

BarbaraDecor

by Barbara Luijckx

Inspirations



SPRING - SUMMER
2018



OPENING OF THE NEW SEASON! SPRING- SUMMER INSPIRATIONS BY BARBARA DECOR.

Dear Customers,

The start of the Spring and Summer season brings an opportunity to enthuse your customers and inspire their imagination. It takes a lot of effort to meet expectations with the number of special occasions calling for extraordinary creations. Meanwhile Easter, First Communion, Mother's Day, Children's Day, and weddings all trigger the artisan's desire to use suitable decorations to highlight the rank of the celebration.

Springtime calls for delicate pastel hues to shake off the overwhelming grey of winter. Pastels dominate this year's trends on sweet catwalks. You can surprise your customers with new colours and forms. Trendy desserts include mono portions and a revival of éclairs. The minimalist approach to decoration with handmade-like components is the key.

We have responded to these trends with a range of novel chocolate decorations: springy caramel and chocolate spirals, chocolate frizzes, unique bristles, and slim pick-up sticks will let you add a fashionable and sophisticated touch to your works. What's important, the latest decorations of Barbara Decor will enhance your creation in a cost-effective way.

Then comes the summer like a luminous energy bomb, with passion and joy in a sophisticated form. On this occasion we offer you a colourful mosaic, a selection of balls, butterflies and new fine chocolate leaves. All these decorations will fit in nicely with the summer ambience, creating pastry pieces emphasizing the frivolousness of holidays.

The last year has been a really exciting time for us. We have put an enormous amount of time and effort into the expansion of our production capabilities which is due to be completed in spring 2018. We have increased our storage capacity, added a new production hall, and – above all – designed and built a new location for the Academy of Skills Inspiration. The new facilities will let you take advantage of a new, attractive training programme in a creative atmosphere surrounded by comfortable conditions giving you a chance to break away from everyday duties. We will be honoured to have you with us, pool and share experience, create trends and build friendly relations in professionally-arranged space.

See you at the new Academy of Skills Inspiration to open in autumn 2018!

Barbara Borowicz
Company founder
Marketing Director



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SPRING IN PASTELS

New-fangled bristle, springy spirals and delicate frizzes are our new products for this spring and summer. They will decorate – in a chocolatey way – the coming season's trendy mono-portions, tarts and revived éclair. We propose pastel colours, as they will reign the sweet catwalks this season. Surprise your customers with new forms and colours with a hint of lightness and joy.



FRIZZ
code 331562

MINI LEAVES
code 331563

Frizz Éclair

STEP BY STEP:

1. Make some choux dough, form and bake the éclairs.
2. Cook some red currant coulis with sugar.
3. Prepare some cream with concentrated coffee paste.
4. Shave off the top of the éclair, put the red currant coulis on, then the cream, and top it with thin yellow chocolate cut out in éclair form.
5. For decoration use fresh red currants, coffee cream and chocolate decorations: Bristle (code 331561) and Frizz (code 331562).



SHAVINGS
CHEETAH
code 3325683

SPIRAL DUO
code 339450

OPAL
code 09730



SPIRAL CARAMEL
code 339449

BRISTLE
code 331561

Delicieux Bow

DOWNLOAD
RECIPE



STEP BY STEP:

1. Bake an almond pastry case for a tart.
2. Make some black currant cream and pour it onto the case.
3. Cook some black currant jelly, put it into a small half sphere mould and freeze.
4. Prepare some halva mousse.
5. Pour the halva mousse into a half sphere mould to fill it in half, put the frozen currant jelly in, fill the mould with the mousse and freeze.
6. Coat the frozen mousse with light green-coloured Barima Artisanal white glaze (code 2379).
7. For decoration use Opal crunchy balls (code 07930) and chocolate decorations: Spiral Duo (code 339450) and Cheetah Shavings (code 3325683).

Creamy Molehill Tart

STEP BY STEP:

1. Bake a short pastry case for a small tart.
2. Spread some fruit preserve on the bottom.
3. Make some fruit cream and put it on the tart to form a cone.
4. Use a flat tip to pipe the rest of the cream on the cone, to get the effect as shown in the photo.
5. For decoration use a chocolate ring and the following decorations: Butterfly Filigranes® (code 33931) and a Dark Chocolate Sheet (code 33950).



BUTTERFLY FILIGRANES®
code 33931

ROSE PETALS
code 331558



SHEET DARK CHOCOLATE
code 33950

HAPPY EASTER EGG!

May your Easter be full of joy and our painted eggs, bunnies and chicks add delicious colours to your festive cakes and pastries. Chocolate flowers, shavings, balls and pick-up sticks will help you evoke a true Easter feeling.

MARGUERITE
code 33843



MINI
LEAVES
code 331563



LOGO
HAPPY EASTER
code 33914

BLOSSOMS
GREEN APPLE
code 3325663



Chocolate Garden

STEP BY STEP:

1. Make round bases with chocolate shortcrust pastry.
2. Prepare some fruit for filling (for example, cherry).
3. Make some mousse using white chocolate Barima Artisanal (code CHB28XXB3) and adding concentrated banana paste.
4. Pour the mousse into a flower pot-shaped mould, put the fruit in and freeze.
5. Coat the frozen mousses with brown Velly Spray Barima Artisanal Color (code AP0379BR).
6. Put the pastry onto the shortcrust base.
7. For decoration use a chocolate stem and the following decorations: Blossoms Green Apple (code 3325663), Mini Leaves (code 331563) and Marguerite (code 33843).

FUNNY BUNNY SET
code 33923



CARROT 3D
code 33716

EGGS SET
code 33850



EASTER EGG SET
code 33920

EGGS SET
code 33851



CHICKEN IN SHELL
code 33849



DAHLIA
code 33960

Springtime Charm

STEP BY STEP:

1. Bake a sponge cake and cut a torte shape.
2. Prepare some kiwi-flavoured filling.
3. Make some white chocolate Barima Artisanal (code CHB28XXB3) mousse with coconut paste.
4. Pour half of the mousse into a mould, add the kiwi filling, pour the rest of the mousse, cover with the sponge cake and freeze.
5. Coat the frozen cake with yellow-coloured Barima Artisanal White Glaze (code 2379).
6. Prepare a 30 mm strip of yellow-coloured white chocolate Barima Artisanal (code CHB28XXB3) and cover the cake with it.
7. For decoration use some meringue and the following chocolate decorations: Pick-up Sticks Lime (code 33962), Pluto Balls (code 331039) and Dahlia (code 33960).

PICK-UP STICKS LIME
code 33962

PLUTO BALLS
code 331039



COLOURFUL SUMMER

Colours, patterns and ideas – the summer in full swing in your pastry shop. A mosaic, a selection of chocolate balls, or new mini leaves will fit nicely into the summer ambience. They will help you create colourful, sweet pieces for the carefree summer holidays!

MERCURY BALLS
code 331038

ROSE PETALS
code 331558

WHITE TAGLIATELLE
code 335800

BLACK PEPPER
BALLS
code 331042

PLUTO BALLS
code 331039

SUN BALLS
code 331036

URANUS BALLS
code 331040

The Charm of Balls

STEP BY STEP:

1. Bake a coconut sponge cake.
2. Prepare passion fruit cremeux.
3. Make some coconut cream using concentrated coconut paste with some white chocolate Barima Artisanal (code CHB28XXB3.)
4. Fill half of a mould with the coconut cream, add the cremeux and pour the rest of the cream into the mould. Put the sponge cake in and freeze.
5. Coat the frozen cake with White Velly Spray Barima Artisanal Color (code APO379NE).
6. For decoration use the following chocolate decorations: Rose Petals (code 331558), White Tagliatelle (code 335800), Black Pepper Balls (code 331042), Uranus Balls (code 331040), Saturn Balls (code 331041), Pluto Balls (code 331039), Sun Balls (code 331036) and Jupiter Balls (code 331037).

Get inspired

WATCH OUR
NEW MOVIES



Meringue Tart

STEP BY STEP:

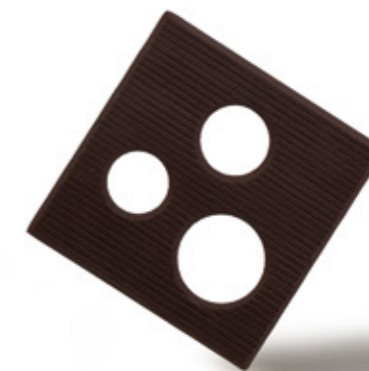
1. Bake a nut pastry case for a small tart.
2. Prepare some yuzu cream with raspberries and pour it onto the tart base.
3. Make some Italian meringue and put it on top of the tart.
4. For decoration use fresh raspberries and raspberry coulis and chocolate decoration: Mini Leaves (code 331563).



MINI LEAVES
code 331563



MOSAIC COLOR
code 33926



SQUARE FILIGRANES®
code 33932

Sail Roll

STEP BY STEP:

1. Bake a thin nut sponge cake.
2. Prepare some jelly from exotic fruit puree, pour it into a thin cylinder mould and freeze.
3. Make some white chocolate Barima Artisanal. (code CHB28XXB3) mousse using concentrated prosecco paste.
4. Lay the inside of a round baking frame with the sponge cake, put the jelly in the middle and fill the space around it with the Prosecco mousse.
5. Use Mosaic Color (code 33926) to decorate the roll.



CHOCOLATE BEST WISHES – LOUDER THAN WORDS!

A sweet buffet of wishes, little cakes, flowers and – of course – love for the Mother's Day. Chocolate decorations will win the heart of every mother! And there is a sweet surprise for all our kids: a teddy bear, a little elephant and a macaroon walking together, bringing best wishes and yummy sweetness!

Kiddies' Fun

STEP BY STEP:

1. Prepare the mixture for macaroons and pour 45 mm circles on a silicone mat or baking parchment.
2. Bake the macaroons and leave them to cool.
3. Make some creams with flavours matching the macaroon colours (like pistachio for green macaroons etc.).
4. Prepare some fruit sauces in pipettes.
5. Sandwich the macaroons together with the creams.
6. For decoration use fresh fruit and chocolate Zoo decorations (code 33845).

ROSE - WHITE
code 339351



BADGE MOM
code 33955



CHOCOLATE ZOO
SET
code 33845



Best Wishes

STEP BY STEP:

1. Prepare a crispy base using Royal Crispy Flakes Barima Artisanal (code 332451).
2. Make three chocolate mousses using three kinds of chocolate Barima Artisanal: white (code CHB28XXB3), milk (code CHL35XXC3) and dark (code CHN72XXA3).
3. Take a mini-layer cake mould and pour the white mousse, then the milk chocolate mousse and finally the dark chocolate mousse, and freeze.
4. Coat the frozen mini cake with purple-coloured Barima Artisanal white glaze (code 2379).
5. Place the cake on the crispy base.
6. For decoration use a Badge Best Wishes (code 33963) and a Degas Pencil (code 334589).

DEGAS PENCIL
code 334589



DOWNLOAD
RECIPE



BADGE
BEST WISHES
code 33963

SPRING AND SUMMER CELEBRATIONS

Every warm month brings a lot of opportunities to celebrate special moments. Baptism, First Communion and wedding parties are the exceptional occasions where a perfect form, recipe and the art of beautiful decoration will bring joy to your customers and delight their palate. Rose petals, filigrees, hearts, roses and balls – in trendy pastel shades – will help you create the effect of subtle elegance, so important on such memorable days.

The Flavour of Love

STEP BY STEP:

1. Bake a marzipan sponge cake and cut out torte circles.
2. Prepare some strawberry cream and cut fresh strawberries into small pieces.
3. Pour a little punch into the sponge cake and put the strawberry cream and strawberries between the layers.
4. Round off the torte sides and freeze the cake.
5. Coat the frozen torte with pink-coloured Barima Artisanal White Glaze (code 2379).
6. For decoration use the following chocolate decorations: Rose XL – White (code 339363), Sun Ball (code 331036), White Tagliatelle (code 335800), Special White Filigranes® (code 331014) Curls XL – Rose Marble (code 331560) and sugar pearls: Gold (code 09727) and White (code 09728).

BLOSSOMS WHITE
code 3325323



CURLS XL - ROSE MARBLE
code 331560



SPECIAL WHITE FILIGRANES®
code 331014

ROSE XL - WHITE
code 339363

SUN BALLS
code 331036

GOLD PEARLS
code 09727

WHITE PEARLS
code 09728

MOONBALLS
code 331035



SOIREE WHITE FILIGRANES®
code 331034

BLACK PEPPER BALLS
code 331042

ROSE PETALS
code 331558



HEART SERPENTINE
code 33945



INGENIOUS DESSERTS AND ICE-CREAM A NOUVEAU

PICKUP STICKS CLASSIC
code 33961

SHEET WHITE CHOCOLATE
code 33951



RASPBERRY
code 33825

Desserts in jars are the coming spring and summer's hit. Convenient to serve and perfect for every taste and occasion. Your customers will appreciate the diversity of textures and arrangements thanks to chocolate shavings, tagliatelles and crispy balls. Put your own secret recipe in a jar and finish it with a pencil, spiral or a chocolate sheet and voila!

And how about ice-cream to cool off? Creamy, strawberry, cones or scooped – it doesn't matter. It's chocolate that matters! Our pick-up sticks, pencils, chocolate sheets and spirals will decorate any ice-cream treat.



BLOSSOMS
LEMON
code 3325543

BLOSSOMS
STRAWBERRY
code 3325353

BLOSSOMS
ORANGE
code 3325533



Sweet Secret

STEP BY STEP:

1. Prepare some raspberry puree with a concentrate mint paste.
2. Use cream and mascarpone to make some almond cream with Almond paste.
3. Bake vanilla sponge cakes and cut out jar-sized circles.
4. Create your own dessert in a jar using the prepared components.
5. Use Opal Crunchy Balls (code 09730) to form a layer, if you like.
6. For decoration use some fresh mint leaves and the following chocolate decorations: a Dark Chocolate Sheet (code 33950), Matisse Pencil (code 334577), Spiral Duo (code 339450), and White Tagliatelle (code 335800).

SPIRAL DUO
code 339450



OPAL
code 09730

MATISSE PENCIL
code 334577

SHEET DARK
CHOCOLATE
code 33950

WHITE
TAGLIATELLE
code 335800

DOWNLOAD
RECIPE



CONFECTIONERY CREATORS OF SPRING & SUMMER INSPIRATIONS



Michał Świerad

We are delighted to have this young and exceptionally talented chef working with us at Barbara Luijckx. He has participated in the Polish Dessert Championship Finals and a number of other confectionery contests. Michał is an enthusiast of the industry with a keen eye on the developments in the confectionery art. He is a constant doer, always pursuing new inspirations and solutions, eager to make his own creations. Michał follows trends, but also draws on classical styles. Being an insider, he is happy to share his experience with other confectioners. He expands his expertise by active exploration of the arcana of the trade, travelling and liaising with professional colleagues.



Jakub Rak

A long-time customer and friend of Barbara Luijckx. A master confectioner and partner in a family business in Rzeszów – a cake shop established 40 years ago – where he is also the production manager. Jakub has won a lot of prestigious awards, including the Gold Medal for confectionery products at the BAKEPOL Fair in Lublin (2015), the Gold Medal for caramel decorations at the PolAgra-Tech International Fair in Poznań (2015), the 3rd Place in the Polish Dessert Championship 'Expo Sweet' or the 1st Prize for a dessert in the 'Single Plate Presentation' contest. He has also participated and won various awards at international competitions, such as the Gastro Show Michalovce in Slovakia (Gold Medal), the International Kremlin Culinary Cup or the International Academic Championship in Veracruz, Mexico (1st place).

SPRING IN PASTELS & COLORFUL SUMMER

NEW



PICK-UP STICKS LIME
135 mm, code: 33962, 228 pcs/box

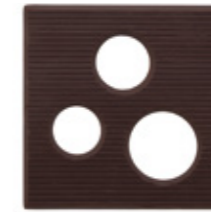
NEW



PICK-UP STICKS CLASSIC
135 mm, code: 33961, 228 pcs/box



BUTTERFLY FILIGRANES®
44 x 25 mm, code: 33931



SQUARE FILIGRANES®
44 mm, code: 33932



PASSAT
47 mm, code: 331556, 145 pcs/box

NEW



MINI LEAVES
25 mm, code: 331563

NEW



FRIZZ
10 mm, code: 331562

NEW



BRISTLE
60 mm, code: 331561



MOSAIC CLASSIC
38 mm, code: 33927,
288 pcs/box



MOSAIC COLOR
38 mm, code: 33926,
288 pcs/box

NEW



SAFARI TRIO
48 mm, code: 33957,
252 pcs/box

NEW



SPIRAL DUO
50 mm, code: 339450,
800 pcs/box

NEW



SPIRAL CARAMEL
50 mm, code: 339449,
800 pcs/box



PENNE ROLLS
35 mm, code: 334579



ROSE PETALS
code: 331558, box. 2 kg



SHAVINGS LEOPARD
code: 3325693, box 2,5 kg



SHAVINGS CHEETAH
code: 3325683, box 2,5 kg

HAPPY EASTER EGG!

NEW



CARROT 3D

45 mm, code: 33716, 336 pcs/box



FUNNY BUNNY SET

35 mm, code: 33923, 210 pcs/box



LAMB

35 mm, code: 33916, 210 pcs/box



CHICKEN IN SHELL

45 mm, code: 33848, 240 pcs/box



CHICKEN IN SHELL

45 mm, code: 33849, 240 pcs/box



DAHLIA

36 mm, code: 33960, 210 pcs/box



MARIGOLD

36 mm, code: 33844, 210 pcs/box



MARGUERITE

36 mm, code: 33843, 210 pcs/box



PAINTED EGGS SET

24x40 mm, code: 33917, 165 pcs/box



PAINTED EGGS SET

24x40 mm, code: 33918, 165 pcs/box



LOGO HAPPY EASTER

40 x 24 mm, code: 33914, 330 pcs/box



EASTER EGG SET

24 x 40 mm, code: 33922, 165 pcs/box



EASTER EGG SET

24 x 40 mm, code: 33921, 165 pcs/box



URANUS BALLS

Ø 27 mm, code: 331040, 49 pcs/box



BLOSSOMS GREEN APPLE

code: 3325663, box 2,5 kg



EGGS SET

30 mm, code: 33850, 270 pcs/box



EGGS SET

30 mm, code: 33851, 270 pcs/box



EASTER EGG SET

24 x 40 mm, code: 33919, 165 pcs/box



EASTER EGG SET

24 x 40 mm, code: 33920, 165 pcs/box



PLUTO BALLS

Ø 27 mm, code: 331039, 49 pcs/box

SPRING AND SUMMER CELEBRATIONS



BUTTERFLY FILIGRANES®
44 x 25 mm, code: 33931



SOIREE WHITE FILIGRANES® SET
40 mm, code: 331034, 610 pcs/box



SPECIAL WHITE FILIGRANES® SET
55 mm, code: 331014, 575 pcs/box



FEATHERS FILIGRANES®
54 mm, code: 331054,
450 pcs/box



CHOCO - WHITE
SHAVINGS, code: 3325603,
box 2,5 kg



ROSE XL - WHITE
code: 339363,
3 pcs/box



STARS
23 mm, code: 33952,
702 pcs/box



ROSE PETALS
code: 331558,
box 2 kg



CURLS XL - ROSE MARBLE
25x10 mm, code: 331560,
box 2,5 kg



HEART SERPENTINE
34 mm, code: 33945,
240 pcs/box



YOU & ME
35 mm, code: 33901,
210 pcs/box



WHITE BLOSSOMS
code: 3325323, box 2,5 kg,
code: 3325324, box 4 kg
code: 3325434, box 4 kg (MINI)



BLACK PEPPER BALLS
Ø 27 mm, code: 331042,
49 pcs/box



MOON BALLS
Ø 27 mm, code: 331035,
49 pcs/box



SUN BALLS
Ø 27 mm, code: 331036,
49 pcs/box

CHOCOLATE BEST WISHES – LOUDER THAN WORDS!



ROSE - WHITE
Ø 40 mm, code: 339351,
30 pcs/box



BADGE MOM
60 x 30 mm, code: 33955,
144 pcs/box

NEW



BADGE BEST WISHES
60 x 30 mm, code: 33963,
144 pcs/box



CHOCOLATE ZOO SET
28 mm, code: 33845,
270 pcs/box



CRAZY SET
Ø 30 mm, code: 33954,
378 pcs/box



HAPPY
Ø 30 mm, code: 33911,
378 pcs/box



PISSARRO PENCILS
200 mm, code: 334593,
120 pcs/box



DEGAS PENCILS
100 mm, code: 334589,
250 pcs/box



RENOIR PENCILS
100 mm, code: 334588,
250 pcs/box

INGENIOUS DESSERTS AND ICE-CREAM A NOUVEAU

NEW



SPIRAL CARAMEL
50 mm, code: 339449,
800 pcs/box

NEW



SPIRAL DUO
50 mm, code: 339450,
800 pcs/box



BAMBOO ROLLS
70 mm, code: 339446,
box 1,2 kg



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



MATISSE PENCILS
200 mm, code: 334577, 120 pcs/box



SHEET DARK CHOCOLATE
195x265 mm, code: 33950, 5 x 3 pcs/box



SHEET WHITE CHOCOLATE
195x265 mm, code: 33951, 5 x 3 pcs/box



BANANA
40 mm, code: 33824,
160 pcs/box



RASPBERRY
23 mm, code: 33825,
162 pcs/box



STRAWBERRY
35 mm, code: 33833,
175 pcs/box



LEMON BLOSSOMS
code: 3325543, box 2,5 kg



STRAWBERRY BLOSSOMS
code: 3325353, box 2,5 kg
code: 3325354, box 4 kg
code: 3325523, box 2,5 kg (MINI)



ORANGE BLOSSOMS
code: 3325533, box 2,5 kg



TAGLIATELLE
code: 335800, box 2 kg



OPAL
4 mm, code: 09730, bag 0,5 kg



ONYX
4 mm, code: 09732, bag 0,5 kg



AGATE
4 mm, code: 09731, bag 0,5 kg

CHOCOLATE CRUNCHY BALLS

CUPS



PETIT FOURS SET
50 x 18 mm, code: 333177, 240 pcs/box



MINI MIGNONS SET
15 mm, code: 336434, 434 pcs/box

BarbaraDecor
by Barbara Luijckx

MASTERY
IN THE ART
OF CHOCOLATE
DECORATIONS



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