



*Origin Collection*  
CHOCOLATE



**EXPLORE  
THE GREAT FLAVOURS  
FROM BRAZIL**



**CALLEBAUT®**

BELGIUM 1911

  
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CHOCOLATE

**NEW**  
**SINGLE ORIGIN**  
**BRAZIL**



Belgian chocolate expertise meets the best beans of Brazil.  
Discover the new chocolate made with fine flavour cocoa beans  
from Amazonia and Bahia.

Get the Brazilian story at [www.callebaut.com](http://www.callebaut.com)

## Make a journey through extraordinary chocolate flavours

Amidst the 3,000 square kilometres of forest and virgin Atlantic forests around Brazil's Bahia coast, the Ouro Verde plantation is just one of the remarkable cocoa plantations that grow the cocoa beans for Callebaut's newest **Single Origin Brazil** chocolate. There, biodiversity is richer than anywhere in the world. Local farmer communities ferment and dry their crops with great care, yielding exceptional beans, extremely rich in sugar and citric acids. Some rare Forastero beans grown and harvested in the Northwest Amazonian intensify the cocoa taste and enrich it even more with stunning freshness. **Single Origin Brazil** is an open invitation to every chef, to explore new flavour combinations and original pairings.



## Chocolate spread

Created by **Alexandre Bourdeaux**  
Callebaut Chef - Chocolate Academy™ centre Belgium

### INGREDIENTS

345 g dark chocolate **Callebaut®  
Single Origin Brazil**  
170 g pure unsweetened nut paste  
**Callebaut® PNP**  
310 g almond praline **Callebaut® PRAMA**  
170 g peanut oil  
3 g soy lecithin

### PREPARATION

Mix all the ingredients together and  
crystallise at 22°C. Pour the praline  
paste into a jar to cool down and seal  
with a lid.



# Tubo Cacao

Created by **Alexandre Bourdeaux**  
Callebaut Chef - Chocolate Academy™ centre Belgium

## Cocoa nib ice cream

### INGREDIENTS

200 g caster sugar  
55 g dextrose  
125 g atomised glucose powder 40 DE  
50 g inulin  
6 g neutral stabiliser

### PREPARATION

Mix together.

1120 g whole milk  
250 g cream (35%)  
95 g skimmed milk in powder form  
100 g egg yolks  
200 g roasted cocoa nibs **Callebaut® NIBS-S**

Add these with the previous mixture to the pasteuriser and pasteurise overnight. Then turn into ice cream.

## Almond crémeux

### INGREDIENTS

190 g water  
50 g glucose syrup 60 DE  
50 g inverted sugar  
40 g skimmed milk in powder form

### PREPARATION

Mix together and bring to a boil.

23 g gelatine mass  
65 g dark chocolate **Callebaut® 70-30-38NV**

Pour the previous mixture over the chocolate to melt. Add the gelatine mass and emulsify.

155 g pure roasted almond paste  
**Callebaut® NPN-AL2B**  
430 g cream (35%)

Add to the mixture and emulsify. Cool down to 4°C.

## Spicy pineapple salad

### INGREDIENTS

100 g pineapple purée  
100 g water  
100 g sugar

### PREPARATION

Cook into syrup and leave to cool.

1 ripe pineapple (diced)  
Pink peppercorn  
Fresh ginger  
Fresh coriander  
1 pod of Tahitian vanilla

Mix together with the rest of the ingredients.

## Brazil chocolate mousse

### INGREDIENTS

120 g whole milk  
30 g invert sugar

### PREPARATION

Mix and heat up to 40°C.

139 g dark chocolate **Callebaut® Single Origin Brazil**

Pour the previous mixture over the chocolate and emulsify.

210 g half-whipped cream (35%)

Fold in the chocolate mixture when it has cooled to 35°C.





# Caipirinha Explosion (Panned bonbon)

Created by **Alexandre Bourdeaux**  
Callebaut Chef - Chocolate Academy™ centre Belgium

## INGREDIENTS

900 g marzipan (50%)  
10 g green lemon zest  
50 g cachaça (40%)  
35 g lemon juice

Cocoa butter  
**Callebaut® NCB-HD03**

Dark chocolate  
**Callebaut® Single  
Origin Brazil**

Cocoa powder **Callebaut® CP**  
Bronze powder

## PREPARATION

Mix all ingredients and roll into balls (1 cm Ø).

Pre-crystallise the cocoa butter. Roll the balls in cocoa butter to create a crust. Leave to rest for twelve hours before panning.

Bring the balls in the panning machine to cover with the dark chocolate.

Mix and roll the balls in the powder mix.

# Éclair do Brasil

Created by **Alexandre Bourdeaux**  
Callebaut Chef - Chocolate Academy™ centre Belgium

## Choux pastry

### INGREDIENTS

165 g water  
165 g whole milk  
150 g fresh butter  
5 g salt  
3 g caster sugar

### PREPARATION

Mix and cook together under constant stirring.

180 g soft flour

Add under constant stirring while further cooking the choux pastry paste.

330 g whole eggs

Gradually add the eggs to it under constant stirring until the paste is consistent, smooth and shiny.

Pour into piping bags and pipe the éclairs on a baking tray with Silpat mats or baking paper. Bake at 180°C for 15 to 18 minutes.

## Éclair crunchies

### INGREDIENTS

150 g fresh butter  
175 g brown sugar

### PREPARATION

Mix together.

175 g soft flour  
Green food colouring

Add and mix in.  
Leave to rest in the refrigerator.  
Roll out until 3 mm thick and cut to size.

## Brazil crémeux

### INGREDIENTS

300 g cream (35%)  
150 g whole milk  
40 g glucose syrup 40 DE  
55 g egg yolks

### PREPARATION

Mix and bring to a boil.

Warm up in the microwave.

Add to the previous mixture and emulsify. Then add the boiling cream to the mixture, temper and heat again to 82°C while stirring.

200 g dark chocolate  
**Callebaut® Single**  
**Origin Brazil**

Pour the previous mixture over the chocolate and emulsify.  
Pour into moulds and freeze.

## Tonka Chantilly cream

### INGREDIENTS

1000 g cream (35%)  
80 g caster sugar  
2 g grated tonka beans

### PREPARATION

Mix together and beat up into a firm cream.



# Brazil-Brésilienne

Created by **Alexandre Bourdeaux**  
Callebaut Chef - Chocolate Academy™ centre Belgium

## Brazil ganache

### INGREDIENTS

370 g cream (35%)  
35 g powdered sorbitol  
60 g glucose syrup 60 DE  
65 g inverted sugar

550 g dark chocolate  
**Callebaut® Single Origin Brazil**  
40 g cocoa butter

85 g anhydrous butter PF17\*

### PREPARATION

Mix and warm up to 40°C.

Melt the chocolate at 35°C and mix in the melted cocoa butter.

Add to the previous mixture.  
Emulsify all ingredients in the cutter.  
Pour in a frame in a layer of 5 mm high.

\*Fusion point

## Cashew nut praline

### INGREDIENTS

200 g cashew nuts

135 g caster sugar  
35 g peanut oil

120 g milk chocolate **Callebaut® 845**  
35 g cocoa butter **Callebaut® NCB-HD03**

3 g salt

### PREPARATION

Roast and leave to cool.

Mix with 130 g of cashew nuts and mix in the cutter until a semi-liquid paste is obtained.

Mix together.  
Add to the previous nut mixture and crystallise at 22°C

Mix in with the rest of the nuts.  
Pour into the praline frame.



# Bahia tropical

Created by **Alexandre Bourdeaux**  
Callebaut Chef - Chocolate Academy™ centre Belgium

## Shortbread 'salty breton'

### INGREDIENTS

260 g fresh butter  
10 g orange zest  
230 g caster sugar  
8 g salt

110 g egg yolks

350 g soft flour  
35 g baking powder

### PREPARATION

Mix together.

Mix in bit by bit.

Fold in.  
Let the batter cool down in  
the refrigerator.

Leave to rest in the refrigerator.  
Then roll out until 5 mm thick and  
arrange on a baking tray covered  
with a Silpat baking sheet.  
Bake at 170°C.

## Speculoos toffee

### INGREDIENTS

78 g honey  
465 g cream (35%)  
78 g glucose syrup 40 DE

481 g caster sugar  
16 g salt

306 g milk chocolate  
**Callebaut® 823**  
78 g cocoa butter **Callebaut®**  
**NCB-HD03**

400 g speculoos  
(broken into pieces)

### PREPARATION

Mix and boil together.

Make a dry caramel.  
When it's golden brown, add the  
hony-cream mixture and mix in.

Pour the previous mixture over  
the milk chocolate and cocoa butter  
and mix until all solids have melted.

Mix in and store in the refrigerator.

## Brazil crémeux

### INGREDIENTS

46 g egg yolks  
203 g whole milk  
60 g glucose syrup 60 DE

276 g dark chocolate  
**Callebaut® Single**  
**Origin Brazil**  
415 g cream (35%)

### PREPARATION

Beat up until white.

Mix and bring to a boil.  
Pour half of the milk over the egg yolks,  
mix and cook until 80°C under  
constant stirring.

Pour the other half of milk through a  
sieve over the dark chocolate and  
emulsify into a homogenous mixture.  
Fold in the whipped cream at 30°C.





# SINGLE ORIGIN

DARK CHOCOLATE COUVERTURES

## ECUADOR



Made from Forastero (Nacional) cocoa  
• 70.4% cocoa



## SÃO THOMÉ



Made from Forastero (Amelonado) cocoa  
• 70% cocoa



## MADAGASCAR



Made from Criollo, Forastero & Trinitario cocoa  
• 67.4% cocoa



## BRAZIL



Made from Amazonian Forastero & Trinitario cocoa  
• 66.8% cocoa



MILK CHOCOLATE COUVERTURES

## ARRIBA



Made from Forastero (Nacional) cocoa  
• 39% cocoa



## JAVA



Made from Criollo & Forastero cocoa  
• 33.1% cocoa



# BLEND OF ORIGINS

DARK CHOCOLATE COUVERTURES

## KUMABO



Blend of Tanzanian, Ghanaian & São Thomé cocoa  
• 80.1% cocoa

## SATONGO



Blend of São Thomé, Tanzanian & Ghanaian cocoa  
• 70.4% cocoa

## FORTINA



Blend of Arriba & Asian cocoa  
• 65.1% cocoa





# Notes

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Explore more recipes at  
[www.callebaut.com](http://www.callebaut.com)