paper representing the recipe is burnt, revealing the bonbon inside the box.

Overall, the creation is a symbolic embodiment of how important it is to have a solid foundation on which we build the future.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

Tropical fruitiness and nutty, rich ingredients make this a balanced confection. Mango and passion fruit offer a sweet and acid combo that's paired with the subtle and classic taste of vanilla. For added indulgence, the taste of almonds and caramel is included in the heart of the bonbon

CHOCOLATE

Cacao Barry Zéphyr Caramel 34% White Chocolate & Cacao Barry Alunga 41% Milk Chocolate

PORTIONS

25







- Chocolate shell: Cacao Barry Fleur de Cao 70%
- Cream ganache
- Fruit paste
- Praline



COMPONENT 1

CREAM GANACHE

INGREDIENTS

+180 g	Cream (35% fat)
4 g	Black tea (Lapsang Souchong)
2 g	Vanilla beans
1.2 g	Cinnamon
25 g	Glucose syrup (DE 44)
95 g	Sugar
1.8 g	Fleur de sel
125 g	Cacao Barry Zéphyr Caramel 34% Chocolate
55 g	Cacao Barry Cocoa Butter
15 g	Smoked butter

PREPARATION

Heat cream with black tea to 80°C

Add vanilla and cinnamon, let infuse for 10 minutes

Sift and replenish lost liquid from the infusion with more cream

Separately, prepare blond caramel: heat up the glucose and incorporate sugar in parts (without letting it brown)

Deglaze glucose mix with cream, then add fleur de sel and bring back to a boil

Separately, add half of the toffee on the chocolate, cocoa butter, and melted butter, then emulsify

Add the rest of the toffee and finish emulsifying

Pre-crystallise at 31°C and dose 3/4 in the previously covered bonbon mould

Let crystallise

COMPONENT 2

FRUIT PASTE

INGREDIENTS

8 g	Pectin NH
200 g	Sugar
210 g	Mango purée
80 g	Passion fruit purée
45 g	Glucose syrup
10 g	Lime juice

PREPARATION

Mix sugar with pectin

Combine both fruit purées; then sprinkle sugar mix on top and boil

Cook for 1 minute on low heat, then add the lime juice

Whisk energetically with sticks

Pour onto Silpat and let cool until room temperature

Once cool, make the texture uniform and pour in piping bag



COMPONENT 3

PRALINE

INGREDIENTS

220 g	Sugar
2 g	Vanilla beans (dehydrated for 24h at 40°C)
300 g	Semi-toasted Marcona almonds
2.5 g	Fleur de sel
40 g	Cacao Barry Cocoa Butter
40 g	Cacao Barry Alunga 41% Chocolate

PREPARATION

Dry-caramelize sugar

Add vanilla and quickly incorporate almonds and fleur de sel

Spread mix onto silicone mat and let cool

Shred until creamy paste, then add cocoa butter and melted chocolate

Pre-crystallise at 26°C

Fill up the bonbons



PLAY TARTALETA À LA MINUTE

This chef believes the future of the pastry industry is quick service with finishing touches on the spot.

That's the reasoning behind an ephemeral fresh tart with warm foam. The perfect balance between light elaboration and irresistible indulgence.

Technique-wise, this fresh pastry brings together the concepts of a restaurant dessert and a classic bakery.





ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

Staying true to the chef's preference for fruits, nuts and chocolate, this pastry holds a heart of pears and sudachi. The Cara Crakine™ brings a fun and rich layer of indulgence, while the dark and milk chocolates balance each other out and match well with the heart of the creation.

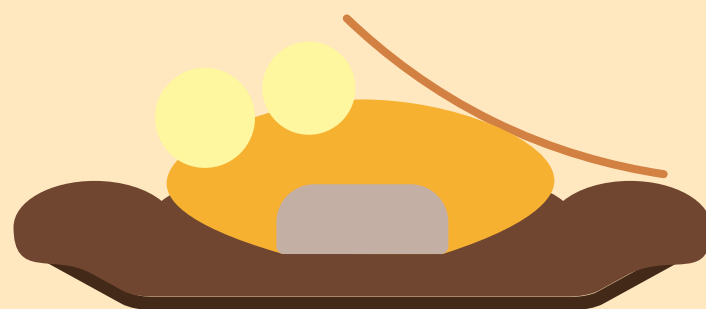
CHOCOLATE

Cacao Barry Alunga 41% Milk Chocolate &
Cacao Barry Madirofolo 65% Dark Chocolate

PORTIONS

10





- Cara Crakine™ & almond layer
- Fruit sorbet
- Chocolate foam
- Pears with elderberry
- Chocolate namelaka
- Cacao sablé



COMPONENT 1

CACAO SABLÉ

INGREDIENTS

380 g	Butter (82% fat)
290 g	Icing sugar
170 g	Almond flour
595 g	All-purpose flour
55 g	Self-raising flour
35 g	Cacao Barry Plein Arôme Cacao Powder
9 g	Table salt
145 g	Whole eggs

PREPARATION

Dice the butter

Separately, mix the flour with sugar, cacao powder and salt in a processor

Using the processor, combine mixture with remaining ingredients (except the eggs)

Add the butter and mix until soil-like and homogenous texture

Incorporate the eggs (at room temperature) and knead until compact dough

Form two 800 g dough squares and wrap in film paper, leave to rest in fridge for at least 4 hours

Laminate dough to 2.5 mm and place on a baking tray with baking paper, then place in fridge for 1 hour

Cover the tartlets, bake at 160°C for 26 minutes

COMPONENT 2

CARA CRAKINE™ & ALMOND LAYER

INGREDIENTS

150 g	Cacao Barry Cara Crakine™
60 g	Almond paste
10 g	Sunflower oil

PREPARATION

Melt the Cara Crakine™ and mix with remaining ingredients



COMPONENT 3

CHOCOLATE NAMELAKA

INGREDIENTS

130 g	Mineral water
60 g	Invert sugar
2 g	Vanilla beans
2.2 g	Salt
24 g	Gelatine mass 1/5
400 g	Cacao Barry Alunga 41% Chocolate
600 g	Cream (35% fat)

PREPARATION

Boil water with sugar, vanilla, and salt
Let infuse for 15 minutes and sift
When still hot, add the gelatine to dissolve well
Separately, half-melt the chocolate
Incorporate half-melted chocolate into previous mixture and emulsify
Once emulsified, add cream while mixing with hand blender
Pour into container and leave in fridge

COMPONENT 4

FRUIT SORBET

INGREDIENTS

400 g	Mineral water
240 g	Sugar
50 g	Atomised glucose
75 g	Dextrose
5 g	Neutral stabiliser for sorbets
1 kg	Pear purée
75 g	Sudachi purée

PREPARATION

Mix sugars with stabiliser
Heat water (+40°C) and pour mix inside, then bring to a boil
Quickly bring temperature down to 10°C, then add pear and sudachi purée
Vacuum seal and mature for at least 24 h
Blend the mixture
Butter and keep in a fridge at less than -16°C

COMPONENT 5

PEARS WITH ELDERBERRY

INGREDIENTS

200 g	Water
80 g	Sugar
15 g	Lime juice
30 g	Elderflower liqueur (St-Germain)
1 tbsp.	Diced pear

PREPARATION

Prepare a syrup
Once cold, add the liqueur
Pour the pear into the syrup
Vacuum seal for 5 minutes

COMPONENT 6

CHOCOLATE FOAM

INGREDIENTS

400 g	Whole milk
100 g	Cream (35% fat)
0.5 g	Table salt
25 g	Proespuma Hot
160 g	Cacao Barry Madirofolo 65% Chocolate

PREPARATION

Heat milk with cream and salt
Add Proespuma and mix
Pour on melted chocolate and emulsify with hand blender
Use to load up the siphon
Keep at 60°C with bain-marie to serve warm



Originally from Ullared, Sweden, Kasper is a passionate chef who began his culinary journey in the restaurant industry.

His career developed as he moved across his country, training in Michelin-starred restaurants to refine his craft.

This chef was a two-time champion with his national Culinary Team. He was also named 2021 Pastry Chef of the Year. Now Head Pastry Chef at Aristo Krog in Stockholm, his innovative combinations reflect his playful creativity.

KASPER KLEIHS

NATIONAL SELECTION OF NORDICS





This chef believes that one never stops playing. He saw the WCM theme could be approached in different ways. He chose to share with the world the elements that he grew up playing with.

In a display of sharp and modern shapes fostering irresistible ingredient combinations, Kasper offered the jury members the symbols and flavours that represented his take on "Play!".

**“COMPETING
IN WCM HAS BEEN
ON MY LIST FOR A
LONG, LONG TIME!
I’M EXCITED TO SHARE
THE COMBINATION
OF FLAVOURS AND
TEXTURES
AS I ASSEMBLE
MY RECIPES.”**

THE HORDE HUT

This creation is a new type of cake meant to bring friends and family together with the power of chocolate.

Inspired by the orcish horde hut, home of the orcs from the game Warcraft, those who enjoy this creation are players meant to build and explore.

The cake is an edible version of this hut, which combines the chef's passion for baking and game design.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

This dessert is a balanced combination of complementary flavours and textures. A silky milk chocolate mousse is countered with the acidity of wild Swedish raspberries. Rich, soft, but also crispy textures are achieved with the brownie and a crispy ruby layer. For a touch of freshness, a hint of lemon verbena is used in the recipe.

CHOCOLATE

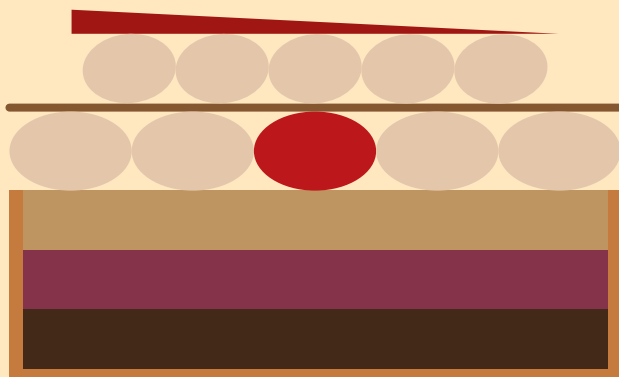
Cacao Barry Ghana 40% Milk Chocolate, Callebaut Sao Thomé 70% Dark Chocolate and Callebaut RB1 Ruby Chocolate

PORTIONS

12







- Raspberry marmalade
- Chocolate mousse
- ??
- Raspberry gel
- Almond cake
- Crisp base
- Brownie
- Chocolate dip



COMPONENT 1

ALMOND CAKE

INGREDIENTS

125 g	Egg whites
110 g	Icing sugar
50 g	Almond flour
40 g	Flour
100 g	Butter
2 g	Lemon zest
3 g	Salt

PREPARATION

Whisk egg whites with icing sugar, almond flour, flour, salt, and lemon zest

Brown the butter, then incorporate into previous mixture

Spread onto mould

Bake at 175°C for 9 minutes

COMPONENT 2

BROWNIE

INGREDIENTS

110 g	Caster sugar
100 g	Whole eggs
125 g	Butter
66 g	Callebaut Sao Thom� 70% Chocolate
44 g	Cacao Barry Ghana 40% Chocolate
35 g	Flour

PREPARATION

Whisk eggs with sugar

Separately, brown the butter, then melt together with chocolates

Combine two mixtures

Sift in flour and mix

Spread onto mould

Bake at 175°C for approximately 6 minutes

COMPONENT 3

CRISP BASE

INGREDIENTS

50 g	Callebaut RB1 Chocolate
50 g	Callebaut Almond Praline
50 g	Cacao Barry Pailleté Feuilletine™
1.6 g	Salt

PREPARATION

Melt chocolate with almond praline
Mix with Pailleté Feuilletine™ and salt
Spread on brownie, then place almond cake on top
Freeze and cut into desired shape

COMPONENT 4

RASPBERRY GEL

INGREDIENTS

100 g	Raspberry purée
18 g	Icing sugar
13 g	Lemon juice
10 g	Instant vegan gel
3 g	Lemon verbena

PREPARATION

Mix all ingredients with hand blender
Add chopped lemon verbena to the mix





COMPONENT 5

CHOCOLATE MOUSSE

INGREDIENTS

100 g	Heavy cream 1 (38% fat)
24 g	Caster sugar
24 g	Egg yolks
1.2 g	Gelatine sheets
65 g	Cacao Barry Ghana 40% Chocolate
210 g	Heavy cream 2 (38% fat)

PREPARATION

Use first 5 ingredients to prepare English cream

Once ready, let set

Add the remaining cream and whisk

COMPONENT 6

RASPBERRY MARMALADE

INGREDIENTS

110 g	Raspberry purée
18 g	Glucose
3.5 g	NH pectin
20 g	Caster sugar
1.2 g	Lemon acid

PREPARATION

Bring all ingredients to a boil

Pour into moulds



COMPONENT 7

CHOCOLATE DIP

INGREDIENTS

100 g	Cacao Barry Ghana 40% Chocolate
50 g	Callebaut Almond Praline
1.5 g	Salt

PREPARATION

Melt together the chocolate and praline

Add salt and use as dipping mix for the cake base

FINISHING TOUCHES

Use air brush to paint white the chocolate decorations and adorn with edible flowers

THE EXPERIENCE BAR

The experience bar is a bonbon that combines rich indulgence with fresh Swedish fruit flavours.

This confection was designed as the ideal sweet treat after a meal, either at a restaurant or at home.

Continuing with the gaming world analogy of the chef, those enjoying the bonbon had to "fill up" the whole experience bar one by one to level up!



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

As an ideal after-meal bite, this bonbon features the refreshing aromas of Swedish blackcurrant paired with the richness of caramelised hazelnuts. Three different chocolates are paired to create a milky, yet not too sweet, bonbon.

CHOCOLATE

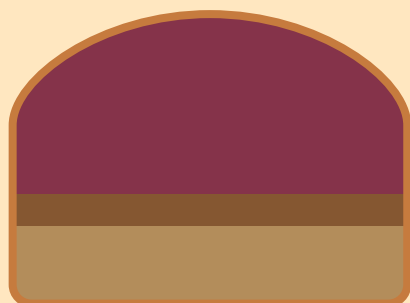
Cacao Barry Zéphyr 34% White Chocolate, Cacao Barry Lactée Supérieure 38% Milk Chocolate & Cacao Barry Ghana 40% Milk Chocolate

PORTIONS

25







- Chocolate shell
- Blackcurrant jam
- Hazelnut filling
- Gianduja

COMPONENT 1

SHELL CHOCOLATE 1

INGREDIENTS

50 g	Cacao Barry Zéphyr 34% Chocolate
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PREPARATION

Temper the chocolate

Pipe in a thin line inside the mould

COMPONENT 2

SHELL CHOCOLATE 2

INGREDIENTS

500 g	Cacao Barry Lactée Supérieure 38% Chocolate
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PREPARATION

Temper the chocolate

Fill the mould





COMPONENT 3

BLACKCURRANT JAM

INGREDIENTS

100 g	Blackcurrant purée
10 g	Icing sugar
2 g	Instant vegan gel

PREPARATION

Mix all ingredients with hand blender
Fill mould with mixture

COMPONENT 4

HAZELNUT FILLING

INGREDIENTS

20 g	Callebaut Hazelnut Bresilienne
20 g	Blackcurrant powder

PREPARATION

Mix all ingredients
Use mixture to fill the bonbons

COMPONENT 5

GIANDUJA

INGREDIENTS

80 g	Cacao Barry Ghana 40% Chocolate
120 g	Callebaut Hazelnut Praline
2 g	Salt
20 g	Blackcurrant leaf oil

PREPARATION

Mix all the ingredients to create filling

Temper the filling

Fill the bonbons

Caroline comes from Hardangerfjord in Norway. She has been a passionate pastry chef for over two decades.

She excels in crafting recipes that feature a blend of chocolates with local premium ingredients.

Alongside experimenting in the kitchen, the chef loves to explore new flavours, textures, and designs to create one-of-a-kind experiences.

CAROLINE MOVIK

NATIONAL SELECTION OF NORDICS



Caroline's creations were a perfect fit with the "Celebrate Life" trend, as she saw the WCM theme as a way to have fun with flavours and designs.

This chef's assignments stood out for sleek and sophisticated shapes that contrasted with rich, local flavours.

Her passion for chocolate and her love for ingredients from the Fjords shone particularly bright in her fresh pastry, which got the highest score in its category.

“I LOVE TO BE CREATIVE AND CREATE A WOW-FACTOR FOR GUESTS! THERE ARE ALWAYS NEW TECHNIQUES, TRENDS, AND INGREDIENTS TO TRY.”



A BOAT IN HARDANGER

For this pastry, the chef was inspired by a game she used to play when she was younger. It was a word game called "My boat is loaded with...".

The idea came to life in the shape of three small edible boats loaded with the taste of Hardanger.

Caroline crafted this creation with the thought of people enjoying it during a wooden boat festival or for chocolate lovers to immerse themselves in the taste of her hometown.





ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

Callebaut 815 was used for its dominant cocoa notes and slight bitterness. These attributes pair well with the sweet cherries and raspberries that are in charge of the fresh character of the pastry. Balancing it all out, aged local cheese and hazelnuts are brought into the mix.

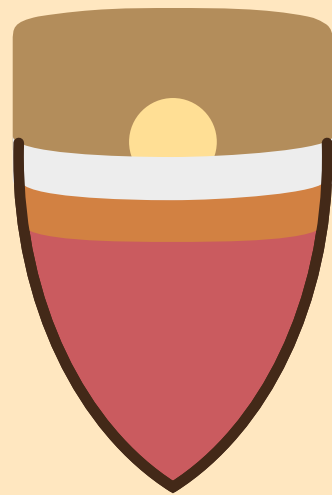
CHOCOLATE

Callebaut 815 Dark Chocolate

PORTIONS

10





- Chantilly
- Cream cheese filling
- Merengue
- Sponge cake
- Sweet cherry & raspberry mix
- Shortcrust pastry



COMPONENT 1

SHORTCRUST PASTRY

INGREDIENTS

100 g	Butter
60 g	Icing sugar
1 g	Salt
8 g	Cacao Barry Plein Arôme Cacao Powder
20 g	Ground hazelnuts
35 g	Whole eggs
168 g	Flour

PREPARATION

Mix butter with 50 g of sugar, salt, cacao powder, hazelnuts, and eggs

Incorporate flour into mixture

Place in fridge for 30 minutes

COMPONENT 2

SPONGE CAKE

INGREDIENTS

50 g	Butter
125 g	Sugar
40 g	Egg yolks
10 g	Whole milk
45 g	Flour
5 g	Cacao powder
5 g	Baking powder
50 g	Egg whites

PREPARATION

Whisk butter and 50 g of sugar until light and fluffy

With a spatula, incorporate egg yolks and whole milk

Add cacao powder, flour, and baking powder and mix

Separately, prepare meringue with egg whites and remaining sugar

Place meringue on top of cake

Bake at 150°C for 20 minutes



COMPONENT 3

SWEET CHERRY & RASPBERRY MIX

INGREDIENTS

120 g	Sweet cherry purée
20 g	Sweet cherry liqueur
140 g	Raspberry purée
10 g	Raspberry vinegar
1 g	Sugar kelp
6 g	Starch
40 g	Sugar

PREPARATION

Mix all ingredients and bring to a boil

COMPONENT 4

CHANTILLY & CHEESE

INGREDIENTS

230 g	Cream (37% fat)
20 g	Spruce bud syrup
1 g	Gelatine mass
6 g	Water
85 g	Callebaut 815 Chocolate

PREPARATION

Mix cream with syrup and bring to a boil

Pour hot mix over chocolate and gelatine mass

Mix well with hand blender and store in fridge

Whisk in mixer before piping

COMPONENT 5

CREAM & AGED CHEESE

INGREDIENTS

100 g	Cream cheese
100 g	Cream
32 g	Icing sugar
3 g	Aged cheese powder

PREPARATION

Whisk cream cheese with cream and icing sugar

Mix in with aged cheese powder

A skilled pastry chef with over nine years of experience making desserts and chocolates. Lyu is not new to the world of competitive cooking, as he represented China in the 2017 WorldSkills Competition.

A chef who has coached his country's national team and trained pastry and confectionery award winners, Lyu is also known for merging local ingredients with chocolate. Always drawing inspiration from his culture to achieve uniqueness.

LYU HAORAN

NATIONAL SELECTION OF GREATER CHINA



To align with the theme “Play!”, the creations by Chef Lyu crafted a series of recipes with designs and pairings focused on the joyful spirit of Chinese culture.

With this underlying essence in each of his recipes, the “Celebrate Life” trend can be spotted in the taste and shapes this chef creates.

“I LOVE TAKING EVERY OPPORTUNITY TO REPRESENT THE RICHNESS OF MY CULTURE IN THE DESIGNS AND FLAVOURS OF MY CHOCOLATE CREATIONS.”



FIRECRACKS



A sharing dessert with the essence of traditional Chinese festivals embedded in its shape and joyful flavours.

This realistic design represented the excitement caused by fire cracks, felt by the community during local festivities in China.

Created with consumers who are after unique flavour experiences that hold meaningful ingredients and stories in them. The chef created this dessert with the idea of selling it in high-end shops located in scenic areas.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

Known to be one of the most versatile chocolates, the strong cocoa flavour of the dark chocolates contrast with the softness of the whipped cream. A smooth and balanced dessert that also features nutty aromas with a hint of citrus for a pronounced and harmonious taste experience.

CHOCOLATE

Cacao Barry Extra-Bitter Guayaquil
64% Dark Chocolate & Callebaut 70-30-38 Dark Chocolate

PORTIONS

20





- Sablé cookie
- Light chocolate cream
- Lemon jam
- Chocolate sponge cake
- Praline

COMPONENT 1

CHOCOLATE SPONGE CAKE

INGREDIENTS

170 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
85 g	Butter
113 g	Egg yolks
20 g	Milk
170 g	Egg whites
100 g	Sugar
50 g	Coconut flower sugar
85 g	Cake flour
20 g	Cacao Barry Extra Brute Cacao Powder
2.5 g	Baking powder

PREPARATION

Melt chocolate and butter at 45°C

Mix egg yolks and milk well to prepare mix 1

To prepare mix 2, mix egg whites with sugar and coconut flower sugar until 70% emulsion

Prepare mix 3 by combining cake flour with cocoa powder and baking powder

Combine mix 1 and mix 2 well — this will be mix 4

Mix the melted chocolate into mix 3

Combine mix and 3 and 4

Pour the final mix into the baking tray and bake at 175°C for 10 minutes



COMPONENT 2

SABLÉ COOKIE

INGREDIENTS

225 g	Butter
150 g	Icing sugar
2 g	Fleur de sel
45 g	Whole eggs
112.5 g	Ground almonds
37.5 g	Ground hazelnuts
275 g	Flour T55
25 g	Cacao Barry Extra Brute Cacao Powder
0.2 g	Red colouring

PREPARATION

Mix butter with icing sugar until smooth

Crush salt and add it to the mix

Add the whole eggs and mix well

Add almond and hazelnut powders, flour, cocoa powder, red colouring and mix

Roll the shortbread base into a 3mm cylinder and bake at 160°C for 10 minutes

COMPONENT 3

LEMON JAM

INGREDIENTS

215 g	Lemon purée (with lemon peel)
2.5 g	Pectin NH
35 g	Sugar

PREPARATION

Heat lemon purée to 45°C
Mix pectin and sugar and combine with heated purée
Cook everything until thick

COMPONENT 4

PRALINE

INGREDIENTS

70 g	Praline
30 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate

PREPARATION

Melt chocolate
Mix melted chocolate with praline
Cool to 25°C
Smooth out and cut into strips





COMPONENT 5

LIGHT CHOCOLATE CREAM

INGREDIENTS

46 g	Whipping cream (35% fat)
46 g	Milk
46 g	Egg yolks
24 g	Sugar
34 g	Invert sugar
148 g	Callebaut 70-30-38 chocolate
297 g	Whipped cream (35% fat)
7 g	Brandy (XO Rémy Martin)

PREPARATION

Prepare English cream with 46 g of whipped cream, milk, egg yolks and sugar

Blend English cream with chocolate and invert sugar

Let cool to 35°C

Add whipping cream and mix well

Incorporate brandy

BOUNCING WAMPI

Staying true to his approach of creating delights embedded with his culture, this sweet and sour bonbon was created with playful emotions and ingredients at heart.

The WCM theme lives in the idea of climbing trees to pick the fruit at the heart of the creation. It also embodies childhood memories in its fun design.

The playfulness is accompanied by a special touch, achieved by using a local fruit from Guangzhou called "wampi".



ABOUT THE RECIPE



**FLAVOURS
& SPECIFICATIONS**

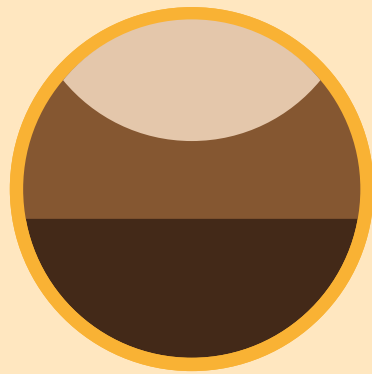
The combination of milk and dark chocolates creates a cocoa balance that welcomes the sweet and sour taste of the Chinese wampi fruit. Bananas are incorporated into the recipe to further balance acidity and enhance the richness. The oolong tea adds freshness and counterweights the overall sweetness of the creation.

CHOCOLATE

Cacao Barry Alunga 41% Milk Chocolate & Cacao Barry Extra-Bitter Guayaquil 64% Dark Chocolate

PORTIONS

60



- Chocolate shell: Cacao Barry Alunga 41%
- Fruit insert
- Praline
- Tea ganache



COMPONENT 1

FRUIT INSERT

INGREDIENTS

125 g	Chinese wampi purée
25 g	Banana purée
8 g	Oligofructose
2 g	Pectin NH

PREPARATION

Cook the wampi and banana purée together until 40°C

Add the pectin and oligofructose

Mix and boil for 1 minute

COMPONENT 2

TEA GANACHE

INGREDIENTS

10 g	Dancong tea
35 g	Water
112 g	Whipping cream (35% fat)
6 g	Invert sugar
6 g	Glucose sugar
13 g	Butter
100 g	Cacao Barry Alunga 41% Chocolate
50 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate

PREPARATION

Combine Dancong tea with water and bring to a boil

Pour in the whipping cream, invert sugar, glucose syrup, and butter

Cook mix until 60°C

Incorporate chocolates into the mix and blend

COMPONENT 3

PRALINE

INGREDIENTS

140 g	Hazelnut almond praline (homemade)
60 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
10 g	Grapeseed oil

PREPARATION

Melt chocolate and grapeseed oil together

Mix with homemade praline and cool to 25°C

Pour mixture into chocolate shell and refrigerate

COMPONENT 4

NUTTY TOPPING

INGREDIENTS

450 g	Peeled roasted hazelnuts
300 g	Peeled roasted almonds
490 g	Sugar

PREPARATION

Bake hazelnuts and almonds at 150°C for 20 minutes

Separately, add a bit of water to the sugar and make caramel

Pour the caramel on the nuts and let cool

Once cool, place in food processor and process until 46°C

Seal and freeze for storage

This chef is an expert in sugar art and a pioneer in new chocolate techniques. Lili is known not only for having won chocolate awards but also for her creations inspired by space and animations.

Just like her distinctive style, her use of ingredients set her apart as a truly creative chef. Raw vegetables and spices are known to be part of her creations, and a testament to her pushing the boundaries of chocolate artistry.

LILI WANG

NATIONAL SELECTION OF GREATER CHINA





Lili interprets “Play!” by evoking the fun that lives in childhood memories. And the joy of bringing them back to life — whether it is by sharing sweetness or enjoying it solo.

The playful and innovative character of her approach in the kitchen is a perfect match for trends such as “Celebrate Life” and “Mindful Indulgence”. A combination of unexpected and local natural flavours.

**“I’M DARING.
ESPECIALLY WHEN
IT COMES TO MY
COOKING. I LOVE TO
OFFER FLAVOURS
AND COMBINATIONS
THAT YOU DON’T FIND
AROUND THE CORNER.”**

TROJAN HORSE CAKE

A pastry that invites you in with an incredible design. At the same time, it satisfies sweet cravings by offering indulgence for different consumers, including the most conscious of eaters.

This Trojan-horse-inspired treat was created for younger and audiences both. Its fun and intricate details make it an eye-catcher for all.

The high quality and local aspect of its main components make it not only a fresh world-class pastry but a conscious choice in a crowded market.





ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

This pastry stands out for a sour and citrusy freshness that lets the local Biluochun ingredient shine through. The creation features the slight bitterness of tea leaves and the sweet and sour taste of oranges. Just as its ingredients, the pastry's textures are also an intricate play of contrasts.

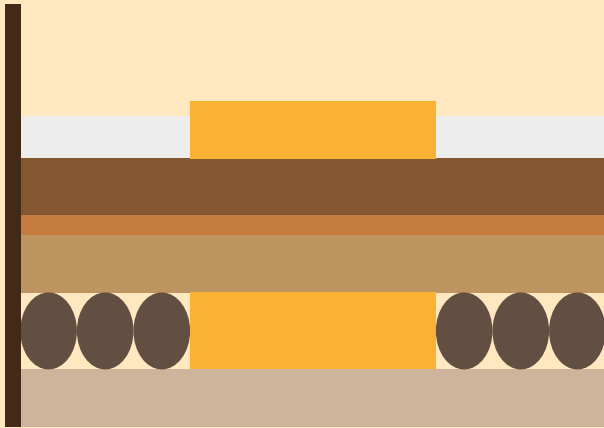
CHOCOLATE

Callebaut W2 White Chocolate &
Callebaut 811 Dark Chocolate

PORTIONS

15





- Orange gel
- Chantilly cream
- Tea mousse
- Cold brew tea
- Chocolate cake
- Chocolate ganache
- Cookie crunch
- Chocolate decoration



COMPONENT 1

TEA MOUSSE

INGREDIENTS

80 g	Milk
14 g	Egg yolks
7 g	Caster sugar
15 g	Biluochun tea leaves
20 g	Callebaut W2 Chocolate
9 g	Gelatine leaves
182 g	Cream
1 g	Ground Biluochun tea powder

PREPARATION

Boil milk with tea leaves
Cover with film and let infuse for 5 minutes
Separately, combine egg yolks and sugar
Strain tea leaves from step 1, then pour milk into egg yolk and sugar mixture and heat to 84°C
Add gelatine and once melted, pour mixture into chocolate
After the chocolate has melted, mix with hand blender
Whip cream and add to the mixture
Combine mixture with tea powder

COMPONENT 2

COLD BREW TEA

INGREDIENTS

100 g	Cream
30 g	Biluochun tea leaves

PREPARATION

Bring cream to a boil
Add tea leaves
Cover with film and place in fridge for 1 hour

COMPONENT 3

CHOCOLATE CAKE

INGREDIENTS

70 g	Egg whites
27 g	Caster sugar
65 g	Egg yolks
27 g	Trehalose
5 g	Lemon juice
30 g	Cake flour
30 g	Starch
20 g	Unsalted butter
30 g	Cold brew tea
5 g	Ground Biluochun tea powder

PREPARATION

- Whip egg whites with sugar until shape of xxxx
- Combine well egg yolks and whole eggs, add onto the egg whites
- In a bowl, sift in the flour and starch, then combine with tea powder
- Incorporate into egg mixture
- Separately, melt butter and mix with cold brew tea, then bring to 40°C
- Combine both mixtures, then bake in convection oven at 165°C for 12 minutes

COMPONENT 4

PISTACHIO CHEESE PASTE

INGREDIENTS

40 g	Mascarpone
12 g	Green pistachio paste
7 g	Yellow pistachio paste

PREPARATION

- Combine pastes with mascarpone
- Mix well and set in fridge
- Use to decorate the moulds with small spatula





COMPONENT 5

ORANGE GEL

INGREDIENTS		PREPARATION
60 g	Orange pulp	Combine orange pulp with water, orange purée and glucose syrup
10 g	Water	
50 g	Orange purée	Cook mix until 40°C
14 g	Glucose syrup	Separately, combine sugar and pectin
28 g	Caster sugar	Integrate 2 mixes and cook for 30-60 seconds
4 g	Pectin NH	

COMPONENT 6

CHANTILLY CREAM

INGREDIENTS		PREPARATION
125 g	Cream	Boil 50 g of cream with invert sugar and glucose syrup
5 g	Invert sugar	
5 g	Glucose syrup	Pour into white chocolate
14 g	Callebaut W2 Chocolate	Infuse, melt, and mix well
3 g	Ground Biluochun tea powder	Add remaining cream and cold brew tea, mix well
10 g	Cold brew tea	
		Freeze for 30 minutes (whip for use)



COMPONENT 7

COOKIE CRUNCH

INGREDIENTS

68 g	Butter
30 g	Caster sugar
½ unit	Vanilla pods
27 g	Egg yolks
90 g	Cake flour
5 g	Ground Biluochun tea powder

PREPARATION

Combine butter with sugar and vanilla and mix at low speed (don't whip)

Little by little, incorporate egg yolks

Sift cake flour, then add tea powder

Combine with first mix and mix well

Roll into 2.5 mm, cut, and place in moulds

Bake in preheated oven at 170°C (up and down) for 15 minutes

COMPONENT 8

CHOCOLATE GANACHE

INGREDIENTS

100 g	Cream
20 g	Invert sugar
15 g	Biluochun tea leaves
104 g	Callebaut 811 Chocolate
7.2 g	Cacao Barry Cocoa Butter
14.4 g	Butter

PREPARATION

Boil cream with invert sugar and tea leaves

Cover with film and infuse for 5 minutes

Sift out tea leaves into chocolate and cocoa butter to infuse

Melt chocolate completely, then add butter

Emulsify and mix well

This chef and chocolatier from Charleroi, Belgium, discovered his passion for pastry during his childhood. His dreams took him to work in high-end kitchens and establish himself in the pastry world.

Today, he is not only the owner of Vincent Denis Dessert Bar and the World Finalist for Benelux. He continues to be a dreamer who pursues flavour and texture innovations to uplevel his craft.

VINCENT DENIS

NATIONAL SELECTION OF BENELUX



Vincent was not only named this National Selection's winner. His recipes won every Category Award, making him the chef with the best recipes in this regional competition.

His secret? Eye-catching designs that depicted the WCM theme and impeccable balance of pairings that achieved incredible taste.

“THERE’S SOMETHING PARTICULARLY SPECIAL ABOUT BEING ABLE TO SPREAD JOY BY SURPRISING CUSTOMERS WITH THINGS THEY NEVER EXPECTED.”



STACK OF JOY

A dessert crafted to let chocolate lovers interact with their sweet treats in a new and fun way. As the embodiment of "Play!", these stackable rings are more than just incredible design skills.

With the different layers of ganache, mousse and crunchy elements, the chef replicates the exciting visual appeal in each unexpected bite.

This tower of indulgence is served with different sides or sauces, placing the focus on the variety of flavours one can experiment in a single dessert.





ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

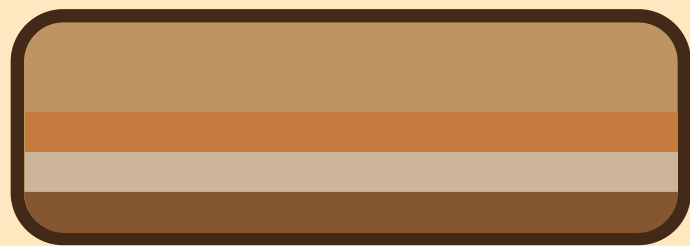
To create a multi-sensory experience, this dessert features layers of intense flavours and contrasting textures. The richness of chocolate is balanced and tied by the subtle fruitiness of pears and vanilla. The signature crumble adds an extra crunch.

CHOCOLATE

Cacao Barry Fleur de Cao 70% Dark Chocolate

PORTIONS

12



- Mousse sabayon
- Chocolate ganache
- Flourless chocolate cake
- Cacao biscuit
- Chocolate shell: Callebaut VELVET



COMPONENT 1

MOUSSE SABAYON

INGREDIENTS

240 g	Sugar
70 g	Water
260 g	Egg yolks
120 g	Egg whites
560 g	Cacao Barry Fleur de Cao 70% Chocolate
780 g	Cream (35% fat)
1 g	Salt flakes

PREPARATION

Beat cream until almost firm (3/4 whipped) and set aside in fridge
In mixing bowl, beat egg yolks and egg whites separately
On the side, heat water with sugar to 118°C to create syrup
Make sabayon: pour hot syrup over egg yolks while whisking, then pour on egg whites while whisking until mixture cools down
In a separate pot, melt chocolate at 45°C
Mix 1/3 of the whipped cream into warm chocolate, then add and fold in part of the sabayon
Gently fold in the remaining whipped cream
Fold in the rest of the sabayon

COMPONENT 2

FLOURLESS CHOCOLATE CAKE

INGREDIENTS

380 g	Butter
100 g	Sugar
125 g	Egg whites
250 g	Egg yolks
1 kg	Cacao Barry Fleur de Cao 70% Chocolate
4 g	Salt flakes
650 g	Egg whites
350 g	Sugar

PREPARATION

Beat butter until light and creamy
Gradually add egg yolks and mix until well combined
In separate bowl, beat egg whites with sugar and salt until stiff peaks form
Melt chocolate and fold gently into the butter and egg yolk mixture
Carefully fold in whipped egg whites
Bake at 160°C for 20-25 minutes



COMPONENT 3

CHOCOLATE GANACHE

INGREDIENTS

100 g	Cream (85% fat)
150 g	Pear purée
150 g	Glucose
100 g	Sugar
300 g	Cacao Barry Fleur de Cao 70% Chocolate
75 g	Butter
2 g	Salt flakes

PREPARATION

In saucepan, melt sugar over medium heat without stirring until golden caramel is formed

In a separate pan, combine cream, glucose and pear purée and bring to a boil

Once boiling, pour over caramel while stirring to combine until smooth

Pour mixture over chopped chocolate and stir until chocolate is fully melted and the mixture is smooth

Once mixture has slightly cooled, add butter and salt and stir until smooth

Place ganache in fridge to set before use

COMPONENT 4

CACAO BISCUIT

INGREDIENTS

500 g	Butter
300 g	Sugar
45 g	Cacao Barry Nature Fruitée Cacao Powder
600 g	Flour T65
125 g	Corn flakes
112 g	Coconut powder
5 g	Salt flakes

PREPARATION

In mixing bowl, beat butter with sugar and salt until smooth and well combined

Incorporate coconut flakes and crushed corn flakes and mix well

Gradually, mix in flour and cacao powder until dough is formed

Roll out dough between two sheets of parchment paper or silicone mats to desired thickness

Cut dough into desired shapes and bake between two baking mats or sheets at 180°C for 8 minutes



ASSEMBLY/SERVING TIPS

The entire dessert is enclosed within a thin white chocolate shell (Callebaut VELVET) in the shape of discs

Once unmoulded, place the structure on a decorative chocolate base (later used to break the shell)

On the side, place a hollow chocolate sphere with pear and vanilla confit and a crumble

Once chocolate sphere is broken, guests may enjoy the dessert by pairing it with the pear sauce

LET'S PUZZLE TOGETHER

This interactive bonbon experience invites guests to push the limits of chocolate by assembling the puzzle pieces and later on indulge in them.

The WCM theme is expressed in a shape that will trigger curiosity and playfulness before, during, and after enjoying the bonbon.

Adding to the fun shape of the creation, the different textures and richness of the ingredients enhance the depth of the flavour in each bite.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This bonbon brings together intense tartness and salty richness by pairing raspberries and peanuts. This powerful sweet and savoury contrast is fostered in the robust taste of the dark chocolate that balances out the creamy and indulgent bonbon filling.

CHOCOLATE

Callebaut Ecuador 39% Milk Chocolate

PORTIONS

125





- Raspberry caramel
- Chocolate & peanut ganache
- Chocolate croustillant
- Chocolate shell: Cacao Barry Extra-Bitter Guayaquil 64%



COMPONENT 1

CHOCOLATE & PEANUT GANACHE

INGREDIENTS

1 kg	Peanuts
300 g	Sugar
400 g	Callebaut Ecuador 39% Chocolate

PREPARATION

Roast peanuts at 160°C until golden

Prepare dry caramel with sugar

Combine roasted peanuts with caramel and mix until smooth

Melt chocolate and mix into peanut caramel mixture

Spread mixture

COMPONENT 2

RASPBERRY CARMEL

INGREDIENTS

200 g	Sugar
2.5 g	Yellow pectin
250 g	Frozen raspberries
40 g	Butter
20 g	Raspberry vinegar
1 g	Salt flakes
0.1 g	Citric acid

PREPARATION

In saucepan, heat sugar until it's melted and golden

Add frozen raspberries and raspberry vinegar, cook until mixture thickens

Mix pectin with sugar, then add to mixture

Bring to 104°C, then stir in the butter until smooth

Let raspberry caramel cool to room temperature before using

COMPONENT 3

CHOCOLATE CROUSTILLANT

INGREDIENTS

200 g	Callebaut Ecuador 39% Chocolate
100 g	Cacao Barry Pailleté Feuilletine™

PREPARATION

Melt chocolate

Add Pailleté Feuilletine
and mix thoroughly

Spread mixture evenly and let set at
room temperature

THAT'S HOW I PLAY!

The chef brings to life his fun interpretation of a classic cocktail to showcase his signature style: playing with textures and contrasts.

His style matches the theme of this edition of WCM in a layered dessert that emphasises bold textures and flavours.

The edgy design of this pastry is a testament to the explosive notes of vodka and coffee, toned down by the softness of hazelnuts.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

The classic notes of coffee and hazelnuts match the bold presence of vodka crafted in Charleroi, Belgium. With this contrast of flavours and textures, the pastry offers a well-rounded and balanced taste profile.

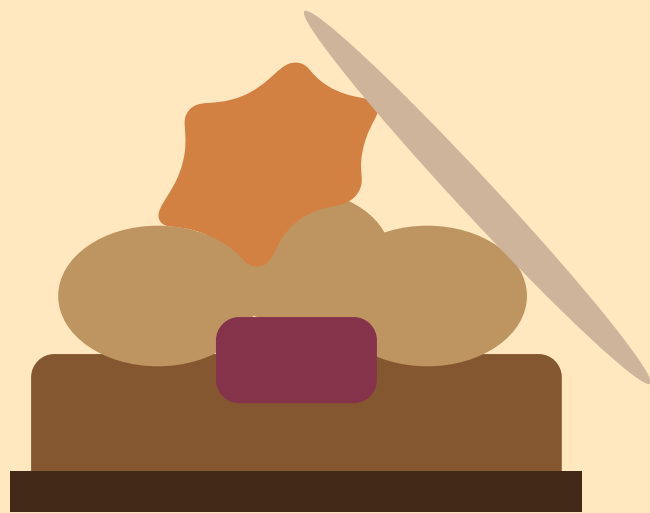
CHOCOLATE

Cacao Barry Ocoa 70% Dark Chocolate & Callebaut Ecuador 39% Milk Chocolate

PORTIONS

20





- Sponge cake
- Cigarette russe
- Coffee & chocolate mousse
- Praline noisette
- Chocolate moelleux
- Croustillant



COMPONENT 1 CHOCOLATE MOELLEUX

INGREDIENTS

600 g	Cacao Barry Ocoa 70% Chocolate
400 g	Butter
500 g	Sugar
200 g	Flour T65
200 g	Egg yolks
5 g	Egg whites
Pinch	Salt flakes

PREPARATION

Melt chocolate and butter together until smooth
In separate bowl, whisk eggs with sugar and salt until light and fluffy
Incorporate the flour
Gradually, fold in melted chocolate mixture until smooth
Pour mixture into moulds and bake at 180°C for 10-12 minutes

COMPONENT 2 SPONGE CAKE

INGREDIENTS

250 g	Egg whites
180 g	Pure almond powder
180 g	Egg yolks
30 g	Flour T65
15 g	Cacao Barry Plein Arôme Cacao Powder
180 g	Sugar

PREPARATION

Mix all ingredients together to create a smooth batter
Sift mix to ensure a perfectly smooth consistency
Pour sifted batter into siphon charged with two gas capsules
Refrigerate until ready to use
Microwave for 30 seconds in disposable cup

COMPONENT 3

CROUSTILLANT

INGREDIENTS

400 g	Callebaut Ecuador 39% Chocolate
100 g	Cacao Barry Praliné Noisettes 50%
200 g	Butter
400 g	Cacao Barry Pailleté Feuilletine™
2 g	Salt

PREPARATION

- Melt chocolate and butter together
- Add Praliné Noisettes and combine well
- Stir in the Pailleté Feuilletine and salt to create a crunchy texture
- Spread mixture evenly on tray and refrigerate to set

COMPONENT 4

COFFEE & CHOCOLATE MOUSSE

INGREDIENTS

750 g	Cream (35% fat)
50 g	Coffee beans
50 g	Vodka 6000
12 g	Trimoline
12 g	Glucose
250 g	Callebaut Ecuador 39% Chocolate
55 g	Gelatine mass
1 g	Salt

PREPARATION

- Infuse 300 g of cream with trimoline, glucose, coffee beans, and vodka
- Strain mixture and bring to simmer
- Pour hot mixture over melted chocolate
- Incorporate gelatine, then add remaining cream and mix until smooth
- Add salt and refrigerate until firm
- Whisk until desired texture





ASSEMBLY TIPS

This dessert reflects the philosophy of "Instinctive Pastry": assemble this dessert with a spontaneous touch, letting your inspiration drive your cooking style.

Born in the Austrian mountains and inspired by his family's business in the culinary industry, this is a chef who has experience in prestigious hotels around Europe.

He shares his expertise and skills as a seminar leader and shares the joy of his flavour combinations with recipes designed to bring people together.

JOHANNES WARMUTH

NATIONAL SELECTION OF CENTRAL EUROPE





To match the "Play!" theme of the competition, the chef's creations offered playful visual elements as well as a fun combination of ingredients.

As he leans towards dark chocolates paired with fruits, some of Johannes' recipes could fit in the "Mindful Indulgence" trend.

**"IT IS A SPECIAL KIND
OF ENJOYMENT
TO BRING PEOPLE
TOGETHER AROUND
A TABLE WITH
CREATIONS THAT
EXPRESS YOUR
COOKING STYLE."**

SCHÖNBRUNNER HASZENUT KISS

With an artistic approach to his creations, this chef looks to foster delicious tastes in designs and shapes that steal attention.

In this case, the puzzle-like assignment was inspired by the work of the famous artist, Gustav Klimt. The goal of this sharing dessert is to offer a playful experience.

Contrasting with an aesthetic that visually adheres to the WCM theme, the ingredient pairings are kept balanced and classic.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This recipe offers a harmonious combination of smooth chocolate and crunchy layers. The richness of cocoa taste walks hand-in-hand with a subtle hint of citrus. A sophisticated pairing of textures and flavours to please the most traditional but also most adventurous taste buds.

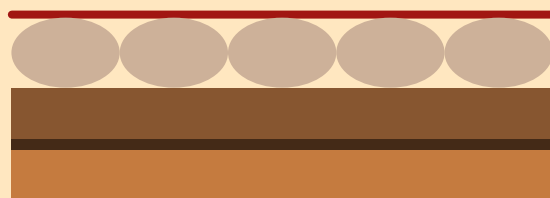
CHOCOLATE

Callebaut Madagascar 67.4% Dark Chocolate, Cacao Barry Lactée Supérieure 38% Milk Chocolate & Cacao Barry Ambre Java 36% Milk Chocolate

PORTIONS

18





- Hazelnut dacquoise
- Chocolate base
- Ganache
- Hazelnut crunchy
- Chocolate whipped cream



COMPONENT 1

HAZELNUT DACQUOISE

INGREDIENTS

125 g	Grated hazelnuts
100 g	Icing sugar
137 g	Egg whites
45 g	Granulated sugar
60 g	Chopped hazelnuts
½ unit	Vanilla
1 g	Salt

PREPARATION

Whisk egg whites with granulated sugar, vanilla, and salt
Separately, mix icing sugar with ground hazelnuts
Stir into egg white mixture
Spread into tin and sprinkle with chopped hazelnuts
Bake at 190°C for approximately 12 minutes
Refrigerate

COMPONENT 2

CHOCOLATE BASE

INGREDIENTS

55 g	Butter
12 g	Icing sugar
3.5 g	Cacao Barry Cacao Powder Légère 1%
40 g	Whole eggs
36 g	Egg yolks
75 g	Callebaut Madagascar 67.4% Chocolate
45 g	Granulated sugar
110 g	Egg whites
1 g	Salt

PREPARATION

Beat whole eggs with yolks and icing sugar
Separately, whisk egg whites with granulated sugar and salt
Melt butter and chocolate in different bowl, then stir into whole eggs mixture
Combine with egg white mixture and stir in cocoa powder
Spread into tin and bake at 190°C for approximately 12 minutes
Chill



COMPONENT 3

GANACHE

INGREDIENTS

35 g	Cream (36% fat) - Carinthian milk
25 g	Cacao Barry Lactée Supérieure 38% Chocolate
25 g	Cacao Barry Ambre Java 36% Chocolate
1 g	Salt

PREPARATION

Boil cream along with salt

Stir into chocolate in stages

Emulsify

Spread onto crispy layer

Place chocolate base on top and press down gently

COMPONENT 4

HAZELNUT CRUNCHY

INGREDIENTS

14 g	Butter
14 g	Cacao Barry Lactée Supérieure 38% Chocolate
14 g	Cacao Barry Ambre Java 36% Chocolate
68 g	Cacao Barry Praliné Amandes 50%
68 g	Cacao Barry Praliné Heritage Amandes Noisettes 65%
68 g	Cacao Barry Pailleté Feuilletine™
1 g	Salt

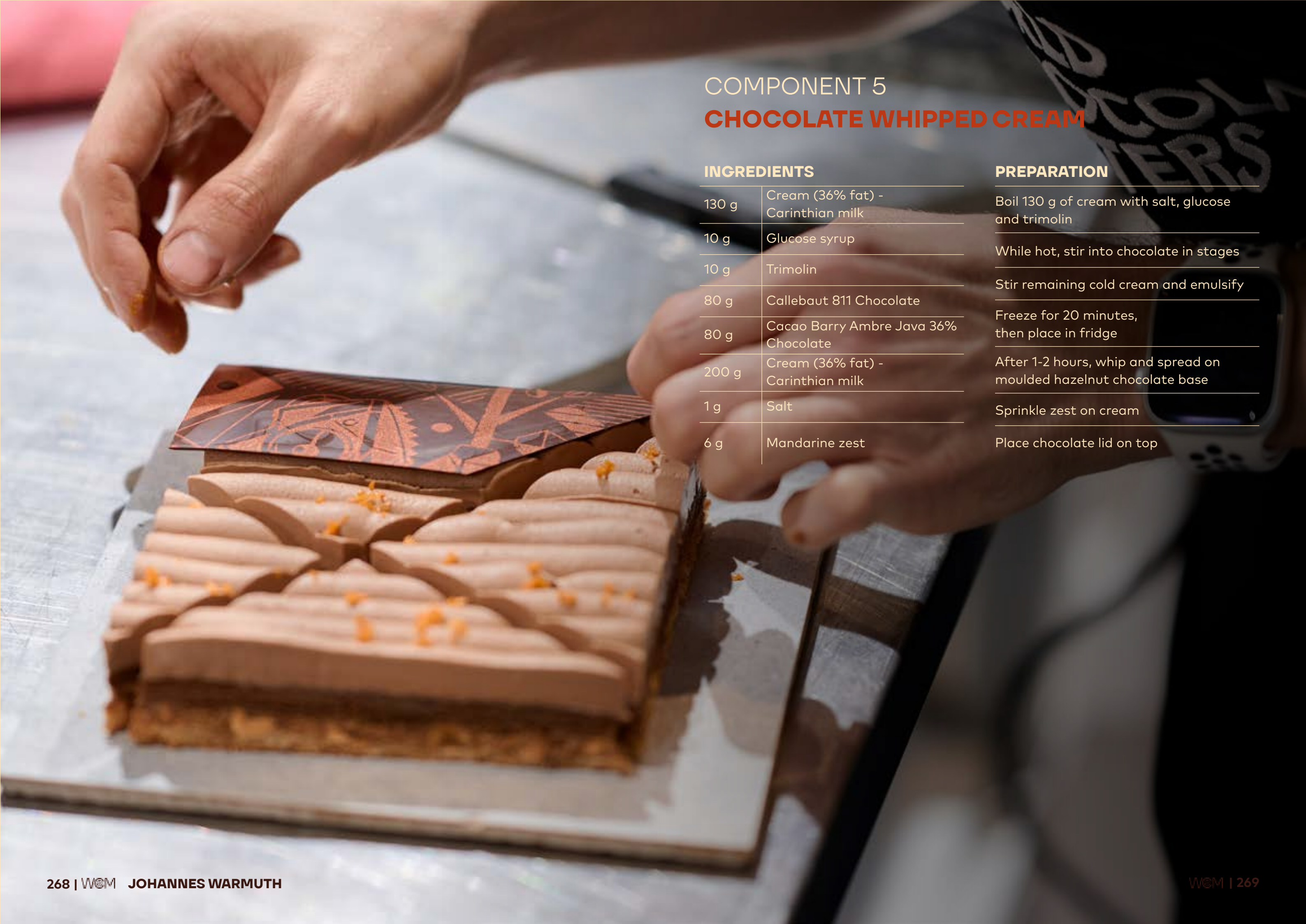
PREPARATION

Melt chocolates and stir in the butter

Stir in Praliné 50% and 65% and add salt

Stir in Pailleté Feuilletine™

Spread onto hazelnut base



COMPONENT 5

CHOCOLATE WHIPPED CREAM

INGREDIENTS

130 g	Cream (36% fat) - Carinthian milk
10 g	Glucose syrup
10 g	Trimolin
80 g	Callebaut 811 Chocolate
80 g	Cacao Barry Ambre Java 36% Chocolate
200 g	Cream (36% fat) - Carinthian milk
1 g	Salt
6 g	Mandarine zest

PREPARATION

Boil 130 g of cream with salt, glucose and trimolin
While hot, stir into chocolate in stages
Stir remaining cold cream and emulsify
Freeze for 20 minutes, then place in fridge
After 1-2 hours, whip and spread on moulded hazelnut chocolate base
Sprinkle zest on cream
Place chocolate lid on top

SECRET CHOCOLATE CHERRY DREAM

Bringing the essence of the summer months into a delicious triad, this pastry has been designed to tempt the taste buds with a fresh contrast of flavours.

Fruity sweetness and subtle bitterness unite to immerse guests in a unique taste experience that resembles mid-year warmth.

Symbolising the lightness of summer with its design and ingredients, it has been created to incite sunny and joyful moods — just like the theme of World Chocolate Masters, "Play!".



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

This pastry features a fine selection of perfectly balanced flavours. Chocolate takes the spotlight as 5 different types are fostered alongside home-grown cherries and port wine. The overall taste is a deep richness and a subtle hint of sweetness and acidity.

CHOCOLATE

Cacao Barry Alunga 41% Milk Chocolate, Cacao Barry Ambre Java 36% Milk Chocolate, Cacao Barry Mexique 66% Dark Chocolate, Cacao Barry Saint Domingue 70% Dark Chocolate & Callebaut Ecuador 39% Milk Chocolate

PORTIONS

18







- Chocolate threads decoration and gold leaf
- Chocolate mousse
- Pignolia crisp
- Port wine cherry cream
- Almond cherry base
- Light-reflecting chocolate shell



COMPONENT 1

ALMOND CHERRY BASE

INGREDIENTS

52.5 g	Icing sugar
75 g	Butter - Carinthian milk
52 g	Flour
5 g	Pastry spices (salt, vanilla, lime zest)
40 g	Whole eggs
40 g	Grated almonds
15 g	Grated pignolias
1 unit	Orange zest
2 units	Vanilla pods
1 g	Salt
2 g	Cinnamon
90 g	Cherries

PREPARATION

Knead 12.5 g of icing sugar, 25 g of butter, 37 g of flour, and pastry spices into shortcrust pastry

Roll out to approximately 4 mm and place in baking tin

Beat remaining butter and icing sugar with orange zest, vanilla, salt, and cinnamon until fluffy

Gradually, add whole eggs and mix until homogeneous

Fold in almonds, pignolias and remaining flour

Spread onto shortcrust pastry

Press cherries into mixture

Bake at 180°C for 15-20 minutes

COMPONENT 2

PIGNOLIA CRISP

INGREDIENTS

10 g	Butter - Carinthian milk
20 g	Cacao Barry Pure Pâte Amandes
30 g	Cacao Barry Alunga 41% Chocolate
30 g	Cacao Barry Ambre Java 36% Chocolate
40 g	Cacao Barry Pailleté Feuilletine™
40 g	Pine nuts
1 g	Salt

PREPARATION

Melt chocolate and stir in butter until dissolved completely

Stir in the Pure Pâte Amandes and salt

Stir in pine nuts and the Pailleté Feuilletine™

Pour onto almond and cherry base



COMPONENT 3

PORT WINE CHERRY CREAM

INGREDIENTS

65 g	Cherry juice
10 g	Blackcurrant purée
15 g	Passion fruit juice
25 g	Port wine
50 g	Whole eggs
70 g	Butter - Carinthian milk
10 g	Granulated sugar
1.5 g	Gelatine
1 unit	Vanilla pods
1 g	Salt

PREPARATION

Boil cherry juice with blackcurrant purée, passion fruit juice, port wine, vanilla, and salt
Continue to boil while adding whole eggs and sugar
Stir in the gelatine, then chill
At approximately 30°C, mix in butter

COMPONENT 4

CHOCOLATE MOUSSE

INGREDIENTS

185 g	Cream (36% fat) - Carinthian milk
35 g	Cacao Barry Mexique 66% Chocolate
25 g	Cacao Barry Saint Domingue 70% Chocolate
30 g	Callebaut Ecuador 39% Milk Chocolate
75 g	Pasteurised whole eggs
15 g	Granulated sugar
1 g	Gelatine
1 g	Salt
2 g	Vanilla essence
2 g	Orange zest

PREPARATION

Boil 50 g of cream with salt and mousse spices
Mix in gelatine, then pour over chocolate in stages to emulsify and create ganache
Separately, whisk whole eggs with sugar and zest
Stir ganache into whole eggs mixture
Whip remaining cream and fold into whole eggs and ganache mixture
Pour into mould and freeze for 30 minutes
Unmould and place in fridge

Alireza, originally from Iran, discovered a passion for pastry while living as a refugee in Turkey and earning a living by selling homemade pastries.

After moving to Germany and completing an apprenticeship, he became a master confectioner who focused on chocolate and fine pastry.

Today, he combines his heritage with the skills acquired in Europe to create recipes that inspire a dialogue between humanity and nature.

ALIREZA ABDOLSHEIKHI

NATIONAL SELECTION OF CENTRAL EUROPE



The chef sees the "Play!" theme as a chance to prove that, as humans, we have the ability to regain our original relationship with nature by transforming our ways.

The symbolism behind his creations and his choice of ingredients make him a part of the "Mindful Indulgence" trend.

**"I'VE EXPERIENCED THE
WORLD IN A PRETTY
EXTRAORDINARY WAY.
I HOPE TO SHOW
THIS ALONG A SENSE
OF NATURAL BALANCE
IN THE FLAVOURS
I SHARE WITH
THE WORLD."**

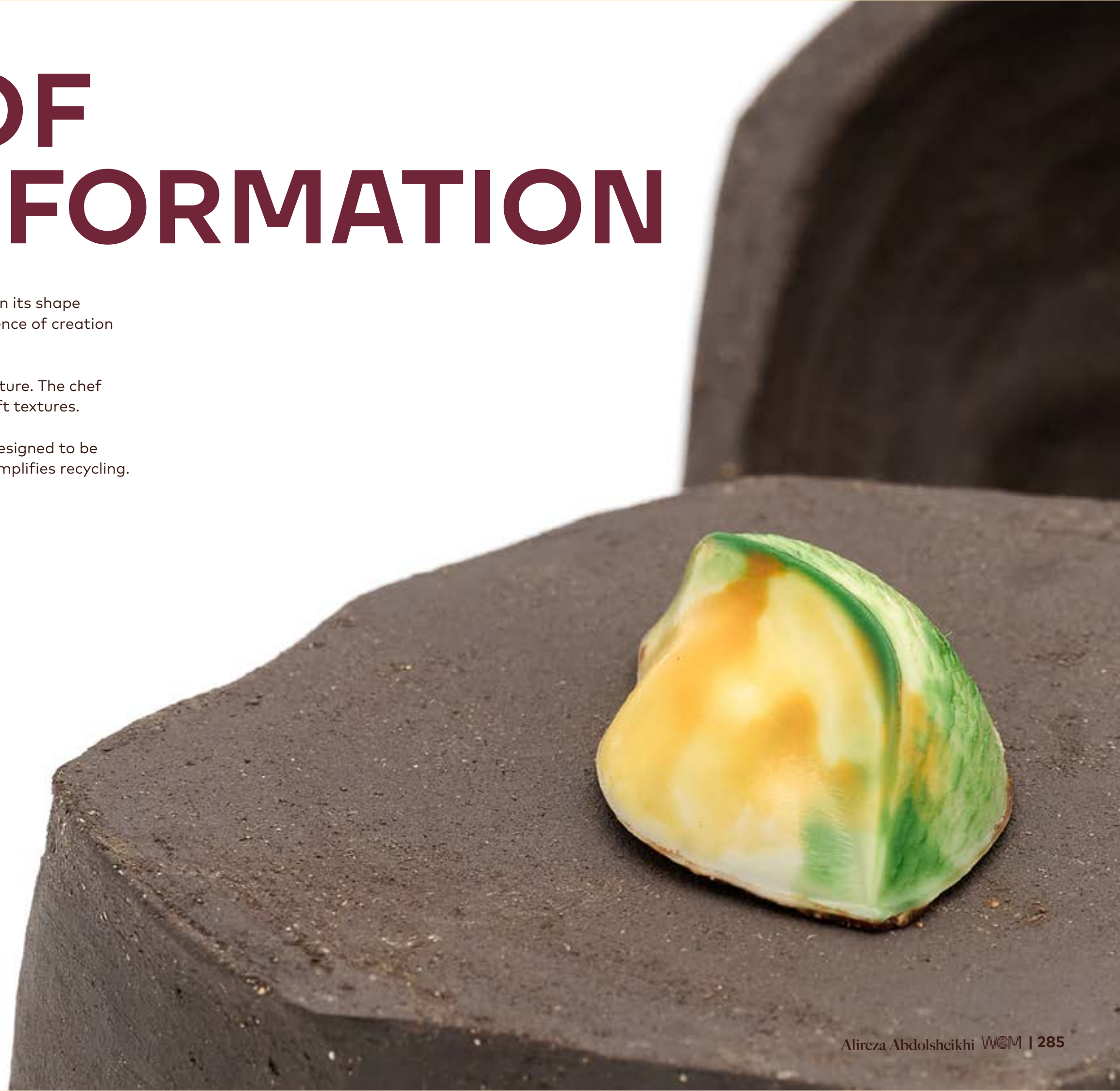


SEED OF TRANSFORMATION

This is a bonbon with a strong symbolism held in its shape and presentation. The seed symbolises the essence of creation and where transformation is revealed.

The goal of this creation is to spread love by nature. The chef looks to achieve this with fresh flavours and soft textures.

Besides being gluten-free, these bonbons are designed to be presented in a way that uses less plastic and simplifies recycling. A perfect fit for the "Mindful Indulgence" trend.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This symbolic bonbon is a heavenly match between opposite flavours and textures that complement each other. The sweetness of the white chocolate is met with a strong and nutty dark chocolate, enhanced by the sour and aromatic taste of mandarines.

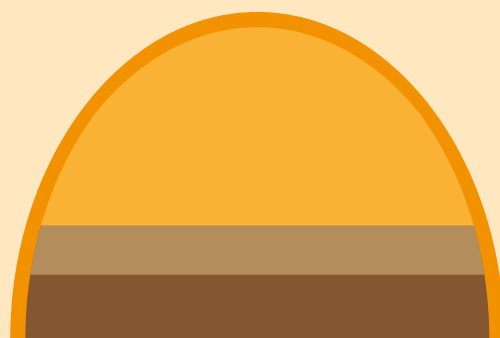
CHOCOLATE

Cacao Barry Zéphyr 34% White Chocolate
& Cacao Barry Ocoa 70% Dark Chocolate

PORTIONS

40





- Chocolate shell
- Mandarine gel
- Chocolate ganache
- Chocolate & hazelnut crunchy



COMPONENT 1 CHOCOLATE SHELL

INGREDIENTS

2 kg	Cacao Barry Zéphyr 34% Chocolate
50 g	Mona Lisa Green Coloured Cocoa Butter
50 g	Mona Lisa Orange Coloured Cocoa Butter

PREPARATION

Spray moulds with orange and green
cocoa butter colouring

Use chocolate to make
hollow shapes

COMPONENT 2 MANDARINE GEL

INGREDIENTS

165 g	Mandarine purée
17 g	Lemongrass
15 g	Water
15 g	Lemon juice
20 g	Glucose
10 g	Sugar
15 g	Pectin
0.5 g	Dextrose

PREPARATION

Mix sugar and pectin

Separately, heat mandarine purée
with lemon juice and glucose

Stir in pectin mixture and boil
for approximately 1 minute

Leave to cool until it reaches 30°C

Pour into piping bag, then fill hollow
moulds and leave to crystallise in fridge

COMPONENT 3

CHOCOLATE GANACHE

INGREDIENTS

70 g	Cream (30% fat)
50 g	Mandarine purée
1 g	Coriander
10 g	Invert sugar
90 g	Cacao Barry Ocoa 70% Chocolate

PREPARATION

- Heat cream with mandarine purée, coriander, and invert sugar to 40°C
- Separately, melt chocolate until 45°C
- Mix everything until homogeneous
- Place in piping bag
- Pipe onto mandarine gel

COMPONENT 4

CHOCOLATE & HAZELNUT CRUNCHY

INGREDIENTS

300 g	Cacao Barry Ocoa 70% Chocolate
85 g	Chopped hazelnuts

PREPARATION

- Mix everything and temper
- Cover and leave to set
- Shape bonbons and prepare for presentation

PRO TIP

Present each bonbon on a ceramic rock

Clément is not only a passionate chocolatier. As a lover of pushing the boundaries of his creativity, he is an enthusiast of culinary competitions too.

As he competed once more, he wished to grow and evolve his skills towards his ultimate goal: achieving excellence.

In every design and pairing, he embodied an innovative spirit that elevated his craft and offered a fresh approach to the world of chocolate.

CLÉMENT DE CARVALHO VIDEIRA

NATIONAL SELECTION OF FRANCE

CLÉMENT DE CARVALHO VIDEIRA





Just as he had fun crafting his creation, the chef expects guests to enjoy the exciting times that lead up to the enjoyment of surprising pairings.

Focused on flavour depth and richness, Clément's creations fit right under the description of the cravings of guests who enjoy the "Intense Indulgence" trend.

**“PLAY IS A WORD OF
JUST FOUR LETTERS.
BUT CAPABLE OF
CONTAINING AN
ENTIRE UNIVERSE
OF DIFFERENT
MEANINGS.”**

TRUTH OR DARE

As the WCM theme calls for, this creation is a fun approach to a sharing dessert. The chef has chosen to present it in three parts, each with particular characteristics.

The sweet traditional part comes from the vanilla cream. It contrasts with an edgy part created with the unique taste of cherries.

The heart of the desert is found in the last part. A decadent richness is owed to the mix of crunchy and creamy textures and the taste of rich chocolate.





ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

A creation that features three parts that balance each other out, each of them with a soft component. In terms of flavour, sweetness, acidity, and richness coexist in a dessert that plays with different elements that achieve harmony when combined.

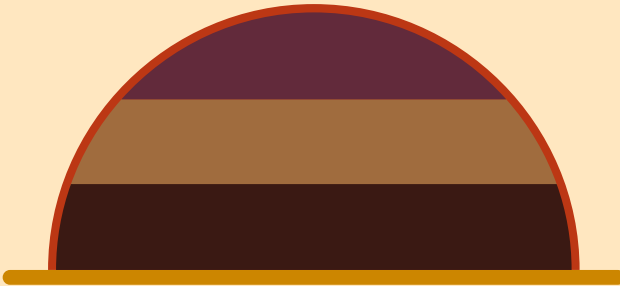
CHOCOLATE

Cacao Barry Ghana 40% Milk Chocolate

PORTIONS

18





- Vanilla / Cocoa puff biscuit
- Cherry confit
- Double cream mousse
- Chocolate cremeux
- Crunchy praline



COMPONENT 1

VANILLA PUFF BISCUIT

INGREDIENTS

560 g	Whole milk
90 g	Butter
1 g	Salt
175 g	Egg yolks
170 g	Sugar
90 g	Flour T65
270 g	Whites
7 g	Vanilla pearls

PREPARATION

In saucepan, heat milk with butter, salt, and vanilla

Separately, beat yolks with 70 g of sugar, then add flour

Pour boiling milk mixture over yolks mixture in 2 batches and mix well

Cook preparation for 2 minutes

In bowl, whip egg whites with remaining sugar, then add mixture to preparation when it's lukewarm

Spread biscuit on non-stick baking liner

Cook biscuit at 155°C for 25 minutes

COMPONENT 2

COCOA PUFF BISCUIT

INGREDIENTS

560 g	Whole milk
90 g	Butter
1 g	Salt
175 g	Egg yolks
90 g	Flour T65
170 g	Sugar
270 g	Egg whites
50 g	Cacao Barry Nature Fruitée Cacao Powder

PREPARATION

Mix cacao powder with a splash of milk

In saucepan, mix remaining milk with butter, salt, and vanilla

Whiten yolks with 70 g of sugar, then add flour

Pour boiling milk mix over this mixture in 2 batches, and mix preparation well

Return preparation to heat and cook for 2 minutes

Incorporate diluted cacao powder

Whip egg whites with remaining sugar, then incorporate into previous mixture when lukewarm in 3 stages

Spread biscuit on non-stick baking liner

Cook biscuit at 155°C for 25 minutes

COMPONENT 3

CRUNCHY PRALINE

INGREDIENTS

58 g	Cacao Barry Ghana 40% Chocolate
135 g	Cacao Barry Praliné Amandes 50%
65 g	Cacao Barry Pure Pâte Amandes
112 g	Cacao Barry Pailleté Feuilletine™

PREPARATION

- In mixing bowl, melt chocolate
- Once melted, add the Pure Pâte Amandes and Praliné Amandes
- Mix well
- Add the Pailleté Feuilletine
- Spread preparation between two guitar sheets to 5 mm
- Refrigerate preparation
- Once crystallised, cut with cookie cutter

COMPONENT 4

CHOCOLATE CREMEUX

INGREDIENTS

188 g	Liquid cream (35% fat)
162 g	Whole milk
60 g	Egg yolks
26 g	Sugar
122 g	Cacao Barry Saint Domingue 70% Chocolate

PREPARATION

- In saucepan, heat milk with cream
- Separately, beat yolks with sugar
- Once milk boils, pour on yolks mixture
- Cook until 83°C
- Pour preparation over chocolate, then mix
- Set aside





COMPONENT 5

CHERRY CONFIT

INGREDIENTS

135 g	Black cherries
50 g	Sugar
4 g	Pectin
25 g	Lemon juice
1 g	Lemon zest
30 g	German Brandy (Kirsch)
30 g	Black cherry pulp

PREPARATION

Heat cherries with lemon juice and zest
Dilute sugar with pectin
Incorporate the sugar mixture into first preparation when it's at 45°C
When boiling, cook for 2 minutes
Once cooked, add the brandy
Bring to a boil once more
Pour preparation into container
Cool down to 45°C, then add cherry pulp
Set aside

COMPONENT 6

DOUBLE CREAM MOUSSE

INGREDIENTS

150 g	Liquid cream (35%)
80 g	Whole milk
35 g	Double cream
21 g	Sugar
4 g	Vanilla pearls
4 g	Fish gelatine
17 g	Water

PREPARATION

Whip liquid cream until foamy texture
Separately, hydrate gelatine with water
In a pot, heat milk with double cream and sugar
Incorporate gelatine and vanilla
Mix preparation
Incorporate whipped liquid cream when mixture is at 25°C
Pour mousse into place

COMPONENT 7

CHOCOLATE SHEET

INGREDIENTS

1 kg	Cacao Barry Saint Domingue 70% Chocolate
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PREPARATION

Crystallise chocolate

Use spatula to spread a thin layer
of chocolate on guitar paper stencil

Leave to set

Remove stencil

Let chocolate sheets crystallise between
two plates



Chef Formateur for France and internationally known for a demanding and modern approach to pastry and chocolate.

Samuel was drawn to the WCM world as a passionate chef who's driven by high-quality creations with value for the planet.

Committed to innovation combined with sustainability, he uses his expertise to inspire and train the future professionals of the chocolate industry.

SAMUEL FREMAUX

NATIONAL SELECTION OF FRANCE



Throughout the competition, Samuel's creations stood out with modern designs with organic shapes and colours linked to nature.

As a testament to his style, the chef combined rich chocolates with refreshing ingredients. Just like his pairings and designs, his overall recipes fit perfectly in the "Mindful Indulgence" trend.

“I LOVE PLAYING WITH FUTURISTIC-LIKE SHAPES AND INTRICATE FLAVOUR PAIRINGS. THESE ARE PERFECT TO CRAFT INNOVATIVE RECIPES WITH CONSCIOUS INGREDIENTS AT THE HEART.”



THE MARBLE

The concept of this bonbon represents the classic marble game but with a shape adapted to the modern eye of the contemporary chocolate lover.

The goal of the creation is to be offered in different flavour and colour combinations. It has been designed to be sold inside a pyramid-shaped box that includes the rules of the game.

Targeting chocolate lovers who can't resist an innovative touch in a recipe and enjoy a twist with local ingredients.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This bonbon combines a creamy and rich chocolate ganache with subtle hints of vanilla. The homemade hazelnut praline adds a touch of nutty and earthy notes, while the yuzu paste creates a splash of freshness. The milk chocolate is used to soften the woody taste of the creation.

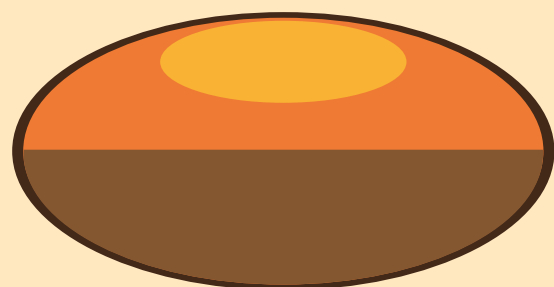
CHOCOLATE

Cacao Barry Mexique 66% Dark Chocolate
& Cacao Barry Alunga 41% Milk Chocolate

PORTIONS

25





- Yuzu paste
- Praline
- Chocolate & vanilla ganache
- Chocolate shell: Cacao Barry Mexique 66%



COMPONENT 1 CHOCOLATE & VANILLA GANACHE

INGREDIENTS	
120 g	Cream (35% fat)
1 unit	Vanilla pods
10 g	Glucose syrup 60 DE
25 g	Sorbitol
20 g	Dextrose
100 g	Cacao Barry Mexique 66% Chocolate
50 g	Cacao Barry Alunga 41% Chocolate
50 g	Cacao Barry Cocoa Butter
20 g	Butter (82% fat)

PREPARATION
Het cream with vanilla at 80°C for 15 minutes
Add glucose, sorbitol, and dextrose, then bring to a boil
Pour mixture over chocolate, cocoa butter, and butter, then mix
Use mixture at 32°C

COMPONENT 2 HAZELNUT PRALINE BASE

INGREDIENTS	
60 g	Caster sugar
6 g	Glucose syrup 40 DE
130 g	Whitened hazelnuts
1 g	Vanilla powder (homemade with vanilla beans)
0.5 g	Fleur de sel

PREPARATION
Roast hazelnuts at 160°C for 20-22 minutes
Use sugar and glucose to make brown caramel
When cold, grind caramel with roasted hazelnuts, fleur de sel, and vanilla powder



COMPONENT 3

PRALINE

INGREDIENTS

100 g	Hazelnut praline base (Component 2)
15 g	Cacao Barry Alunga 41% Chocolate
12 g	Cacao Barry Cocoa Butter

PREPARATION

Melt cocoa butter with chocolate
over bain-marie

Add praline

Temper at 23°C and
use immediately

COMPONENT 4

YUZU PASTE

INGREDIENTS

190 g	Crushed French yuzu purée
10 g	Yuzu purée
140 g	Caster sugar
20 g	Glucose syrup 40 DE
4 g	Pectin NH
1.5 g	Water
1.5 g	Citric acid

PREPARATION

Heat purées with 130 g of sugar
and glucose syrup

At 40°C, add mixture to remaining
sugar and pectin NH, then bring
to 102°C

After cooling, pour mix

Use immediately

This young and passionate pâtissier and chocolatier comes from the North of France, the region that has been inspiring his recipes and pairings.

With a talent for culinary competitions, he participated in WCM with the hope of sharing his ideas and flavours with the world.

As a chef, Alexis is on a constant search for innovative techniques to bring life to his creativity and challenge conventions in the world of chocolate artistry.

ALEXIS SOSZYNSKI

NATIONAL SELECTION OF FRANCE

ALEXIS SOSZYNSKI



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This chef's creative approach to the "Play!" theme won him a spot in this recipe compilation. Playing music was the red thread that united all of his designs. The presentation of his assignments immediately made them an ideal fit for the "Celebrate Life" trend.

His musical analogy was accompanied by contrasting pairings usually featuring fresh fruits that complemented the chocolate of choice.

“TODAY’S GUESTS ARE, OF COURSE, AFTER INCREDIBLE FLAVOURS. BUT THEY ALSO ENJOY HAVING FUN WITH THE WAY THEIR FOOD LOOKS AND IS PRESENTED.”

THE JAZZMAN!

The shape of this pastry represents the bell of a saxophone. It was designed to fit both in a shop window to draw attention and as a fine-plated dessert.

The flavours of this creation make it the ideal treat to enjoy outdoors, as it combines the bitterness of rich chocolate with the freshness of apples.

Designed to be irresistible to chocolate lovers who enjoy richness and freshness, flavour and design-wise.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

For a balanced flavour combination, this pastry uses the freshness of apples and herbs to complement the dominant bitterness of the chocolate. The fruity taste of the chocolate makes for a long mouthfeel that's paired with subtle hazelnut notes.

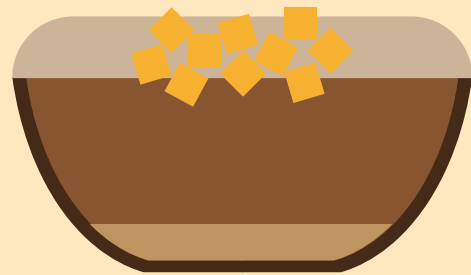
CHOCOLATE

Cacao Barry Alto el Sol 65% Dark Chocolate

PORTIONS

10





- Apple brunoise
- Cocoa tile
- Burgundy praline
- Chocolate whipped ganache
- Cocoa shortbread

COMPONENT 1

COCOA SHORTBREAD

INGREDIENTS

110 g	Butter
90 g	Icing sugar
30 g	Almond powder
2 g	Fleur de sel
50 g	Whole eggs
225 g	Flour T55
30 g	Cacao Barry Plein Arôme Cacao Powder

PREPARATION

Mix butter with powder ingredients

Incorporate eggs

Spread preparation to 2 mm
and cut into desired shape

Bake at 150°C for 10 minutes

COMPONENT 2

BURGUNDY PRALINE

INGREDIENTS

170 g	Fleur de cazette*
55 g	Caster sugar
45 g	Brown sugar
23 g	Water
2 g	Fleur de sel

PREPARATION

Prepare caramel with water
and sugars

Grind fleur de cazette with
caramel and fleur de sel

*SPECIAL INGREDIENT

Fleur de cazette is the result of a 10-step process that granularly grinds hazelnuts from Burgundy





COMPONENT 3

EGG-BASED GANACHE

INGREDIENTS

65 g	Liquid cream (35% fat)
39 g	Caster sugar
130 g	Cacao Barry Alto el Sol 65% Chocolate
33 g	Whole milk
33 g	Whole eggs

PREPARATION

Boil cream with sugar
Pour on chocolate and mix
Add milk and eggs, then mix
Bake at 120°C for 12 minutes

COMPONENT 4

TARGETES OIL

INGREDIENTS

150 g	Grapeseed oil
10 g	Targetes leaf

PREPARATION

Break the leaves
Mix leaf pieces with grapeseed oil

COMPONENT 5
TARGETES DRESSING

INGREDIENTS

50 g	Targetes oil
20 g	Lemon purée

PREPARATION

Mix the oil and purée together

COMPONENT 6
APPLE BRUNOISE

INGREDIENTS

1 unit	Alkmen apples
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PREPARATION

Dice apple finely



COMPONENT 7

CHOCOLATE WHIPPED GANACHE

INGREDIENTS

845 g	Liquid cream (35% fat)
30 g	Glucose syrup
53 g	Cacao Barry Cocoa Nibs
1.6 g	Powdered gelatine (200 bloom)
9.6 g	Water
150 g	Cacao Barry Alto el Sol 65% Chocolate

PREPARATION

Brew nibs in 195 g of cream
Filter, then boil cream with glucose
Pour onto chocolate and gelatine and mix
Add remaining cream and mix
Rest for several hours
Whip and pipe

COMPONENT 8

COCOA TILE

INGREDIENTS

40 g	Butter
40 g	Flour T55
10 g	Cacao Barry Plein Arôme Cacao Powder
100 g	Icing sugar
3 g	Fleur de sel
60 g	Water
120 g	Egg whites

PREPARATION

Melt butter
Mix with the rest of ingredients and cook mixture at 90°C
Mix and spread
Bake at 160°C for 10 minutes

A contestant who is known for many talents. This chef is not only the owner of his own shop in Tokyo but also teaches confectionery crafting.

As he faced the assignments of the playful WCM theme, he took it as an opportunity to put a smile on people's faces with his fun designs and pairings.

His strong background in creative thinking helps the chef explore innovative ways to match ingredients in his original chocolate expressions.

KEITA KOSHIMIZU

NATIONAL SELECTION OF JAPAN





Throughout the competition, the chef chose to breathe some fantasy into his creations by finding inspiration in different types of game narratives and consoles.

His skill for stunning designs was matched only by his choices of ingredients, which positively surprised the jury members as eye-catching creations that could belong to the "Intense Indulgence" trend.

"I ENJOY MAKING PEOPLE SMILE. SO, I THOUGHT NOTHING COULD BE BETTER THAN TO BRING THE FUN OF FANTASY WORLDS INTO THE DELICIOUS WORLD OF CHOCOLATE."

MULTI PLAY

This realistic take on the "Play!" theme took the literal and symbolic meaning of the word. The chef presented a sharing dessert that invited fun in with a replica of a console and its game controllers.

The artistic level of the design won the chef not only the best first assignment but also the crown of World Finalist at the National Selection.

His fun creation was the shell that fostered the powerful taste of cocoa alongside more classic flavours of the world of confectionery.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

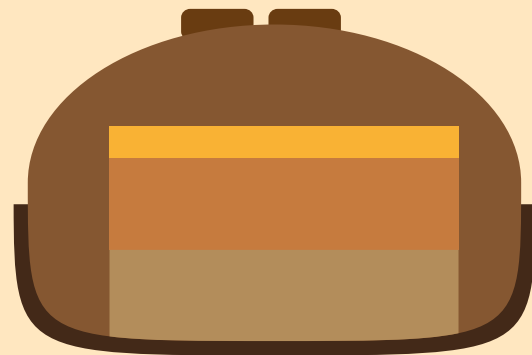
In this dessert, well-loved favours such as coffee and chocolate are chosen to be the heart of a visually stunning creation. The rich, creamy, and soft textures all play together to create an atmosphere of smooth yet intense indulgence.

CHOCOLATE

Cacao Barry Papouasie 35% Milk Chocolate, Cacao Barry Alto el Sol 65% Dark Chocolate & Cacao Barry Extra-Bitter Guayaquil 64% Dark Chocolate

PORTIONS

18



- Baked chocolate
- Chocolate mousse
- Apricot gel
- Chocolate custard
- Biscuit
- Chocolate coating



COMPONENT 1 APRICOT GEL

INGREDIENTS

100 g	Apricot purée
30 g	Cane sugar
1 g	Pectin NH

PREPARATION

Mix pectin and sugar

Combine mixture with purée and heat

Pour 7 g of preparation into each mould, then freeze

When assembling, place in centre of creation along Component 2

COMPONENT 2 CHOCOLATE CUSTARD

INGREDIENTS

190 g	Fresh cream (35% fat)
6 g	Lime zest
10 g	Trehalose
1.3 g	Gelatine
60 g	Sweetened egg yolks
35 g	Cacao Barry Papouasie 35% Chocolate
20 g	Cacao Barry Alto el Sol 65% Chocolate

PREPARATION

Add zest to cream and infuse for 10 minutes, then strain

Add trehalose, gelatine, and sweetened egg yolks to prepare English cream

Add mixture to chocolates, mix with blender

When assembling, place in centre of creation along Component 1



COMPONENT 3

CHOCOLATE MOUSSE

INGREDIENTS

125 g	Milk
2.5 g	Gelatine
156 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
237 g	Fresh cream (35% fat)

PREPARATION

Boil milk with gelatine

Combine with chocolate

When preparation reaches 32°C, combine with whipped cream

COMPONENT 4

WATER-BASED CACAO BREW

INGREDIENTS

100 g	Water
6 g	Coffee
6 g	Cocoa nibs

PREPARATION

Combine all ingredients and brew

Use to brew coat biscuit (Componant 6)

COMPONENT 5

MILK-BASED CACAO BREW

INGREDIENTS

300 g	Milk
21 g	Coffee
21 g	Cocoa nibs

PREPARATION

Combine all ingredients and brew

Serve with finished dessert to pour on top before enjoying

COMPONENT 6

BISCUIT

INGREDIENTS

200 g	Almond powder
260 g	Cane sugar
300 g	Whole eggs
160 g	Egg whites
60 g	Trehalose
80 g	Bread flour
100 g	Fresh cream (35% fat)
120 g	Rice oil

PREPARATION

Whisk almond powder with 200 g of cane sugar and whole eggs

Separately, whisk egg whites with trehalose and 60 g of cane sugar

When first mixture foams, add the flour

Combine with second mixture and mix well

Add remaining ingredients and mix

Bake at 210°C for 10 minutes

Coat with water-based brew (Component 4)

Integrate with combination of Components 1 and 2

Coat with 30 g of mousse (Component 3) and freeze





ASSEMBLY

- Harden 7 g of Component 1 and 15 g of Component 2 in the centre
- Separately, apply Component 4 to component 6, then combine with hardened centre from previous step
- Incorporate 30 g of Component 3 and freeze
- Spray Component 7
- Finish with Component 8, then pour Component 5 on top
- Top with Component 6

COMPONENT 7
CHOCOLATE COATING

INGREDIENTS

200 g	Cacao Barry Alto el Sol 65% Chocolate
20 g	Rice oil

PREPARATION

- Mix all ingredients
- Use in spraying pistol

COMPONENT 8
BAKED CHOCOLATE

INGREDIENTS

100 g	Butter
75 g	Brown sugar
75 g	Almond powder
90 g	Flour
100 g	Cacao Barry Alto el Sol 65% Chocolate
15 g	Brown sugar
15 g	Flour
3 g	Salt

PREPARATION

- Prepare streusel with butter, 75 of brown sugar, almond powder and 90 g of flour
- Bake preparation at 160°C for 15 minutes, then chop finely
- Add remaining brown sugar, remaining flour and salt to melted chocolate
- Mix with chopped streusel
- Bake preparation at 160°C for 6 minutes
- Use to finish creation, then pour Component 5 on top before enjoying

With international training, Yoko is a chef who is driven by the desire to constantly do better by honing her skills.

Currently a sous chef at CALVA, Yoko entered the competition as a challenge to push her limits and go head-to-head with the best chocolate chefs.

She sees the WCM theme as a path to transform her passion into delicate and memorable chocolates with a creative soul.

YOKO IKEZAKI

NATIONAL SELECTION OF JAPAN





During the National Selection, the creations of the chef displayed her recipe for innovative and delicate designs.

The preciseness of shapes and presentations still left room for a creative approach to the combined use of techniques in each assignment.

With an innovative spirit, her recipes belong to the "Celebrate Life" trend, as they exist with the purpose of turning a sweet treat into a memorable moment.

“I LOVE PUSHING MY LIMITS AS A CHEF BY TRYING OUT TECHNIQUES AND PAIRINGS WHILE GIVING LIFE TO RECIPES THAT WILL BRING JOY TO PEOPLE.”

LIGHT OF CHOCOLATE

For the bonbon assignment, the chef went beyond expectations by rethinking this classic and giving it an innovative shape.

The exquisite cherry-chocolate combo was offered in an unexpected design layered to enhance each of the creation's elements.

Although realistic, the playful cherry was made with fruit jelly and chocolate, embodying the spirit of the WCM theme.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

This uniquely shaped bonbon features a fruity heart surrounded by soft and rich chocolate ganaches. The complementary flavours of the overall recipe bring a rich mouthfeel with a splash of sweet and gentle acidity.

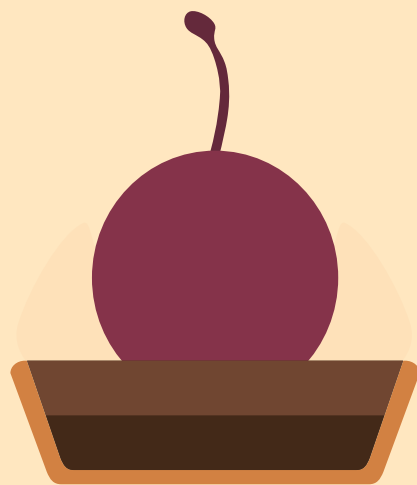
CHOCOLATE

Cacao Barry Zéphyr Caramel 34% Chocolate, Cacao Barry Extra-Bitter Guayaquil 64% Dark Chocolate & Cacao Barry Alto el Sol 65% Dark Chocolate

PORTIONS

30





- Decoration
- Fruit jelly
- White ganache
- Chocolate ganache
- Chocolate streusel
- Chocolate mould



COMPONENT 1

CHOCOLATE STREUSEL

INGREDIENTS

98 g	Butter
40 g	Granulated sugar
50 g	Brown sugar
90 g	Almond powder
72 g	Flour
18 g	Cacao Barry Plein Arôme Cacao Powder
2 g	Salt
8 g	Cocoa butter

PREPARATION

Mix 90 g of butter, sugars, almond powder, flour, and cacao powder until lump is formed

Cut into 1 cm squares

Bake at 170°C for 15 minutes

Mix baked streusel with remaining butter and melted cocoa butter in food processor

COMPONENT 2

CHOCOLATE GANACHE

INGREDIENTS

122 g	Cacao Barry Alto el Sol 65% Chocolate
136 g	Fresh cream (35% fat)
21 g	Granulated sugar
17 g	Butter
17 g	Invert sugar

PREPARATION

In saucepan, warm cream with granulated sugar

Add chocolate and mix

Add butter and invert sugar and mix with blender to emulsify

Once ready, pipe into mouled Component 5 & 1



COMPONENT 3

WHITE GANACHE

INGREDIENTS

177 g	Cacao Barry Zéphyr 34% Chocolate
73 g	Fresh cream (35% fat)
25 g	Invert sugar
25 g	Butter
2 g	Vanilla

PREPARATION

In saucepan, warm cream with vanilla
Add to chocolate and mix
Add butter and invert sugar, then mix with blender to emulsify
When assembling, pipe around fruit jelly

COMPONENT 4

FRUIT JELLY

INGREDIENTS

120 g	Morello cherry purée
90 g	Cherry syrup
40 g	Starch syrup
5 g	Pectin
100 g	Granulated sugar
2 g	Tartaric acid
2 g	Syrup

PREPARATION

In saucepan, heat purée with syrups, pectin, and sugar to 65°C
Add water and tartaric acid and mix, then pour into cherry-shaped mould
Once cool, remove from mould
Place on top of chocolate ganache
Place on top of chocolate ganache

COMPONENT 5

CHOCOLATE MOULD

INGREDIENTS

600 g	Cacao Barry Zéphyr Caramel 34% Chocolate
50 g	Cacao Barry Cocoa Butter

PREPARATION

- Temper chocolate
- Pour in cupcake-shape mould
- Cocoa Butter will be used as Component 5B in assembly steps

COMPONENT 6

DECORATION

INGREDIENTS

300 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
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PREPARATION

- Shape as cherry stem
- Paint with cocoa butter colouring
- After assembling creation, place on top of fruit jelly

ASSEMBLY

- Coat mould with Component 5A
- Coat mould with Component 1, then spray with cocoa butter (Component 5B)
- Squeeze Component 2 into mould
- Place Component 4 as the next layer
- Squeeze Component 3 on top
- Top with Component 6

Having studied in Kyoto and with a professional journey in Osaka, this chef continues to grow her skillset any time she gets.

Over the years, she's worked hard to perfect her original creative expression — the "Music x Manga" concept.

Driven by her goals and finding herself in the WCM theme, she presented recipes infused with her passion.

RIE ITO

NATIONAL SELECTION OF JAPAN



Looking to express the sweet goodness of fresh fruits, this pastry is an ideal treat to join the "Mindful Indulgence" trend.

Staying close to the theme of the competition, the chef playfully offers the first component as a soft bite that contrasts with its rocky and textured appearance.

**“THERE IS SOMETHING
TRULY SPECIAL
ABOUT PLAYING WITH
TASTE PROFILES
UNTIL YOU DISCOVER
WHICH CHOCOLATE
WILL BRING OUT THE
NATURAL TASTE
OF A FRUIT.”**



ROCK

A fresh pastry designed with a top that emulates the gentle roughness of a rock one would find in nature.

This dessert offers an overall soft and juicy experience, fostered inside the delicate crunch of its edible cup.

Playfully, the rock is a smooth bite that gives play to a symphony of deep chocolate taste balanced out with the natural sweetness and acidity of fruits for a fresh touch.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

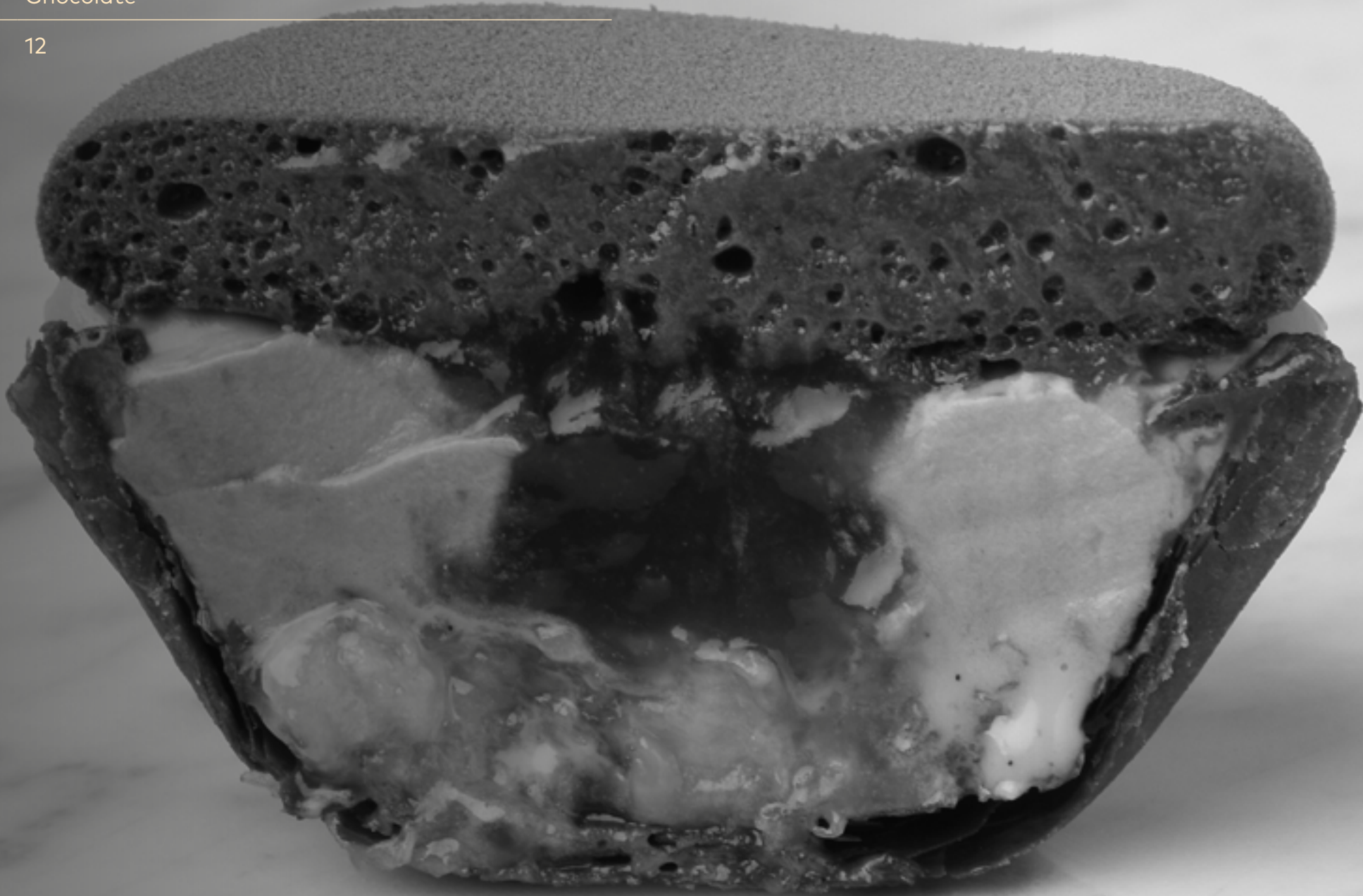
The soft and crumbly texture of this fresh pastry gives way to a juicy interior. The depth and richness of the selected chocolates is a balanced match for the gentle acidity of the raspberries, the subtle sweetness of bananas, and the delicate flavour of the vanilla cream.

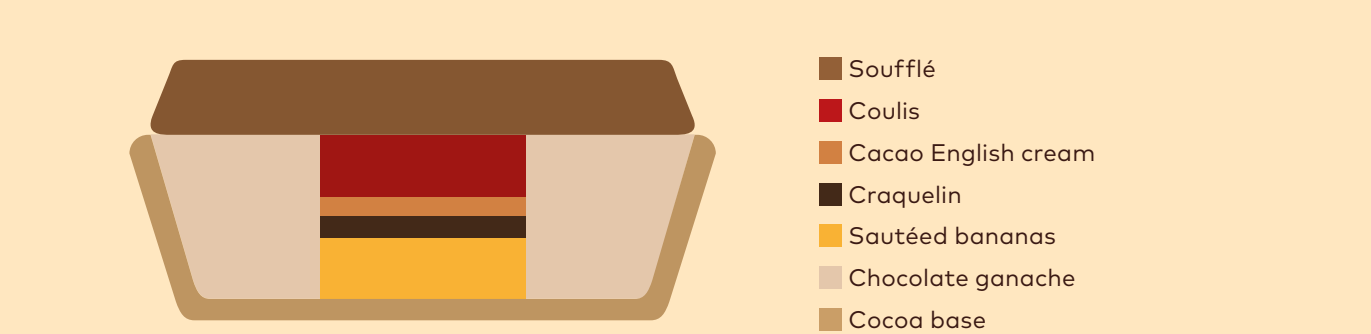
CHOCOLATE

Cacao Barry Extra-Bitter Guayaquil 64% Dark Chocolate, Cacao Barry Mexique 66% Dark Chocolate & Cacao Barry Papouasie 35% Milk Chocolate

PORTIONS

12





COMPONENT 1

COCOA CROISSANT

INGREDIENTS

421 g	Wheat flour
47 g	Flavour enhancer for bakery
26 g	Cocoa powder
28 g	Butter
48 g	Granulated sugar
8.6 g	Powdered skim milk
9.6 g	Salt
9.2 g	Invert sugar
11.4 g	Instant dry yeast
196 g	Water
22.4 g	Milk
27.6	Whole eggs
150 g	Fermented butter

PREPARATION

Chill the flour, enhancer, cocoa powder, and butter in fridge overnight

For element 1, mix chilled flour, enhancer, and cocoa powder with sugar and milk powder until even

For element 2, dissolve yeast in milk

For elements 3, chill invert sugar, water, and whole eggs to 0°C

Blend elements 1, 2, and 3 with chilled butter using mixer on low speed

Once dough is moist, add salt

Mix on low speed for 3 minutes, blend for 5 minutes, mix on low speed for 2 minutes

Divide into 12 portions and chill at -15°C for 1.5 hours, then place in fridge for 12 hours

Wrap dough around fermented butter folding in 3 equal parts; then fold in 3 equal parts once more

Roll out to 1 mm and cut using a 9.5 cm round cutter

Place pie weights on top and bake in brioche mould at 160°C for 30 minutes

COMPONENT 2

CHOCOLATE SPRAY

INGREDIENTS

50 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
50 g	Cacao Barry Cocoa Butter

PREPARATION

Combine all ingredients and mix

Use mixture at 45°C

COMPONENT 3

CHOCOLATE YUZU SOUFFLÉ

INGREDIENTS

100 g	Milk
75 g	Cream (35% fat)
8 g	Corn starch
170 g	Cacao Barry Mexique 66% Chocolate
70 g	Egg yolks
4 g	Yuzu peel zest
10 g	Cointreau
140 g	Egg whites
45 g	Sugar
Q.S.	Dehydrated egg whites

PREPARATION

In double boiler, heat together milk, cream, and cornstarch to 65°C (until thick)

Mix in melted chocolate

Add yolks, zest, Cointreau and mix while holding temperature at 35°C

Separately, prepare meringue with egg whites, sugar, and dried egg whites

Incorporate meringue into mixture at 25°C

Thaw for 10-12 minutes at room temperature



COMPONENT 4

RASPBERRY SAUCE

INGREDIENTS

60 g	Raspberry purée
30 g	Cacao pulp purée
15 g	Yuzu juice
37.5 g	Sugar
0.75 g	Pectin LM325

PREPARATION

Heat together both purées and juice to 40°C

Incorporate sugar and pectin, then bring to a gentle boil

Transfer to container and let cool

COMPONENT 5

ENGLISH CREAM

INGREDIENTS

100 g	Cream (45% fat)
62 g	Cacao nibs
0.75 g	Vanilla
32 g	Egg yolks
25 g	Sugar

PREPARATION

Heat together milk, cream, cacao nibs, and vanilla to 90°C

Let cool slightly for 10 minutes

Incorporate yolks and sugar to make the English cream

Transfer to container and let cool

Squeeze 12 g into each mould piece and bake (ventilated) at 120°C for 7-8 minutes

COMPONENT 6

SAUTEED BANANA

INGREDIENTS

250 g	Bananas
6 g	Butter
17 g	Brown sugar
6 g	Rum (Mount Gay)

PREPARATION

- In a pan, melt butter with sugar
- Add sliced bananas (8 mm) and sauté
- Once bananas are cooked, add rum
- Transfer to container and let cool

COMPONENT 7

CARAMELISED WALNUTS

INGREDIENTS

40 g	Walnuts
20 g	Sugar
2 g	Butter

PREPARATION

- In saucepan, caramelize sugar
- Mix walnuts into caramel
- Add butter, then mix
- Place on hot plate





COMPONENT 8

WHIPPED GANACHE

INGREDIENTS

273 g	Cream (35%)
7 g	Starch syrup
7 g	Invert sugar
47 g	Cacao Barry Papouasie 35% Chocolate
35 g	Cacao Barry Mexique 66% Chocolate
1 g	Powdered gelatine (300 bloom)
6 g	Water

PREPARATION

Heat together 90 g of cream with starch syrup and invert sugar to 45°C

Pour into combined melted chocolates and emulsify with hand blender

Add remaining cream and emulsify

Cool to 3°C then transfer to container

Store in fridge and take out before using

COMPONENT 9

DECORATION

INGREDIENTS

Q.S.	Yuzu zest
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PREPARATION

During assembly, sprinkle zest over the base, before placing Component 3 on top



An 18-year track record not only as a chef, but as a contestant in different culinary teams, including "Bake Off: Crème de la Crème". As an expert in competitions, his go-to taste profile for the National Selection was the smoothness offered by milk chocolates, like Cacao Barry's Alunga 41%.

IAN MARK

NATIONAL SELECTION OF UK & IRELAND





In his adherence to the “Intense Indulgence” trend, Ian found that his approach as a chef resonated with the theme “Play!”. Known for paying attention to detail under the pressure competitions, he brought the theme to life by expressing that simple fun never gets old.

**“WHETHER IT’S
THROUGH TASTE,
VISUALLY, OR BY
PROVOKING A
THOUGHT. THIS IS
ABOUT HAVING
FUN AND TRIGGERING
A SMILE.”**

EXPLODED RUBIX

2 in 1! This assignment is a conversation starter and an after-dinner dessert at the same time.

But it's not just about the looks. This fun-looking creation also brings joy through exotic flavour pairings.

Kids, grandparents, and everyone in between can enjoy a joyful sharing treat while discovering a UK-famous flavour trend.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

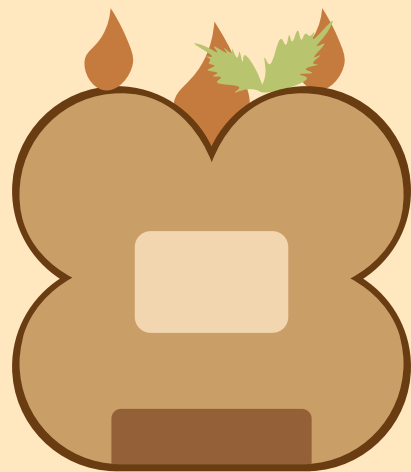
The smooth chocolate cremeux contrasts with the ripe mango and lime insert, both enhanced by the balanced bitter notes of the dark chocolate. Extra milky softness in texture and flavour is created with a brownie.

CHOCOLATE

Cacao Barry Alunga 41% Milk Chocolate & Cacao Barry Madirofolo 65% Dark Chocolate

PORTIONS

18



- Icing
- Chocolate cremeux
- Mango centre
- Brownie

COMPONENT 1 **MANGO CENTRE**

INGREDIENTS

2 units	Ripe mangoes
1 unit	Lime zest
5 g	Cabosse
5 g	Lime juice
200 g	Mango purée
2 g	Vanilla seeds
5 g	Ultratex

PREPARATION

Finely dice mangoes
Add lime zest and juice, cabosse, and vanilla to purée
Slightly thicken with ultratex
Add diced mangoes to purée and stir
Pour into silicon mould and freeze



COMPONENT 2 **CHOCOLATE CREMEUX**

INGREDIENTS

200 g	Cacao Bary Alunga 41% Chocolate
58 g	Eggs
2 g	Sugar
36 g	Double cream
100 g	Whole milk

PREPARATION

Whisk eggs with sugar until creamy
Heat cream and milk together
Add to egg mixture
Cook until English cream consistency
Add chocolate and stir until fully incorporated
Cool slightly, then place in piping bag
Use to fill Rubix cube moulds
Add centre (Component 1), top with brownie (Component 3) and freeze

COMPONENT 3

BROWNIE

INGREDIENTS

185 g	Butter
185 g	Cacao Barry Madirofolo 65% Chocolate
85 g	Plain flour
40 g	Cacao Barry Extra Brute Cacao Powder
50 g	Roasted salted hazelnuts
25 g	Cacao Barry Cocoa Nibs
3 units	Eggs
275 g	Dark brown sugar

PREPARATION

- Melt butter, chocolate, and sugar over bain-marie
- Whisk in flour, cocoa powder, and eggs
- Fold in hazelnuts and cocoa nibs
- Bake in lined container at 180°C for 10 minutes

COMPONENT 4

ICING

INGREDIENTS

6 g	Gelatine
150 g	Cacao Barry Alto el Sol 65% Chocolate
95 g	Double cream
50 g	Water
145 g	Caster sugar
150 g	Glucose

PREPARATION

- Bloom gelatine in water
- Separately, heat double cream, water, sugar, and glucose together
- Once all sugar is dissolved, blend in with chocolate and gelatine
- Allow to cool
- Use to glaze frozen dessert

PRO TIP

Allow to defrost before serving



ORANGE

A playful pastry that represents the simplicity behind pure fun.

The fresh element comes from the oranges and the mint insert, that give the assignment a refreshing boost.

Following the trend of desserts that look like fruits, this creation is a fun visual and flavour journey to keep up with the times.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

A milk chocolate mousse balances well with the freshness from the blood oranges and mint. A dark chocolate also comes into play to compliment the candid taste of the orange zest in the cookie. Together, all components achieve a balanced flavour profile.

CHOCOLATE

Cacao Barry Ghana 40% Milk Chocolate & Cacao Barry Alto el Sol 65% Dark chocolate

PORTIONS

15





- Orange glaze
- Chocolate mousse
- Insert
- Chocolate pastry
- Choc chip cookie



COMPONENT 1 **INSERT**

INGREDIENTS

100 g	Blood orange juice
2 units	Blood orange pieces
10 g	Shredded mint leaves
50 g	Stewed candid oranges
10 g	Ultratex
1 units	Lime zest and juice

PREPARATION

Slightly thicken orange juice with ultratex

Fold in orange pieces, mint, and stewed candid oranges

Season with lime zest and juice

Pour into moulds and freeze

COMPONENT 2 **CHOCOLATE PASTRY**

INGREDIENTS

30 g	Cacao Barry Extra Brute Cacao Powder
15 g	Cacao Barry Cocoa Nibs
45 g	Ground almonds
45 g	Icing sugar
15 g	Cacao Barry Pailleté Feuilletine™
75 g	Flour
1 unit	Eggs
60 g	Butter
5 g	Pink peppercorns
1 unit	Orange zest

PREPARATION

Beat butter, icing sugar, almonds, cacao powder, zest, and peppercorns together

Add egg and cocoa nibs, then form dough

Pour Pailleté Feuilletine™ on dough

Use whisk to set aside to set

Roll between 2 sheets of acetate 2/3 mm thickness

Cut circles and place on slip mat

Bake at 170°C for 7 minutes



COMPONENT 3

CHOC CHIP COOKIE

INGREDIENTS

2 units	Orange zest
25 g	Candid orange bits
60 g	Butter
95 g	Brown sugar
30 g	Eggs
105 g	Plain flour
7 g	Baking powder
4 g	Salt
50 g	Cacao Barry Alto el Sol 65% Chocolate (chopped)
50 g	Callebaut W2 Chocolate (chopped)

PREPARATION

Beat butter and sugar together until soft
Add flour, baking powder, zest, candid orange bits, salt, and eggs
Beat until dough is formed
Pour onto chopped chocolates and incorporate
Roll dough in cling film
Leave to rest in fridge
Once set, form portion balls
Bake at 170°C for 8 minutes

COMPONENT 4

CHOCOLATE MOUSSE

INGREDIENTS

300 g	Cacao Barry Ghana 40% Chocolate
2 units	Eggs
15 g	Caster sugar
150 g	Double cream
150 g	Whole milk
1 unit	Orange peel
1 unit	Orange zest
5 g	Fresh vanilla seeds

PREPARATION

Heat milk, cream, and peel together
On the side, whisk eggs and sugar until creamy
Strain milk mix, then add to egg mixture
Cook until English cream
Stir in chocolate, vanilla, and zest until fully incorporated
Allow to cool completely
Whip in mixer until achieving double the volume
Pipe into moulds
Add insert (Component 1), top with pastry (Component 2), and place in freezer



COMPONENT 5

ORANGE GLAZE

INGREDIENTS

100 g	Orange concentrate
100 g	Orange juice
150 g	Glucose
8 g	Gelatine
1 unit	Orange zest
100 g	Condensed milk
150 g	Callebaut W2 Chocolate

PREPARATION

Heat orange juice and concentrate with glucose, zest, and condensed milk

Bloom gelatine

Add gelatine to heated mixture

Hand blend chocolate into heated mixture

Allow to cool

Pour over frozen mousse (Component 4)

Scrape under sides and place on cookie (Component 3)

PRO TIP

Allow to defrost before serving

What started as a side job became his full-career. For over 10 years this chef has trained to sharpen his skills and continue to share his creations with the world. His ingredient of choice this time? A combination of milk and dark chocolates, including Cacao Barry's intense Fleur de Cao 70%.

KEVIN NG

NATIONAL SELECTION OF UK & IRELAND





Just like many chefs who love the goodness of a sweet treat, Kevin looks to celebrate life by enjoying unexpected flavour and texture pairings with chocolate at the heart. A perfect example of the trend known as "Intense Indulgence".

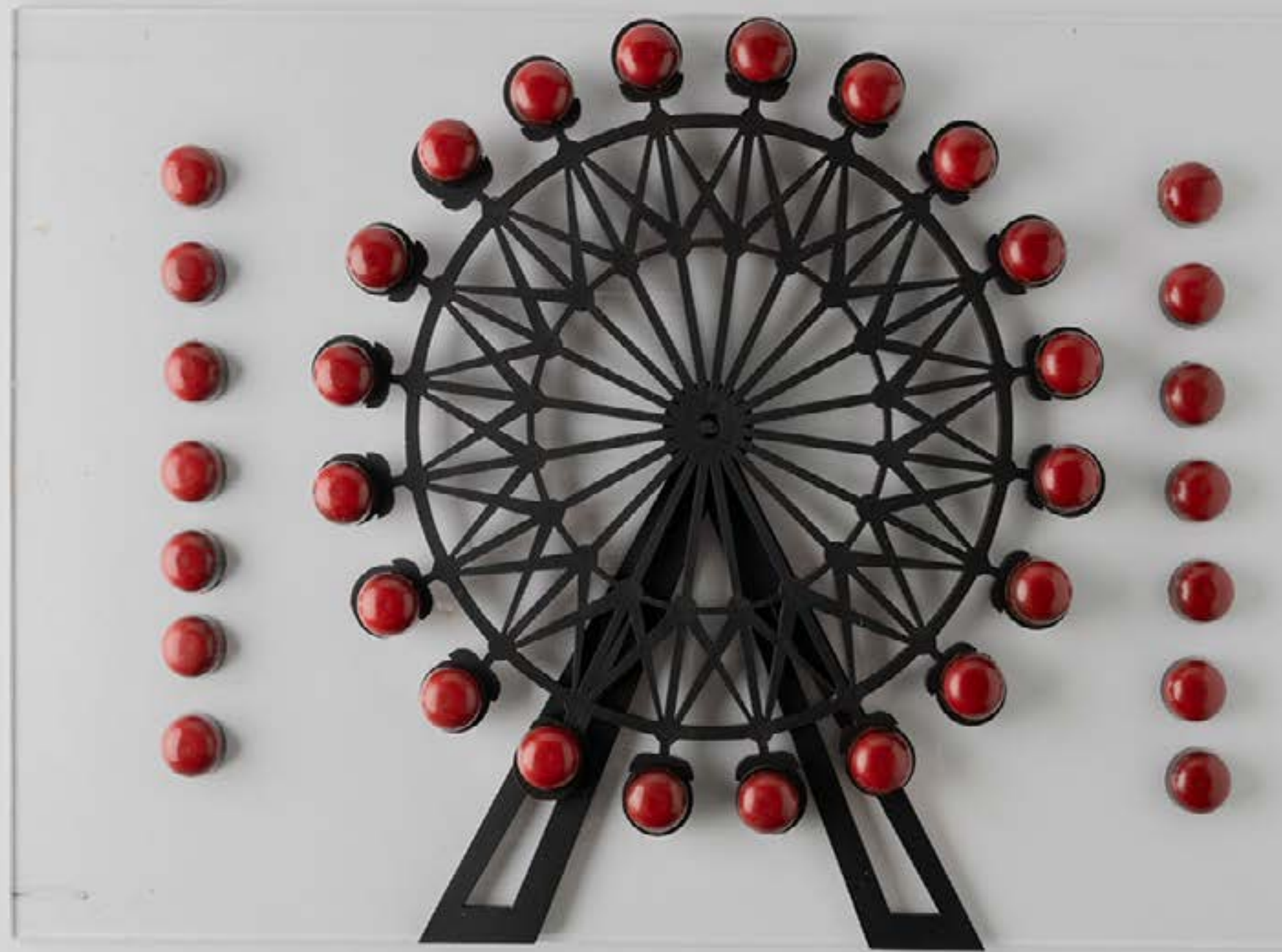
“PLAYING IS ABOUT HAVING FUN, BEING CREATIVE, AND ENJOYING THE MOMENT. SO, I’M COMPETING TO TEST MYSELF, BUT ALSO TO HAVE FUN WHILE WORKING NEXT TO OTHER CHEFS!”

TAKE A RIDE!

A design that's as fun as the real-world inspiration!

The way of displaying these bonbons is part of the fun experience of indulging in their unique flavour.

To pair with a pastry or enjoy on their own, craft them to catch the eye of trend-conscious bonbon lovers.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

Flavours drawn from the traditional British Banoffee pie and the typical Singaporean Goreng pisang (deep-fried battered bananas). It features a banana caramel and a crunchy base. A malt ganache balances out the strong flavours and offers a smoother finish on the palate.

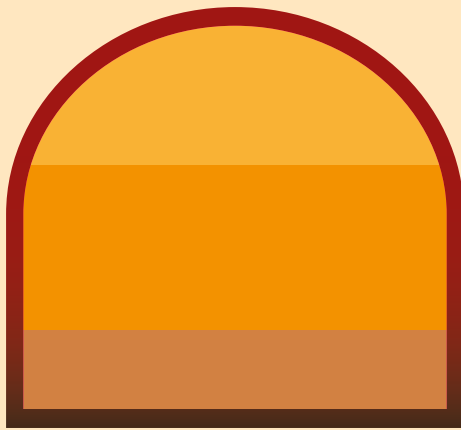
CHOCOLATE

Cacao Barry Alunga 41% Milk Chocolate & Cacao Barry Fleur de Cao 70% Dark Chocolate

PORTIONS

56





- Chocolate shell: Cacao Barry Alunga 41%
- Banana caramel
- Malt ganache
- Banoffee crunch



COMPONENT 1

BANANA CARAMEL

INGREDIENTS

144 g	Sugar
54 g	Glucose
140 g	Banana purée
14 g	Passion fruit purée
1 unit	Vanilla pods
30 g	Cacao Barry Fleur de Cao 70% Chocolate

PREPARATION

Caramelise sugar, glucose, and vanilla together

Deglaze with purées and cook to 108°C

Melt chocolate into caramelised mix

Chill before piping into moulds

COMPONENT 2

CHOCOLATE PASTRY

INGREDIENTS

60 g	Barley
600 g	Cream
144 g	Cacao Barry Fleur de Cao 70% Chocolate
480 g	Cacao Barry Alunga 41% Chocolate
6 g	Butter
36 g	Malt extract

PREPARATION

Toast barley and infuse in hot milk for 20 minutes

Strain on chocolates and invert sugar, then blend

When cool, emulsify with butter and malt extract

Pre-crystallise before piping into moulds



COMPONENT 3

TOFFEE

INGREDIENTS

100 g	Light brown sugar
100 g	Butter
3 g	Maldon salt

PREPARATION

Melt butter, then add sugar and salt

Cook until 160°C while whisking

Pour onto tray with non-stick paper

COMPONENT 4

BANOFFEE CRUNCH

INGREDIENTS

50 g	Cacao Barry Alunga 41% Chocolate
25 g	Cacao Barry Hazelnut Praline
10 g	Cacao Barry Cocoa Butter
10 g	Cacao Barry Pailleté Feuilletine™
10 g	Toffee pieces (Component 3)
10 g	Frozen dried bananas

PREPARATION

Melt chocolate and cocoa butter together

Mix well with remaining ingredients

Sheet to 0.4 mm thickness and cut out desired shapes to fit within bonbon moulds

Line bonbon moulds with mix of Cacao Barry Fleur de Cao 70% and Cacao Barry 41% chocolates (4:1 ratio)

Fill lined bonbons with banana caramel

Then, add malt ganache followed by banoffee crunch

Cap with same chocolate mix

A culinary journey that began in the prestigious Taj Mahal Hotel in New Delhi. Briefly after, it continued in the US through an inventive pastry programme. Today, he oversees pastry research and development for over 10 hospitality businesses. One of his sweet companions in the kitchen? Cacao Barry's Zéphyr white chocolate.

RUCHIT HARNEJA

NATIONAL SELECTION OF NORTH AMERICA





The theme "Play!" resonates deeply with Ruchit's career. In his search to explore the universe of desserts and craft the unexpected, he also resonates with a trend that's all about celebrating life: "Intense Indulgence".

**“MY PARTICIPATION IN
WORLD CHOCOLATE
MASTERS IS A
TESTAMENT TO MY
PASSION FOR THE
ART OF CHOCOLATE
AND PASTRY.”**

SESA-AMAZING SITOLIYA

A creation with a playful element fuelled by India's "Sitoliya" : a simple and fun game played with stones.

This sharing dessert places sesame at the heart and combines it with the slight sweetness of Cacao Barry's Alunga 41% milk chocolate.

This sweet treat also stands out for its fun and picture-worthy taste profile and presentation.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

Toasted sesame offers nutty and umami notes, balanced with a mousse made with a slightly sweet milk chocolate. A rich blondie that features caramel chocolate and brown butter brings extra sweetness to the mix. Dimension is added with a crunchy layer of caramelised black sesame.

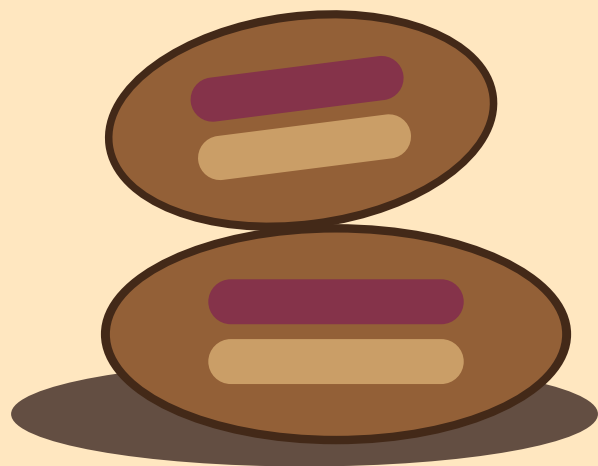
CHOCOLATE

Cacao Barry 41% Alunga Milk Chocolate, Callebaut GOLD Chocolate & Cacao Barry Zéphyr 34% White Chocolate

PORTIONS

12





- Sesame pâtes à glacer
- Sesame & chocolate mousse
- Crispy filling
- Gold blondie
- Cocoa soil



COMPONENT 1

SESAME & CHOCOLATE MOUSSE

INGREDIENTS

9 g	Gelatine leaves (silver)
380 g	Cacao Barry Alunga 41% Chocolate
190 g	Whole milk
140 g	Egg yolks
25 g	Granulated sugar
450 g	Heavy cream (36% fat)
5 g	Vanilla pods
80 g	Sesame paste
5 g	Sesame oil
2 g	Sea salt

PREPARATION

Let gelatine soak in ice water while preparing the next mix

Place milk, egg yolks, vanilla, sea salt, and sugar in Thermomix

Cook at 82°C with butterfly whisk at speed 3 for 9 minutes

Stir gelatine into Thermomix

Strain mix over previously combined semi-melted chocolate, sesame oil, and sesame paste

Blend using immersion blender

On the side, whip heavy cream until soft peaks are formed

Fold mix and cream together

Once Component 3 is ready, fill stone moulds with blondie and insert Component 3 as filling

COMPONENT 2

GOLD BLONDIE

INGREDIENTS

100 g	Callebaut GOLD Chocolate
120 g	Eggs
120 g	Cake flour
105 g	Brown butter
100 g	Brown sugar
70 g	Granulated sugar
5 g	Sea salt
2 g	Baking powder

PREPARATION

Beat butter, sugars, and salt until achieving pale and fluffy mix

Incorporate melted chocolate

Incorporate eggs at intervals

Add flour and baking powder, then spread in ¼ tray and bake at 180°C for 14 minutes

To bake and prevent excessive browning, place sheet pan with blondie mix on top of another sheet pan



COMPONENT 3

CRISPY FILLING

INGREDIENTS

160 g	Cacao Barry Alunga 41% Chocolate
160 g	Pure black sesame paste
44 units	Unsalted butter
10 units	Callebaut Cocoa Butter
2 g	Sea salt
84 g	Caramelised black sesame
62 g	Cacao Barry Pailleté Feuilletine™

PREPARATION

Melt chocolate, butter, and cocoa butter and mix

Mix with black sesame paste, salt, crushed feuilletine, and caramelised sesame

Spread on blondie (Component 2) and place in blast freezer

COMPONENT 4

SESAME PÂTES À GLACER

INGREDIENTS

200 g	Cacao Barry Zéphyr 34% Chocolate
200 g	Callebaut Cocoa Butter
20 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
30 g	Black sesame paste
10 g	Mona Lisa White Coloured Cocoa Butter

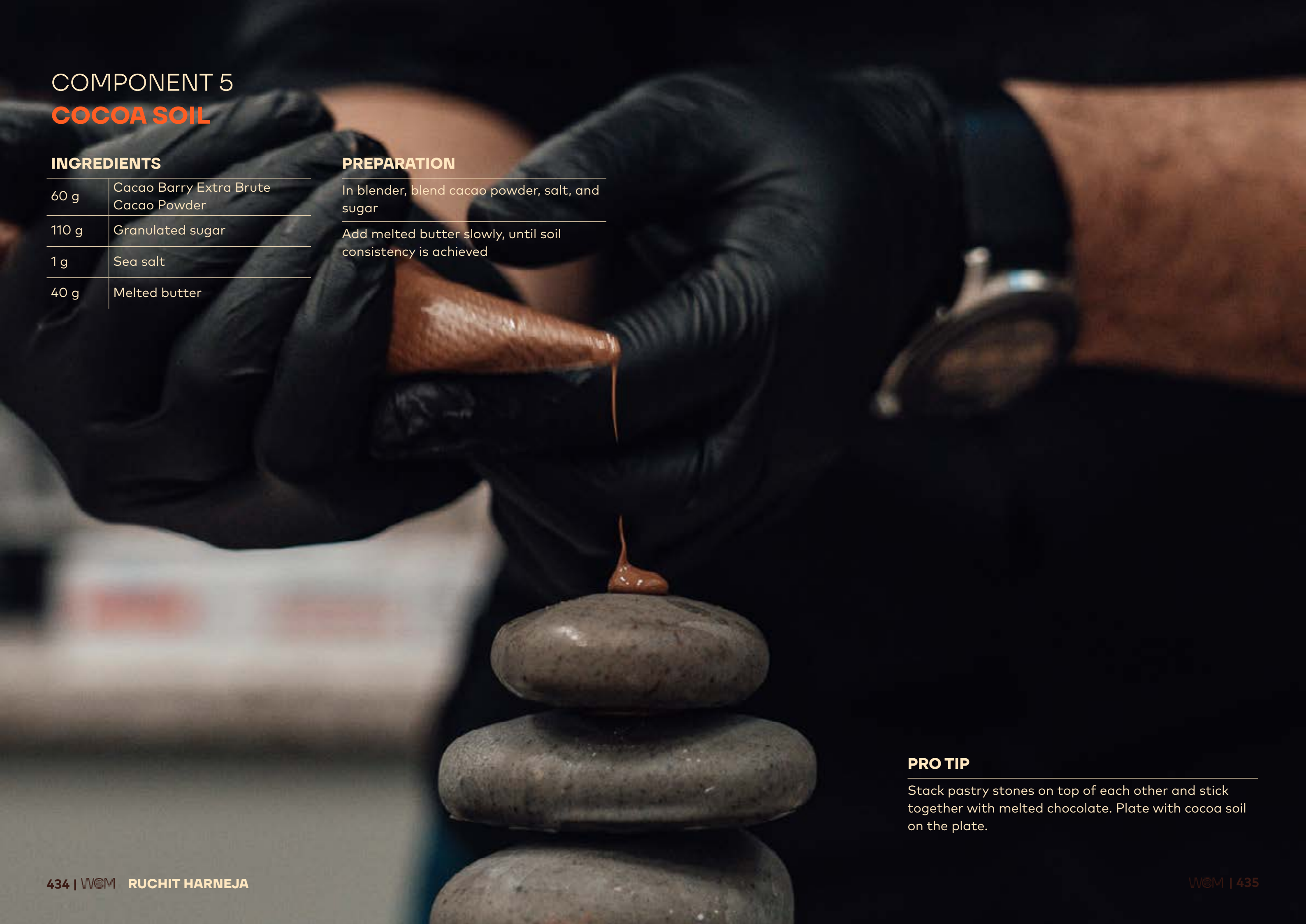
PREPARATION

Melt white chocolate and cocoa butter and blend

Blend with black sesame paste (do not blend completely, leave small particles in)

Coat frozen stone-shaped pastries (Component 2) with mix

Ripple a bit of dark chocolate in the mix, making sure every stone is a different colour



COMPONENT 5

COCOA SOIL

INGREDIENTS

60 g	Cacao Barry Extra Brute Cacao Powder
110 g	Granulated sugar
1 g	Sea salt
40 g	Melted butter

PREPARATION

In blender, blend cacao powder, salt, and sugar

Add melted butter slowly, until soil consistency is achieved

PRO TIP

Stack pastry stones on top of each other and stick together with melted chocolate. Plate with cocoa soil on the plate.

It all started in his family farm. Where coffee trees left a deep impression on what would become his flavour palette as a chef. With experience in North America and Europe, this chef combines coffee with all his favourite crafting ingredients, including the powerful roasted cocoa taste of Cacao Barry Lactée Supérieure 38%.

FRANCIS NGUYEN

NATIONAL SELECTION OF NORTH AMERICA





For this chef, the WCM theme is a reminder of times of simple childhood games. With creations meant to celebrate the playful and simpler moments in life, he's a strong representative of the "Intense Indulgence" trend.

**“A TIME TO SEE
THE WORLD FROM
DIFFERENT ANGLES...
WITHOUT PLAYING,
I WOULDN'T BE ABLE
TO THINK OF NEW
IDEAS FOR DESSERT
CREATIONS.”**

CITRUS CAFÉ BONBONS

A fusion bonbon that takes you on a journey between different cultures in each bite.

With coffee and the hints of chestnuts in Cacao Barry's Extra-Bitter Guayaquil 64%, this creation stands out for its rich and strong character.

A bite full of character, ideal for those with discerning and adventurous palates who seek unique flavour combinations.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

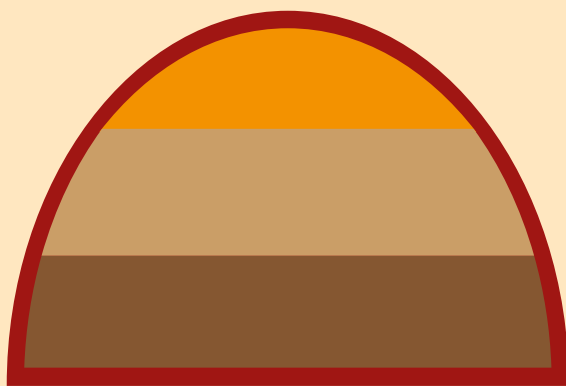
Bitterness and spices from the dark chocolate and coffee are featured in these bonbons. A creamy and sweat feeling stem from the milk chocolates. Balancing the bitterness, a nutty hazelnut praline and refreshing blood oranges and calamansi will balance the bitterness.

CHOCOLATE

Cacao Barry Extra-Bitter Guayaquil 64% Dark Chocolate, Cacao Barry Alunga 41% Milk Chocolate & Cacao Barry Lactée Supérieure 38% Milk Chocolate

PORTIONS

36



- Cacao Barry Extra-Bitter Guayaquil 64%
- Fruit jelly
- Coffee ganache
- Hazelnut praline



COMPONENT 1

COFFEE GANACHE

INGREDIENTS

200 g	Heavy cream (35% fat)
40 g	Whole coffee beans
25 g	Glucose
100 g	Butter
50 g	Invert sugar
125 g	Cacao Barry Alunga 41% Chocolate
175 g	Cacao Barry Extra-Bitter Guayaquil 64% Chocolate
100 g	Cacao Barry Lactée Supérieure 38% Chocolate

PREPARATION

Heat cream and coffee beans together

Set aside to soak for (at least) 10-15 minutes

In a separate bowl, combine cream and coffee mix with glucose, invert sugar; then bring to a boil

Pour cream mix over chocolates

Blend with immersion blender

Once the ganache is formed, incorporate butter and blend

COMPONENT 2

HAZELNUT PRALINE

INGREDIENTS

250 g	Callebaut Hazelnut Praline
175 g	Cacao Barry Alunga 41% Chocolate
20 g	Ground coffee
75 g	Feuilletine

PREPARATION

Melt chocolate at 45°C

Fold chocolate and ground coffee into praline

Set aside

COMPONENT 3

FRUIT JELLY

INGREDIENTS

65 g	Kalamansi
185 g	Blood orange juice
5 g	Orange zest
20 g	Ultra-Sperse 3 powder
1 g	Citrus fibre powder

PREPARATION

Mix kalamansi, blood orange juice, and orange zest together

In a separate bowl, mix sugar with powders

Combine the 2 mixtures, use hand mixer to blend until thick

Slightly sprinkle powder mix into juice bowl

Set aside, and it's ready for use



Right after graduating from Tokyo's "Le Cordon Bleu", this chef started working to never stop learning. Today, she is a pastry sous-chef in a Michelin restaurant, spreading sweet joy with some of her favourite chocolates, such as Cacao Barry Zéphyr 34% and its gentle sweetness.

CHARLOTTE WANG

NATIONAL SELECTION OF NORTH AMERICA





With ingredients such as honey, this chef is all about the "Mindful Indulgence" trend, using naturally good ingredients to enjoy the sweetness of life expressed in those small moments of culinary enjoyment.

**"I HAVE BEEN
DREAMING ABOUT
PARTICIPATING ON
WORLD CHOCOLATE
MASTERS SINCE I WAS
IN PASTRY SCHOOL."**

BEE GARDEN

This dessert focuses on the natural sweetness that bee products can offer.

Designed to be enjoyed by an audience who can't resist the sweeter things in life, and who are all about chocolate.

This farm-to-table concept places local products in the spotlight and uses the creaminess of Cacao Barry Zéphyr 34% for extra richness.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This pastry evokes balanced sweetness with ingredients that honour nature. The creamy white chocolate serves as a foundation to build a sweet and refreshing combination of honey, apricots and bee's wax.

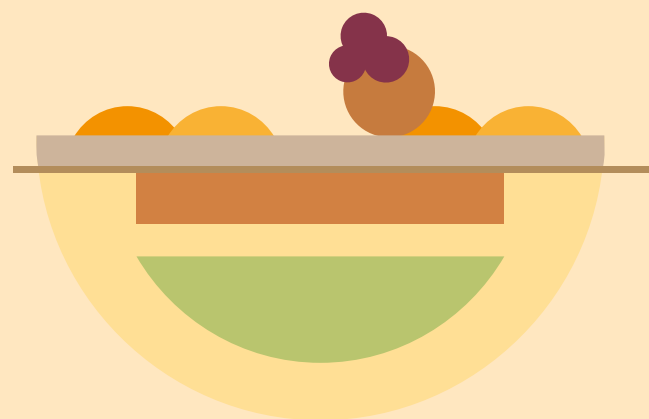
CHOCOLATE

Cacao Barry Zéphyr 34% White Chocolate

PORTIONS

15





- Oxalis
- Honeycomb
- Mead gel
- Apricot gel
- Honey whipped ganache
- Callebaut GOLD Chocolate
- Joconde
- Bee's wax & chocolate mousse
- Pear compote



COMPONENT 1

BEE'S WAX MILK

INGREDIENTS

180 g	Bee's wax
350 g	Whole milk (3.25% fat)

PREPARATION

Bain-marie bee's wax until melted
Warm up milk, then add to bee's wax
Infuse in fridge overnight
Strain before use

COMPONENT 2

BEE'S WAX & CHOCOLATE MOUSSE

INGREDIENTS

170 g	Bee's wax milk (Component 1)
49 g	Egg yolks
17 g	Honey
31 g	Gelatine mass
85 g	Cacao Barry Zéphyr 34% Chocolate
204 g	Whipped cream (35% fat)

PREPARATION

Make English cream with bee's wax milk (Component 1), honey, and egg yolks
Add gelatine mass and emulsify with chocolate
Cool down to 20°C, then fold into whipped cream



COMPONENT 3

PEAR COMPOTE

INGREDIENTS

100 g	Pear cubes
100 g	Pear purée
150 g	Sugar
3 g	Pectin NH
7 g	Orange blossom water
7 g	Pear liqueur
8 g	Gelatine mass
½ unit	Vanilla pods
5 g	Lemon juice

PREPARATION

Cook purée, pear cubes, orange blossom water, vanilla, and pear liqueur to 50°C

Combine sugar with pectin, then whisk into previous mix

While whisking, boil for 1 minute

Freeze in silicone mould

COMPONENT 4

HONEY WHIPPED GANACHE

INGREDIENTS

256 g	Cream (35% fat)
1 unit	Lemon zest
15 g	Honey
100 g	Cacao Barry Zéphyr 34% Chocolate
5 g	Camomile liqueur
12 g	Gelatine mass

PREPARATION

Warm 100 g of cream, then add lemon zest, honey, and gelatine mass

Emulsify with chocolate

Emulsify with remaining cream

Chill in fridge

COMPONENT 5

APRICOT GEL

INGREDIENTS

200 g	Apricot purée
2 g	Agar agar
20 g	Sugar

PREPARATION

- Heat purée to 60°C
- Add agar agar and sugar mix, keep whisking
- Boil for 1 minute
- Chill in fridge until jelly sets
- Blend jelly until gel texture with food processor

COMPONENT 6

MEAD GEL

INGREDIENTS

200 g	Mead
2 g	Agar agar
10 g	Sugar
20 g	Honey

PREPARATION

- Heat up mead and honey to 60°C
- Add agar agar and sugar mix, keep whisking
- Boil for 1 minute
- Chill in fridge until jelly sets
- Blend jelly until gel texture with food processor





COMPONENT 7

CHOCOLATE SPRAY

INGREDIENTS

150 g	Cacao Barry Zéphyr 34% Chocolate
100 g	Cacao Barry Cocoa Butter

PREPARATION

Melt and emulsify ingredients

Spray onto chilled honey whipped ganache (Component 4)

COMPONENT 8

JOCONDE

INGREDIENTS

75 g	Almond flour
75 g	Icing sugar
64 g	Egg yolks
195 g	Egg whites
90 g	Sugar
63 g	Pastry flour

PREPARATION

Mix almond flour, icing sugar, 45 g of egg whites, and yolks until ribbon texture

Separately, whip meringue

Take 1/3 of meringue and fold into almond mixture

Add sifted flour

Fold with remaining meringue

Bake on half tray at 180°C for 10 minutes

PRO TIP

Decorate with Callebaut GOLD Chocolate, honeycomb, and oxalis

This chef joined his family's passion for the world of baking after getting his Economics degree. With a spirit full of determination, he embarked on a journey to share this passion with the world by crafting delights with his go-to chocolate: Cacao Barry's Alunga 41% for its strong cocoa notes.

MARINEL BEJAN

NATIONAL SELECTION OF SOUTH EAST EUROPE





Marinel brought to life the WCM theme with a nostalgic creation that not only represented the element of fun that surrounds "Play!". He also gave life to a trend that invites indulgence seekers to celebrate life by making every moment special. And what better way to do it with recipes that are not only a feast of the eyes, but the tastebuds?

“I DESCRIBE MYSELF AS A CREATIVE PROBLEM-SOLVER! SO, THE THEME HAS GIVEN FREE REIN TO MY IMAGINATION, ALLOWING ME TO HAVE FUN WITH TEXTURES, FLAVOURS, AND INGREDIENTS.”

THE TOKENS

A creation that makes time travel possible. This sharing dessert turns eaters into players with a fun design inspired in the 1995 movie Jumanji.

More than a good laugh at the table, it's a recipe that brings to the front natural and fresh flavours.

This sharing dessert is intentionally smooth and soft, ideal as a sweet treat after an evening meal.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

Each bite of this after-dinner treat is meant to be a burst of freshness and natural goodness. Harmony is achieved by combining the delicate joconde of hemp seeds with tangy strawberries and zesty lime. The velvety chocolate creates the right texture to carry the complex combination of flavours.

CHOCOLATE

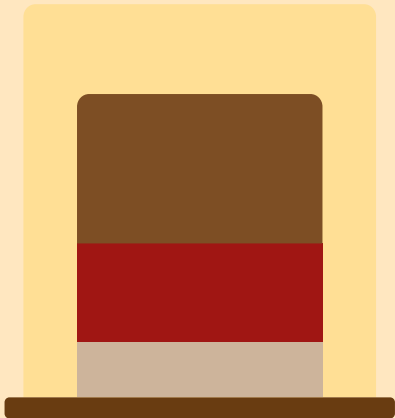
Cacao Barry Alunga 41% Milk Chocolate

PORTIONS

6



SUGARED PASTE



- Lime & basil mousse
- Chocolate Namelaka
- Strawberry compote
- Hemp seed joconde
- Sugared paste

COMPONENT 1

SUGARED PASTE

INGREDIENTS

150 g	Butter (82% fat)
95 g	Sugar
30 g	Almond flour
2 g	Salt
1 unit	Vanilla pods
250 g	Flour (T-480)
50 g	Whole eggs

PREPARATION

Cut cold butter in small pieces

Mix with sugar, almond four, salt, vanilla, and flour

Add eggs

Cool in fridge for 1 hour

Roll into a 2 mm layer

Bake at 170°C for 7-9 minutes

COMPONENT 2

HEMP SEED JOCONDE

INGREDIENTS

120 g	Egg whites
180 g	Sugar
130 g	Almond flour
70 g	Hemp seeds
50 g	Flour
1 g	Salt
220 g	Whole eggs
30 g	Butter (melted)

PREPARATION

Whisk egg whites with 150 g of sugar

Whisk whole eggs with 30 g of sugar

Combine both egg mixtures, fully whip with sugar, then add melted butter to eggs

Mix all dry ingredients

Gently combine dry ingredients with egg mixture

Spread on 60 x 40 cm tray and bake at 190°C for 7-9 minutes

COMPONENT 3

CHOCOLATE NAMELAKA

INGREDIENTS

100 g	Whole milk
175 g	Cacao Barry Alunga 41% Chocolate
200 g	Cream (35% fat)
20 g	Gelatine mass (200 bloom)

PREPARATION

Heat milk and combine with chocolate

Add gelatine mass

Mix with hand blender

Add cold cream



COMPONENT 4

STRAWBERRY COMPOTE

INGREDIENTS

250 g	Fresh strawberries
250 g	Strawberry purée
40 g	Sugar
3 g	Pectin NH
10 g	Gelatine mass

PREPARATION

Cut strawberries in small cubes
Boil strawberry purée with sugar and pectin
Add strawberry cubes, then heat until boiling point
Add gelatine mass

COMPONENT 5

LIME & BASIL MOUSSE

INGREDIENTS

4 units	Limes
9 g	Fresh basil leaves
120 g	Milk
250 g	Cream (35% fat)
80 g	Egg yolks
1 unit	Vanilla pods
250 g	Cacao Barry Zéphyr 34% Chocolate
60 g	Gelatine mass
190 g	Lime juice
500 g	Cream (35% fat)

PREPARATION

Grate 4 limes for the zest
Mix milk, cream, egg yolks, lime zest, vanilla beans, and basil leaves
Heat mix at 82°C
Incorporate chocolate and mix
Add gelatine mass, then add lime juice
Gently fold in whipped cream



THE KEY

With a social-media worthy design, the first objective of this bonbon is to grab attention with its playful looks.

But what matters most is on the inside. The intense aroma of Cacao Barry Mexique 65% chocolate is the star of the show.

A bonbon for those who love fun, when it comes to their sweet treats, and when it comes to exotic flavour pairings.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

The bonbon opens with the intense aroma of single-origin chocolate from Mexico, followed by pronounced flavours of raspberry, lemon, pistachio and lemon verbena. The tasting experiences comes to an end with a playful crunchy pistachio finale.

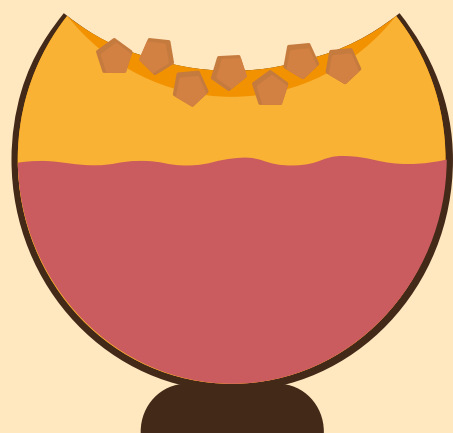
CHOCOLATE

Cacao Barry Mexique 66% Dark Chocolate

PORTIONS

30





- Callebaut Pistachio Bresilienne
- Citrus jelly
- Chocolate & raspberry ganache
- Chocolate shell: Cacao Barry Mexique 66%



COMPONENT 1

CHOCOLATE & RASPBERRY GANACHE

INGREDIENTS

150 g	Raspberry purée
70 g	Cream (35% fat)
70 g	Invert sugar
50 g	Sorbitol
30 g	Glucose syrup
15 g	Raspberry Pálinka (fruit brandy)
400 g	Cacao Barry Mexique 66% Chocolate
150 g	Butter (82% fat)

PREPARATION

Heat purée with cream, invert sugar, sorbitol, and glucose

Blend with chocolate, Pálinka, and butter

COMPONENT 2

CITRUS JELLY

INGREDIENTS

100 g	Lemon juice
25 g	Lime juice
140 g	Honey
25 g	Lemon zest
15 g	Fresh lemon verbena leaves
100 g	Sugar
6 g	Pectin NH
20 g	Callebaut Pure Paste Pistachio

PREPARATION

Boil lemon and lime juice, honey, zest, leaves, sugar, and pectin

Add pistachio paste

Leave to cool

PRO TIP

Decorate the bonbon to your liking with Callebaut Pistachio Bresilienne

END

A dome-shaped pastry design is the thrilling conclusion to this edible “Jumanji” interpretation.

This fresh creation represents the excitement of a game that’s coming to an end.

As the interactive sweet represents a meaningful finale, it is crafted with a special touch, the chef’s very own Or Noir™: Damarin 71.1% Dark Chocolate.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

The subtle crust pastry contrasts with the robust flavours of the Or Noir™ and is adorned with a touch of sweetness offered by the Zéphyr chocolate. The pickled apple serves as the surprise element that evokes the playful spirit of the creation.

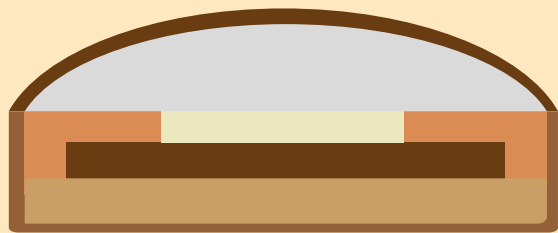
CHOCOLATE

Or Noir™ Damarin 71.1% Dark Chocolate & Cacao
Barry Zéphyr Caramel Chocolate

PORTIONS

10





- Chocolate shell: Or Noir™ Damarin 71.1%
- Mascarpone whipped ganache
- Caramel chocolate ganache
- Pickled apples
- Soft cocoa sponge
- Dark chocolate cremeux
- Sugared paste



COMPONENT 1

SUGARED PASTE

INGREDIENTS

150 g	Butter (82% fat)
95 g	Sugar
30 g	Walnut flour
2 g	Salt
1 unit	Vanilla pods
250 g	Flour (T-480)
50 g	Whole eggs

PREPARATION

Cut cold butter in small pieces
Mix with sugar, flours, salt, and vanilla
Add eggs and combine
Chill in fridge for 1 hour
Spread into 2 mm layer
Bake at 170°C for 20-22 minutes

COMPONENT 2

SOFT COCOA SPONGE

INGREDIENTS

225 g	Egg yolks
150 g	Sugar
225 g	Egg whites
105 g	Flour
1 g	Salt
40 g	Cacao Barry Plein Arôme 22-24%
40 g	Butter (melted)

PREPARATION

Whisk egg yolks with 190 g of sugar
Whisk egg whites with 60 g of sugar
Add melted butter to egg yolk mix
On the side, mix all dry ingredients
Gently combine egg yolk mix with egg white mix and dry ingredients
Spread onto 60 x 40 cm tray and bake at 220°C for 6 minutes



COMPONENT 3

DARK CHOCOLATE CREMEUX

INGREDIENTS

160 g	Whole milk
60 g	Egg yolks
180 g	Cream (35% fat)
10 g	Gelatine mass (200 bloom)
180 g	Or Noir™ Damarin 71.1% Chocolate

PREPARATION

Heat milk with cream and egg yolks to 82°C
Add chocolate
Add gelatine mass
Use hand mixer to blend

COMPONENT 4

CARAMEL CHOCOLATE GANACHE

INGREDIENTS

100 g	Cream (35% fat)
1 g	Instant coffee
1/5 units	Tonka beans
18 g	Gelatine mass
140 g	Cacao Barry Zéphyr Caramel Chocolate
225 g	Cold cream (35% fat)

PREPARATION

Heat cream with coffee and beans
Pour over chocolate and add gelatine mass, then blend with hand mixer
Add cold cream
Chill in fridge for at least 3 hours



COMPONENT 5

PICKLED APPLES

INGREDIENTS

250 g	Granny Smith apples (diced)
300 g	Fresh apple juice
3 units	Lime zest
3 units	Lime juice
8 g	Fresh mint leaves
100 g	Honey
20 g	Cacao Barry Cocoa Nibs
1 unit	Vanilla pods
50 g	Sugar
4 g	Pectin NH

PREPARATION

Combine apple juice with lime juice and zest, honey, cocoa nibs, mint, and vanilla

Use hand mixer to blend

Filter liquid and pour onto diced apples (save 450 g of liquid for later)

Use vacuum machine to pickle apples

Boil 450 g of remaining filtered liquid with sugar and pectin

When cooled down, mix with apples

COMPONENT 6

MASCARPONE WHIPPED GANACHE

INGREDIENTS

100 g	Milk
8 g	Vanilla pods
80 g	Mascarpone
80 g	Cacao Barry Zéphyr 34% Chocolate
20 g	Gelatine mass
240 g	Cold cream (35% fat)

PREPARATION

Heat milk with vanilla and mascarpone

Pour over chocolate, then add gelatine and blend with hand mixer

Add cold cream

Chill in fridge for at least 6 hours

An award-winning cake decoration champion who has been part of the world of sweetness since childhood. This pastry chef specialises in crafting with sugar and chocolate.

For him, selecting ingredients and baking are ways to make his creative ideas come to life. Since his ingredients are a priority, he often leads with one of his favourites: Callebaut GOLD.

ŁUKASZ ROGUSKI

NATIONAL SELECTION OF POLAND





Is there a better way than to celebrate the beauty of life than to "Play!"? This was Łukasz's approach when he designed this winning recipes for WCM.

He borrowed from the "Celebrate life" trend and his childhood memories to craft flavours with a deeper meaning — to cherish the past and enjoy the present to the fullest.

At the same time, he portrayed the "Symbiotic Life" trend in his choice of ingredients, honouring his hometown by using local fruits to be the heart of his creations.

“THE WORLD OF CHOCOLATE IS FULL OF HIDDEN KNOWLEDGE AND INFORMATION TO CREATE UNIQUENESS.”

LOVE ME... LOVE ME NOT...

A cake designed not only to be shared, but to bring up a nostalgic memory — tearing off flower petals while wondering if love is in the air.

This sharing dessert isn't just crafted to be a conversation starter among the table. It is an expression of how sweet a moment can taste like when shared with the people you love.

A fun twist to this flower-shaped creation? You can also gift it instead of a flower bouquet!



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

A dessert that highlights dessert-time experience through 4 different textures. The sensorial complexity is balanced out with more classic ingredients, such as macadamia nuts and caramel. The aromatic profiles of both chocolates complement the main flavours, while emphasising the citrus and refreshing character of the secondary palette.

CHOCOLATE

Cacao Barry Saint Domingue 70% Dark Chocolate & Cacao Barry Ghana 40% Milk Chocolate

PORTIONS

6







- Hazelnut tuile
- Citrus gel
- Chocolate mousse
- Macadamia cream
- Bergamot & tangerine caramel
- Macadamia praline
- Macadamia glaze
- Macadamia financier



COMPONENT 1

MACADAMIA FINANCIER

INGREDIENTS

160 g	Icing sugar
70 g	Flour T500
65 g	Roasted macadamia flour
180 g	Egg whites
3 g	Baking powder
10 g	Invert sugar
35 g	Macadamia paste

PREPARATION

Combine dry ingredients in food processor

Add egg whites with invert sugar and mix

Add macadamia paste

Bake at 180°C for 8 minutes

COMPONENT 2

MACADAMIA PRALINE

INGREDIENTS

200 g	Macadamia nuts
200 g	Sugar
4 g	Salt

PREPARATION

Roast nuts in (preheated) oven at 150°C for 20 minutes

Caramelize sugar

Grind everything in food processor

COMPONENT 3

BERGAMOT & TANGERINE CARAMEL

INGREDIENTS

200 g	Sugar
205 g	Cream (33% fat)
30 g	Glucose syrup
50 g	Citrus purée (tangerine, bergamot, verbena)
60 g	Callebaut GOLD Chocolate
60 g	Butter (82% fat)

PREPARATION

Caramelise sugar
Boil cream with citrus purée and butter
Pour mix into caramel and cook to 108°C
Pour over chocolate and blend

COMPONENT 4

MACADAMIA CREAM

INGREDIENTS

90 g	Egg yolks
15 g	Sugar
35 g	Glucose syrup
180 g	Milk
180 g	Cream (33% fat)
300 g	Callebaut GOLD Chocolate
50 g	Macadamia paste
3 g	Gelatine leaves
3 g	Salt

PREPARATION

Combine egg yolks, sugar, glucose syrup, and milk, then bring to 85°C to achieve English cream
Pour English cream over chocolate, paste, salt and soaked gelatine leaves
Blend
Add cream and blend again
Pour onto baking sheet to crystallise



COMPONENT 5

CHOCOLATE MOUSSE

INGREDIENTS

225 g	Cream (33% fat)
30 g	Invert sugar
30 g	Glucose syrup
150 g	Cacao Barry Saint Domingue 70% Chocolate
90 g	Cacao Barry Ghana 40% Chocolate
115 g	Whipped cream (36% fat)
1.5 g	Gelatine leaves

PREPARATION

Boil cream and sugars together

Pour over chocolate and gelatine leaves

When mix is at 30°C, add whipped cream

COMPONENT 6

CITRUS GEL

INGREDIENTS

175 g	Citrus purée (tangerine, bergamot, verbena)
100 g	Passion fruit purée
1 unit	Lime zest
30 g	Sugar
3 g	Agar agar

PREPARATION

Mix agar agar and sugar

Boil all fruit purée and add to first mix

Set aside to crystallise

Blend with lime zest to create gel



COMPONENT 7

MACADAMIA GLAZE

INGREDIENTS

500 g	Cacao Barry Ghana 40% Chocolate
50 g	Grapeseed oil
100 g	Chopped macadamia nuts

PREPARATION

Melt chocolate
Mix with remaining ingredients

COMPONENT 8

HAZELNUT TUILE

INGREDIENTS

100 g	Hazelnut powder
100 g	Icing sugar
25 g	Flour
100 g	Egg whites
8 g	Cacao Barry Extra Brute Cacao Powder
50 g	Butter (82% fat)

PREPARATION

Mix ingredients to achieve smooth paste
Bake into any shape at 180°C for approximately 4 minutes



PLAY BUTTON

This bonbon follows a classic praline format but with a very distinctive shape that offers a playful invitation to taste something different.

The unexpected and fun design is meant to evoke a sort of wholesome nostalgia around the console games of the past.

Just like its shape, this bonbon has been designed to be unique in appearance and in its surprising flavour combination.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

If you're after a refreshing and interesting taste, this is the praline for you. Combines, the sudachi and apricot bring forth purity of flavour with a sweet aftertaste. Next to the caramel notes of the chocolates of choice and alongside the crunchy gianduja, this bonbon is a play of textures and flavours.

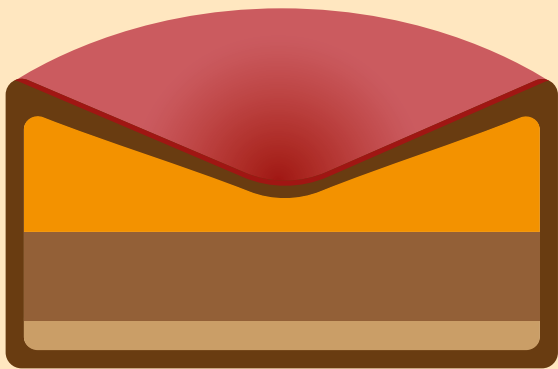
CHOCOLATE

Cacao Barry Lactée Caramel Chocolate & Callebaut GOLD chocolate.

PORTIONS

20





- Mona Lisa Glitter Spray Scarlet
- Chocolate shell:
Cacao Barry Lactée Caramel 31%
- Sudachi & apricot gel
- Caramel chocolate ganache
- Caramel crunchy layer



COMPONENT 1

SUDACHI & APRICOT GEL

INGREDIENTS

100 g	Apricot purée
100 g	Sudachi juice
75 g	Sugar
3 g	Agar agar

PREPARATION

Boil purée and juice together
Add agar agar mixed with sugar and boil
Set aside to crystallise
Blend to form gel

COMPONENT 2

CARAMEL CHOCOLATE GANACHE

INGREDIENTS

90 g	Cream (33% fat)
65 g	Sudachi juice
25 g	Sugar
15 g	Invert sugar
280 g	Cacao Barry Lactée Caramel Chocolate
20 g	Butter
10 g	Limoncello

PREPARATION

Mix cream with juice and sugars, then boil
Pour mix over chocolate and blend
Add soft butter and blend again
Add limoncello, blend one last time

COMPONENT 3

CARAMEL CRUNCHY LAYER

INGREDIENTS

120 g	Callebaut GOLD Chocolate
80 g	Cocoa butter
90 g	Sugar
90 g	Pecan nuts
5 g	Salt

PREPARATION

Make caramel with sugar and refrigerate to cool

With food processor, process caramel pieces, pecan nuts, and salt until smooth paste

On the side, temper chocolate with butter

Mix paste with tempered chocolate

PRO TIP

Praline painted red with MONA LISA Glitter Spray Scarlet

Since getting started in the world of pastry, his ambition has led this chef to succeed in the world of chocolate confections. An original style based on simplicity, freshness, and attention to detail shines through the selection of ingredients: contemporary with a foundation in classic cuisine.

One of his top choices to craft with innovation and classics at heart is Cacao Barry's Saint Domingue 70% Dark Chocolate.

KAROL PŁACHTA

NATIONAL SELECTION OF POLAND



For Karol, chocolate is a medium for the good things in life. And he saw WCM theme as the perfect opportunity to join the "Celebrate Life" trend and the essence of "Play!".

The chef combined the intensity of dark chocolates with the sweetness of milk chocolates, giving life to creations designed to give chocolate lovers energy, intense indulgence, and a flavourful excuse to be surrounded by family and friends.

**“THERE IS SOMETHING
BEAUTIFUL ABOUT
CREATING SIMPLICITY
BY COMBINING
TRADITION WITH
NEW APPROACHES.”**





RING OF POWER STAR

Would you like to recreate a fresh pastry meant to be enjoyed immediately after being crafted? Then this is the recipe for you.

Whether it's enjoyed as a sweet snack or after-meal dessert, this was created to be an eye-catching experience, particularly calling to a younger audience.

This pastry has a dual goal — to offer an incredible natural taste while being the perfect treat to share on social media.

ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

In honour of the local fruity flavours of Poland, this dessert combines the complex sweetness of plum with a punch of spice offered by cinnamon. The softness of the hazelnuts along with a floral dark chocolate and a fruity milk chocolate bring together the ingredients into a rich pastry with an explosion of flavour.

CHOCOLATE

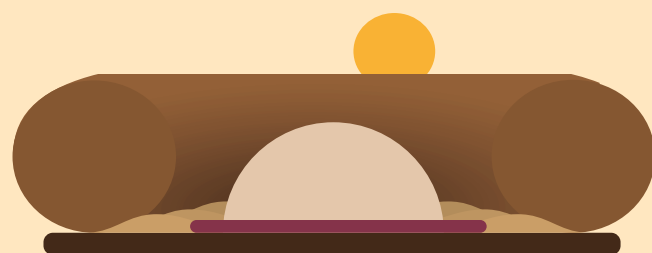
Cacao Barry Saint Domingue 70% Dark Chocolate & Cacao Barry Ambre Java 36% Milk Chocolate

PORTIONS

12







- Caramelised hazelnuts
- Chocolate cake
- Plum jelly
- Plum jam
- Cinnamon ganache
- Chocolate base



COMPONENT 1

CHOCOLATE CAKE

INGREDIENTS

115 g	Eggs
120 g	Cacao Barry Saint Domingue 70% Chocolate
100 g	Sugar
100 g	Butter (32% fat)
10 g	Flour T550
15 g	Cacao Barry Extra Brute Cacao Powder

PREPARATION

Mix eggs with sugar
Add melted chocolate and mix thoroughly
Add melted butter and flour, then mix
Pour mix into moulds
Bake at 180°C for 13-15 minutes
Sprinkle cacao powder on top

COMPONENT 2

CINNAMON GANACHE

INGREDIENTS

100 g	Milk (3.2% fat)
20 g	Linden honey
3 g	Cinnamon
170 g	Cacao Barry Ambre Java 36% Chocolate
40 g	Cacao Barry Saint Domingue 70% Chocolate
50 g	Butter (83% fat)

PREPARATION

Boil milk, honey and cinnamon together
Add melted chocolates
Add soft seeds and mix again

COMPONENT 3

CARMELISED HAZELNUTS

INGREDIENTS

100 g	Water
70 g	Sugar
1 unit	Vanilla pods
100 g	Hazelnuts

PREPARATION

Boil water and sugar together to form syrup
Add vanilla
Boil syrup until caramelised
Add hazelnuts
Continue caramelising
Leave to cool

COMPONENT 4

PLUM JELLY

INGREDIENTS

360 g	Plum purée
1 unit	Vanilla pods
20 g	Lime zest
3 g	Agar agar
25 g	Sugar
7 g	Gelatine mass 1:5

PREPARATION

Boil the purée, vanilla seeds and lime juice together
Add agar agar mixed with sugar
Add gelatine mass





COMPONENT 5
PLUM JAM

INGREDIENTS

2 kg	Plums
700 g	Sugar
1 unit	Oranges

PREPARATION

Squeeze orange juice and grate for zest

Fry prunes, sugar, and orange juice on low heat for 2-3 hours

Add orange peel

Leave to cool

COMPONENT 6
CHOCOLATE BASE

INGREDIENTS

200 g	Cacao Barry Extra Bitter Guayaquil 64% Chocolate
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PREPARATION

Pour melted chocolate on foil

Spread and form desired shapes

With an innate love for sports and a scientific academic background, this chef proved he was everything but ordinary as he took a leap to become a chocolatier.

He brings to life creations that are as intricate as his contrasting passions. Aligned with his conscious lifestyle and cooking style, he chooses dark chocolates to give life to mindful creations.

QUENTIN GUIRAO

NATIONAL SELECTION OF SWITZERLAND





Quentin's recipes stood out for more than pairings that delivered fresh, natural and delicate flavours. His creations translated the theme "Play!" into the language of chefs — each creation a game of contrasting ingredients and textures that ultimately led to a unique tasting experience.

But his WCM repertoire didn't stop there. The chef called to arms the "Live Consciously" trend by crafting gluten-free and 100% plant-based delights, inspiring all chocolate lovers who aspire to live with purpose by making conscious choices.

"I LOVE LEARNING AND TRYING NEW THINGS OUT. AND... I ACTUALLY THINK MY CURIOSITY AND NOT HAVING A CLASSIC BACKGROUND ARE ASSETS."

PURE

Vegan and gluten-free. This sharing dessert was designed to be enjoyed by everyone, and you're invited to recreate the wholesome fun.

Looking to make the most of super ingredients, this is an after-dinner indulgence with some benefits beyond incredible taste: reduced sweetness and more fibre!

As a bonus, this dessert is super easy to transport to enjoy at home or take as a dinner gift.



ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

The intense flavour of cocoa and the freshness of its pulp are showcased in a recipe that uses the roughness of a dark chocolate with bitter notes and hints of red fruits.

CHOCOLATE

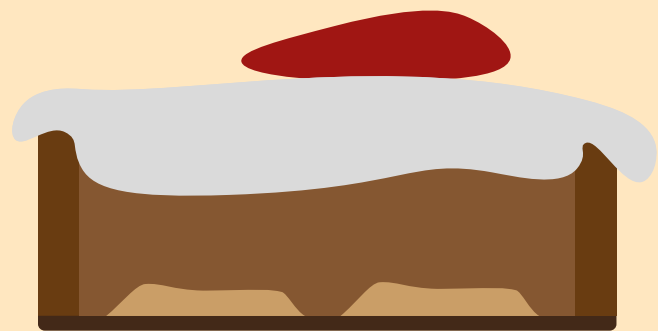
Callebaut Madagascar 67.4% Dark Chocolate

PORTIONS

3







- Moulded cocoa pod
- Cocoa pulp mousse
- Soft cake
- Chocolate ganache
- Rustic cocoa praline
- Cocoa sablé



COMPONENT 1

COCOA PULP MOUSSE

INGREDIENTS

460 g	Cocoa pulp juice
100 g	Coconut fat
35 g	Cold inulin
50 g	Sugar
5 g	Soja whip
4.5 g	Pectin NH

PREPARATION

Mix 5 g of soja whip with 160 g of cocoa pulp and whip to form meringue

Thicken the meringue with 40 g of sugar and 15 g of inulin

Heat remaining cocoa pulp to 40°C

Emulsify 200 g of heated cocoa pulp with coconut fat

To jellify, cook emulsion with remaining 100 g of heated cocoa pulp and then add remaining powder ingredients

Mix the two liquid masses (emulsion + gelatinisation)

Add the meringue in 2 batches

COMPONENT 2

CHOCOLATE GANACHE

INGREDIENTS

130 g	Water
100 g	Callebaut Madagascar 67.4% Chocolate
20 g	Coconut fat

PREPARATION

Heat water to 80°C

Add half of heated water to chocolate

Add remaining water and coconut fat to mixture

Mix all ingredients

COMPONENT 3

RUSTIC COCOA PRALINE

INGREDIENTS

60 g	Callebaut Cocoa Nibs
40 g	Sunflower oil
10 g	Sugar

PREPARATION

Combine all ingredients and mix

COMPONENT 4

SOFT CAKE

INGREDIENTS

145 g	White almond powder
13 g	Baking powder
2 g	Salt
11 g	Potato whip
150 g	Sugar
80 g	Banana purée
185 g	Water
100 g	Sunflower oil
80 g	Rice flour
20 g	Buckwheat flour
40 g	Corn starch
2 g	Guar seed flour

PREPARATION

Mix all ingredients

Pout into moulds

Bake at 180°C for 20 minutes



COMPONENT 5

COCOA SABLÉ

INGREDIENTS

130 g	Water
160 g	Powdered sugar
9 g	Soy lethicin
25 g	Flax fibre
90 g	Coconut fat
63 g	Sunflower oil
176 g	Rice flour
43 g	Buckwheat flour
86 g	Corn starch
2 g	Guar seed flour
100 g	Cacao Barry Plein Arôme Cacao Powder
27 g	Psyllium
4 g	Salt

PREPARATION

- Mix the first 6 ingredients together
- Blend mix with remaining ingredients
- Chill at 5°C
- Shape and bake at 160°C for 14 minutes

FINISHING TOUCH

- Serve with cocoa fruit pulp granita on the side
- Add chocolate decorations such as moulded cocoa pods (sculpted by hand with silicon moulds)



GRAINE DE CHOCOLAT

A bonbon with a shape unlike any other. This elongated cacao seed shape honours the benefits of the superfood it represents.

With a boost of antioxidant power, this bonbon is an invitation for all lovers of conscious gourmet bites.

Low in sugar and vegan, yet with a well-balanced flavour that proves to the world that sweetness can be guilt-free and taste amazing, all at the same time.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This bonbon pairs a powerful chocolate and a tangy signature taste with the slight tart of blueberries, and the comforting smoothness of pumpkin seeds.

CHOCOLATE

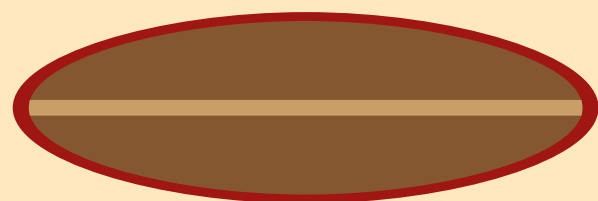
Cacao Barry Evocao 72% Dark Chocolate

PORTIONS

24







- Chocolate shell:
Cacao Barry Evocao 72%
- Blueberry ganache
- Pumpkin seed praline

COMPONENT 1

BLUEBERRY GANACHE

INGREDIENTS

150 g	Blueberry purée
60 g	Cacao Barry Evocao 72% Chocolate
20 g	Coconut fat

PREPARATION

Heat the blueberry purée to 70°C

Make a ganache with all the ingredients

COMPONENT 2

PUMPKIN SEED PRALINE

INGREDIENTS

94 g	Pumpkin seed paste (sweetened to 4.5%)
15 g	Cacao Barry Cocoa Butter
0.2 g	Salt

PREPARATION

Heat cocoa butter until 40°C

Mix all ingredients and pipe

Leave to crystallise



HERBAL CHOCOLATE

Often, the sweetest things in life come in small packages.
And this is the case for this individual pastry.

Designed to attract new clients from a window shop
and to enjoy as a high-class plated sweet paired
with tea.

Just so that everyone with a sweet tooth can be
part of the enjoyment, this fresh pastry is vegan
and without gluten.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

This sweet bite is all about powerful indulgence. It combines a splash of freshness from tarragon with the fruitiness and acidity of blueberries and blackcurrant. The aromatic richness and roundness of the dark chocolate bring together all the ingredients in a balanced taste profile.

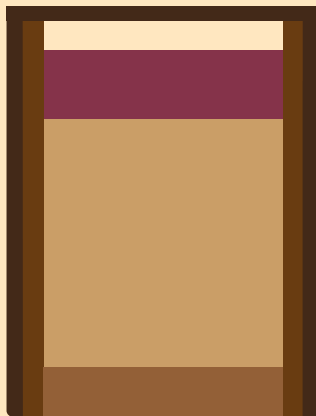
CHOCOLATE

Callebaut Sao Thomé 70% Dark Chocolate

PORTIONS

10





- Cocoa shortbread
- Blueberry & blackcurrant confit
- Soft cocoa biscuit
- Chocolate mousse
- Cocoa crunch



COMPONENT 1

CHOCOLATE MOUSSE

INGREDIENTS

120 g	Cocoa fruit
4 g	Soja whip
25 g	Sugar
15 g	Cold inulin
130 g	Water
140 g	Callebaut Sao Thomé 70% Chocolate
30 g	Coconut fat
4 g	Fresh tarragon

PREPARATION

Combine cocoa fruit and soja whip, then whip with mixer until meringue is formed

Combine sugar and inulin

Heat water to 80°C

On the side, prepare ganache with chocolate and coconut fat

Mix tarragon into ganache

Mix meringue into ganache in 2 batches

COMPONENT 2

BLUEBERRY & BLACKCURRANT CONFIT

INGREDIENTS

80 g	Blueberry purée (10% sweet)
60 g	Blackcurrant purée (10% sweet)
20 g	Water
8 g	Cold inulin
1.2 g	Pectin NH

PREPARATION

Combine blackcurrant purée with water and heat to 45°C

Stir in powders and cook for 1 minute at 80°C (whisking to hydrate pectin)

Pour mix over blueberry purée, blend, and chill



COMPONENT 3

COCOA SHORTBREAD

INGREDIENTS

130 g	Water
160 g	Powdered sugar
9 g	Soy lethicin
25 g	Flax fibre
90 g	Coconut fat
63 g	Sunflower oil
176 g	Rice flour
43 g	Buckwheat flour
86 g	Corn starch
2 g	Guar seed flour
100 g	Cacao Barry Plein Arôme Cacao Powder
27 g	Psyllium husk powder
4 g	Salt

PREPARATION

Blend the first 6 ingredients
Combine with the remaining ingredients and blend
Chill at 5°C
Shape and bake at 160°C for 12 minutes

COMPONENT 4

SOFT COCOA BISCUIT

INGREDIENTS

145 g	White almond powder
16 g	Baking powder
2.5 g	Salt
11 g	Potato whip
160 g	Sugar
50 g	Cacao Barry Plein Arôme Cacao Powder
280 g	Water
100 g	Sunflower oil
80 g	Rice flour
20 g	Buckwheat flour
40 g	Corn starch
2 g	Guar seed flour

PREPARATION

Mix all ingredients
Pour mix into moulds
Bake at 180°C for 24 minutes



COMPONENT 5

COCOA CRUNCH

INGREDIENTS

50 g	Component 3
10 g	Callebaut Cocoa Nibs
0.25 g	Salt
20 g	Cacao Barry Force Noir 50% Chocolate

PREPARATION

- Crush shortbread (Component 3)
- Mix with remaining ingredients
- Shape and leave to crystallise

After beginning his chocolate journey in Italy, Tommaso has poured all his passion and curiosity into the world of pastry and chocolate.

Today, he leads a young and talented team for the renowned Da Vittorio chocolate store.

He continues to create recipes that carry Italy at their heart and with extra attention to detail.

His most used chocolates? Cacao Barry's Madirofolo 65% and Ghana 40%.

TOMMASO GROLLERO

NATIONAL SELECTION OF ITALY



Tommaso's creations are tightly knit with the essence of "Play!". His recipes draw upon the joyful aspect of the WCM theme, alongside the idea that these moments of playful happiness are better enjoyed with some good company.

With creative indulgence inspiring his every ingredient choice, this chef jumps on the "Celebrate Life" trend by crafting products that feel like an intense experience in every single bite.

**“PLAY IS A WORD OF
JUST FOUR LETTERS.
BUT CAPABLE OF
CONTAINING AN
ENTIRE UNIVERSE
OF DIFFERENT
MEANINGS.”**



R12

Imagine a cake that is not just a dessert, but an invitation to have fun with your senses and with those around you while you enjoy a sweet treat after dinner.

The "r12" sharing dessert is a rose-shaped cake divided into exactly 3 portions. It was created to embody the theme "Play!" by celebrating the thrill that comes with games of chance.

The playfulness starts with the fun design. But there's a surprise element to this dessert — an interactive experience before you get to enjoy it!

ABOUT THE RECIPE

FLAVOURS & SPECIFICATIONS

The acidic character of the Cacao Barry Madirofolo chocolate is an ideal match for the aromatic notes of oranges and rum, while offering a round contrast for the softness of the almonds. The cocoa mass and Cacao Barry's Rouge Ultime intensify the aromatic notes of the overall dessert.

CHOCOLATE

Cacao Barry Madirofolo 65% Dark Chocolate

PORTIONS

3







- Decorations
- Chablonage
- Almond gianduja
- Almond cream
- Orange jelly
- Ganache-based biscuit
- Caramel jelly
- Chocolate & rum whipped cream
- Reconstructed amaretto



COMPONENT 1

GANACHE-BASED BISCUIT

INGREDIENTS

180 g	Cream (85% fat)
1.3 g	Vanilla pods
25 g	Glucose syrup 40 DE
18 g	Rice starch
15 g	Corn starch
60 g	Egg yolks
110 g	Cacao Barry Madirofolo 65% Chocolate
40 g	Cacao Barry Grand Caraque Cocoa Mass
40 g	Rhum (Agricole)
3 g	Baking powder
180 g	Egg whites
40 g	Caster sugar

PREPARATION

Heat cream with glucose syrup and vanilla

Add mixed egg yolks and starches and cook at 85°C

Pour mix over chocolate and cocoa mass, then blend with rum and baking powder

Whip egg whites with sugar

Combine the two compounds, spread to 5 mm

Bake at 190°C for 8 minutes (closed valve)

COMPONENT 2

COCOA AMARETTO

INGREDIENTS

80 g	Caster sugar
22 g	Dark cane sugar
7 g	Cacao Barry Rouge Ultime Cacao Powder
7 g	Roasted almond powder
40 g	Armellina almond powder
0.4 g	Vanilla pods
42 g	Egg whites
0.4 g	Salt

PREPARATION

Mix all powder ingredients

Add vanilla, egg whites, salt and emulsify with cutter

Roll out to 2 mm

Bake at 170°C (open valve) for 17 minutes

Once cooled, refine to 1 mm



COMPONENT 3

RECONSTRUCTED AMARETTO

INGREDIENTS

60 g	Amaretto crumbs (Component 2)
19 g	Cacao Barry Ghana 40% Chocolate
12 g	Cacao Barry Cocoa Butter
20 g	Cacao Barry Pure Pâte Amandes
0.3 g	Salt

PREPARATION

In a bowl, melt cocoa butter
and chocolate

Add almond paste and salt

Pre-crystallise, then add
amaretto crumbs

Between 2 acetate sheets, roll out
to 4mm thickness

COMPONENT 4

ALMOND CREAM

INGREDIENTS

61 g	Cream (35% fat)
110 g	Almond milk
20 g	Dextrose
14 g	Trehalose
57 g	Egg yolks
7 g	Powdered gelatine (180 bloom)
43 g	Water
18 g	Cacao Barry Pure Pâte Amandes
0.4 g	Vanilla pods
0.4 g	Salt

PREPARATION

Mix the powdered gelatine
and water until fully rehydrated

Store gelatine in refrigerator

Mix cream, almond milk, salt,
and vanilla

Add previously mixed egg yolks,
trehalose, and dextrose

Add almond paste and cook
at 84°C

Combine mix with 19 g of cooled
gelatine mass and cool in a positive
blast chiller in contact with cling film



COMPONENT 5

MADIROFOLO & RHUM WHIPPED CREAM

INGREDIENTS

117 g	Milk (3.5% fat)
3.5 g	Rhum (Agricole)
9 g	Honey
12 g	Gelatine mass (made during Component 4 preparation)
38 g	Cacao Barry Pure Pâte Amandes
70 g	Cacao Barry Madirofolo 65% Chocolate

PREPARATION

Mix milk with honey and bring to a boil
Add gelatine, then pour over (previously mixed) chocolate and almond paste
Add rhum, then emulsify with cutter
Cool in a positive blast chiller
Beat with planetary mixer fitted with whisk

COMPONENT 6

ORANGE JELLY

INGREDIENTS

55 g	Fresh oranges
33 g	Orange juice
1 g	Pectin NH
11 g	Caster sugar
0.3 g	Vanilla pods
0.4 g	Orange zest

PREPARATION

Boil whole oranges for 10 minutes, then cut into pieces
Use cutter to emulsify orange juice
Pour mix into saucepan. Add sugar, pectin and vanilla, then bring to a boil
Add orange zest and leave to cool

COMPONENT 7

CARAMEL JELLY

INGREDIENTS

44 g	Caster sugar
66 g	Milk (3.5% fat)
30 g	Water
0.3 g	Vanilla pods
5.2 g	Invert sugar
2.6 g	Dextrose
1.6 g	Agar agar

PREPARATION

- Combine milk, water, invert sugar and vanilla, then bring to a boil
- Caramelize caster sugar
- Add milk to stop caramelisation process
- Combine dextrose and agar agar and add to the mix
- Bring mix back to a boil and then allow to cool
- When cool, emulsify with cutter

COMPONENT 8

ALMOND GIANDUJA

INGREDIENTS

1.4 kg	Cacao Barry Madirofolo 65% Chocolate
600 g	Cacao Barry Pure Pâte Amandes

PREPARATION

- Melt cocoa butter and chocolate
- Add coloured cocoa butter and blend
- Temper and spread on acetate sheet to later cut into triangular shapes



COMPONENT 9

CHABLONAGE

INGREDIENTS

210 g	Cacao Barry Madirofolo 65% Chocolate
90 g	Cacao Barry Cocoa Butter

PREPARATION

Mix ingredients and heat to 45°C
Pre-crystallise

COMPONENT 10

DECORATIONS

INGREDIENTS

60 g	Cacao Barry Madirofolo 65% Chocolate
0.26 g	Mona Lisa Red Coloured Cocoa Butter
5.4 g	Mona Lisa Yellow Coloured Cocoa Butter
54 g	Cacao Barry Cocoa Butter
0.6 g	Mona Lisa Copper Powder

PREPARATION

Melt cocoa butter and chocolate
Add coloured cocoa butter and blend
Temper and spread on acetate sheet to later cut into triangular shapes

A-MAZE-ING TART

More than a fresh pastry, this crumbly tart is a trip down to memory lane with rustic crunchiness that's designed to take you back to your childhood.

The flavours and ingredients are also inspired by the simplicity of being young, while representing a timeless playfulness.

Ideal for a pastry shop display window, this sweet treat is more than just good looks — convenient to transport and easy to enjoy anywhere, anytime.



ABOUT THE RECIPE

**FLAVOURS
& SPECIFICATIONS**

A tart characterised by two main flavours — chocolate and corn. To add a fresh touch to this soft intensity, the mandarine comes in, achieving a balanced combination between the caramel hints of the milk chocolate and the toasted notes of corn. The chewy texture of the finished pastry helps to maintain a persistent cocoa aftertaste.

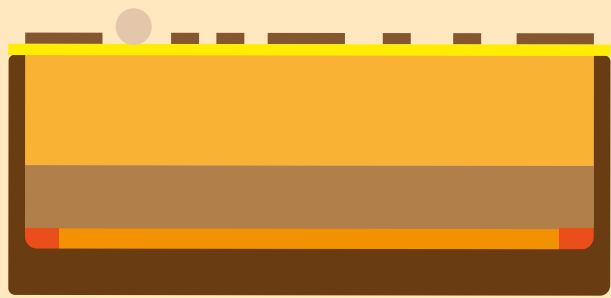
CHOCOLATE

Cacao Barry Ghana 40% Milk Chocolate

PORTIONS

10





- Decoration 2
- Decoration 1
- Corn custard
- Chocolate cremeux
- Chocolate frangipane
- Mandarinine jelly
- Otto File & cocoa shortcrust pastry



COMPONENT 1

CHOCOLATE FRANGIPANE

INGREDIENTS

100 g	Butter (82% fat)
120 g	Cacao Barry Ghana 40% Chocolate
85 g	Caster sugar
140 g	Almond powder
185 g	Eggs
10 g	Flour W180
4 g	Cacao Barry Plein Arôme Cacao Powder

PREPARATION

Melt chocolate at 45°C and, separately, soften butter at 18°C

Cream the butter in planetary mixer fitted with whisk

Bring chocolate to 26°C and incorporate with butter slowly

While whisking, add sugar and eggs

Mix almond powder and cocoa

Add to whipped mix

Roll out to 4 mm and bake at 170°C for 15 minutes

COMPONENT 2

OTTO FILE & COCOA SHORTCRUST PASTRY

INGREDIENTS

148 g	Flour W180
18.4 g	Corn starch
48 g	Corn (Otto File) flour
1 g	Salt
123 g	Butter (82% fat)
82 g	Powdered sugar
33 g	Eggs
37 g	Almond powder
9.8 g	Cacao Barry Plein Arôme Cacao Powder

PREPARATION

Mix flours with corn starch

Add diced butter and sand

Add icing sugar, almond flour and eggs

Roll out to 1.8 mm and cool in fridge

Shape and bake at 160°C for 15 minutes

COMPONENT 3

MANDARINE JELLY

INGREDIENTS

77 g	Mandarine juice
1.1 g	Mandarine zest
3.5 g	Honey
3.5 g	Dextrose
0.6 g	Pectin NH
14 g	Gelatine mass

PREPARATION

- Heat mandarine juice with honey
- Add pectin and dextrose, then bring to a boil
- Add gelatine mass
- Cool in positive blast chiller

COMPONENT 4

CORN CUSTARD

INGREDIENTS

116 g	Milk (3.5% fat)
0.25 g	Vanilla pods
17 g	Corn (Otto File) Flour
7 g	Dextrose
15 g	Caster sugar
35 g	Egg yolks
3.5 g	Rice starch

PREPARATION

- Bring milk and vanilla to a boil
- Add corn flour and cook in microwave for 2 minutes
- Mix sugar, dextrose, rice starch, and egg yolks
- Combine the 2 compounds and cook at 84°C
- Cool in positive blast chiller, then emulsify





COMPONENT 5

GHANA CREMEUX

INGREDIENTS

80 g	Milk (3.5% fat)
101 g	Cream (35% fat)
28 g	Egg yolks
6 g	Chestnut honey
0.8 g	Vanilla pods
121 g	Cacao Barry Ghana 40% Chocolate
11.7 g	Gelatine mass

PREPARATION

In a saucepan, heat milk with cream honey, egg yolks and vanilla until 83°C
Pour mix over chocolate and gelatine mass
Emulsify well
Cool in a positive blast chiller

COMPONENT 6

DECORATION 1

INGREDIENTS

6 g	Mona Lisa Yellow Coloured Cocoa Butter
20 g	Cacao Barry Zéphyr 34% Chocolate

PREPARATION

Spray cocoa butter onto acetate sheet
Use spatula to spread melted chocolate and cup a 65 mm disc
When assembling, place disc on top of corn custrard (Component 4)

COMPONENT 7

DECORATION 2

INGREDIENTS

140 g	Cacao Barry Ghana 40% Chocolate
60 g	Cacao Barry Pure Pâte Amandes
20 g	Concentrated butter (99% fat)

PREPARATION

Combine all ingredients and melt
at 45°C

Pre-crystallise and pipe in maze-shaped
mould

After demoulding, place on top of disc
(Component 6)



PRO TIP

Top off the creation
with Mona Lisa Crispearls™



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