



CHOCOLATE
ACADEMY
NORTH AMERICA
CHICAGO & MONTREAL

RUBY

VOLUME ONE

ENCYCLOPEDIA

Part Two

EXPLORE RUBY LIKE NEVER BEFORE

III. RUBY & OTHERS



III. RUBY & OTHERS

RUBY YUZU & W2 GANACHE

Citrus puree base ganache paired with Callebaut® W2

Format: Molded

Color & Flavor preservation: AW 0.87 up to 4 weeks

Tips & Tricks: The sweetness of W2 cuts down on taste acidity of the yuzu

pH level: 4,17

Difficulty level:  Medium



INGREDIENTS	GRAMS	%
Glucose DE40	35g	4,42%
Trimoline	55g	6,95%
Salt	1g	0,13%
Yuzu juice	175g	22,12%
Callebaut® W2	200g	25,28%
Ruby	300g	37,93%
Cocoa butter	25g	3,16%
TOTAL	791g	100%

PROCEDURE

1. Boil the yuzu juice, glucose and trimoline
2. Cool to 70°C
3. Pour over the Ruby chocolate, cocoa butter and salt, allow heat to transfer before burr mixing
4. Burr mix and create an emulsion
5. Once everything is burr mixed together, transfer to a piping bag to cool
6. Bring ganache to 29°C before piping into shells
7. Allow ganache to crystallize before closing shells

III. RUBY & OTHERS

RUBY & GOLD GANACHE

Dairy base ganache

Format: Molded

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: The creaminess of Callebaut® Gold round up the overall flavor and texture of the ganache

pH level: 5,43

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Cream 35%	250g	39,75%
Trimoline	25g	3,97%
Salt	2g	0,32%
Vanilla bean	2g	0,32%
Callebaut® Gold	100g	15,90%
Ruby	200g	31,80%
Butter	50g	7,95%
TOTAL	629g	100%

PROCEDURE

1. Boil the cream, trimoline and vanilla
2. Cool to 70°C
3. Pour over the Ruby chocolate, Callebaut® Gold and the salt
4. Allow heat to transfer before burr mixing
5. Begin to burr mix and add in the butter
6. Once an emulsion is created, transfer to piping bag
7. Cool ganache to 29°C before piping into shells
8. Allow to crystallize before closing the shells

III. RUBY & OTHERS

RUBY & 823 GANACHE

Dairy base ganache

Format: Molded

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: Pairing cinnamon with Ruby chocolate and Milk chocolate for a well balance flavor profile

pH level: 5,25

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Cream 35%	320g	36,76%
Trimoline	50g	5,74%
Ruby	350g	40,21%
Callebaut® 823	150g	17,23%
Cinnamon powder	0,5g	0,06%
TOTAL	870,5g	100%

PROCEDURE

1. Boil the cream and trimoline
2. Cool to 70°C
3. Pour over the Ruby chocolate, Callebaut® 823 and cinnamon
4. Allow heat to transfer before burr mixing
5. Begin to burr mix
6. Once an emulsion is created, transfer to piping bag
7. Cool ganache to 29°C before piping into shells
8. Allow to crystallize before closing the shells



III. RUBY & OTHERS
RUBY & 811 GANACHE



III. RUBY & OTHERS

RUBY & 811 GANACHE

Dairy base ganache

Format: Framed

Color & Flavor preservation: AW 0.9 up to 2 weeks

Tips & Tricks: Pairing dark couverture with Ruby chocolate enhancing the fruitiness of the Ruby chocolate

pH level: 5,2

Difficulty level: Medium



INGREDIENTS	GRAMS	%
Cream 35%	400g	40,00%
Glucose DE40	50g	5,00%
Ruby	417g	41,70%
811	100g	10,00%
Butter	33g	3,30%
TOTAL	1000g	100%

PROCEDURE

1. Boil the cream and glucose
2. Cool to 70°C
3. Pour over the Ruby chocolate and 811
4. Allow heat to transfer before burr mixing
5. Begin to burr mix and add in the butter
6. Cast into frame
7. Allow to crystalize before cutting

III. RUBY & OTHERS

RUBY GIANDUJA

Nut base gianduja



Format: Framed

Color & Flavor preservation: up to 6 weeks

Tips & Tricks: Coconut pairs well with Ruby chocolate allowing us to keep a vibrant color

Difficulty level: Medium

1/ COCONUT GIANDUJA

INGREDIENTS	GRAMS	%
Coconut flakes	450g	34,62%
Confectioner sugar	500g	38,46%
Coconut oil	50g	3,85%
Ruby	300g	23,08%
TOTAL	1300g	100%

PROCEDURE

1. Melt the Ruby chocolate to 40°C
2. Robot Coupe all ingredients together
3. Transfer to stone grinder and refine to desire consistency
4. Temper to 28°C and cast

2/ ALMOND GIANDUJA

INGREDIENTS	GRAMS	%
Toasted almonds	500g	38,46%
Confectioner sugar	500g	38,46%
Ruby	300g	23,08%
TOTAL	1300g	100%

PROCEDURE

1. Toast almonds
2. Melt the Ruby chocolate to 40°C
3. Robot Coupe all ingredients together
4. Transfer to stone grinder and refine to desire consistency
5. Temper to 28°C and cast over the coconut gianduja
6. Allow to crystallize before cutting

III. RUBY & OTHERS

RUBY SESAME PRALINE

Praline base

Format: Molded

Color & Flavor preservation: up to 6 weeks

Tips & Tricks: Pairing sesame with Ruby chocolate and Milk chocolate for a well balance flavor profile

Difficulty level: Medium



INGREDIENTS	GRAMS	%
Hazelnut praline	75g	18,61%
Almond praline	75g	18,61%
Tahini paste	136g	33,75%
Cocoa butter	29g	7,20%
Ruby	46g	11,41%
Butter	5g	1,24%
Feuilletine	37g	9,18%
TOTAL	403g	100%

PROCEDURE

1. Melt the Ruby chocolate, cocoa butter and butter to 40°C
2. Combine the pralines and paste together
3. Mix the Ruby chocolate and pralines together
4. Temper to 28°C before adding in the feuilletine
5. Pipe into milk chocolate casted molds
6. Allow to crystallize before closing shells





• **RUBY SESAME PRALINE**

Allow to crystallize before
closing shells

IV. SNACKING CONFECTION



IV. SNACKING CONFECTION

RUBY MARSHMALLOWS

Blackcurrent and Ruby Marshmallows

Format: Framed

Color & Flavor preservation: up to 6 weeks

Tips & Tricks: Blackcurrent pairing to enhance a fruit forward profile and bright color
Works well with other purees

Difficulty level: Medium



1/ MARSHMALLOWS

INGREDIENTS	GRAMS	%
Sugar	375g	28,97%
Trimoline 1	125g	9,66%
Cassis puree	250g	19,32%
Trimoline 2	156,25g	12,07%
Gelatin mass	165g	12,75%
Citric acid	3g	0,23%
Ruby	220g	17,00%
TOTAL	1294,25g	100%

PROCEDURE

1. Cook the first trimoline, sugar and puree to 110°C
2. In a mixing bowl with a whip, combine the second amount of trimoline and gelatin mass
3. Once syrup is at 110°C pour over the ingredients in the mixing bowl
4. Whip the mixture on high speed to begin to cool and incorporate air
5. Melt the Ruby chocolate to 40°C
6. Fold in the Ruby chocolate and citric acid making sure there are no streaks
8. Cast the marshmallows into desired frame thickness
9. Allow to sit overnight before cutting, toss in coating

2/ MARSHMALLOW COATING

INGREDIENTS	GRAMS	%
Dextrose	160g	78.05%
Powdered sugar	30g	14.63%
Cornstarch	10g	4.88 %
Citric acid powder	4g	1.95 %
Drops purple color	1g	0.49%
TOTAL	204g	100%

PROCEDURE

1. Combine all dry ingredients in a coffee grinder
2. Once mixed, add in purple color as desired
3. Toss marshmallow after cutting



IV. SNACKING CONFECTION

RUBY MELT AWAY

Format: Framed

Color & Flavor preservation: up to 8 weeks

Tips & Tricks: Can be easily enrobed, molded or used with another ganache

Difficulty level: Easy

INGREDIENTS	GRAMS	%
Ruby	520g	77,04%
Coconut oil	155g	22,96%
TOTAL	675g	100%

PROCEDURE

1. Temper the Ruby chocolate
2. Add the coconut oil and cast
3. Allow to crystallise before coating

IV. SNACKING CONFECTION

RUBY PANNING

Panning

Format: Round

Color & Flavor preservation: up to 3 months

Tips & Tricks: Choose product to be panned, nuts, gianduja, pâte de fruits...
Add some fruit powder to flavor the Ruby chocolate

Difficulty level: Difficult



INGREDIENTS	GRAMS	%
Tempered Ruby	2000g	66.14%
Caramelized hazelnuts	1000g	33.07%
Capol	18g	0.60%
Shallac	6g	0.20%
TOTAL	3024g	100%

PROCEDURE

1. Set up the air between 10°C and 20°C depending on your room temperature
2. Set up the rotation around 20 %
3. Start adding the temper Ruby chocolate small amount at a time
4. Once all the Ruby chocolate has been added let crystalize overnight

THE NEXT DAY

1. For the Capol
2. For 3000 gr of products you need to add 0.6% in 3 time.
0.6% =18gr
18 divided by 6 = 3
0.3%=3x3=9gr | 0.2%=3x2=6gr | 0.1%=3x1=3gr
3. Add the first amount of Capol while the air is off
4. Turn on the air for 20 minutes
5. Repeat with the second amount of capol then third amount of capol
6. Once the third amount of capol is dry to touch reduce speed to 5% and add the shallac
7. Rotate for a minute and empty the machine



IV. SNACKING CONFECTION
**RUBY SNACKING
TABLET**

Bark style tablet

Format: Molded

Color & Flavor preservation: up to 3 months

Tips & Tricks: Use the pairing chart to complement the Ruby chocolate with aromas

Difficulty level: Easy

INGREDIENTS

GRAMS

Ruby

as needed

Assorted spices, nuts,
candied fruit, dried fruits

as needed

PROCEDURE

1. Temper the Ruby chocolate and cast into desire molds
2. Top with choice of aromas

IV. SNACKING CONFECTION

ALMOND RUBY SPREAD

Revisited hazelnut chocolate spread

Format: Jar

Color & Flavor preservation: up to 6 weeks

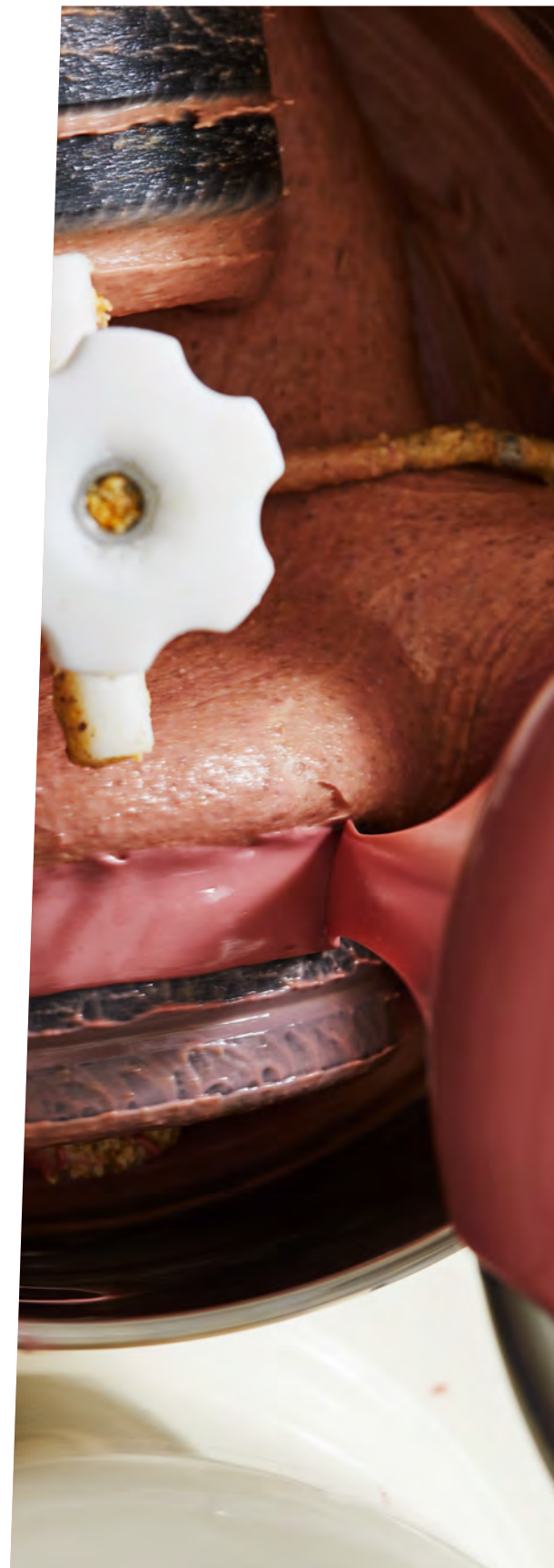
Tips & Tricks: Can easily substitute almonds for another nut, macadamia, hazelnut

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Toasted almonds	240g	34,58%
Sugar	120g	17,29%
Confectioner sugar	150g	21,61%
Ruby	150g	21,61%
Milk powder	25g	3,60%
Vanilla beans	1g	0,14%
Fleur de sel	3g	0,43%
Grapeseed oil	5g	0,72%
TOTAL	694g	100%

PROCEDURE

1. Toast the almonds, divide into 2
2. Make a dry caramel with the sugar and pour over 1/2 of the almonds
3. In the Robot Coupe, grind the other 1/2 of the almonds and the powdered sugar
4. Grind the remaining almonds with the caramel
5. Transfer both to the stone refiner and add the rest of the ingredients
6. Melt the Ruby chocolate at 40°C and add to the mix
7. Grind to desire texture
8. Temper and store



IV. SNACKING CONFECTION

RASPBERRY CARAMEL

Soft chewy fruit base caramel

Format: Framed

Color & Flavor preservation: up to 3 month

Tips & Tricks: Fruit puree can be substituted


Difficulty level:  Medium

INGREDIENTS	GRAMS	%
Cream 35%	75g	7,72%
Sorbitol	44g	4,53%
Raspberry puree	230g	23,66%
Sugar	180g	18,52%
Glucose	270g	27,78%
Butter	60g	6,17%
Lecithin	3g	0,31%
Ruby	110g	11,32%
TOTAL	972g	100%

PROCEDURE

1. Bring the cream, sorbitol and puree to a boil
2. Add the glucose, bring to boil
3. Whisk in sugar slowly to maintain the boil
4. Cook to 115°C
5. Add in the butter and the lecithin
6. Cook to 118°C and take off the heat
7. Add in the melted Ruby chocolate
8. Cast caramel into desired heat resistant shape
9. Allow to set overnight before cutting

I. BAKERY / PASTRY BASICS



In this section, we bring you basic bakery and pastry recipes to give you all the tips & tricks to work with Ruby chocolate. Our main focus has been on the taste.

Color dilution is normal as we mix Ruby chocolate with other ingredients in these recipes. We worked on pairings to offer great taste and still have a color twist to amaze your clients.

I. BAKERY / PASTRY: BASICS
POUND CAKE



I. BAKERY / PASTRY: BASICS

POUND CAKE

Vanilla pound cake with raspberry and Ruby callets™ glazed with Ruby glaze

Format: Loaf

Color & Flavor preservation: Refrigerate up to 5 days

Tips & Tricks: For a better result,
glaze your pound cake cold

Difficulty level: Medium



1/ POUND CAKE

INGREDIENTS	GRAMS	%
Yolks	203g	17,22%
Sugar	279g	23,66%
Crème fraîche	152g	12,89%
Bread flour	215g	18,24%
Baking powder	5g	0,42%
Butter	82g	6,96%
Vanilla paste	3g	0,25%
Raspberry pieces	120g	10,18%
Chopped Ruby	120g	10,18%
TOTAL	1179g	100%

PROCEDURE

1. Whip the yolks and the sugar to ribbon stage
2. Sift the dry ingredients and mix just until combined
3. Melt the butter, add in, followed by the vanilla and crème fraîche
4. Once combined fold in the raspberries and Ruby chocolate pieces
5. Pour the batter into prepared loaf pan
6. Bake at 170°C for 35-40 minutes depending on size
7. Soak the cake after baking

2/ VANILLA SYRUP

INGREDIENTS	GRAMS	%
Sugar	200g	47,62%
Water	200g	47,62%
Vanilla paste	20g	4,76%
TOTAL	420g	100%

PROCEDURE

1. Boil all the ingredients

2/ RUBY GLAZE

INGREDIENTS	GRAMS	%
Ruby	1070g	254,76%
Grapeseed oil	80g	19,05%
Butter	30g	7,14%
TOTAL	1180g	100%

PROCEDURE

1. Melt the Ruby chocolate to 40°C add the oil and butter
2. Use between 23 & 25°C

I. BAKERY / PASTRY: BASICS

BROWNIE**Dark Chocolate brownie with pistachio and Ruby callets™ topped with Ruby ganache****Format:** Sheet pan**Color & Flavor preservation:** Refrigerate up to 5 days**Tips & Tricks:** Add any type of nuts to fit your needs**Difficulty level:** Medium**1/ BROWNIE**

INGREDIENTS	GRAMS	%
Butter	681g	9,84%
Sugar	1816g	26,25%
Corn syrup	681g	9,84%
Vanille paste	56g	0,81%
Salt	56g	0,81%
Eggs	908g	13,13%
Cocoa paste	681g	9,84%
Cake flour	908g	13,13%
Ruby	681g	9,84%
Pistachios	450g	6,50%
TOTAL	6918g	100%

PROCEDURE

1. Cream the butter and sugar
2. Add in the corn syrup, vanilla and salt
3. Incorporate eggs one at a time
4. Melt the cocoa paste and add into batter
5. Sift the flour and mix in just until incorporated
6. Add Ruby chocolate and pistachios
7. Spread batter into baking tray
8. Bake at 170°C for 18-25 minutes depending on size
9. Allow brownie to cool completely before topping with the ganache

2/ GANACHE

INGREDIENTS	GRAMS	%
Cream 35%	335g	29,75%
Trimoline	75g	6,66%
Vanilla beans	2g	0,18%
Citric acid solution	18g	1,60%
Butter	84g	7,46%
Ruby	612g	54,35%
TOTAL	1126g	100%

PROCEDURE

1. Boil the cream, trimoline and vanilla beans
2. Cool to 70°C and strain over the Ruby chocolate and citric acid
3. Burr mix until smooth
4. Add in butter and emulsifie
5. Allow to crystallize before using

I. BAKERY / PASTRY: BASICS

COOKIES

Ruby chocolate chip cookies

Format: Scooped

Color & Flavor preservation: Refrigerate up to 5 days
1 day once baked

Tips & Tricks: Add any type of nuts or dried fruits to fit your needs

Difficulty level: Easy



INGREDIENTS	GRAMS	%
Butter	1150g	15,74%
Sugar	624g	8,54%
Brown sugar	1200g	16,42%
Eggs	300g	4,11%
Yolks	160g	2,19%
Vanilla paste	55g	0,75%
Pastry flour	1760g	24,09%
Salt	40g	0,55%
Baking soda	18g	0,25%
Ruby	1200g	16,42%
Macadamia pcs	400g	5,47%
Cranberries	400g	5,47%
TOTAL	7307g	100%

PROCEDURE

1. Paddle the butter to soften
2. Add the sugars, mix just until combined
3. Incorporate eggs and yolks one at a time, followed by the vanilla
4. Sift the dry ingredients and alternate with the eggs
5. Add in the inclusions just until incorporated without over mixing
6. Scoop cookies and chill the dough
7. Bake at 180°C for 12-15 minutes until done
8. While cookies are still hot top cookie with Ruby chocolate pieces, and let melt

I. BAKERY / PASTRY: BASICS

MUFFINS

Almond muffins filled with Cherry cream

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Cherries paired with Ruby chocolate for a flavorful experience

Difficulty level: Easy

1/ MUFFINS

INGREDIENTS	GRAMS	%
Butter 84%	226g	10,61%
Sugar	396g	18,59%
Eggs	212g	9,95%
Almond extract	3,5g	0,16%
Almond flour	160g	7,51%
Cake flour	320g	15,02%
Baking powder	8g	0,38%
Salt	4g	0,19%
Milk	226g	10,61%
Slivered almonds	150g	7,04%
Cherries	425g	19,95%
TOTAL	2130,5g	100%

PROCEDURE

1. Cream the butter and sugar until light and fluffy
2. Mix in the eggs one at a time followed by almond extract
3. Sift together the dry ingredients
4. Alternate the dries and milk into the butter sugar mixture
5. Fold in almond then cherries gently
6. Scoop into desired molds
7. Bake at 175°C for 15-20 minutes depending on size
8. Once the muffin are completely cool, filling with Ruby chocolate
Cremeux

2/ FILLING

INGREDIENTS	GRAMS	%
Cherry puree	225g	36,12%
Yolks	67g	10,75%
Eggs	85g	13,64%
Sugar	74g	11,88%
Gelatin mass	25g	4,01%
Ruby	85g	13,64%
Butter	62g	9,95%
TOTAL	623g	100%

PROCEDURE

1. Whisk together the eggs and the yolks in a bowl and set aside
2. Heat the puree and the sugar together until light simmer
3. Slowly temper the puree into the the egg mixture
4. Place back into the pot and continue to whisk until
the mixture has reached 82°C
5. Pour over the Ruby chocolate and gelatin mass
allow heat to transfer
6. Burr mix, add butter and finish burr mixing until
mixture is smooth
7. Allow to cool slightly before filling the muffin

I. BAKERY / PASTRY: BASICS

GRANOLA BAR

Energy bar packed with dried seeds and nuts

Format: Sheet pan

Color & Flavor preservation: Up to 5 days

Tips & Tricks: Add any type of nuts and seeds to fit your needs

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Roasted pistachios	140g	27,56%
Pistachios brittle	30g	5,91%
Puffed millet	10g	1,97%
Puffed quinoa	10g	1,97%
Pumpkin seeds	40g	7,87%
F.D raspberry	10g	1,97%
Dried lyokan	20g	3,94%
Cranberries	70g	13,78%
Ruby	60g	11,81%
Glucose DE40	78g	15,35%
Honey	40g	7,87%
TOTAL	508g	100%

PROCEDURE

1. Toast the pistachios
2. Add all the dry ingredients together besides the Ruby chocolate
3. Cook the glucose and honey to 110°C
4. Pour over all the dry ingredients and paddle on low
5. Add in the Ruby chocolate pieces before mixture cools to much
6. Once everything is incorporated, spread into prepared molds
7. Allow to set up overnight before cutting/ unmolding
8. Dip the base of the granola bar in tempered Ruby chocolate, then drizzle over top



II. SIMPLE BAKERY / PASTRY RECIPES

II. SIMPLE RECIPES

PISTACHIO COOKIES

Pistachio cookies topped with Ruby

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Top the cookie with Ruby chocolate, crushed pistachio, fleur de sel, raspberry caramel or anything to make it indulgent

Difficulty level: Medium



1/ COOKIES

INGREDIENTS	GRAMS	%
Butter	115g	12,40%
Sugar	62,4g	6,73%
Brown sugar	120g	12,94%
Eggs	66g	7,12%
Pistachio flour	80g	8,63%
Pistachio paste	70g	7,55%
Pastry flour	176g	18,98%
Salt	4g	0,43%
Baking soda	3g	0,32%
Baking powder	3g	0,32%
Pistachio pcs	98g	10,57%
Ruby	130g	14,02%
TOTAL	927,4g	100%

PROCEDURE

1. Paddle the butter to soften
2. Add in the sugars and mix until just combined
3. Incorporate the eggs slowly, followed by the pistachio paste
4. Sift the dry ingredients and add into mixer
5. Mix just until combined
6. Add in the pistachio pieces and Ruby chocolate just to incorporate
7. Scoop cookies and bake at 180°C for 12-15 minutes until done
8. While cookies are still hot, top with Ruby caramel pieces, silician pistachios, Ruby pieces and fleur de sel, allow to melt

2/ RASPBERRY CARAMEL

INGREDIENTS	GRAMS	%
Cream 35%	75g	7,72%
Sorbitol	44g	4,53%
Raspberry puree	230g	23,66%
Sugar	180g	18,52%
Glucose	270g	27,78%
Butter	60g	6,17%
Lecithin	3g	0,31%
Ruby	110g	11,32%
TOTAL	972g	100%

PROCEDURE

1. Bring the cream, sorbitol and puree to a boil
2. Add the glucose, bring to boil
3. Whisk in sugar slowly to maintain the boil
4. Cook to 115°C
5. Add in the butter and the lecithin
6. Cook to 118°C and take off the heat
7. Add in the melted Ruby chocolate
8. Cast caramel into desired heat resistance shape
9. Allow to set overnight before cutting



• BROWNIE



II. SIMPLE RECIPES

PIE

Ruby Coconut Cream pie

Format: 8 inch**Color & Flavor preservation:** 1 day**Tips & Tricks:** Twist on the classic coconut cream pie with the addition of Ruby chocolate, coconut and Ruby chocolate are a good pairing**Difficulty level:** Medium

1/ DOUGH

INGREDIENTS	GRAMS	%
Pastry flour	650g	50,31%
Sugar	36g	2,79%
Salt	12g	0,93%
Butter	450g	34,83%
Water	120g	9,29%
Yolks	24g	1,86%
TOTAL	1292g	100%

PROCEDURE

1. Paddle all dry ingredients together
2. Add in the cubed cold butter
3. Once crumbly, add in cold water slowly
4. Incorporate the yolks and form dough
5. Chill the dough before sheeting
6. Sheet the dough and cut desired size to fit pan
7. Par bake the crust at 175°C for 10-15 minutes
8. Remove baking beans and finish baking the crust



2/ PIE FILLING

INGREDIENTS	GRAMS	%
Coconut puree	380g	54,04%
Sugar	50g	7,11%
Salt	0,62g	0,09%
Yolks	40g	5,69%
Corn starch	20g	2,84%
Cream cheese	42,5g	6,04%
Ruby	115g	16,36%
Citric acid	5g	0,71%
Dessicated coconut	50g	7,11%
TOTAL	703,12g	100%

PROCEDURE

1. Heat the puree, sugar, and salt
2. Whisk together the yolks and corn starch
3. Temper the warm puree mixture into the eggs
4. Cook on medium heat while whisking
5. Mixture will become thick when done
6. Take off the heat and add in the cream cheese
7. Add into the Ruby chocolate, citric acid and dessicated coconut
8. Place into shell and allow to set before garnishing

3/ RUBY LIME WHIPPED GANACHE

INGREDIENTS	GRAMS	%
Lime juice	39,5g	5,36%
Sugar	10g	1,36%
Ruby	140g	18,98%
Gelatin mass	24g	3,25%
Cream 35%	430g	58,31%
Sour cream	94g	12,75%
TOTAL	737,5g	100%

PROCEDURE

1. Heat the cream and sugar
2. Pour over the Ruby chocolate and gelatin mass
3. Burr mix, add in the lime juice
4. Add in the sour cream, burr mix to combine everything
5. Allow to set overnight before whipping
6. Whip to medium peak once ready to use
7. Top the coconut filling with the whip ganache

II. SIMPLE RECIPES

LAYERED CAKE

Layered cake with buttercream and coulis



Format: 8 inch

Color & Flavor preservation: 1 day

Tips & Tricks: Assortment of color and flavor enhance the visual and taste profile

Difficulty level: Medium

1/ CASSIS SPONGE

INGREDIENTS	GRAMS	%
Cake flour	545g	22,80%
Sugar #1	454g	19,00%
Baking powder	12g	0,50%
Eggs	200g	8,37%
Vegetable oil	200g	8,37%
Cassis puree	300g	12,55%
Vanilla paste	6g	0,25%
Whites	400g	16,74%
Sugar #2	273g	11,42%
TOTAL	2390g	100%

PROCEDURE

1. Make a meringue with whites and sugar #2
2. Whip the eggs and sugar #1
3. Fold in the puree and oil
4. Add the sifted dries
5. Fold in the meringue
6. Bake at 170°C for 20 minutes

2/ RUBY BUTTERCREAM

INGREDIENTS	GRAMS	%
Egg whites	470g	28,48%
Sugar	300g	18,18%
Butter room temp	595g	36,06%
Ruby	275g	16,67%
Citric acid	10g	0,61%
TOTAL	1650g	100%

PROCEDURE

1. Whisk together the whites and sugar
2. Heat over a water bath to 75°C
3. Transfer to mixer and whip on high speed
4. Once meringue is cool, slowly begin to add room temp butter
5. Melt the chocolate to 40°C and add in citric acid
6. Whip together all butter and meringue well
7. Fold in the Ruby chocolate and citric acid until no streaks

3/ RASPBERRY GELEE

INGREDIENTS	GRAMS	%
Raspberry puree	1000g	76,57%
Sugar	200g	15,31%
Gelatin mass	96g	7,35%
Lemon juice	10g	0,77%
TOTAL	1306g	100%

PROCEDURE

1. Heat the puree and sugar
2. Take off heat and add gelatin mass and lemon juice
3. Cast into ring molds and freeze

II. SIMPLE RECIPES

CHEESECAKE

Traditional cheesecake flavored with Ruby

Format: 8 inch

Color & Flavor preservation: 1 day

Tips & Tricks: Finished with a Ruby chocolate glaze to enhance the visual and taste of Ruby chocolate. Adding lemon juice to the cheesecake, enhance the flavor and color

Difficulty level: Medium



1/ CHEESECAKE

INGREDIENTS	GRAMS	%
Ruby	225g	17,18%
Butter	15g	1,15%
Cream cheese	456g	34,82%
Sugar	115g	8,78%
Heavy cream	225g	17,18%
Vanilla	15g	1,15%
Eggs	225g	17,18%
Lemon juice	33,75g	2,58%
TOTAL	1309,75g	100%

PROCEDURE

1. Paddle the cream cheese until smooth
2. Add in the butter add paddle until smooth
3. Mix in the sugar until combined
4. Incorporate the eggs one at a time, mixing well
5. Add in heavy cream, vanilla and lemon juice
6. Melt the chocolate to 40°C and mix into batter
7. Pour batter into pre baked crust
8. Bake at 160°C in water bath for about an hour until done

2/ CRUST

INGREDIENTS	GRAMS	%
Graham crackers	140g	53,85%
Sugar	30g	11,54%
Butter	65g	25,00%
Ruby pcs	25g	9,62%
TOTAL	260g	100%

PROCEDURE

1. Melt the butter and add it to the graham cracker
2. Add the sugar and Ruby chocolate
3. Line your mold
4. Bake at 180°C for 10 minutes

3/ GLACAGE

INGREDIENTS	GRAMS	%
Water	50g	3,60%
Glucose	300g	21,58%
Sugar	300g	21,58%
Condensed milk	100g	7,19%
Raspberry puree	100g	7,19%
Gelatin mass	140g	10,07%
Ruby	300g	21,58%
Mirror glaze	100g	7,19%
TOTAL	1390g	100%

PROCEDURE

1. Cook the water, sugar, puree and glucose to 104°C
2. Take off heat and add condensed milk
3. Pour over the Ruby chocolate, gelatin mass, and mirror glaze
4. Burr mix and cool
5. Glaze at 22°C

II. SIMPLE RECIPES
CUPCAKE



II. SIMPLE RECIPES

CUPCAKE

Red velvet cupcake topped with Ruby cream cheese icing

Format: Individual

Color & Flavor preservation: 1 day

Tips & Tricks: Traditional Red velvet cupcake with the addition of Ruby chocolate
Adding lemon juice enhance the flavor and color

Difficulty level: Medium



1/ RED VELVET CUPCAKE

INGREDIENTS	GRAMS	%
Butter	115g	11,52%
Sugar	200g	20,04%
Eggs	115g	11,52%
Cake flour	275g	27,56%
Cocoa powder	30g	3,01%
Baking soda	5g	0,50%
Baking powder	5g	0,50%
Salt	3g	0,30%
Buttermilk	225g	22,55%
Red coloring	15g	1,50%
White vinegar	5g	0,50%
Vanila paste	5g	0,50%
TOTAL	998g	100%

PROCEDURE

1. Cream the butter and sugar
2. Add the eggs one at a time
3. Sift all dry ingredients together
4. Combine the remaining wet ingredients in a separate bowl
5. Alternate wet and dry ingredients into the butter mixture
6. Scoop and bake cupcakes at 160°C for 18-22 minutes

2/ CREAM CHEESE FROSTING

INGREDIENTS	GRAMS	%
Cream cheese	450g	28,72%
Butter	450g	28,72%
Salt	8g	0,51%
Lemon juice	30g	1,91%
Vanilla extract	4g	0,26%
Confectioner sugar	400g	25,53%
Ruby	225g	14,36%
TOTAL	1567g	100%

PROCEDURE

1. Paddle the cream cheese till smooth
2. Cream the butter separately and combine with the cream cheese
3. Add in the salt, vanilla and lemon juice
4. Slowly add in the powdered sugar
5. Melt the Ruby chocolate to 40°C
6. Fold in the Ruby chocolate and whip to consistency
7. Pipe on the cupcake and garnish