Leonidas

**1st Prize GOLD Belgium Chocolate Awards 2023
Category: Best Chocolate Concept.**

"King or Chocolate"

The Epiphany cake, with the modern twist created by Leonidas' master chocolatier, Daniel Stallaert.

The principle: a box of pralines with frangipane, and only one of them has an (edible) bean in it! The winner becomes king or queen.

Final detail: a "golden" ribbon for the finishing touch.

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Diploma Académie Culinaire de France 2022

In 2022, Daniel Stallert's expertise is recognized and consecrated by a diploma from the high authority of the Académie Culinaire de France, the ultimate recognition for any chef or pastry chef.

Daniel Stallaert has been passionate about chocolate since childhood. His greatest dream? To become a Maître Chocolatier. At the age of 13 he took his first steps towards this by training at CERIA, a prestigious school for chocolatiers in Brussels. He went on placement to Wittamer, a renowned patissier in the heart of Brussels. After working at Neuhaus and Corné Port-Royal, Daniel joined Leonidas where he continues to express his passion.

As a Maître Chocolatier he tests the most exquisite taste combinations, creating exceptional chocolates of the very highest quality. Daniel is a culinary star, particularly in Belgium, where he is known as one of the best chocolate artists in the world.