



Top off your desserts and ice cream with the new Callebaut® Crispears™ - mini pearls with maxi taste and crisp. Salted caramel chocolate on the outside, crispy toasted biscuit on the inside, Salted Caramel Crispears™ add a lovely sensation to any sweet delight.

Salted Caramel Crispears™

Order code: CEF-CC-CARAMEL-W97

- For decoration of desserts, pastry and confectionery
- Can be frozen into ice cream without losing their crunch

Discover the entire Crispearl family



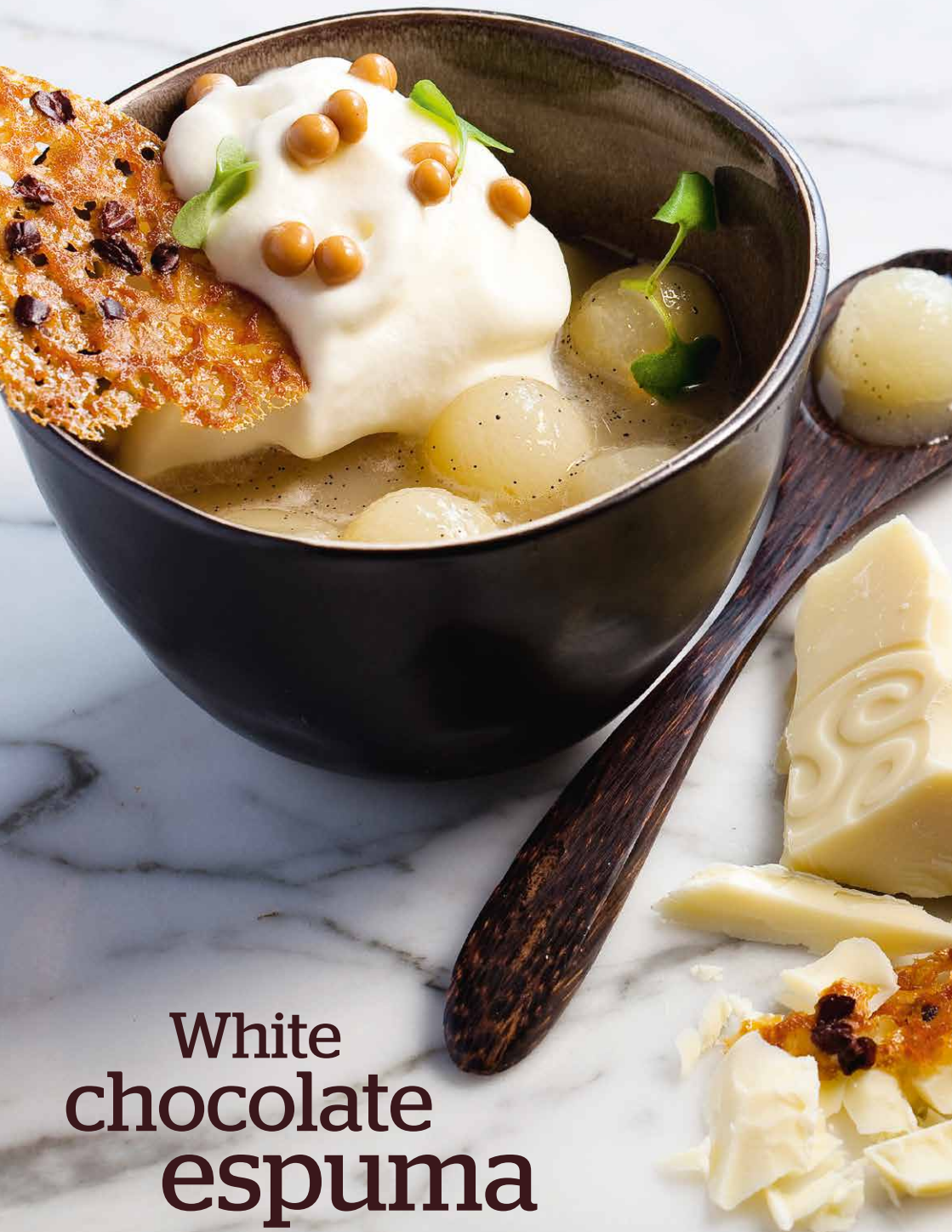
Crispears™ DARK
CED-CC-D1CRISP-W97

Crispears™ MILK
CEM-CC-M1CRISP-W97

Crispears™ WHITE
CEW-CC-W1CRISP-W97

Crispears™ STRAWBERRY
CEF-CC-STRAWB-W97

www.callebaut.com



White
chocolate
espuma

WHITE CHOCOLATE ESPUMA

WHITE CHOCOLATE ESPUMA

Ingredients

185 g whole milk

171 g white chocolate

Callebaut® VELVET CHW-R2241NV

211 g cream 35%

16 g gelatine mass

Preparation

Heat up.

Pour over the chocolate and emulsify to obtain a ganache.

Add and mix.

Fill a siphon and cool for 2 hours. Charge with 2 cartridges.

MANDARIN TUILE

Ingredients

164 g sugar

106 g CAPFRUIT mandarin puree

41 g glucose syrup DE 40

1 g orange zest

106 g pastry flour

82 g anhydrous butter PF17

Preparation

Cook into a syrup and leave to cool.

Fold in gently.

Mix in the melted butter.

Leave to cool in a refrigerator for 2 hours.
Spread out onto a baking tray covered with Silpat®.
Bake at 200°C until coloured.

PEAR LYCHEE SOUP

Ingredients

2 pears

40 g sugar

200 g lychee puree

1 g fresh vanilla

1 g green lemon juice

Preparation

Peel and scoop balls with a Parisian scoop.

Cook into a syrup.

Add the pears and cook over a light fire.

Then take out the pear balls and leave to cool.

Finishing and serving

Arrange the pear balls on the bottom of small bowls.

Pour over the Pear Lychee soup.

Top off with espuma and decorate with **Salted Caramel Crispearls™**.

Serve with a mandarin tuile.

Hot chocolate with crispy caramel



HOT CHOCOLATE WITH CRISPY CARAMEL

HOT CHOCOLATE

Ingredients

571 g whole milk
190 g cream 35%
48 g sugar
190 g dark chocolate
Callebaut® Single Origin Madagascar

Preparation

Mix together and heat up.
(you can leave the mixture to ripen overnight it will be even more
flavoursome the next day)

VANILLA CHANTILLY

Ingredients

1 vanilla pod
925 g cream 35%
74 g sugar

Preparation

Grate the vanilla and mix with other ingredients. Whisk until stiff.

Finishing and serving

Pour the hot chocolate in a glass and top off with the Chantilly.
Top with some [Callebaut® Caramel Topping](#) and add a pinch of fleur de sel.
Decorate with [Salted Caramel Crispearls™](#).

Crispearls and ginger nougat



< CRISPEARLS AND GINGER NOUGAT

CRISPEARLS AND GINGER NOUGAT

Ingredients

105 g egg white
26 g sugar

221 g water
632 g sugar
142 g glucose syrup DE 40

489 g honey

316 g Callebaut®
Salted Caramel Crispearls™
105 g roasted and blanched whole almonds
NUN-WN-AL2B-T64
105 g delicately roasted whole pistachios
NUO-WN-PI1B-T66
158 g preserved ginger
211 g cocoa butter

Preparation

Mix together.

Cook at 155°C and pour over the above mixture.

Heat up to 125°C and pour over the above mixture. Leave to cool.

Mix in with the above mixture.

Arrange the nougat on a framed plate, stick wafer paper to it and leave to dry.
Cut in rectangles.

MILKY RASPBERRY

MILK CHOCOLATE RASPBERRY MOUSSE

Ingredients

75 g whole milk
175 g CAPFRUIT raspberry puree
40 g glucose syrup DE 60

250 g milk chocolate Callebaut®
Finest Belgian Chocolate recipe n° 823
250 g cocoa butter
Callebaut® NCB-HD03

35 g gelatine mass

400 g cream 35%

Preparation

Bring to the boil.

Pour over the chocolate and cocoa butter mixture. Emulsify.

Add to the above mixture.

Whip and add to the above mixture at 35°C.



ARRIBA CRÉMEUX

Ingredients	Preparation
321 g cream (35%) 214 g whole milk	Bring to the boil.
48 g glucose syrup DE 40 81 g egg yolks	Heat up the syrup in the microwave. Add the egg yolks to the syrup and emulsify.
	Pour the cream over the egg yolk mixture, mix and bring back to the boil.
304 g milk chocolate Callebaut® Single Origin Arriba CHM-Q415AR	Pour the above mixture over the chocolate.
32 g gelatine mass	Mix in the softened gelatine mass and emulsify.
	Pour into silicon moulds Silikomart and freeze.

SOFT ALMOND BISCUIT

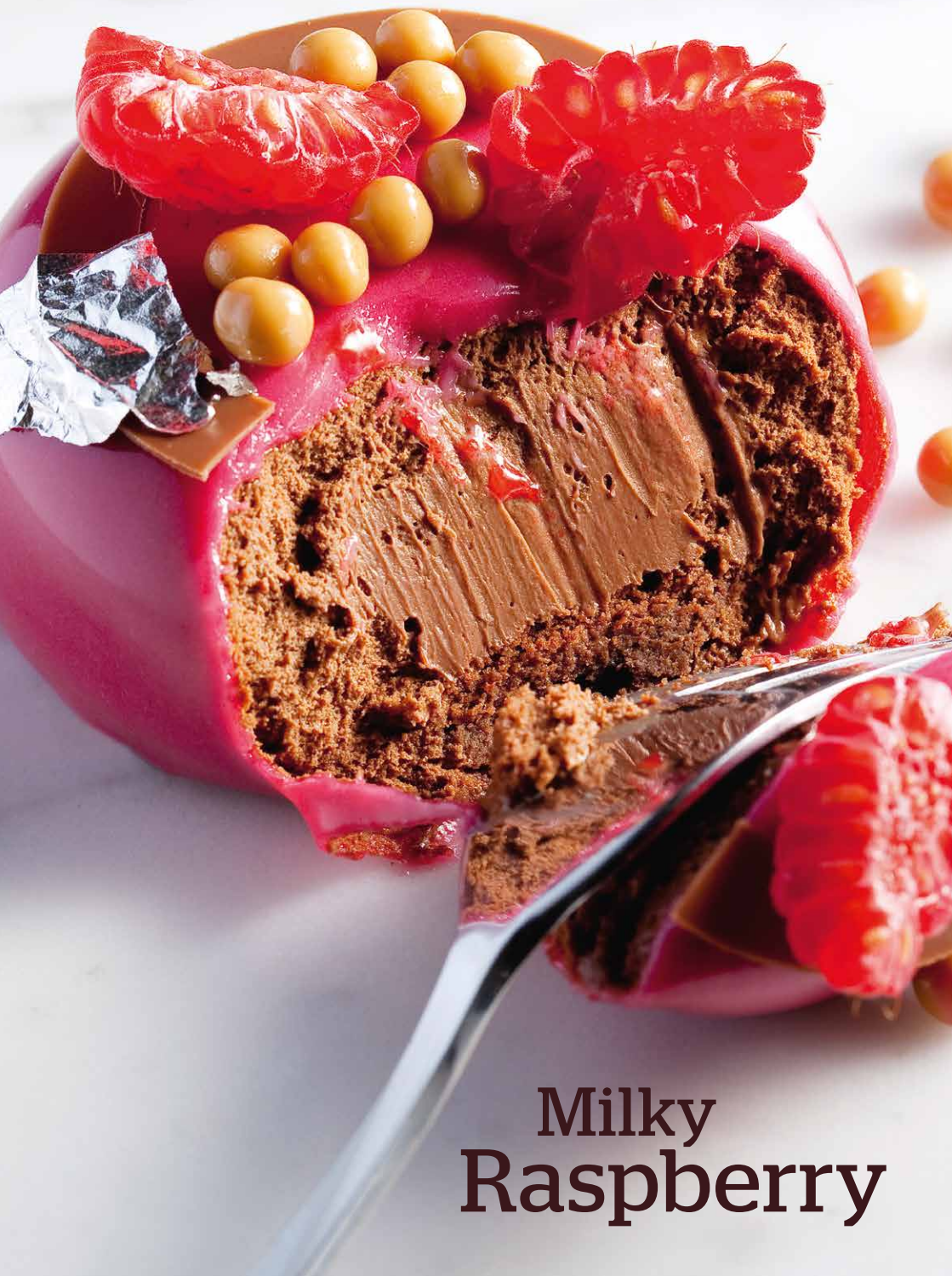
Ingredients	Preparation
181 g egg yolk 84 g caster sugar	Whisk together.
213 g egg white 84 g sugar	Whisk together.
252 g marzipan 50% 97 g fresh butter	Mix in the cutter. Loosen with a bit of the egg white mixture. Then fold in the egg yolk mixture. And fold in the rest of the egg white mixture.
90 g cocoa butter (melted)	Add to the above mixture.
	Spread out onto a baking tray covered with Silpat® and bake for 10 minutes in a convection oven at 200°C.

RED FRUIT GLAZING

Ingredients	Preparation
430 g sweetened condensed milk 301 g gelatine mass 645 g white chocolate Callebaut® W2NV	Mix together.
323 g CAPFRUIT raspberry puree 645 g sugar 645 g glucose syrup DE 40	Heat up to 104°C and add to the mixture above. Let everything melt and emulsify with a mixer.
	Let rest for 24 hours before using. Apply at 30°C.

Assembly

Scoop the milk chocolate raspberry mousse into a mould (Silikomart – Stone), insert the Arriba crèmeux and close it off with the almond biscuit. Freeze and cover with red fruit glazing. Place a round chocolate plaquette on top, and finish off with **Salted Caramel Crispears™** and fresh raspberries.



Milky Raspberry



CALLEBAUT®

BELGIUM 1911



SALTED CARAMEL

CRISPEARLS™

