

VIP
very important praline





NEW COLLABORATIONS FOR UNIQUE PRALINES

The VIP project, Very Important Praline, in collaboration with internationally renowned Pastry Chefs is enriched with four signed new chocolate moulds. This year our designer team has worked together with Melissa Coppel, Nicolas Nikolakopoulos, Anna Gerasi and Massimo Carnio. Each mould tells a real story inspired by the country, culture and personality of the Pastry Chef: discover the new Origami, Crystal, Hope and Beat!

Polycarbonate moulds
275 x 175 mm

Il progetto VIP, Very Important Praline, in collaborazione con Pastry Chef di fama internazionale si arricchisce di 4 nuove praline.

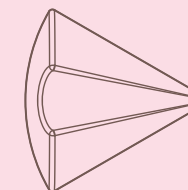
Questa volta a collaborare con il nostro team di designer sono stati Melissa Coppel, Nicolas Nikolakopoulos, Anna Gerasi e Massimo Carnio.

Ogni stampo racconta una vera e propria storia ispirata al paese, alla cultura e alla personalità del Pastry Chef: scoprite i nuovi Origami, Crystal, Hope e Beat!

Stampi in policarbonato
275 x 175 mm

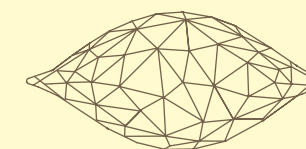
origami

MELISSA COPPEL



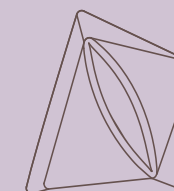
crystal

NICOLAS NIKOLAKOPOULOS



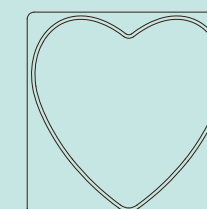
hope

ANNA GERASI



beat

MASSIMO CARNIO



THE WHOLE LINE



MELISSA COPPEL



NICOLAS NIKOLAKOPOULOS



KARIM BOURGI



WEI LOON TAN



ANNA GERASI



MASSIMO CARNIO



PHILIP KHOURY



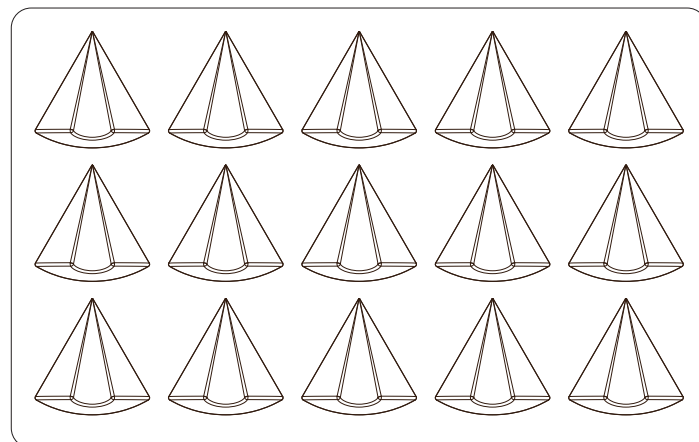
JAVIER GUILLÉN

origami



CREATED WITH

Melissa Coppel



Origami



45,5 x 46 h 16 mm
Weight ~ 10 gr - Prod. 15 pcs
Layout 5 x 3
Polycarbonate mould

MA1058



MELISSA COPPEL



Melissa Coppel is a world-renowned Chocolatier and one of the few women at the top of her field. She had many high-level experiences: she worked in Las Vegas at Joel Robuchon at the Mansion (3* Michelin), Caesars Palace and the Bellagio, before starting her own school in 2016. Her creations earned her several accolades and she was also named one of the Top 10 Chocolatiers in North America by Dessert Professional.

Cioccolatiera di fama mondiale e una delle poche donne ai vertici del settore, Melissa Coppel ha avuto molte esperienze di alto livello: Joel Robuchon at the Mansion (3 Michelin), Caesars Palace e Bellagio a Las Vegas, prima di avviare la sua scuola nel 2016. Le sue creazioni le sono valse vari riconoscimenti ed è stata nominata tra i 10 Migliori Cioccolatieri del Nord America da Dessert Professional Magazine.*

crystal

CREATED WITH *Nicolas Nikolakopoulos*



Crystal



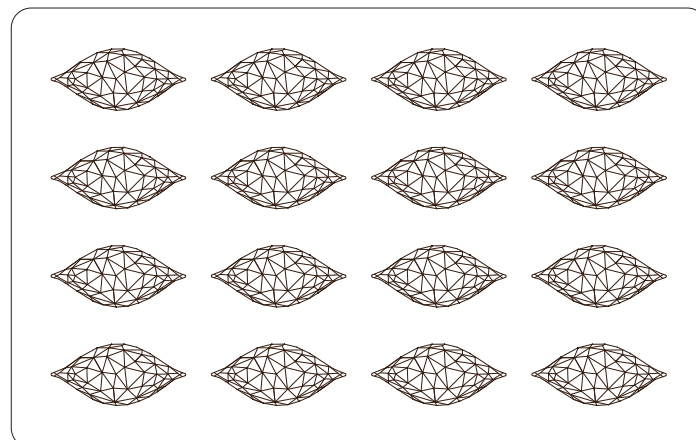
55 x 25 h 14 mm
Weight ~ 7,6 gr - Prod. 16 pcs
Layout 4 x 4
Polycarbonate mould

MA1060



CREATED WITH

*Nicolas
Nikolakopoulos*



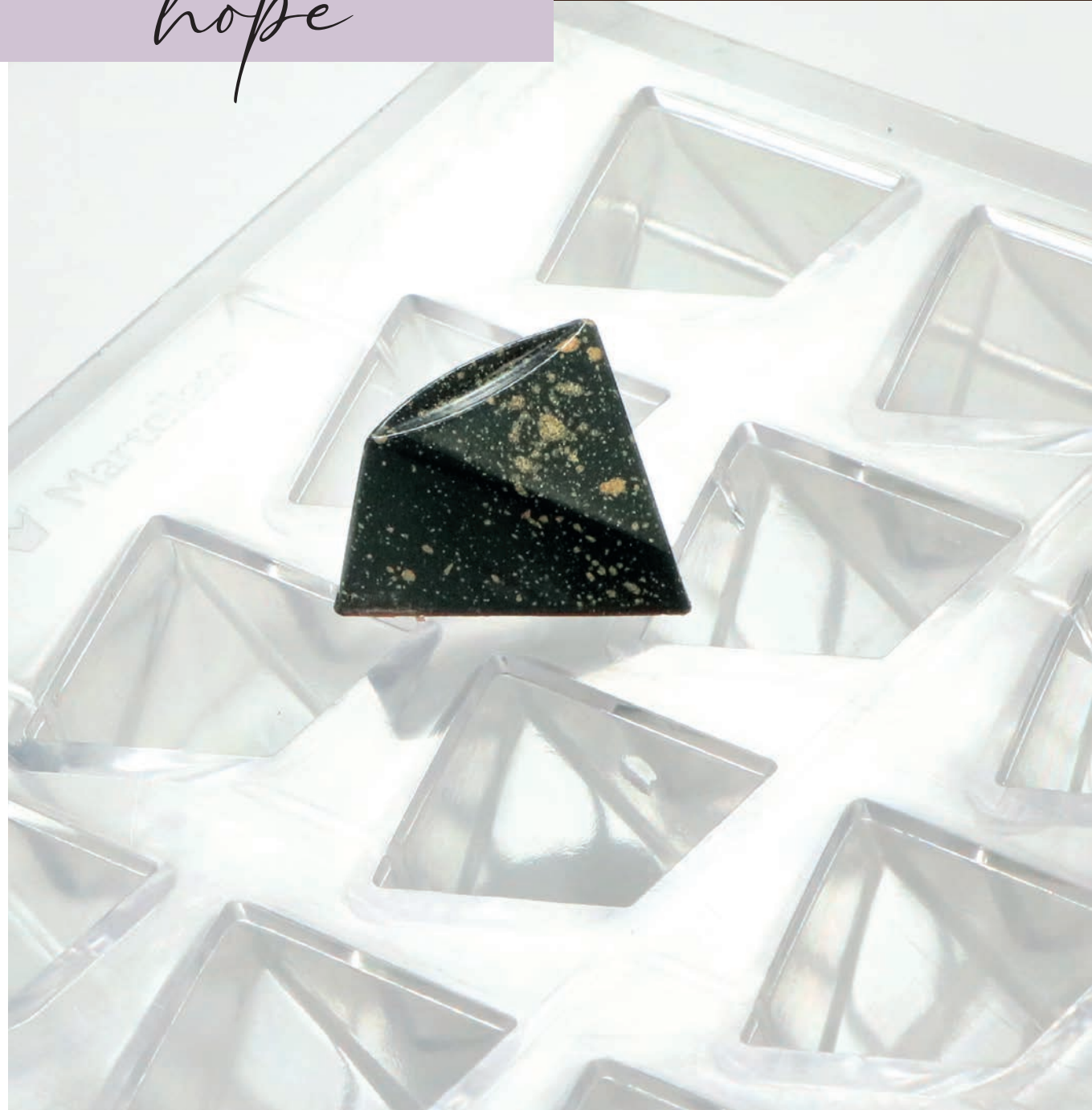
NICOLAS NIKOLAKOPOULOS



Nicolas is Greek Chocolate Master 2022 and ranked 3rd place at World Chocolate Masters. Throughout his career, he had gained invaluable experience in various hospitality establishments. He is professor at Le Monde Institute of Tourism Studies in Athens, where his journey began, and he also provides master classes and consulting around the world. He also works as Pastry Chef at the NZ Dessert Designers.

Nicolas è Greek Chocolate Master 2022 e si è classificato al 3° posto al World Chocolate Masters. Nel corso della sua carriera, ha acquisito una preziosa esperienza in diverse strutture ricettive. È professore al Le Monde Institute of Tourism Studies di Atene, dove è iniziato il suo percorso. Tiene consulenze e corsi di perfezionamento in tutto il mondo. È anche Pastry Chef di NZ Dessert Designers.

hope



Hope



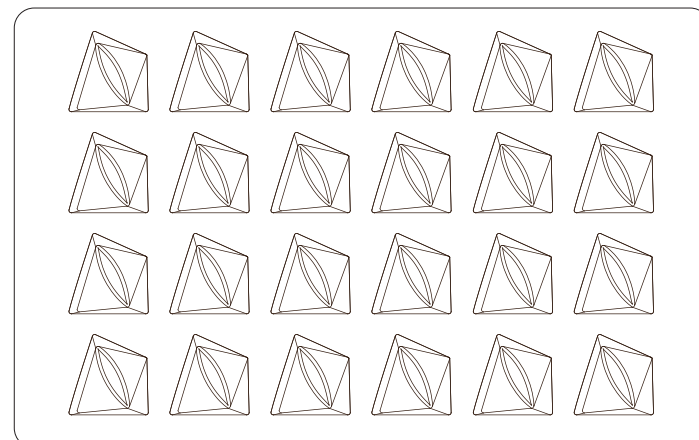
32 x 32 h 18 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1057



CREATED WITH

Anna Gerasi



ANNA GERASI



Anna Gerasi is Italian Chocolate Master 2022 and ranked 4th in the World Chocolate Master, the only woman to reach the final. "I have always had a strong passion for art, chocolate is my favourite material: through it I create and communicate my art."

An entrepreneur with many souls, she runs the historic Piccinelli pastry shop in Brescia (Italy) with her brother.

Anna Gerasi è Italian Chocolate Master 2022 e si classifica al 4° posto al World Chocolate Master, unica donna ad accedere alla finale. "Da sempre ho un amore smodato per l'arte, il cioccolato è la mia materia preferita: attraverso di lui creo e comunico la mia arte."

Imprenditrice dalle tante anime, guida la storica pasticceria Piccinelli di Brescia con il fratello.

beat



Beat



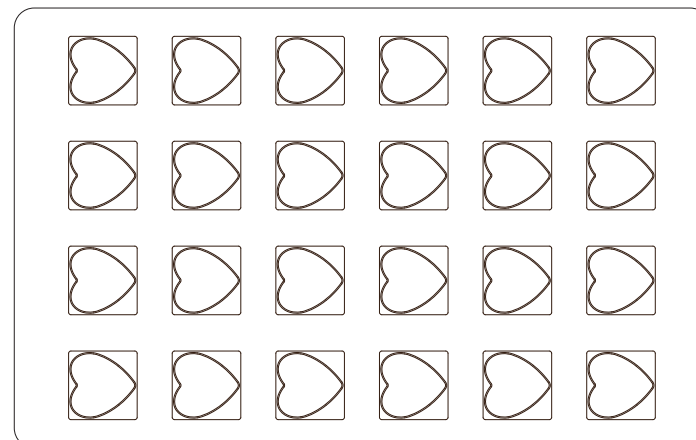
30 x 30 h 17,5 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1062



CREATED WITH

Massimo Carnio



MASSIMO CARNIO



World Champion, Italian Chocolate Champion and finalist at the World Chocolate Master, Massimo Carnio is a chocolatier and pastry chef by passion. A Cacao Barry ambassador, he collaborates as a consultant with many companies in the pastry sector, as well as running with his wife the Villa dei Cedri pastry shop in Valdobbiadene (Treviso - Italy). In 2018 he published his first book, "Beats of Chocolate".

Campione del mondo e Campione Italiano di Cioccolateria, finalista al World Chocolate Master, Massimo Carnio è cioccolatiere e pasticcere per passione. Ambasciatore Cacao Barry, collabora come consulente con varie aziende del settore pasticceria, oltre a gestire con la moglie la pasticceria Villa dei Cedri a Valdobbiadene (Treviso). Nel 2018 ha pubblicato il suo primo libro, "Beats of Chocolate".

dune



Dune



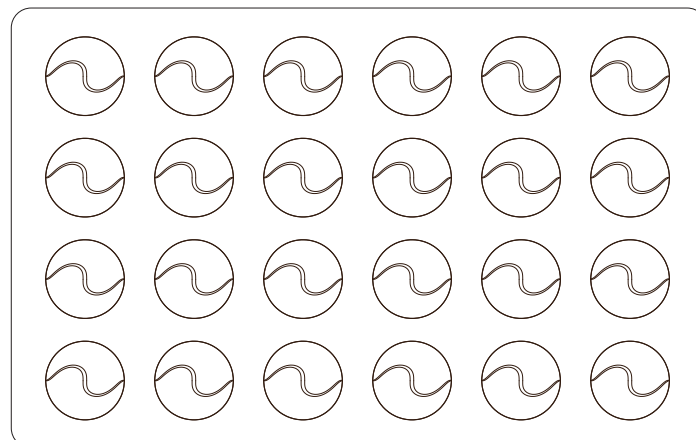
ø 31 h 21 mm
Weight ~ 10 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1052



CREATED WITH

Karim Bourgi



KARIM BOURGI



Artisan Pastry chef based in Dubai since 2011, Chef Bourgi is the founder of KAYU bakehouse & CALLA. He was graduated at Le Cordon Bleu Paris in 1999 and trained in the finest establishments in Paris. Always looking for unique and delicious creations to reach the excellence, he is active as a private consultant and instruct Pastry Masterclasses all over the world.

Acclamato pasticciere artigianale con sede a Dubai dal 2011, Chef Bourgi è il fondatore di KAYU bakehouse & CALLA. Si è diplomato a Le Cordon Bleu Paris nel 1999 e si è formato nei migliori locali di Parigi. Sempre alla ricerca dell'eccellenza con creazioni uniche e deliziose, svolge consulenze private e tiene Masterclass di Pasticceria in tutto il mondo.

mount



Mount



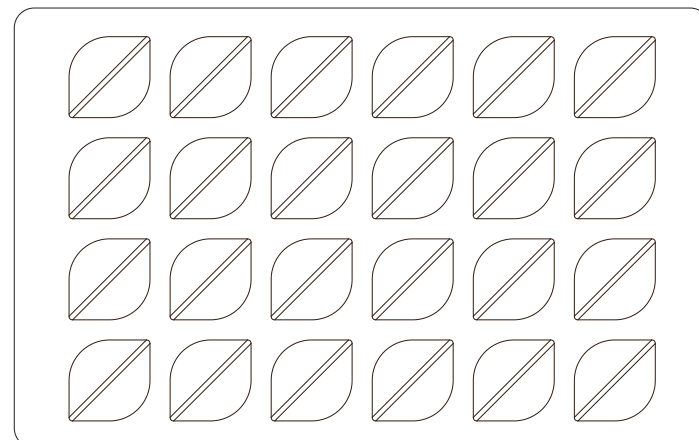
32 x 32 h 23 mm
Weight ~ 9 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1047



CREATED WITH

Philip Khoury



PHILIP KHOURY



Award-winning pastry chef Philip Khoury is Head Pastry Chef at the prominent Harrods in London.

Classically trained, he works to innovate through reformulation and reinvention. His philosophy aims to marry flavour, texture and beautiful presentation in what he calls "the holy trinity" of dessert enjoyment.

Il pluripremiato chef pasticcere Philip Khoury è Head Pastry Chef presso l'importante Harrods di Londra. Di formazione classica, lavora per innovare attraverso la riformulazione e la reinvenzione. La sua filosofia mira a coniugare sapore, consistenza e presentazione in quella che lui chiama "la santa trinità" del piacere del dessert.

flow



Flow



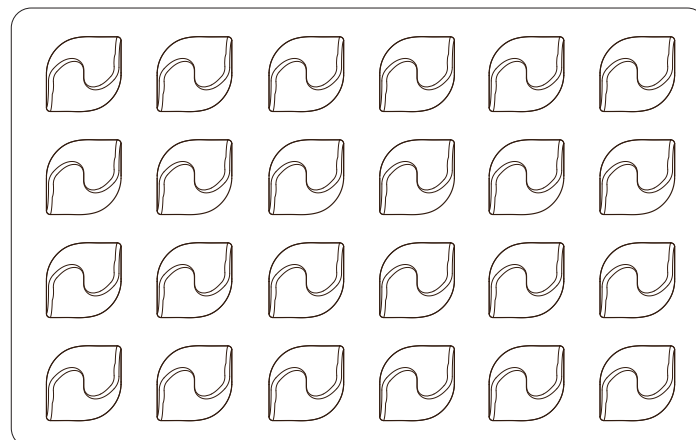
29 x 29 h 18 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1047



CREATED WITH

Wei Loon Tan



WEI LOON TAN



Wei Loon Tan is World Pastry Champion 2019 (Coupe du Monde de la Pâtisserie), Asian Pastry Champion 2018 and 2014. He is APCA Malaysia Director of Pastry Studies. He thinks and works like both a scientist and an artist as "one cannot live without another. As a creator, it means to never stop imagining, playing and searching".

Wei Loon Tan è Campione del Mondo di Pasticceria 2019 (Coupe du Monde de la Pâtisserie), Asian Pastry Champion 2018 e 2014. Dirige la sezione Pastry dell'APCA Malesia. Wei Loon pensa e lavora come uno scienziato e un artista insieme perché "uno non può vivere senza l'altro. Come autore, significa non smettere mai di immaginare, divertirsi e fare ricerca".

flora



Flora



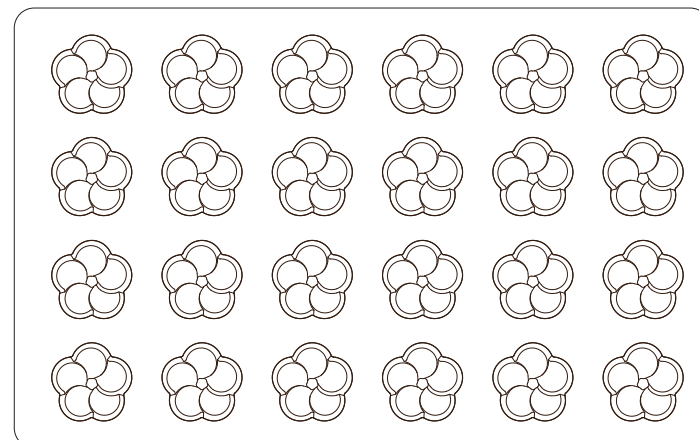
30 x 31 h 18 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1050



CREATED WITH

Javier Guillén



JAVIER GUILLÉN



Javier Guillén started his career working with Ferran Adrià (3* Michelin), and continued with many high-level experiences all over the world, as at Oriol Balaguer Tokyo, El Bulli and Catering Tentation. He worked also at Pierre Hermé and then joined Valhrona. He provides master classes and consulting around the world.

Javier Guillén ha iniziato la sua carriera lavorando con Ferran Adrià (3 Michelin), per poi proseguire con numerose esperienze di alto livello in tutto il mondo, come all'Oriol Balaguer Tokyo, El Bulli e Catering Tentation. Ha lavorato anche da Pierre Hermé, per poi entrare in Valhrona. Tiene masterclass e consulenze in tutto il mondo.*

