

*BarbaraDecor*

by Barbara Luijckx

# Inspirations



AUTUMN - WINTER  
2017/2018



## CONTENTS PAGE

TRUFFLE ALLEGORY ■

CHOCOLATE WEATHER ■ 6

YOU'D BETTER BEWARE ON HALLOWEEN. IT'S CHOCOLATE OR TRICK! ■ 8

THE SWEET CHARM OF CHRISTMAS ■ 10

TRUFFLE SHELLS ■ 12

YOUR AUTUMN PALETTE OF DECORATIONS ■ 13

YOUR HALLOWEEN PALETTE OF DECORATIONS ■ 14

CHRISTMAS CREATIONS - STEP BY STEP ■ 15

YOUR CHRISTMAS PALETTE OF DECORATIONS ■ 16



# SENSATION OF THE SEASON! AUTUMN & WINTER INSPIRATIONS FROM BARBARA DECOR

Dear Customers,  
Ladies and Gentlemen!

We know how busy this time of the year can be. That is why we have hurried to bring you our range of chocolate decorations, including new products reflecting the latest trends. We hope that they help to inspire your confectionery creations.

We have listened to your questions and requests, and our Autumn & Winter brochure is a response to a common problem: how to decorate a product in an impressive but simple and cost-efficient way, at the height of the season, when you have to rush with everything? Our new designs are in response to this. We have considered your expectations and developed some new designs to satisfy this need.

For more than 25 years the art of confectionery decoration has been at the heart of our family company. We hope that the decorations for this autumn and winter holiday and celebration season will help you to make the sweet masterpieces of your dreams.

Yours faithfully,



Barbara Borowicz  
Company founder  
Marketing Director



# TRUFFLE ALLEGORY



Chocolate shells are semi-finished products for the manufacture of truffles with a variety of creams and fillings. They have the perfect flavour of Belgian chocolate: white, milk or dark. The shells will open the gates of your imagination to create new flavours, colours and textures. Dip them in natural or coloured chocolate, sprinkle with nuts, pistachios, crisps, chocolate shavings or rose petals. It is pure fun and it has never been as simple as this!



GOLDEN LADY



PINK PISTACHIO



UNDERCOVER



Get inspired

WATCH OUR MOVIE

DOWNLOAD  
RECIPE



MOUTH  
SURPRISE



EXCENTRIC  
TRUFFLE



COCOA DUST



# CHOCOLATE WEATHER

Chocolate willow, birch and mimosa leaves, tagliatelle and rose petals will chase the clouds away. Sheets, filigranes and pencils will decorate every cake, pastry, layered cake or dessert. We have developed this palette for you to bring the colours of autumn. Open the borders of your imagination and impress your most demanding customers!

## Lemon Groovy

### STEP BY STEP:

1. Bake the sponge cake using your proven recipe and cut it to shape
2. Prepare the lemon filling
3. Make your mousse using white chocolate
4. Fill the mould with the mousse, add the lemon filling and the sponge cake
5. Coat the cake with yellow velvet
6. For decoration use a white Chocolate Sheet (code 33951) and Birch Leaves (code 331557).

WILLOW LEAVES  
code 333307

BIRCH LEAVES  
code 331557

SHEET  
WHITE CHOCOLATE  
code 33951

TAGLIATELLE MARBLE  
code 335801

WILLOW LEAVES  
code 333307

MIMOSA LEAVES MARBLE  
code 3395

## Leaf Fall

### STEP BY STEP:

1. Bake the chocolate sponge cake and cut out a circle.
2. Prepare your chocolate mousse, pour it into a mould and freeze
3. Coat the mousse with white velvet
4. For decoration use the Mimosa Leaves Marble (code 3395) and TAGLIATELLE Marble (code 335801).

TOP ART

# Chocolate Delight

## STEP BY STEP:

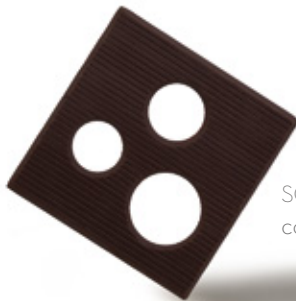
1. Bake a crispy pastry case using your proven recipe
2. Make your chocolate ganache and fill the crispy case
3. Prepare the velvet smooth nut cream
4. For decoration use the nut cream, Sisley pencils (code 334578) and a chocolate FILIGRANES®, Butterfly (code 33931).

BUTTERFLY FILIGRANES  
code 33931

BUTTERFLY FILIGRANES  
code 33931



SISLEY PENCILS  
code 334578



SQUARE FILIGRANES  
code 33932

DOWNLOAD  
RECIPE



FILIGRANES®

# YOU'D BETTER BEWARE ON HALLOWEEN. IT'S CHOCOLATE OR TRICK!

Pumpkins, little ghosts and skulls made of chocolate are your best charms. A simple candy will not do. It is a cake, dessert or trick! Armed with our decorations, you will be ready to face the Halloween frenzy and make it the most delicious ever. Take them by surprise with a piece of your cake, a pastry or dessert, embellished with fun chocolate decorations. Let this inspiration lead to a creative fun time in your studio.

HALLOWEEN SET  
code 33897



MOSAIC COLOR  
code 33926



HALLOWEEN SET  
code 33897



## Sweet Little Ghosts

### STEP BY STEP:

1. Bake some cupcakes with pieces of pumpkin and white chocolate
2. Prepare sugar paste to mould into the ghosts
3. Mould the ghosts on the finished cupcakes
4. For decoration use the Halloween set (code 33897) and Mosaic Colour (code 33926).



# Pumpkin Craze

## STEP BY STEP:

1. Bake the pumpkin cake in the shape of a pumpkin
2. Prepare your cream filling
3. Coat the slightly frozen cake with orange velvet and apply the shiny glaze
4. For decoration use Dark Chocolate shavings (code 3345503), Monet pencils (code 334576), Rubens pencils (code 334510), Uranus balls (code 331040), Moon balls (code 331035) and the Halloween set (code 33897).

PUMPKIN  
code 33898



DOWNLOAD  
RECIPE



MONET PENCILS  
code 334576

HALLOWEEN SET  
code 33897

MOON BALLS  
code 331035

DARK CHOCOLATE  
SHAVINGS  
code 3345503

RUBENS PENCILS  
code 334510

HALLOWEEN SET  
code 33897

URANUS BALLS  
code 331040

BLOSSOMS  
DARK MINI  
code 3325424



HALLOWEEN

# THE SWEET CHARM OF CHRISTMAS

Make your Christmas carols smell of gingerbread, cinnamon and orange, and let Barbara Decor chocolate decorations turn your home-made cakes and pastries into Christmas works of art. Create sweet festive magic! Elegant and classical motifs or a minimalist design – the CHOICE is yours. We are placing a selection of practical solutions and possibilities in your able hands to help you enchant your customers. Chocolate reindeers, Christmas trees, Santas... accompanied by stars. Happy decorating!



GAMMA  
code 33823

FALLING STAR  
code 33819

ALFA  
code 33821

DELTA  
code 33959

SIRIUS  
code 33820

DOWNLOAD  
RECIPE



## *Santa's Gingerbread*

### STEP BY STEP:

1. Bake the gingerbread layers using your proven recipe
2. Get the plum jam ready
3. Spread the jam between the layers
4. Make icing from milk chocolate
5. Cover the gingerbread cake with the icing
6. Use the following chocolate decorations: Sirius (code 33820), Alfa (code 33821), Delta (code 33959), Gamma (code 33823), Falling Star (code 33819).

REINDEER - PUZZLE  
code 33948



GOLD PEARLS  
code O9727



## Puzzled Rudolf

### STEP BY STEP:

1. Bake a coco sponge cake using your proven recipe
2. Prepare your cheese filling
3. Put the cheese filling into moulds and freeze
4. Cut out sponge cake circles
5. Coat the cheese filling with white velvet
6. Decorate the dessert with the Reindeer Puzzle (code 33948) and Golden pearls (code O9727).

HOLLY LEAF  
code 33827

LOGO  
MERRY CHRISTMAS  
code 33912



## Christmas Apple

### STEP BY STEP:

1. Bake a honey sponge cake and cut out the circles
2. Prepare your fruit filling and freeze it
3. Make your cinnamon mousse
4. Fill half the moulds with the mousse, put the filling in, top up with the rest of the mousse and the sponge cake, and freeze
5. Coat the frozen apple-shaped cakes with our red shiny glaze
6. For decoration use a stem made from dark chocolate, the Merry Christmas logo (code 33912) and the HOLLY LEAF (code 33827).

CHRISTMAS

CHOCOLATE DECORATIONS  
**TRUFFLE SHELLS**



WHITE  
25 mm  
code: 1032, 504 pcs/box



MILK  
25 mm  
code: 1031, 504 pcs/box



DARK  
25 mm  
code: 1030, 504 pcs/box

# YOUR AUTUMN PALETTE OF DECORATIONS



TAGLIATELLE MARBLE  
code: 335801, box 2 kg



WILLOW LEAVES  
code: 333307, box 2,5 kg



BIRCH LEAVES  
code: 331557, box 2 kg



SQUARE FILIGRANES  
44 mm, code: 33932



SISLEY PENCILS  
200 mm, code: 334578, 120 pcs/box



BUTTERFLY FILIGRANES  
44x25 mm, code: 33931



ROSE PETALS  
code: 331558, box 2 kg



MIMOSA LEAVES MARBLE  
60x22 mm, code: 3395, 320 pcs/box



MIMOSA LEAVES MILK  
60x22 mm, code: 3396, 320 pcs/box



SHEET  
DARK CHOCOLATE  
195x265 mm, code: 33950, 5x3 pcs/box



SHEET  
WHITE CHOCOLATE  
195x265 mm, code: 33951, 5x3 pcs/box



# YOUR HALLOWEEN PALETTE OF DECORATIONS



HALLOWEEN SET

35 mm, code: 33897, 210 pcs/box



PUMPKIN

35 mm, code: 33898, 210 pcs/box



SHAVINGS CHOCO - DARK

code: 3345503, box 2,5 kg



MONET PENCILS

200 mm, code: 334576,  
120 pcs/box



RUBENS PENCILS

200 mm, 100mm,  
code: 334510, 120 pcs/box (MAXI)  
code: 334516, 240 pcs/box (MINI)



URANUS BALLS

Ø 27 mm, code: 331040,  
49 pcs/box



MOON BALLS

Ø 27 mm, code: 331035,  
49 pcs/box



DARK CHOCOLATE BLOSSOMS  
DARK MINI

code: 3325303, box 2,5 kg  
code: 3325304, box 4 kg  
code: 3325424, box 4 kg (MINI)



ORANGE  
BLOSSOMS

code: 3325533  
box 2,5 kg



MOSAIC COLOR

38mm, code: 33926  
288 pcs/box

# CHRISTMAS CREATIONS STEP BY STEP



*Get inspired*

WATCH OUR MOVIE

CHOCOLATE DECORAIONS

# YOUR CHRISTMAS

## PALETTE OF DECORATIONS



NEW

REINDEER SET

35x35 mm, code: 33928

210 pcs/box



NEW

REINDEER - PUZZLE

38 mm, code: 33948

144 sets



NEW

CHRISTMAS TREE SET

38x42 mm, code: 33857

150 pcs/box



NEW

STARS

23 mm, code: 33952

702 pcs/box



NEW

NORDIC CHRISTMAS

35 mm, code: 33947

210 pcs/box



SIRIUS

28 mm, code: 33820

360 pcs/box



ALFA

34 mm, code: 33821

324 pcs/box

NEW



DELTA

34 mm, code: 33959

324 pcs/box



GAMMA

34 mm, code: 33823

324 pcs/box



WHITE CHRISTMAS SET

35 mm, code: 33891

210 pcs/box

CHRISTMAS TREE

35 mm, code: 33893

210 pcs/box





FALLING STAR  
49 mm, code: **33818**  
264 pcs/box



FALLING STAR  
49 mm, code: **33819**  
264 pcs/box



FILIGRANSES SET  
45 mm, code: **336406**  
300 pcs/box



RED & WHITE SET  
CHOCOLATE, METALLIC COLOR  
35 mm, code: **33892**  
210 pcs/box



LOGO MERRY CHRISTMAS  
40x24 mm, code: **33912**  
330 pcs/box



HOLLY LEAF  
CHOCOLATE  
42 mm, code: **33826**  
240 pcs/box



HOLLY LEAF  
CHOCOLATE  
42 mm, code: **33827**  
240 pcs/box



CHRISTMAS TREE  
CHOCOLATE  
38x42 mm, code: **33841**  
150 pcs/box



CHRISTMAS TREE  
CHOCOLATE  
38x42 mm, code: **33840**  
150 pcs/box



GOLD PEARLS  
SOFT, code: **09727**  
box 1,2 kg.



# BarbaraDecor

by Barbara Luijckx



**BARBARA LUIJCKX**<sup>®</sup>  
QUALITY TECHNOLOGY DESIGN

OUR BRANDS:

*BarbaraDecor*  
by Barbara Luijckx

**BARIMA**<sup>®</sup>  
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Inspiration

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