



**Raw**  
**Reinventing chocolate**  
**Julius Persoone**

<b>ISBN</b>	9789059961319
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Benelux France, Switzerland & Scandinavia
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<b>Pages</b>	224 Pages
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<b>Price</b>	£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.'

