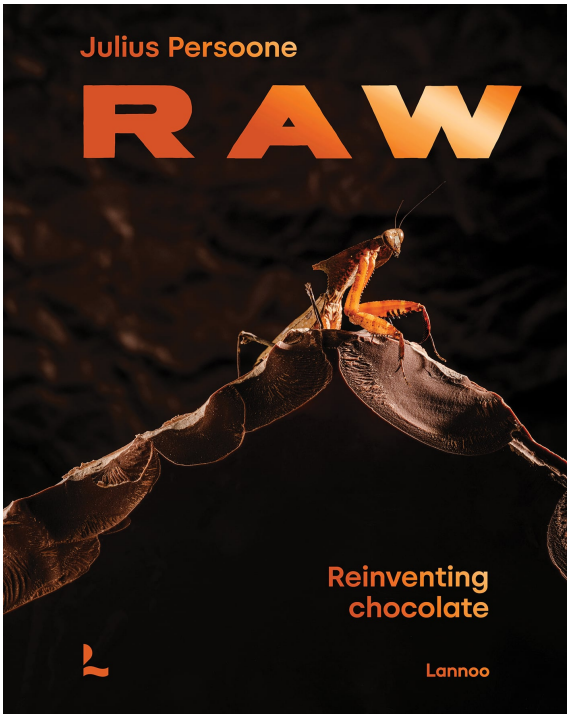
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Raw

Reinventing chocolate

Julius Persoone

ISBN	9789059961319
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Benelux France, Switzerland & Scandinavia
Size	280 mm x 220 mm
Pages	200 Pages
Illustrations	100 color
Price	£40.00

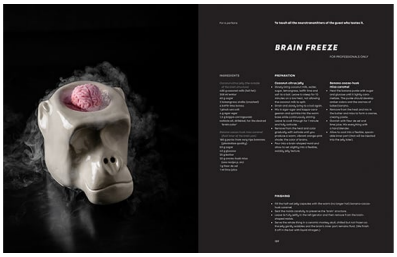
- An intimate look at chocolatier Julius Persoone
- Chocolate as an art form, with recipes for groundbreaking creations that combine science, tradition and imagination: from grandpa's mole to the eccentric praline for Walter Van Beirendonck
- Julius' quest, rebellion and own voice next to the shadow of his famous father. A book that reads like a colourful magazine, with recipes, stories and images that invite everyone to enter Julius' world

In this book, you'll get to know Julius Persoone, as a chocolatier, as a person, but above all, as an artist. Delve behind the scenes and into Julius's life: how he unconventionally broke free from the fame of his beloved father. How, even as a child, he dreamed ambitiously, initially resisted his calling, but then clung to it like a tiger. Always honest, with boundless curiosity and an unparalleled drive for someone so young. With 40 delicious recipes with an unmistakable Julius signature.

Julius Persoone, son of renowned chocolatier Dominique Persoone, has been the creative director and head of production at *TheChocolateLine* since 2019. He combines scientific precision with gastronomic daring and is known for his fermentation techniques, natural food colourings, and even pralines for throat cancer patients. Julius is a global speaker and ambassador for Visit Flanders, giving lectures on the future of chocolate. In 2023, Gault&Millau named Julius 'Best Chocolatier of 2023.'







Published 19th Jun 2026