

The most powerful chocolate flavours Callebaut® ever created

If your customers love the power taste of cocoa, then Callebaut's new POWER chocolates are definitely your first choice.



% Sugar 16%
% Milk 0%
% min. cacao 80%

DARK POWER 80

The extreme power chocolate, ideal to bring out a very strong chocolate flavour, even when used in preparations that require smaller quantities of chocolate.



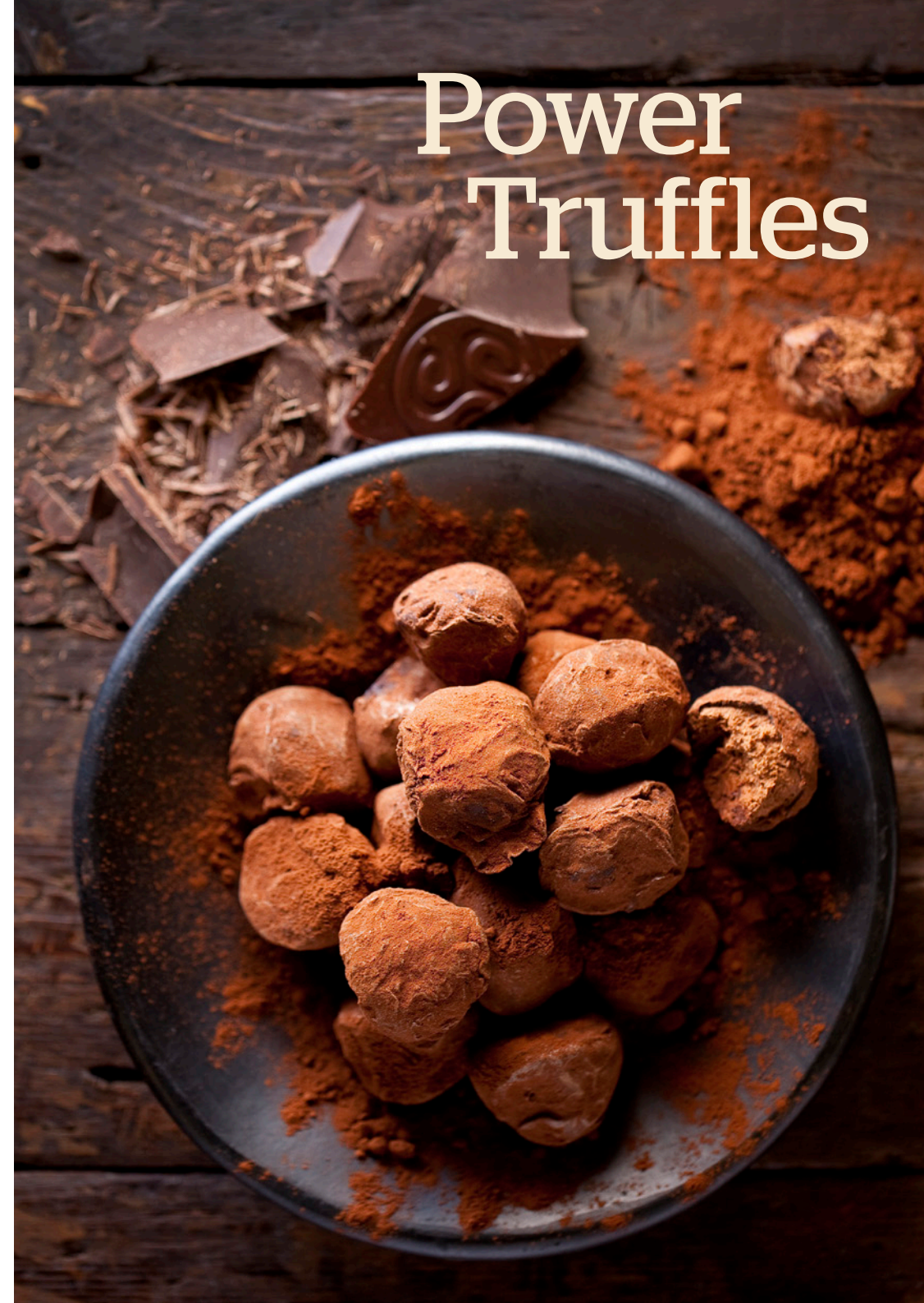
% Sugar 36%
% Milk 20,4%
% min. cacao 40,7%

MILK POWER 41

The milk chocolate that has even less sugar than many regular dark chocolates. Very rich cocoa taste, balanced out by a deliciously pleasant creaminess and a tempered sweetness. Pairs easily, especially with fruits that have a refreshing acidity.

*compared to Recipe n°811

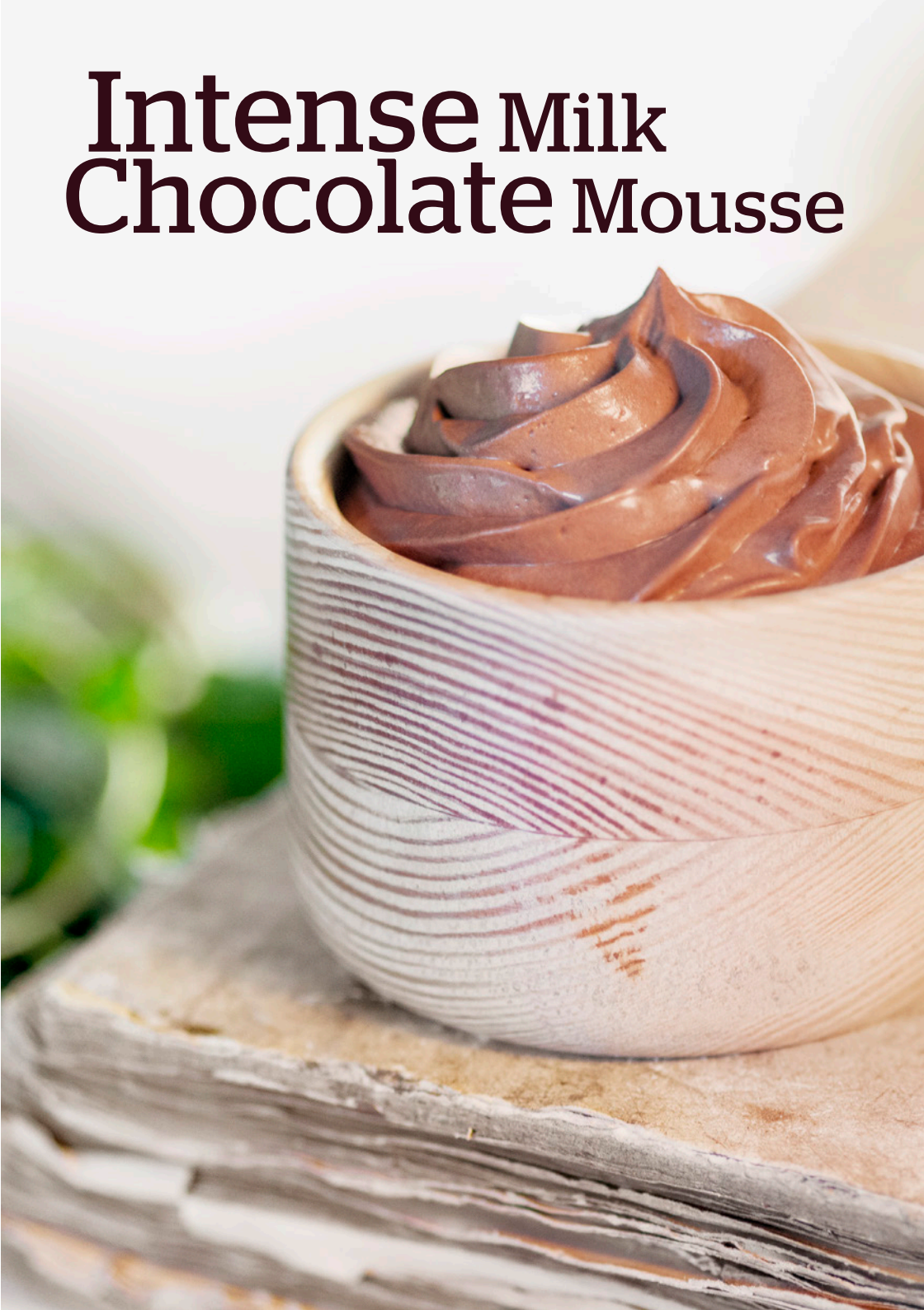
*compared to Recipe n°823



POWER TRUFFLES

Ingredients	Preparation
325 g fresh butter 60 g invert sugar	Beat together until well aerated.
566 g dark chocolate Callebaut® 60-40-38 48 g Cointreau (40%)	Add the chocolate (35°C) and the Cointreau.
	Pipe small balls of the butter-alcohol mix. Leave to harden overnight.
Dark chocolate Callebaut® POWER 80 (tempered) Cocoa powder Callebaut® CP	Enrobe the truffles, and roll into a mix of cocoa powder and silver powder.

Intense Milk Chocolate Mousse



INTENSE MILK CHOCOLATE MOUSSE

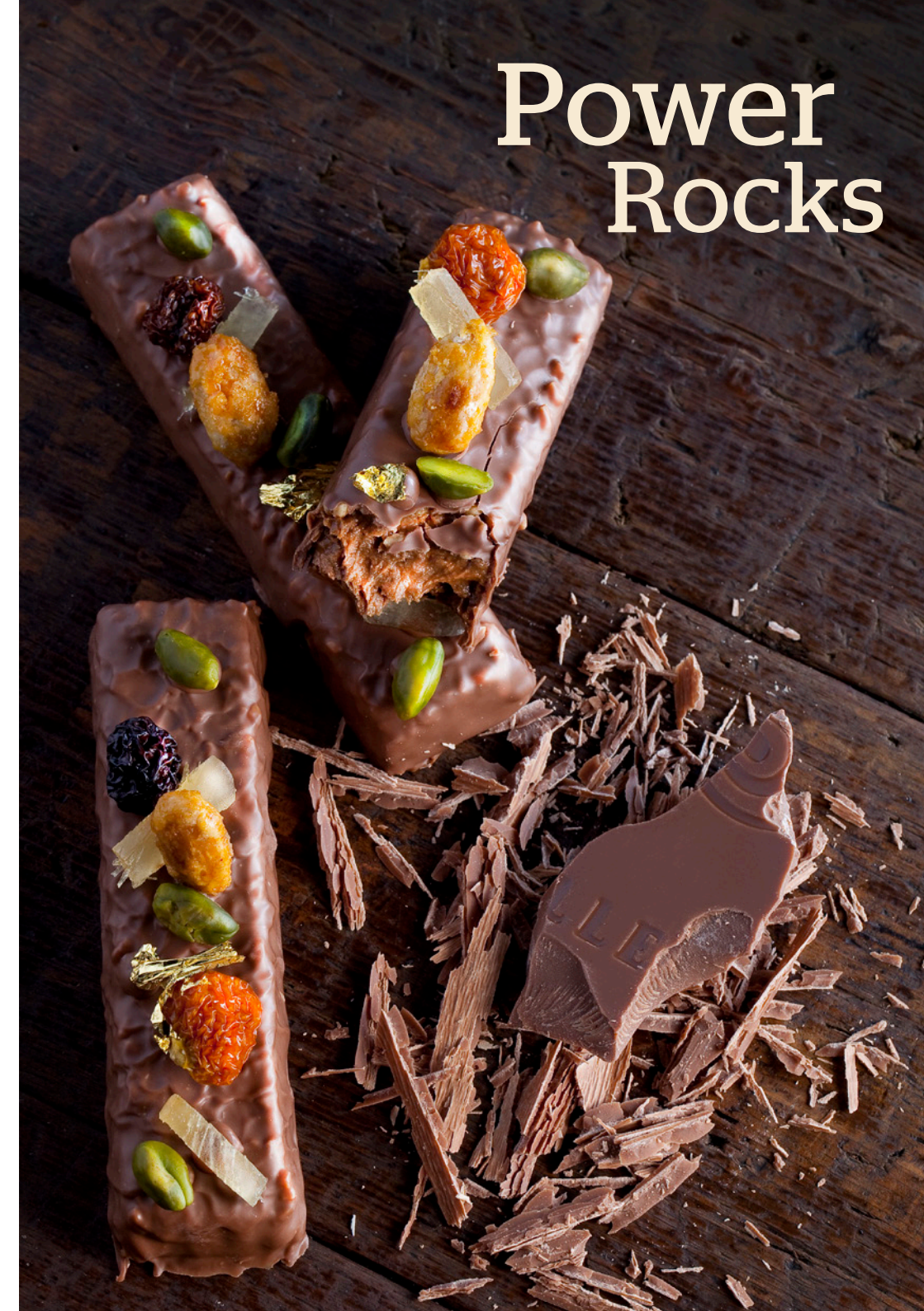
Ingredients	Preparation
149 g whole milk 30 g glucose syrup 60DE	Mix and bring to the boil.
149 g milk chocolate Callebaut® POWER41 18 g cocoa butter Callebaut® NCB-HD03	Pour the hot milk mixture onto the Callets™ and homogenise with the hand mixer.
18 g gelatine mass	Mix in.
238 g cream 35% (2/3 whipped)	When the chocolate mixture has cooled down to 35°C: fold in 1/4 of the whipped cream to create a smooth ganache. Then fold in the rest of the cream.

Power Chocolate Gelato



POWER CHOCOLATE GELATO

Ingredients	Preparation
646 g fresh whole milk 26 g powdered glucose syrup DE30	Add all liquid ingredients to the pasteuriser at $\pm 4^{\circ}\text{C}$ and heat up to 40°C .
13 g skimmed milk powder 0% 90 g granulated sugar 71 g dextrose 5 g Neutro 5	Blend all the ingredients in powder form together and add them to the pasteuriser at 40°C .
Heat up to $\pm 72^{\circ}\text{--}75^{\circ}\text{C}$ and pasteurise for 15 seconds.	
149 g dark chocolate Callebaut® POWER 80 (unmelted)	Add the solid Callets™ and homogenise. Cool to $\pm 4^{\circ}\text{C}$ again and leave to mature at $\pm 4^{\circ}\text{C}$ for 4- 6 hours.
Pour the mixture in the ice cream machine and churn at -5°C for 5-10 minutes. Briefly harden in the blast freezer. Then store in the freezer at -18°C or in the display counter at -14°C .	



Power Rocks

POWER ROCKS

Ingredients	Preparation
370 g hazelnut praline Callebaut® PRA	Mix all ingredients at 45°C . Temper to 23°C .
555 g pure roasted hazelnut paste Callebaut® PNP	Spread out on a framed plate covered with paper.
463 g milk chocolate Callebaut® POWER 41	
139 g biscuit crunch Callebaut® Pailleté Feuilletine M-7PAIL	
231 g roasted hazelnut pieces Callebaut® NUN-PI-HA213-U11	Sprinkle on top. Leave to harden overnight.
	Cut into sticks of 10 x 2 cm.
Milk chocolate Callebaut® POWER 41 (tempered)	Enrobe the sticks.
Roasted & blanched whole almonds Callebaut® NUN-WN-AL2B-T64	Immediately sprinkle on top.
Roasted whole hazelnuts Callebaut® NOG13-15	
Delicately roasted whole pistachios Callebaut® NUO-WN-PI1B-T66	



THE NEW POWER CHOCOLATES

For chocolate delights
with more intense flavour
and less sweetness

