



CALLEBAUT®

BELGIUM 1911

FILL LIFE WITH JOY

**WITH CALLEBAUT® CREMAS
FOR BAKERY & PASTRY**

**IN 6 EXCITING FLAVOURS
RECIPES FROM OUR TOP CHEFS INSIDE**



READY TO (RE)DISCOVER THE JOY OF FILLING PASTRY AND VIENNOISERIE?

For over 110 years you've known our chocolates as blocks and Callets™. Today, a brand-new shape is ready to rule your kitchens.

Discover Chocolate Cremas: genuine chocolate indulgence, creamy at room temperature.

- ✓ SUPERIOR TASTE – RICH IN CHOCOLATE
- ✓ CREAMY AT ROOM TEMPERATURE
- ✓ READY-TO-USE. READY FOR YOUR MAGIC!
- ✓ FROM ALL-NATURAL INGREDIENTS
- ✓ IN 6 EXCITING FLAVOURS



**CREMA
NOCCIOLA**
HAZELNUT
& CHOCOLATE
CREAM

**CREMA DOPPIA
NOCCIOLA**
RICH HAZELNUT
& CHOCOLATE
CREAM

CREMA RB1
RUBY
CHOCOLATE
CREAM

CREMA 811
DARK
CHOCOLATE
CREAM

CREMA GOLD
GOLD
CHOCOLATE
CREAM

CREMA W2
WHITE
CHOCOLATE
CREAM



UNCOMPROMISED CHOCOLATE INDULGENCE

Cremas are the world's first bakery creams bringing the authentic pleasure and taste of our iconic 811, W2, RB1, Gold chocolate, and high-quality hazelnuts to your pastries and viennoiserie.

**"CREMAS ARE THE CREAMY
VERSION OF CALLEBAUT'S
BEST-LOVED CHOCOLATES.
ENDLESSLY INDULGENT AND
CREAMY. PERFECT FOR FILLING
VIENNOISERIE AND PASTRIES WITH
YOUR OWN CREATIVITY."**

**CHRISTA MUYLDERMANS
CHOCOLATE ACADEMY™ CHEF – BELGIUM**

CALLEBAUT™
CREMA

HOW CREMAS WILL MAKE YOUR LIFE EASIER

✓ THE FIRST BAKERY FILLINGS WITH SUPERIOR CHOCOLATE TASTE

Cremas are the **world's first bakery creams rich in chocolate**. Experience the genuine taste of Callebaut®'s 811, W2, RB1 and Gold.

Our hazelnut varieties combine **the creamy taste of chocolate** with the pleasure of roasted hazelnuts.

✓ CREAMY AND STABLE AT ROOM TEMPERATURE

Cremas remain creamy at room temperature. **Their stable texture allows for easy piping and filling** – time and again. Even better: they will **remain creamy** inside your creations.

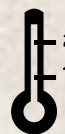
Tip: store and use them at a temperature between 15-20°C.

✓ READY-TO-USE. READY FOR YOUR MAGIC!

Cremas can be used immediately at room temperature – **straight from the bucket**.

1. Just fill the piping bag with the Crema of your choice...
2. ... and GO!
3. They can also be mixed with a variety of crunches: from pailleté feuilletine to cocoa nibs and chocolate sprinkles.

Tip: use Cremas to flavour your home-made pastry creams



20°C (68°F)
15°C (59°F)





CREMAS ARE ON-TREND WITH WHAT YOUR CUSTOMERS WANT

FACT #1 NEW TEXTURES

7 IN 10 CONSUMERS think **new textures** make food a more interesting experience¹

Treats that are visually appealing and have a different texture drive purchasing in bakeries. By combining Cremas with Mona Lisa® Decorations, you are able to create sweet treats with the instagrammable look and feel your customers need.

Did you know that more than half of all millennials love to share a picture of their food or drinks at least a few times a month?

FACT #2 NEW FLAVOURS

45% OF CONSUMERS like to experiment with **new flavours**²

Combining textures and flavours will set your menu apart. With Cremas you can offer 6 different flavours of chocolate indulgence, including the exciting flavours and colours of Callebaut® Gold and ruby RB1.

Did you know that 54% of consumers love nutty chocolate? The high-quality hazelnut cremas are here to help you indulge your customers.

FACT #3 SUSTAINABILITY FIRST

40% OF MILLENNIALS actively seek **sustainably** produced chocolate products³

Your customers have become increasingly aware of how their choices affect the planet. They want to consume sustainably and responsibly. They are looking for products that are good for them and good for the planet. More than 1 in 3 agree that chocolate products must have a sustainability claim.

Cremas are the first in the world made from noble and clean label ingredients.

✓ Made with sunflower and olive oil
✓ No artificial colours or flavours
✓ Rich in chocolate and/or roasted hazelnuts

¹ Innova Consumer Survey 2019; Average of UK, US, Spain, France, Brazil, India, Germany, Mexico, China & Indonesia.

² Global Data; 2020, Top Trends in Foodservice.

³ BC Qualtrics Consumer Research; EU (UK, Germany, France, Spain, Italy, Sweden) –Chocolate –n=1856.



FROM OUR CHEFS TO YOU

START CREATING YOUR CUSTOMERS' FAVOURITES TODAY





**"I JUST LOVE THE FLAVOUR AND
TEXTURE. AND IN PASTRY THAT'S
THE MOST IMPORTANT THING.
THERE IS NO DOUBT IN MY MIND
THAT THESE CREMAS WILL TAKE
CUSTOMERS BY SURPRISE. IT
WILL SPOIL THEM, OPEN THEIR
EYES AND MAKE THEM COME
BACK FOR MORE."**

**MARTA GIORGETTI
CHOCOLATE ACADEMY™ CHEF - ITALY**



GOLDEN BISCUIT

Marta Giorgetti
Chocolate Academy™ Chef – Italy

± 1 kg

Ingredients	Preparation
280 g soft butter 240 g demerara sugar 10 g cinnamon 2 pcs lemon peel	Mix in a planetary mixer.
110 g egg yolk 7 g salt	Add and mix.
280 g flour 80 g potato starch 18 g baking powder	Combine and add to the mixture.

Spread the mixture to a thickness of 2 mm and leave to cool in a refrigerator for 12 hours. Take out the refrigerator and cut into discs before baking in a Formasil mould for 18 min. at 165°C.

FINISHING AND PRESENTATION

1. Pipe **Callebaut® Crema Gold FMF-GOLD35-651** onto the biscuit and use **Mona Lisa®** chocolate seals **CHD-25-21963E0-999** as a finishing touch.
2. Or make them with a personalised seal and **Callebaut® Finest Belgian Gold Chocolate CHK-R30GOLD**.



HAZELNUT CAKE

Marta Giorgetti
Chocolate Academy™ Chef – Italy

± 1 kg

Ingredients	Preparation
220 g butter 200 g icing sugar	Whip in a planetary mixer.
80 g Callebaut® Pure Roasted Hazelnut Paste PNP-T14	Add and whip until it is fluffy.
180 g eggs 6 g salt 30 inverted sugar	Mix separately. Add in several steps to the butter mixture.
35 g milk	Add.
180 g flour 60 g potato starch 10 g baking powder	Sieve, add and mix.

Grease a mould with a spray and add 430 g of the mixture. Bake for 35 min at 170°C.

Allow the cake to cool for 30 min at room temperature before removing the central tube.

FINISHING AND PRESENTATION

1. Fill the cake with **Callebaut® Crema Doppia Nocciola FNN-S1835-651**.
2. Brush with neutral gelatine and decorate with **Callebaut® Hazelnut Bresilienne NAN-CR-HA3714-U11**, **Callebaut® Crema Doppia Nocciola FNN-S1835-651**, **Mona Lisa®** milk chocolate blossoms **CHM-BS-22225E0-74A** and **Mona Lisa®** golden leaves **CHD-PR-22096E0-999**.





GOLD ECLAIR

Marta Giorgetti
Chocolate Academy™ Chef – Italy

± 20 pcs

CHOUX

Ingredients

200 g water
150 g milk
150 g butter
9 g sugar
9 g salt

Preparation

Bring to the boil.

200 g weak flour

Add and cook for ± 2 mins.

300 g eggs

Add gradually to kneading machine.

Pipe éclairs on a baking tray lined with parchment paper or Silpat sheet. Bake at 190°C.

FILLING

Ingredients

250 g milk
¼ vanilla pod

Preparation

Bring to the boil.

50 g egg yolk
60 g sugar
30 g starch

Mix together. Add to previous mixture. Cook to 82°C into a custard cream. Cool down.

400 g **Callebaut® Crema Gold FMF-GOLD35-651**

Add and mix.

Fill the éclairs.

CARAMEL CHANTILLY

Ingredients

500 g cream
50 g **Callebaut® Crema Gold FMF-GOLD35-651**

Preparation

Mix together and whip until half stiff.

FINISHING AND PRESENTATION

Pipe the caramel chantilly on top of the éclairs and decorate to the taste.



CHOCOLATE BACIO DI DAMA

Marta Giorgetti

Chocolate Academy™ Chef – Italy

± 50 pcs

Ingredients	Preparation
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250 g sugar	Mix together.
250 g almond powder	
250 g soft butter	

10 g egg yolk	Add.
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250 g rice flour	Add.
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70 g Callebaut® Cocoa Powder CP-776	
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Leave dough to rest overnight at 4°C. Model small balls and place on a baking tray lined with parchment paper or Silpat sheet. Bake at 150°C.

FINISHING AND PRESENTATION

Pair two baci with **Callebaut® Crema 811 FMD-P1336-651**.



HAZELNUT TARTLET

Marta Giorgetti

Chocolate Academy™ Chef – Italy

± 4 5 pcs Ø 15 cm

HAZELNUT SHORTBREAD

Ingredients	Preparation
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195 g butter	Mix together.
195 g powdered sugar	
½ vanilla pod	

84 g egg white	Combine.
1 g salt	Add to butter mixture.

150 g hazelnut powder	Sieve and add.
375 g weak flour	

Roll out dough to 4 mm thickness and fit in tartlet tins of ±15 cm Ø. Bake at 165°C. Leave to cool down.

FINISHING AND PRESENTATION

1. Fill with **Callebaut® Crema Doppia Nocciola FNN-S1835-651**.

2. Finish with freshly roasted and caramelised whole hazelnuts and gold leaf.





WHITE CHOCOLATE AND RASPBERRY MINI TART

Marta Giorgetti
Chocolate Academy™ Chef – Italy

± 40 pcs

ALMOND SHORTBREAD

Ingredients

300 g butter
190 g powdered sugar
60 g almond powder
½ vanilla pod
1 g salt

Preparation

Mix together.

118 g eggs

Add.

Roll out dough to 2 mm thickness and fit in mini tart pan. Bake at 190°C. Leave to cool down.

FINISHING AND PRESENTATION

1. Fill with dot of raspberry jam and **Callebaut® Crema W2 FMW-R1435-651**.
2. Decorate with fresh raspberries.





HAZELNUT MUFFIN

Marta Giorgetti
Chocolate Academy™ Chef – Italy

± 15 pcs

Ingredients	Preparation
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260 g sugar
330 g weak flour
20 g baking soda

Mix together.

130 g eggs
180 g sunflower oil
270 g **Callebaut® Pale Gianduja GIA-144**
310 g yoghurt

Combine in mixer at 30°C.

Combine both mixtures. Leave to rest overnight at 4°C. Pour into paper muffin cases. Bake at 190°C for 20 mins. Leave to cool.

FINISHING AND PRESENTATION

Fill with **Callebaut® Crema Nocciola FNN-S1235-T06**.



MILLEFEUILLE RUBY AND PISTACHIO

Marta Giorgetti
Chocolate Academy™ Chef – Italy

± 10 pcs

Ingredients	Preparation
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195 g soft butter
195 g powdered sugar
1/2 vanilla pod

Mix together.

84 g egg white
1 g salt

Combine. Add to butter mixture.

125 g pistachio powder
25 g almond powder
375 g flour

Sieve and add.

Roll out dough to 2 mm thickness. Cut out 3 rectangles for each dessert. Put the dough rectangles between two Forsil sheets (to prevent them from bulging during baking). Bake at 165°C. Let the millefeuille sheets cool down.

FINISHING AND PRESENTATION

Pipe **Callebaut® Crema RB1 FMR-RUBY36-651** onto a first sheet, cover with a second, and repeat until you obtain a 3 layer millefeuille.





“EVERY PASTRY CHEF WANTS TO UP THEIR GAME. THEY WANT TO STAND OUT. CREMAS ARE PERFECT FOR THAT. YOU CAN ADD THEM IN PURE OR USE THEM TO FLAVOUR YOUR PASTRY CREAM, FRANGIPANE, AND EVEN YOUR DOUGH. IT’S TRULY AMAZING. THE RESULT IS ALWAYS SUPER CREAMY AND TASTY.”

**KENT V. MADSEN
CHOCOLATE ACADEMY™ CHEF – NORDICS**

GO NUTS

Kent V. Madsen

Chocolate Academy™ Chef – Nordics

± 18 pcs

Ingredients	Preparation
200 g brown sugar 200 g butter	Mix.
200 g marzipan mass	Add and mix.
200 g whole eggs 130 g chopped hazelnuts 100 g finely chopped crumble	Add and mix.
150 g Callebaut® Crema Doppia Nocciola FNN-S1835-651	Fold the mixture into the Callebaut® Crema Doppia Nocciola FNN-S1835-651 .

Pour the mixture into mould Sasa DeMarle FP-01476 and bake for 20 min at 175°C. Unmould and leave to cool.

FINISHING AND PRESENTATION

Glaze with the slightly heated (30°C) **Callebaut® Crema** of your choice and decorate with **Mona Lisa® Crispearls™** in all 5 colours of chocolate.

1. **Mona Lisa® Crispearls™ Dark** CHD-CC-CRISP-E0-02B.
2. **Mona Lisa® Crispearls™ Milk** CHM-CC-CRISP-E0-02B.
3. **Mona Lisa® Crispearls™ White** CHW-CC-CRISPE0-02B.
4. **Mona Lisa® Crispearls™ ruby** CHR-CC-2CRISE0-02B.
5. **Mona Lisa® Crispearls™ Salted Caramel** CHF-CC-CCRISE0-02B.



DANISH ROLLS

Kent V. Madsen
Chocolate Academy™ Chef – Nordics

± 10 pcs

Ingredients	Preparation
300 g sugar 400 g butter	Mix.
300 g marzipan mass 200 g pastry cream	Add and mix.
200 g Callebaut® Crema of your choice.	Fold the mixture into the Crema.

Prepare puff pastry for Danish (50% butter). Spread a layer of frangipane onto the dough and roll. Cut in pieces of 120 g, put into moulds, and leave to rise for 2 hours. Bake for 10-15 min at 220°C. Leave to rest.

FINISHING AND PRESENTATION

Decorate with the **Callebaut® Crema** of your choice.



BROOKIES

Kent V. Madsen

Chocolate Academy™ Chef – Nordics

± 40 pcs

Ingredients	Preparation
515 g sugar 350 g butter	Mix.
190 g egg	Add and mix.
200 g Callebaut® Finest Belgian Dark Chocolate 70-30-38	Melt and add to the mixture.
6 g salt 10 g vanilla 70 g Callebaut® cocoa powder CP-776 45 g water 305 g flour	Mix and add.

Pipe into the Demarle no. 1441 Florentine mould and bake the Brookies for 10 min. ad 160°C.

1 BROOKIE – 3 DIFFERENT WAYS

1. **Callebaut® Crema 811 FMD-P1336-651** with Mona Lisa® Crispearls™ White CHW-CC-CRISPE0-02B and fresh raspberries.
2. **Callebaut® Crema Nocciola FNN-S1235-T06** with Mona Lisa® Crispearls™ Dark CHD-CC-CRISPE0-02B and Brazil nuts.
3. **Callebaut® Crema W2 FMW-R1435-651** with Mona Lisa® Crispearls™ ruby CHR-CC-2CRISE0-02B and fresh berries.



**“THIS HAS BEEN MISSING.
THIS WILL MAKE CHEFS’ AND
ARTISANS’ LIVES SO MUCH
EASIER. YOU CAN JUST SCOOP
AND FILL. AND YOU KNOW IT’S
GREAT QUALITY.
YOU CAN TASTE THE
INGREDIENTS. LOVE IT.”**

**CHRISTA MUYLDERMANS
CHOCOLATE ACADEMY™ CHEF – BELGIUM**





BRIOCHE CREMA CRUMBLE

Christa Muyldermans
Chocolate Academy™ Chef – Belgium

BRIOCHE DOUGH

Ingredients	Preparation
50 g whole milk 60 g fresh yeast	Dissolve the yeast into the lukewarm milk.
1000 g T45 flour 150 g sugar 20 g salt	Mix in a planetary mixer with a dough hook. Gradually add the milk
600 g eggs	Gradually add.
650 g soft butter	Gradually add.

Leave to rest in a refrigerator for a day. Divide the dough into pieces of 60 g and roll into balls. Place them into inox tubes and leave to proof.

HAZELNUT CRUMBLE

Ingredients	Preparation
150 g butter 150g brown sugar 150 g T45 flour 80 g almond powder 70 g hazelnut powder 3 g salt	Mix.

Place the crumble on top of the brioche dough and bake for 20 min at 160°C. Leave to cool.

FINISHING AND PRESENTATION

Fill the brioche with the **Callebaut® Crema** of your choice.





KOUIGN-AMANN CREMA

Christa Muyldermans
Chocolate Academy™ Chef – Belgium

± 18 pcs

BASE DOUGH

Ingredients	Preparation
20 g fresh yeast 600 g water	Dissolve the yeast and put into a mixing bowl.
1100 g T45 flour	Add.
35 g sea salt	Add.
40 g soft vegan butter	Add and mix until homogeneous.

Flatten the dough on a baking tray and leave to rest in the fridge for 30 min.

LAMINATION

Ingredients	Preparation
900 g vegan butter	Shape into rectangles.

Take out the dough and shape into rectangles twice as large. Place the butter on 2/3 of the dough. Fold. Sheet out and fold again. Place the dough in a refrigerator for 1 hour.

Sheet out the dough again and give it a third fold, placing a piece of parchment in between. Leave to cool in a refrigerator for 1 hour. Freeze for 10 min.

250 g coconut sugar	Unfold the dough and remove the parchment. Sprinkle the sugar in between.
250 g coconut sugar	Sheet the dough into a rectangle and sprinkle the sugar in between.
250 g coconut sugar	Fold the first third of the dough and sprinkle the sugar on top. Fold the other third on top. Sheet the dough into a rectangle 4 mm thick.

Flatten the dough on a baking tray and leave to rest in the fridge for 30 min.

PORTIONING

Place the dough on a working table and sprinkle with sugar. Cut the dough into squares of 10x10cm. Fold the corners of the square to the middle 6 times.

Place the Kouign-amann upside down on a sheet tray lined with parchment. Put it in a freezer.

FINISHING AND PRESENTATION

1. Butter 8 cm metal rings and a baking tray. Sprinkle sugar on top of the baking tray. Place the metal rings on the baking tray and the Kouign-amann inside. Leave in a fridge overnight.
2. Place the Kouign-amann in a proofer for 1 hour at 28°C, before baking for 10 to 25 min at 170°C. Cut out circles immediately after.
3. Place the Kouign-amann upside down on a baking tray lined with baking paper. Let it cool down.
4. Pipe **Callebaut® Crema 811 FMD-P1336-651** on top and decorate them.





“IN PASTRY, EVERY DETAIL MATTERS. THE GREAT THING ABOUT THESE CREMAS IS THAT THEY MANAGE TO BRING TOGETHER ALL THE LITTLE DETAILS AND NUANCES YOU HAVE PUT IN. IT’S NO HASSLE. IT’S JUST GREAT TASTE.”

**FRANCISCO MOREIRA
CHOCOLATE ACADEMY™ CHEF – BELGIUM**

PISTACHIO BRIOCHES

Francisco Moreira
Chocolate Academy™ Chef – Belgium

± 8 pcs

DOUGH

Ingredients	Preparation
500 g high-protein flour 500 g low-protein flour 20 g salt 110 g sugar 50 g fresh yeast 280 g water 200 g milk	Mix and knead for 5 min at a low speed.
200 g butter	Add and knead for another 5 min at an average speed.

Roll out the dough and cut into rectangles of 60 cm by 40 cm. Cover with cling film. Leave to rest overnight in a refrigerator.

500 g butter	Roll out to a rectangle of 30 cm by 40 cm. Place on one side of the dough and fold 3 more times. Let it rest one hour in between each fold. Roll out to a thickness of 5 mm.
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PISTACHIO CREAM

Ingredients	Preparation
50 g butter 50 g sugar 50 g whole eggs 50 g almond flour 10 g corn starch 1 g salt	Mix until you have a light dough.
35 g Callebaut® Pure Pistachio Paste NPO-PI1-T62	Add.

FINISHING AND PRESENTATION

1. Cover the dough with the cream. Add **Callebaut® Pistachio Bresilienne NAO-CR-PI3724-T66** on top.
2. Cut rectangles of 25 cm by 4 cm. Place two on top of each other with pastry cream in between. Place them into a cake mould and let them rise for 1h30 min before baking for 12 to 14 min at 180°C. Leave to cool.
3. Decorate with **Callebaut® Crema Nocciola FNN-S1235-T06** and Mona Lisa® decorations of your choice.



FILLED BRIOCHES

Francisco Moreira
Chocolate Academy™ Chef – Belgium

± 25 pcs

BRIOCHE DOUGH

Ingredients	Preparation
130 g high-protein flour 250 g low-protein flour 15 g salt 45 g sugar 20 g fresh yeast 250 g whole eggs	Mix and knead for 7 min at a low speed.
200 g butter (cold cubes)	Gradually add the butter and knead for another 5 min at an average speed. Leave to rest overnight in a refrigerator.
Weigh balls of 40 g and leave on a baking tray to rise.	
50 g cream 50 g egg yolk	Mix together and use as egg wash: brush the top of the balls and bake for 8 min at 180°C. Leave to cool.

FINISHING AND PRESENTATION

FOR FILLING:

Callebaut® Crema 811 FMD-P1336-651
Callebaut® Crema W2 FMW-R1435-651
Callebaut® Crema Nocciola FNN-S1235-T06
Callebaut® Crema RB1 FMR-RUBY36-651
Callebaut® Crema Gold FMF-GOLD35-651

FOR DECORATION:

Mona Lisa® Dark Popping Candy CHD-PN-6330-EX-999
Mona Lisa® Amaretti Drops BIN-DR-2597-EX-80A
Mona Lisa® Scarlet Metallic Flakes CHK-VS-22124E0-999
Mona Lisa® Caramel Blossoms CHF-BS-19847E4-999
Mona Lisa® Meringue Drops COW-DR-3015-EX-999

1. Make thin slices of tempered **Callebaut® Finest Belgian Chocolate** in any of the 5 colours of chocolate.
2. Fill the brioche: each with a **Callebaut® Crema** of your choice (20 g Crema per brioche).
3. Finish by decorating the top of the brioche with a chocolate slice of the corresponding colour and melt gently with a heat gun.
4. Immediately sprinkle with Mona Lisa® decorations of your choice.





SPRING BRIOCHES WITH RUBY

Francisco Moreira
Chocolate Academy™ Chef – Belgium

± 12 pcs

BRIOCHE DOUGH

Ingredients

130 g high-protein flour
250 g low-protein flour
15 g salt
45 g sugar
20 g fresh yeast
250 g whole eggs

200 g butter (cold cubes)

Preparation

Mix and knead for 7 min at a low speed.

Gradually add the butter and knead for another 5 min at an average speed. Leave to rest overnight in a refrigerator.

Weigh balls of 15 g.

Arrange in cake rings of 8 cmØ: 5 balls per a cake ring. Leave to rise.

RUBY PASTRY CREAM

Ingredients

210 g milk
65 g egg yolk
30 g sugar
15 g corn starch

85 g **Callebaut® Finest Belgian ruby Chocolate Recipe N° RB1 CHR-R35RB1**

Preparation

Heat the milk. Mix in a mixing bowl. Add the milk. Bring back to the heat and cook into pastry cream.

Add and mix into the pastry cream. Pour into 4 half-dome moulds and freeze.

FINISHING AND PRESENTATION

1. Prepare an egg wash by mixing 50 g cream with 50 g egg yolk. Brush the top of the brioche with the egg wash.
2. Place the frozen ruby pastry cream half-spheres in the centre of each brioche (like the centre of a flower).
3. Bake for 12 min at 180°C and leave to cool.
4. Fill the brioche with **Callebaut® Crema RB1 FMR-RUBY36-651** and cover with powdered sugar. Finish with a white chocolate flower and **Mona Lisa® Crispearls™ ruby CHR-CC-2CRISE0-02B**.





FILLED VIENNOISERIE IN THE 5 COLOURS OF CHOCOLATE

Francisco Moreira
Chocolate Academy™ Chef – Belgium

± 30 pcs

PUFF PASTRY

Ingredients	Preparation
500 g high protein flour 500 g low protein flour 20 g salt 110 g sugar 50 g fresh yeast 280 g water 200 g milk	Mix and knead together for about 5 min at a low speed.
250 g butter	Add and continue kneading for another 5 min at medium speed.
500 g butter (for touring)	Roll out the butter to a rectangle of 30 x 40 cm and place onto one half of the dough. Fold the other half over the butter. Give the dough 3 tours and leave to rest for 1 hour after every tour.

Finally roll out the dough to 1 cm of thickness. Cut in squares of 7 x 7 cm. Arrange on a baking tray and leave to rise for about 90 min. Bake for 12-14 min at 180°C. Leave to cool.

FINISHING AND PRESENTATION

- FOR FILLING:**
Callebaut® Crema 811 FMD-P1336-651
Callebaut® Crema W2 FMW-R1435-651
Callebaut® Crema Nocciola FNN-S1235-T06
Callebaut® Crema RB1 FMR-RUBY36-651
Callebaut® Crema Gold FMF-GOLD35-651
- FOR DECORATION:**
 Mona Lisa® Dark Curved Shavings CHD-SV-22283E0-74A
 Mona Lisa® Milk Chocolate Crispearls CHM-CC-CRISPE0-02B
 Mona Lisa® Ruby Chocolate Crispearls CHR-CC-2CRISE0-02B
 Mona Lisa® Ruby Biscottino CHR-PN-6222-EX-70A
 Mona Lisa® Amaretti Crumbs BIN-GR-6328-EX-80A
 Mona Lisa® White Chocolate Crispearls CHX-CC-MCRISE0-999
Callebaut® Roasted Hazelnut Pieces NUN-PI-HA213-U11
Callebaut® Pistachio Bresilienne NAO-CR-PI3724-T66

1. Cut the puff pastries through horizontally.
2. Fill the bottom half with a **Callebaut® Crema** of your choice and your home made pastry cream.
Or optionally: mix your home-made pastry cream with 50% of a **Callebaut® Crema** of your choice.
3. Arrange the top part on each pastry: pipe the same **Callebaut® Crema** on top and sprinkle with decorations of your choice.



SWISS ROLL

Natalie Canfarotta
Callebaut® blogger

± 12-14 pcs

BASIC RECIPE

SWISS ROLL BASE

Ingredients	Preparation
100 g sugar 4 eggs	Preheat the oven to 200°C. Whisk sugar and eggs light and fluffy
130 g wheat flour 1 teaspoon baking powder	Mix in a separate bowl before sifting into the previous mixture. Gently blend using a dough scraper.
Spread the dough evenly over a baking sheet. Bake for 8 to 10 minutes in a preheated oven until golden. Leave to cool for one minute. Place it on a sheet of baking paper. Remove the old sheet.	
Q.s. icing sugar	Sprinkle the icing sugar on top of the Swiss roll base
Using a clean towel roll up the Swiss roll base, leaving the towel inside. Let it cool.	

FILLING

Ingredients	Preparation
0.15 litres raspberry jam 0.15 litres Callebaut® Crema of your choice.	Roll out the Swiss roll base and spread a thin layer of jam over it. Spread the crema on top.
Roll up the Swiss roll and leave it to stand for 20 min. Cut it into 3 cm pieces. Use a sharp knife to cut a hole into the bottom of each, stick an ice lolly into the holes and put it in a freezer.	

FINISHING AND PRESENTATION

Ingredients	Preparation
600 g Callebaut® Finest Belgian Chocolate of your choice.	Temper the chocolate and dip the Swiss roll into the chocolate. Leave to rest on baking paper.
Crispearls™ in all 5 colours of chocolate.	Add in before the chocolate sets.
1. Mona Lisa® Crispearls™ Dark CHD-CC-CRISP-E0-02B 2. Mona Lisa® Crispearls™ Milk CHM-CC-CRISP-E0-02B 3. Mona Lisa® Crispearls™ White CHW-CC-CRISPE0-02B 4. Mona Lisa® Crispearls™ ruby CHR-CC-2CRISE0-02B 5. Mona Lisa® Crispearls™ Salted Caramel CHF-CC-CCRISE0-02B	

CONTINUOUS ON THE NEXT PAGE ►



GET CREATIVE WITH CREMAS

How to make it a Cocoa Swiss roll with blueberries & **Nocciola Crema**, dipped in **Callebaut® Finest Belgian Chocolate Recipe N°811**

COCOA SWISS ROLL BASE

Ingredients	Preparation
30 g Callebaut® cocoa powder CP-776	Replace 30 g of wheat flour with 30 g of cocoa powder in the base recipe.

FILLING

Ingredients	Preparation
0.15 litres blueberry jam 0.15 litres Callebaut® Crema Nocciola FNN-S1235-T06	Replace raspberry jam with blueberry jam and use the crema as filling.

FINISHING AND PRESENTATION

Ingredients	Preparation
600 g Callebaut® Finest Belgian Dark Chocolate Recipe N° 811	Temper and dip the Swiss roll into the chocolate. Leave to rest on baking paper.

Mona Lisa® Crispearls™ Dark CHD-CC-CRISPE0-02B	Add in before the chocolate sets.
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How to make it a Light Cocoa Swiss roll with strawberries & **Gold Crema**, dipped in **Callebaut® Finest Belgian Milk Chocolate Recipe N° 823**

COCOA SWISS ROLL BASE

Ingredients	Preparation
10 g Callebaut® cocoa powder CP-776	Replace 10 g of wheat flour with 10 g of cocoa powder in the base recipe.

FILLING

Ingredients	Preparation
0.15 litres strawberry jam 0.15 litres Callebaut® Crema Gold FMF-GOLD35-651	Replace raspberry jam with strawberry jam and use the crema as filling.

FINISHING AND PRESENTATION

Ingredients	Preparation
600 g Callebaut® Finest Belgian White Chocolate Recipe N°823	Temper and dip the Swiss roll into the chocolate. Leave to rest on baking paper.

Mona Lisa® Crispearls™ Milk CHM-CC-CRISP-02B	Add in before the chocolate sets.
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How to make it a Light Swiss roll with raspberries & **RB1 Crema**, dipped in **Callebaut® Finest Belgian White Chocolate Recipe N° W2**

FILLING

Ingredients	Preparation
0.15 litres Callebaut® Crema RB1 FMR-RUBY36-651	Use Callebaut® Crema RB1 FMR-RUBY36-651 as filling in the base recipe.

FINISHING AND PRESENTATION

Ingredients	Preparation
600 g Callebaut® W2	Temper and dip the Swiss roll into the chocolate. Leave to rest on baking paper.

Mona Lisa® Crispearls™ White CHW-CC-CRISPE0-02B	Add in before the chocolate sets.
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How to make it a Light Swiss roll with orange & **White Crema**, dipped in **Callebaut® Gold**

FILLING

Ingredients	Preparation
0.15 litres orange jam 0.15 litres Callebaut® Crema W2 FMW-R1435-651	Replace raspberry jam with orange jam and use the crema as filling.

FINISHING AND PRESENTATION

Ingredients	Preparation
600 g Callebaut® Finest Belgian Gold Chocolate CHK-R30GOLD-2B-U75	Temper and dip the Swiss roll into the chocolate. Leave to rest on baking paper.

Mona Lisa® Crispearls Gold CHF-CC-CCRISE0-02B	Add in before the chocolate sets.
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How to make it a Light Swiss roll with fruit of the forest & **Dark Chocolate Crema**, dipped in **Callebaut® Finest Belgian ruby Chocolate Recipe N° RB1**

FILLING

Ingredients	Preparation
0.15 litres wild berry jam 0.15 litres Callebaut® Crema 811 FMD-P1336-651	Replace raspberry jam with wild berry jam and use the crema as filling.

FINISHING AND PRESENTATION

Ingredients	Preparation
600 g Callebaut® Finest Belgian ruby Chocolate Recipe N° RB1 CHR-R35RB1	Temper and dip the Swiss roll into the chocolate. Leave to rest on baking paper.

Mona Lisa® Crispearls™ Ruby CHR-CC-2CRISE0-02B	Add in before the chocolate sets.
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**“CREMAS ARE THE PERFECT
ALL-ROUNDER. THEY ALLOW
YOU TO FILL AND GLAZE
YOUR PASTRIES WITH GREAT
CHOCOLATE TASTE.”**

**ANTONIA MAJUNKE
CHOCOLATE ACADEMY™ CHEF – GERMANY**



RUBY SACHER ROLL

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 1 roll 12 cm

Ingredients	Preparation
400 g butter 300 g Callebaut® Finest Belgian Dark Chocolate 70-30-38	Melt the couverture chocolate in the butter.
490 g whole eggs	Separate the egg yolk from the whites
320 g egg yolk 150 g sugar	Beat until fluffy.
490g egg whites 150 g sugar	Beat into a snow.
200 g wheat flour 15 g baking powder	Sift.
Mix both egg mixtures with the butter mixture and fold into the flour. Bake 30 min at 180°C. Leave to cool.	
600 g Callebaut® Crema RB1 FMR-RUBY36-651	Spread on top.
300 g Mona Lisa® Crispearls™ Ruby CHR-CC-2CRISE0-02B	Add and roll up.
800 g Callebaut® Ice Chocolate Ruby ICE-43-RUBY-552	Dip the whole roll in Callebaut® Ice Chocolate Ruby ICE-43-RUBY-552

GOLD CARAMEL CUPCAKES

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 12 pcs

Ingredients	Preparation
300 g nut butter	Heat until hazelnut-coloured. Leave to cool.
30 g honey	Dissolve in the mixture.
180 g ground almonds 360 g sugar 120 g flour 25 g Van Houten Intense Deep Black DCP-10Y352-VH-760	Mix. Add the butter.
480 g Callebaut® Crema Gold FMF-GOLD35-651	Stir into the butter.
370 g protein	Add. Leave for 2 hours. Bake 15 min at 180°C.
480 g Callebaut® Crema Gold FMF-GOLD35-651 30 g Mona Lisa® Caramel Blossoms CHF-BS-19847E4-999 60 g Mona Lisa® Crispearls Gold CHF-CC-CCRIS0-02B	Decorate freely.

VEGAN CHOCOLATE WITH CHERRY SLICES

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 1 pcs

Ingredients	Preparation
920 g flour 550 1000 g sour cherries	Dust the sour cherries with flour.
60 g baking powder 640 g sugar 280 g sunflower oil 1/2 vanilla pod 200 g Callebaut® Baking Drops S VH-9432-E0-U68	Mix.
280 g sunflower oil	Add.
1000 g plant-based milk	Add. Spread over a greased mould and flatten. Bake for 20 min at 180°C. Leave to cool and cut horizontally.
1200 g Callebaut® Crema 811 FMD-P1336-651 Mona Lisa® Dark Lattice CHD-GD-19838E0-999	Spread half over the bottom. Spread the rest over the top in a wave pattern. Decorate with Mona Lisa® Dark Lattice CHD-GD-19838E0-999.





MACARONS

Antonia Majunke
Chocolate Academy™ Chef – Germany

BRIOCHE DOUGH

Ingredients	Preparation
150 g almond powder 55 g egg white 150 g icing sugar food coloring	Mix.
40 g water 150 g sugar 55 g egg white	Make an Italian meringue.

Combine the mixtures using the macaronage technique.

FINISHING AND PRESENTATION

Pipe **Callebaut® Crema 811 FMD-P1336-651** on the macaron. Decorate with cocoa nibs.





WHITE CHOCOLATE PASSIONFRUIT-CRUNCH SLICES

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 1 pcs

Ingredients	Preparation
180 Callebaut® Pailleté Feuilletine M-7PAIL-401 250 g Callebaut® 811 811-E4-U71	Melt.
2 light biscuit bases 300 g DIRAfrost passion fruit puree 200 g sugar syrup 2:1	Cover the biscuit base. Add the passion fruit and the sugar syrup.
7 BL Gelatine 200 blooms	Soak.
1200 g cream	Whisk for ¾. Add the gelatine.
600 g Callebaut® Crema W2 FMW-R1435-651 Mona Lisa® Blossoms White CHW-BS-13940-999	Add and whisk. Cover the second base and put it on top.



CASSIS-CHOCOLATE TARTLETS

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 20 pcs

Ingredients	Preparation
20 light shortcrust pastry tartlets 200 g Callebaut® 811 811-E4-U71 300 g cassis jam 60 g Mona Lisa® Dark Chocolate Coated Meringue Crumbs CHD-GL-6159-EX-999 600 g Callebaut® Crema 811 FMD-P1336-651 200 g mixed raspberries and blueberries	Spread the jam on the bottom. Sprinkle Mona Lisa® Dark Chocolate Coated Meringue Crumbs CHD-GL-6159-EX-999 on top and finish with the Callebaut® Crema 811 FMD-P1336-651 .



FILLED CREPES

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 8 pcs

Ingredients	Preparation
250 g wheat flour 405 500 g whole milk 200 g whole eggs 20 g sunflower oil Q.s. vanilla Q.s. lemon	Whisk together and bake crêpes individually.
250 g Callebaut® Crema RB1 FMR-RUBY36-651 50 g Mona Lisa® Ruby Biscottino CHR-PN-6222-EX-70A	Spread the Callebaut® Crema RB1 FMR-RUBY36-651 over the crêpes and fold.



CHOCOLATE PLATES

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 60 x 40 cm

Ingredients	Preparation
1200 g tempered Callebaut® Couverture 400 g Callebaut® Crema of your choice 2 IBC transfer sheets 150 g Mona Lisa® sprinkles of your choice	Pour half of the couverture on the transfer sheet. Distribute the Crema carefully. Let it cool. Spread the rest of the couverture on top and finish with Mona Lisa® sprinkles.



TRUFFLE PRALINE

Antonia Majunke
Chocolate Academy™ Chef – Germany

± 63 pcs

Ingredients	Preparation
80 g sugar 2,75 g apple pectin 150 g DIRAfrost mandarine puree 20 g DIRAfrost lime puree Q.s. citrus zest	Mix. Boil. Leave to cool.
1 layer Mona Lisa® white truffle shells CHW-TS-19952E0-999 50 g Mona Lisa® Popping Candy Dark CHD-PN-6330-EX-999 200 g Callebaut® Crema W2 FMW-R1435-651 100 g Callebaut® W2 W2-E1-U68	Fill the Mona Lisa® white truffle shells CHW-TS-19952E0-999. Add Mona Lisa® Popping Candy Dark CHD-PN-6330-EX-999 and Callebaut® Crema W2 FMW-R1435-651 . Close with the couverture.







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