



**RUBY2  
CALLEBAUT  
CHOCOLATE  
RECIPES  
INSPIRED  
BY OUR  
CHEFS**



**CALLEBAUT®**

BELGIUM 1911

# A NEW GENERATION OF RUBY CHOCOLATE: THE 4TH CHOCOLATE AFTER DARK, MILK & WHITE

In 2018, Callebaut surprised the world with ruby: the 4th chocolate that spoils with intense fruitiness and fresh sour notes, and its remarkable ruby colour. A new chocolate sensation to satisfy unmet needs. Today, we proudly present the next ruby generation.



## RUBY RB2 TAKES INDULGENCE TO A NEW HIGH

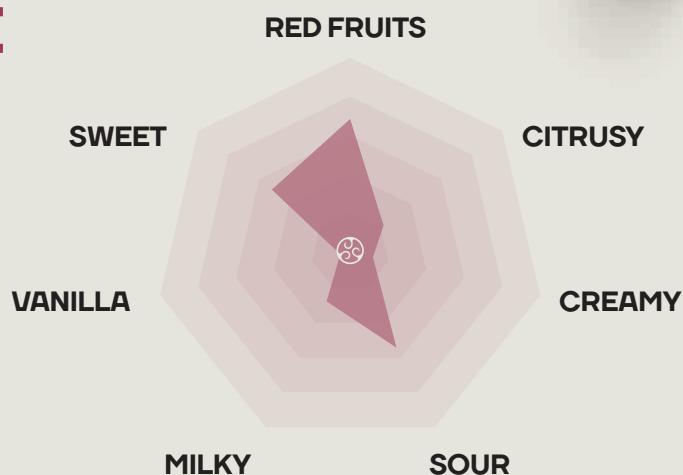
Consumers are looking for more intense taste experiences – more intense indulgence. With ruby RB2, you can satisfy their cravings for new chocolate sensations.

### More intense TASTE

Ruby RB2 offers a more intense, fruity taste and tangy, sour notes than any ruby chocolate before.

### More intense RUBY COLOUR

Ruby RB2 also has a more intense, vibrant ruby colour. Ideal to make your ruby creations stand out in a fully natural way.





# RUBY: A GIFT OF MOTHER NATURE

The unique colour and taste of ruby RB2 originate from nature, more specifically from the ruby cocoa beans. They hold specific precursors that unleash the ruby colour and taste after meticulous processing of the beans. No artificial colourants or berry-like flavourings are added. Ruby RB2 is nature at its most indulgent.



# HOW TO CREATE MORE SPARK WITH RUBY RB2

## 1 PROCESSING RUBY RB2 IN ITS PURE FORM

(100% CHOCOLATE - IN BARS, TABLETS AND HOLLOW FIGURES)

We recommend using ruby RB2 as a pure chocolate as much as you can. Simply to allow your customers to fully explore and enjoy the taste and colour of the 4th chocolate in the purest possible way.

## 2 MIXING RUBY RB2 WITH FAT-BASED INGREDIENTS

(TO CREATE BUTTER CREAMS, ETC.)

For confectionery fillings and pastry creams, we recommend mixing ruby RB2 with fat-based ingredients, such as (anhydrous) butter.

## 3 MIXING RUBY RB2 WITH WATER-BASED INGREDIENTS

(TO CREATE GANACHES, MOUSSES, SAUCES, ETC.)

For pastry and dessert applications – such as chocolate creams, crèmeux, glazes, etc. – ruby RB2 can be mixed with water-based ingredients such as milk, cream, etc. to obtain a perfect taste and texture. Note: this may cause its natural colour to fade. This is quite normal: adding water-containing ingredients changes the pH of ruby.

### CHEF'S ADVICE ON COLOUR:

OPTION 1: Simply adding a twist of lemon juice, lime juice, raspberry puree, passion puree or any acidic ingredient, restores the original pH and the extraordinary ruby colour.

OPTION 2: Add naturally coloured ingredients like dried flower petals. (rose, hibiscus), dried beetroot, raspberry powder etc.

## 4 STORAGE RUBY CHOCOLATE IN PRODUCTION AND ON SHELF

To maximise shelf life, always keep your ruby chocolate and/or finished products:

- in an air-conditioned environment: **max. 20°C**
- **away from sunlight**

Inform your customers about **storage recommendations** and **communicate them on-pack**.

We recommend to always **run a shelf-life test** of the final product prior to commercialisation.

## TECHNICAL SPECS

### RUBY RB2

Order reference: CHR-Q37RB2-2B-U75

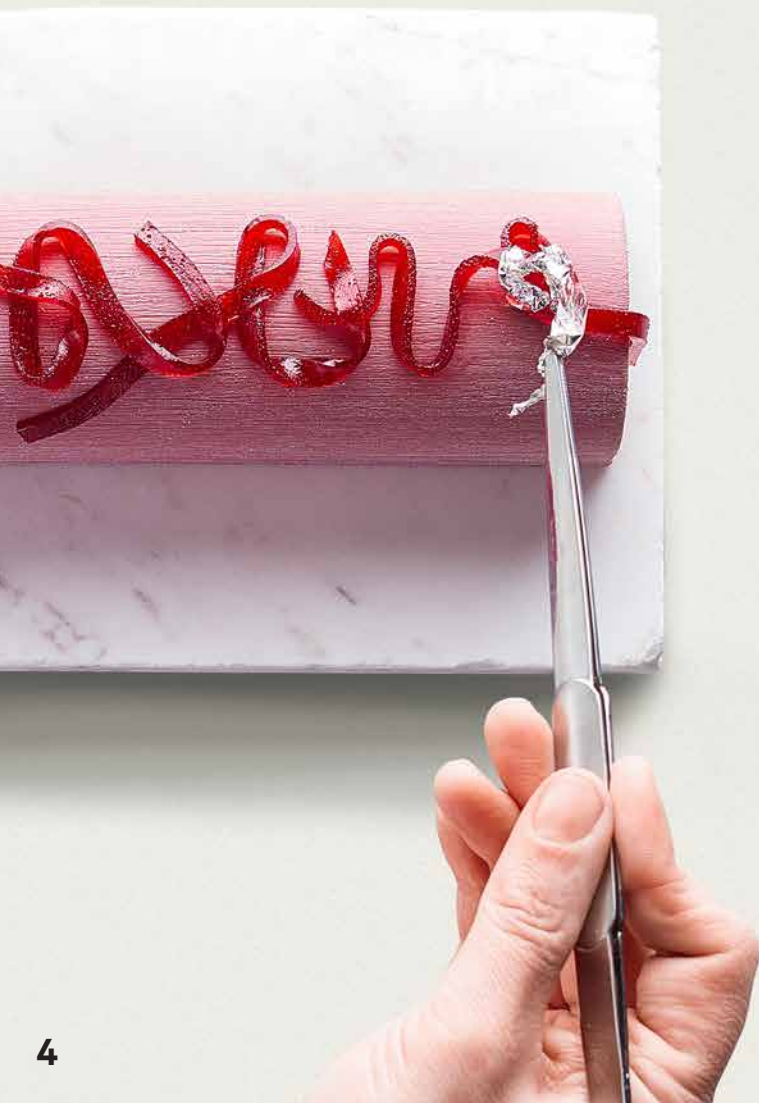
Fluidity:  All-round applications

Min. cocoa solids: 32.8%

Fat content: 37%

Min. milk solids: 20.6%

Packaging: Callets™  
4 x 2.5 kg bags / box  
42 boxes / pall



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# RÉMY DELETTE

MASTER PASTRY CHEF

Head of Chocolate Academy  
Belgrade

 @remydelette



**"Pastry chefs are in the business of making people happy with their creations."**

Since a very young age, Rémy Delette is passionate about pastry. He learned cooking and baking at the Lycée Alexandre Dumas in Strasbourg, France. After his learning he worked at the Le Royal hotel in Luxembourg where he completed his training as a pastry chef. A few years later, continuing this journey of learning, got to work at the Reunion Island and Bora Bora. Then in Jeddah as Pastry Sous-Chef for the Assila hotel for a few years. Rémy Delette continues to deepen its knowledge and now works as Head of Chocolate Academy Belgrade at Barry Callebaut.



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# Citrus Raspberry Ruby

Head Chef CA Belgrade **Rémy Delette** recommends

## Raspberry Ganache

### Ingredients

Cream 35%	85g
Raspberry puree	85g
Glucose syrup	43g
Invert sugar	17g
Mascarpone	133g
<b>Callebaut RB2</b>	468g
Lime Zest	2g

## Procedure

1. Heat the cream, fruit puree, glucose and invert sugar at 85°C.
2. Pour over the chocolate and make an emulsion using a hand blender.
3. Add the Mascarpone and finish the emulsion.

## Soft Lime & RB2 Caramel

### Ingredients

Sugar	105g
Glucose syrup	18g
Water	35g
Lime puree	175g
<b>Callebaut RB2</b>	114g
Butter 82%	50g

## Procedure

1. Make a caramel with sugar, glucose and water at 185°C.
2. Add the raspberry puree (previously heated) to stop the caramel.
3. Cook it until 103°C and then let it cool down at 75°C.
4. Pour over the chocolate and make an emulsion using a hand blender.
5. At 40°C add the butter and cocoa butter.
6. Finish the emulsion with a hand blender.

## Red Cocoa Butter

### Ingredients

<b>Callebaut   Cocoa Butter</b>	100g
<b>Mona Lisa   Power Flower Red</b>	5g
<b>Mona Lisa   Copper powder</b>	0.3g

## Procedure

1. Melt the cocoa butter, power flower at 45°C.
2. Add the copper powder and make an emulsion.
3. Temper the cocoa butter by cooling down the temperature to 24-25°C and then warm it up to 29-30°C.

## Assembling

### Ingredients

Raspberry Ganache	5g
Soft Lime & RB2 Caramel	3g
Red Cocoa Butter	Q.S.
<b>Callebaut RB2</b>	Q.S.

## Procedure

1. Using pre-crystallized red cocoa butter, spray half of the mold.
2. Make the shell with the pre-crystallized RB2 chocolate.
3. When the chocolate is crystallized fill it with the lime caramel and then with the ganache.
4. Let it crystallize and then using the pre-crystallized RB2 close the praline.







# Gourmand Ruby Tube

Head Chef CA Belgrade **Rémy Delette** recommends

## Lime and Olive oil Biscuit

### Ingredients

Flour	240g
Almond flour	50g
Olive oil	85g
Lime fruit puree	150g
Milk full fat	80g
Sugar	150g
Baking powder	10g
Baking soda	3g
Salt	3g
Lemon Zest	1g

## Procedure

1. Whisk your wet ingredients, along with the sugar, in a large bowl until the sugar is dissolved.
2. Then add in this to the dry ingredients and mix until smooth.
3. Spread out on a silicone mat.
4. Bake it in the oven for 8 minutes at 170°C.
5. Cool down.

## Fig Gel

### Ingredients

Fig fruit puree	375g
Sugar	90g
Corn Starch	31.5g
<b>Cacao Barry Mycryo</b>	37.5g

## Procedure

1. Heat the fruit puree at 45°C.
2. Mix the sugar with the corn starch.
3. Add to the warm fruit puree and bring to boil for 1-2 minutes.
4. Let it cool down to 34°C, then add the Mycryo and make an emulsion using a hand blender.
5. Cool it down to 4°C in the fridge before using it.

## Raspberry RB2 Cremeux

### Ingredients

Raspberry fruit puree	300g
Egg yolks	90g
Eggs	113g
Sugar	99g
Gelatine Mass	32g
<b>Callebaut RB2</b>	114g
Butter	83g

## Procedure

1. Mix the eggs, egg yolks and sugar.
2. Add to the fruit puree and cook it at 85°C.
3. Pour over the chocolate and the gelatine mass.
4. Make an emulsion using a hand blender.
5. At 40°C, add the soft butter and finish the emulsion.
6. Let it cool down at 4°C before using it.



# Gourmand Ruby Tube

Head Chef CA Belgrade **Rémy Delette** recommends

## RB2 Ice Cream

### Ingredients

Fig fruit puree	255g
Raspberry fruit puree	595g
Ice cream stabilizer	10g
Invert sugar	42g
Sugar	110g
Milk full fat	200g
Milk powder	60g
<b>Callebaut Ruby</b>	255g
Brown Rum	25g

## Procedure

1. Warm up the milk and fruit purees at 30°C.
2. Add the milk powder and cook it until 45°C.
3. Incorporate the invert sugar and sugar.  
Cook until 85°C.
4. Pour over the chocolate, add the rum and make an emulsion.
5. Make it cool down at 4°C and let it mature for 12 hours at 4°C.
6. Turbine it.
7. Store it at -14°C.

## Assembling

### Ingredients

Lime and Olive oil Biscuit	5g
Fig Gel	25g
Raspberry RB2 Cremeux	55g
RB2 Ice Cream	30g
<b>Callebaut RB2 stick</b>	Q.S.

## Procedure

1. Using pre-crystallized RB2 chocolate make some cylinder of 3 cm diameter.
2. When it is totally crystallized cut it in a length of 6cm and 3cm.
3. Place it in the freezer for a few minutes, just to make it cold for the spraying process.
4. Using a Red cocoa butter melted at 38-40°C, spray the frozen RB2 tube.
5. Place one RB2 tube of 3 cm vertically in the center of plate with the opening part on top and put inside 2 pieces of lime biscuit, some fig gel and cover it with the Ruby 2 cremeux.
6. Pipe the RB2 cremeux and some fig gel inside of two RB2 tubes of 6 cm length and place them horizontally on the plate, one above, and the other one on the bottom side, of the central RB2 tube.
7. On the plate, pipe some fig gel and add some cubes of lime biscuit, as decoration.
8. Make a nice quenelle of Raspberry ice cream and place it on the side of the central RB2 tube.





# Crunchy Coconut & Ruby Tarte

Head Chef CA Belgrade **Rémy Delette** recommends

## Almond sweet dough

### Ingredients

Butter 82%	260g
Icing sugar	180g
Flour	380g
Almond flour	80g
Corn starch	40g
Salt	4g
Eggs	100g

## Procedure

1. Mix the softened butter with the icing sugar.
2. Mix together the dry ingredients.
3. Add half of the dry ingredients to the batter. Then the eggs.
4. Add the second part of the dry ingredients and mix until you get a smooth dough.
5. Give it a rest at 4°C for at least 3 hours.
6. Laminated at 2.5 mm.
7. Cut it to the desired shape.
8. Bake in ventilated oven at 175°C for 12 to 14 minutes.

## Vanilla biscuit

### Ingredients

Egg yolks	128g
Sugar (A)	64g
Grapeseed oil	64g
Vanilla pod	1g
Flour	171g
Egg whites	342g
Sugar (B)	128g

## Procedure

1. Whip egg yolks and sugar (A) and vanilla airy.
2. When airy slowly add the oil.
3. Whip egg whites and sugar (B) airy.
4. Fold the meringue gently in the egg yolks mixture.
5. Sift the flour and fold it into the egg mixture.
6. Bake it in ventilated oven at 180°C for 10 to 12 minutes.

## Raspberry Jam

### Ingredients

Gelatine powder (200 bloom)	1.5g
Water	9g
Raspberry fruit puree	500g
Sugar	75g
Pectin NH	7.5g
Lime juice	10g
Vanilla pod	0.5g

## Procedure

1. Mix the gelatine powder with water.
2. Heat the fruit puree and vanilla at 40-45°C.
3. Mix the sugar with pectine and add to the warm puree.
4. Bring it to boil for 2 minutes.
5. Add the lime juice and the gelatine mass.



# Crunchy Coconut & Ruby Tarte

Head Chef CA Belgrade **Rémy Delette** recommends

## Whipped Coconut Ganache

### Ingredients

Cream 35%	400g
Sugar	40g
<b>Callebaut RB2</b>	100g
Gelatine mass	36g
Coconut fruit puree	200g
Malibu	20g

## Procedure

1. Heat the cream and sugar at 85°C.
2. Pour over the chocolate and the gelatine mass.
3. Make an emulsion using a hand blender.
4. Add the fruit puree and finish the emulsion.
5. Let it cool down at 4°C overnight.

## Assembling

### Ingredients

Almond sweet dough	120
Vanilla biscuit	10
Rapsberry Jam	20
Whipped Coconut Ganache	60

### **Callebaut RB2 Decors**

### **Callebaut W2 Decors**

## Procedure

1. In the tart shell, place vanilla biscuit cut in the center.
2. Pipe the rapsberry jam in the center of the vanilla biscuit.
3. Cover it with the whipped ganache and make it flat using a small offset spatula.
4. Using a small saint Honore nozzle pipe the rest of the whipped ganache on top of the tart.
5. You can pipe some raspberry jam on top (between the piping of the whipped ganache).
6. Place the Ruby and white chocolate decors.



# DRAŽEN ZELJKOVIĆ

Chocolate Academy  
Ambassador



 @cho\_zen

The owner of the CHOZEN workshop from Zagreb. Until not so long ago, he spent most of his time at the computer, focused on advertisements, animations and film effects, and now he is working on an equally demanding mission – he want to make the best chocolate experience!



**CALLEBAUT**  
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# R2B2 Bar

Chocolate Academy Ambassador **Dražen Zeljković** recommends

## Raspberry and yuzu pate de fruit

### Ingredients

Raspberry puree	230g
Glucose syrup	40g
Sugar	330g
Pectin jaune	5.3g
Citric acid 50%	10g
Yuzu juice	100g

## Procedure

1. Warm raspberry puree and yuzu juice.
2. Mix part of sugar with pectin.
3. Add sugar and pectin mix to warmed puree.
4. Add glucose syrup.
5. Add rest of the sugar.
6. Boil to 104°C.
7. Add citric acid.

## RB2 with almond and hazelnut heritage praline 65%

### Ingredients

RB2	410g
Almond and hazelnut heritage praline 65%	300g
Salt	5g
Freeze dried raspberries	70g
RB2 for enrobing	700g

## Procedure

1. Melt RB2
2. Add praline
3. Add salt
4. Add freeze dried raspberries
5. Temper the mix to 24 celsius
6. Pour into frame over chilled pate de fruit
7. Once the bars mix is set in the frame, cut it to 1cm thickness, enrobe the lower part in RB2 so the pate de fruit is visible and garnish with some hazelnut pieces, edible flowers and freeze dried raspberries pieces.

## Assembling

1. Use the frames that are 1cm tall and in dimensions they are 30x15cm
2. Pour the pate de fruit inside the frame and let it set.
3. Once set temper the praline and pour on top of the pate de fruit.
4. Once all is set, demold everything and with the sharp knife cut the strips of 1cm.
5. Temper some RB2 chocolate and dip the bars partialy, so the pate de fruit is visible from top.
6. Garnish with some small flowers, caramelised hazelnut pieces and freeze dried raspberries.

Enjoy



# RB2 plated flower

Chocolate Academy Ambassador **Dražen Zeljković** recommends

## Beetroot chocolate brownie

### Ingredients

Brown sugar	60g
Sugar	60g
Eggs	80g
Dark chocolate Guayaquil, 64% cocoa	40g
Butter	90g
Flour	20g
Cocoa powder	7g
Almond in pieces	50g
Shredded beetroot	50g

## Procedure

1. Whip the eggs and sugars to the ribbon stage
2. Melt butter and chocolate
3. Add chocolate and butter mix to whipped eggs with sugar
4. Add sifted flour with cocoa powder
5. Add almonds
6. Add shredded beetroot
7. Pour into 40x30 frame
8. Bake until internal temperature is 95 celsius
9. Reserve for plating

## Lychee gel

### Ingredients

Lychee puree	250g
Sugar	25g
Agar agar	2.5g

## Procedure

1. Warm lychee puree
2. Mix sugar and agar in a small bowl
3. Add sugar and agar mixture to warmed puree
4. Boil everything
5. Cool down
6. Once cold, blend it to get creamy gel texture
7. Reserve for plating

## Honey foam

### Ingredients

Milk	200g
Honey	160g
<b>Callebaut RB2</b>	117g
Gelatine mass	17g

## Procedure

1. Infuse honey in milk, warm it and leave to infuse
2. Add gelatine mass and mix
3. Add chocolate and use immersion blender to make an emulsion
4. Put in a siphon and charge with 2 cartridges, shake before every cartridge.
5. Put in a fridge to cool down and use when needed

# RB2 plated flower

Chocolate Academy Ambassador **Dražen Zeljković** recommends

## Compressed strawberries

### Ingredients

Strawberries	250g
Sugar and salt mix	253g

## Procedure

1. For sugar and salt mixture, mix 250 sugar and 3g salt
2. Cut the strawberries in quarters, sprinkle with sugar and salt mix and put in the vacuum bag
3. Vacuum the strawberries few times until they become transparent and sugar salt mix gets into the strawberries

## RB2 whipped ganache

### Ingredients

Heavy cream	600g
<b>Callebaut RB2</b>	150g
Gelatine mass	20g
Lime zest	5g
Lime juice	5g

## Procedure

1. Heat the half of the heavy cream and add gelatine mass
2. Pour over the RB2 and blend it with immersion blender
3. Add lime zest and lime juice
4. Add the rest of the cream and blend it
5. Cool it down and whip before serving

## Assembling

1. Use small balloons to make a petals, dip the small part of balloons in some RB2 chocolate and let it set.
2. Once set, release from balloon and you will have a petal.
3. Place some whipped RB2 ganache on a plate and stick the beetroot brownie on top of it to make it stick to a plate.
4. Pipe a lychee gel on top of the beetroot brownie, and place compressed strawberries on top of the gel.





# Ruby2crunch

Chocolate Academy Ambassador **Dražen Zeljković** recommends

## Invert puff pastry folding butter

### Ingredients

Butter	500g
Flour	200g

## Procedure

1. Soften the butter.
2. In stand mixer with paddle mix both ingredients to make a mixture.
3. Place in between two pieces of soft plastics or parchment papers and roll it out to a 43cm x 30cm rectangle shape.
4. Put in fridge to cool.

## Invert puff pastry detrempe

### Ingredients

Flour	475g
Salt	15g
Water	225g
White vinegar	10g

## Procedure

1. Mix the water, white vinegar, salt, flour and butter with a hook attachment on 1st speed for 8 minutes.
2. Wrap the dough with cling film. Re-shape the dough into a rough rectangle shape, rest the dough overnight in chiller.
3. Roll the detrempe to the same width but half the length of the folding butter.
4. Cut the folding butter in half, place the detrempe in between the folding butter.
5. Dust a layer of flour on the surface of the dough before rolling out to 6mm thickness. Make sure to keep the surface of the dough dusted with flour while rolling to avoid it from getting stuck in the sheeter.
6. Make a single fold, keep in the freezer for 10 minutes before making another fold.
7. Repeat the step until 4 single folds are done. Rest the dough for 30 minutes in the chiller.  
Sheet the dough to 3mm thickness and 30cm in length. Keep in the chiller to rest overnight.



# Ruby2crunch

Chocolate Academy Ambassador **Dražen Zeljković** recommends

## Flexible RB2 ganache

### Ingredients

Glucose	50g
Honey	90g
Agar agar	3g
Gelatine mass	9g
<b>Callebaut RB2</b>	260g
Cream	600g
salt	2g

## Procedure

1. Heat cream, glucose, honey and add agar , again.
2. Boil it and add gelatine mass.
3. Pour it over RB2.
4. Add salt.
5. Blend with imersion blender.
6. Pour into 30x40 frame.
7. Let it set.

## Raspberry gel

### Ingredients

Raspberry puree	250g
Sugar	25g
Agar agar	2.5g

## Procedure

1. Heat the puree.
2. Mix sugar and agar agar in a separate bowl.
3. Add sugar agar mix to warm puree.
4. Boil it and cool Down.
5. Once cool, blend it to get the creamy gel texture.

## Assembling


1. Once baked, cut the puff pastry to 10x3cm.
2. Leave aside.
3. Temper some RB2 chocolate , spread it on guitar sheet and cut in the same dimension.
4. Cut the flexible ganache into the same dimension and start to assemble the desserts.
5. Place the puff pastry, add some raspberries gel, and follow by the chocolate tile.
6. On top of the chocolate tile place the flexible ganache, but make sure the ganache have a hole inside the rectangular shape, so you can fill it with raspberries gel.
7. Follow the steps untill you have 2 puff pastries and 2 sets of flexible ganache and chocolate tiles.
8. Every tile that you put on top fo each other, make an offset so the dessert looks like a CMYK scale.



# THOMAS HUIT

Chocolate Academy  
Ambassador



 @thomas\_huit

Owner of Thomas Huit Pâtisserie.

With an experience of over 15 years, demonstrations and successful national and international collaborations, he contributes to the expansion of French pastry refinement in the Romanian market, through consulting services and sharing all his knowledge, always tailored to the client's needs.



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# Ruby Ispahan Bonbon

Chocolate Academy Ambassador **Thomas Huit** recommends

## Ruby ispahan bonbon

### Ingredients

Raspberry puree	160g
Citric acid	6g
Glucose	80g
Trimoline	50g
Dextrose	60g
<b>Callebaut RB2</b>	450g

## Procedure

1. Boil the puree, glucose, trimoline, and dextrose.
2. Cool to 70°C and pour over the Ruby chocolate.
3. Mix to create an emulsion.
4. Transfer to piping bag to cool ganache.
5. Cool ganache to 29°C before piping into shells.
6. Allow to crystallize before closing the shells.

## Rose lychee jam

### Ingredients

Lychee puree	105g
Rose oil	5g
Sugar	125g
Yellow pectin	1.8g
Sugar	10g
Glucose	36g

## Procedure

1. Boil the puree, glucose, sugar.
2. Add sugar and pectine.
3. Mix and boil to reach 107°C.
4. Add rose oil.





# Ruby & Roses

Chocolate Academy Ambassador **Thomas Huit** recommends

## Pistachio dacquoise

### Ingredients

Pistachio powder	144g
Sugar	64g
Egg white	144g
Sugar	54g
Flour	20g

### Procedure

1. Mix the almond flour, confectioner sugar and flour.
2. Make a meringue with the egg whites and sugar.
3. Fold in the dries.
4. Spread and bake at 200°C for 15 minutes.

## RB2 Strawberry Mousse

### Ingredients

Strawberry puree	135g
Gelatin mass	15g
<b>Callebaut RB2</b>	150g
Dark chocolate 811	25g
Cream	375g

### Procedure

1. Whip the cream to a medium soft peak, set in fridge until ready to use.
2. Heat the cherry puree just to a soft simmer.
3. Add the gelatin mass, mix well.
4. Pour over the chocolate and pour mix.
5. Once mixed well, cool to 41°C.
6. Fold in the whipped cream into the chocolate mixture.

## Strawberry Cremeux

### Ingredients

Strawberry puree	180g
Egg yolks	54g
Egg	68g
Sugar	59g
Gelatin mass	19g
<b>Callebaut RB2</b>	68g
Butter	50g

### Procedure

1. Heat the puree and 1/2 sugar.
2. Temper into the yolks, eggs & 1/2 sugar.
3. Cook over medium heat to 85°C whisking continuously.
4. Pour over the Ruby chocolate and gelatin mass, mix till smooth.
5. At 40°C add the butter and mix.
6. Pour in silicone mould and freeze.



# Ruby & Roses

Chocolate Academy Ambassador **Thomas Huit** recommends

## Spray decor

### Ingredients

<b>Callebaut RB2</b>	500g
Cocoa Butter	250g

## Procedure

1. Melt all ingredient at 30°C .
2. Use spray gun on freezed dessert.

## Chocolate decor

### Ingredients

<b>Callebaut RB2</b>	500g
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## Procedure

1. Create some petale of chocolate .





# Opera Rock & Ruby

Chocolate Academy Ambassador **Thomas Huit** recommends

## Biscuit Joconde

### Ingredients

Egg	450g
Almond powder	375g
Powder sugar	375g
Sugar	45g
Egg white	293g
Flour	90g
Butter	68g
Red cocoa butter	8g

## Procedure

1. Sift the almond flour and icing sugar in the bowl of your mixer.
2. Add the whole eggs and vanilla and mix for a 5-7 minutes or until the mixture is light and fluffy.
3. In the meantime, whip the egg whites until foamy. Add the sugar and continue mixing until stiff and glossy.
4. Fold the meringue into the egg mixture, alternating it with the flour mixed with the salt.
5. Mix with the melted butter and cocoa butter, mixing carefully to not deflate the batter.
6. Scall 540gr by tray.
7. Bake 6 min at 220°C.

## Raspberry Syrup

### Ingredients

Raspberry puree	470g
Water	260g
Sugar	215g
Raspberry alcohol	25g

## Procedure

1. Boil all the ingredients and add alcohol at the end.
2. Cool down in frigide.
3. Use 340g to soak the joconde biscuit.

## RB2 Raspberry Ganache

### Ingredients

Cream	95g
Raspberry puree	95g
Trimoline	25g
Glucose	15g
<b>Callebaut RB2</b>	420g
Butter	10g
Raspberry alcohol	10g

## Procedure

1. Heat the puree, cream, glucose and trimoline in a small pot to te boiling point.
2. Pour the cream over the chocolate and allow to rest for a few minutes. Blend well until shiny and smooth.



# Opera Rock & Ruby

Chocolate Academy Ambassador **Thomas Huit** recommends

## Butter Cream Praline

### Ingredients

Sugar	200g
Water	54g
Egg yolk	28g
Egg	70g
Butter	374g
Baked Almond powder	80g
Caramel fil	50g
<b>Callebaut PRA-CLAS</b>	145g

## Procedure

1. Combine the sugar and water in a pot and bring it to 118°C. Just as it hits the needed temperature.
2. When the syrup has the right temperature, pour it gradually over the whipped egg yolks, mixing all the time.
3. Continue mixing until the yolks turn fluffy, airy and the temperature is neutral to the touch.
4. Add the butter, all at once, then mix on low speed until well incorporated.
5. Add almond powder, caramel fil and praline heritage.

## Opera Ruby Glaze

### Ingredients

<b>Callebaut Ruby2 chocolate</b>	500g
Grapeseed oil	60g

## Procedure

1. Melt the chocolate in a bowl.
2. Add the oil and mix well. Use this glaze as quickly as possible.





# BOJANA BUKVIĆ

Chocolate Academy  
Ambassador



 @bojchii

Production leader for 8 restaurants. Executive Pastry Chef at Lafayette Restaurant and Cabaret. Bojana sees pastry as an opportunity to show the acquired knowledge with plenty of imagination. It is important to her that every cake and dessert she makes fulfills her business vision, because every place is different, has its own story and its own audience.



# Exotic Ruby Bar

Chocolate Academy Ambassador **Bojana Bukvić** recommends

## Tropical Ganache

### Ingredients

<b>Callebaut Ruby 2 Chocolate</b>	450g
<b>Callebaut Cocoa Butter</b>	75g
Passion fruit puree	300g
Coconut puree	200g
Malibu coconut flavoured liquor	10g
Dessicated coconut	15g

## Procedure

1. Heat the purees.
2. Pour it over the chocolate and cocoa butter.
3. Emulsify.
4. Last, add Malibu and dessicated coconut.

## Ginger Mango Compote

### Ingredients

Ginger puree	150g
Mango puree	350g
Mango cubes	150g
Glucose syrup	150g
Pectin	6g
<b>Callebaut White Chocolate</b>	220g
Lemon peel	5g

## Procedure

1. Mix pectin with ginger and mango puree, add glucose syrup.
2. Cook the mixture until boiling point.
3. Add mango pieces.
4. Cook for one minute more.
5. Use at 30-35 degrees.

## Ruby Crunch

### Ingredients

Roasted almond paste	125g
<b>Callebaut Ruby 2 Chocolate</b>	70g
<b>Callebaut Pailleté Feuilletine</b>	40g
<b>Callebaut Cocoa Butter</b>	18g
Lemon peel	2g
Vanilla seeds	2g

## Procedure

1. Melt the chocolate and the cocoa butter.
2. Pour it over almond paste, lemon peels and vanilla seeds.
3. Mix thoroughly.
4. Add pailleté feuilletine.
5. Laminate to 0.5 mm thick between acetate sheets.

## Shell

### Ingredients

<b>Callebaut Ruby 2 Chocolate</b>	
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## Procedure

1. Melt the chocolate and the cocoa butter.
2. Pour it over almond paste, lemon peels and vanilla seeds.
3. Mix thoroughly.
4. Add pailleté feuilletine.
5. Laminate to 0.5 mm thick between acetate sheets.



# Ruby Brulee Cheesecake

Chocolate Academy Ambassador **Bojana Bukvić** recommends

## Cheesecake

### Ingredients

Eggs	300g
Cream cheese	650g
Sugar (1)	180g
Cornstarch	20g
Lemon juice	10g
Vanilla seeds	5g
Cream (1)	400g
<b>Callebaut Ruby 2 Chocolate</b>	200g
Cream (2)	200
Lyophilized raspberry powder	5g
Sugar (2)	200g

## Procedure

1. Melt the chocolate and cream (2) into ganache.
2. Blend all ingredients together in a blender.
3. Fill the moulds FI 8 cm.
4. Bake at 200 degrees for few minutes.
5. It has to stay creamy inside.
6. Caramelize sugar (2), cool down.
7. Blend the caramel into powder.
8. Before serving dust with caramelized sugar and torch.

## Yogurt Whipped Ganache

### Ingredients

Cream (1)	200g
Glucose	50g
Gelatine mass	40g
<b>Callebaut Ruby Chocolate</b>	200g
Cream (2)	375g
Greek yogurt	55g
Yogurt powder	10g

## Procedure

1. Heat cream (1) with glucose.
2. Pour it over gelatine mass and chocolate.
3. Emulsify.
4. Slowly add cold cream (2), yogurt, yogurt powder, raspberry puree.
5. Cool down over night.
6. Next day whip before serving.

## Gluten Free Poppyseed Cake

### Ingredients

Eggs	270g
Sugar	45g
Icing sugar	45g
Butter	115g
Poppy seeds	170g
Cornstarch	20g
Orange juice	60g
Lemon peel	5g
Baking powder	5g
Salt	0.5g

## Procedure

1. Mix butter (room temperature) with icing sugar.
2. Separate the eggs yolks and add them slowly to butter.
3. Mix the egg whites with sugar to soft peaks.
4. Combine poppyseed, cornstarch, baking powder, salt and lemon peel.
5. Gently fold half of the poppyseed mixture and orange juice into butter.
6. Add the remaining poppyseed mixture and whipped egg whites.
7. Bake in 30x30 cm frame, 170 degrees for 15- 20 minutes.
8. It has to stay moist.



# Ruby Brulee Cheesecake

Chocolate Academy Ambassador **Bojana Bukvić** recommends

## Cassis Sorbet

### Ingredients

Black cassis puree	400g
Raspberry puree	100g
Wild blueberries	100g
Water	230g
Sugar	125g
Dextrose	40g
Tonka bean	0.2g
Ice cream stabiliser	10g

## Procedure

1. Melt the chocolate and cream (2) into ganache.
2. Blend all ingredients together in a blender.
3. Fill the moulds FI 8 cm.
4. Bake at 200 degrees for few minutes.
5. It has to stay creamy inside.
6. Caramelize sugar (2), cool down.
7. Blend the caramel into powder.
8. Before serving dust with caramelized sugar and torch.

## Cassis Maraschino Sauce

### Ingredients

Butter	30g
Sugar	50g
Water	170g
Vanilla seeds	0.2g
Green cardamom	2g
Wild blueberries	120g
Cassis puree	100g
Raspberry puree	100g
Maraschino	30g

## Procedure

1. Caramelize sugar, add butter.
2. Add everything else and cook to desired consistency.

## Crumble

### Ingredients

Rice flour	100g
Butter	100g
Brown sugar	100g
White blanched almonds	120g
Salt	0.2g

## Procedure

1. Cool down all the ingredients and put them into Robot Coupe.
2. Blitz them few times until crumbles form.
3. Bake at 170 degrees until golden.





# Ruby Raspberry Pistachio Cake

Chocolate Academy Ambassador **Bojana Bukvić** recommends

## Pistachio Financier

### Ingredients

Almond flour	50g
Icing sugar	50g
Flour	50g
Baking powder	1g
Salt	0.5g
Homemade pistachio praline paste	100g
<b>Callebaut Pure Pistachio Paste</b>	50g
Butter	50g
Egg whites	160g
Sugar	50g

## Procedure

1. Mix butter (room temperature), icing sugar until creamy.
2. Add both pistachio paste and dry ingredients.
3. Mix egg whites with sugar to soft peaks.
4. Gently fold the egg whites to pistachio mixture.
5. Bake in a 30x30 frame, 170 degrees, approx 6 minutes.

## Raspberry Compote

### Ingredients

Frozen or fresh raspberries	160g
Sugar	40g
Pectin	5g

## Procedure

1. Cook everything together for few minutes.
2. Cool down.

## Red Fruits Mousse

### Ingredients

Strawberry puree	500g
Raspberry puree	250g
Sugar	200g
Mascarpone	150g
<b>Callebaut Ruby 2 Chocolate</b>	200g
Gelatine mass	175g
Cream	800g

## Procedure

1. Heat both purees with sugar, add gelatine mass.
2. Pour over mascarpone and chocolate.
3. Emulsify.
4. Cool down to 30 degrees.
5. Fold in whipped cream.
6. Use immediately.

## Crunchy Pistachio Insert (First part)

### Ingredients

Homemade pistachio praline paste	600g
<b>Callebaut Pailleté Feuilletine</b>	100g

## Procedure

1. Mix them together and spread in 30x30 frame.





# Ruby Raspberry Pistachio Cake

Chocolate Academy Ambassador **Bojana Bukvić** recommends

## Ruby Cremeux Insert (Second part)

### Ingredients

Milk	220g
Cream	450g
Gelatine mass	55g
Maldon salt	0.5g
<b>Callebaut Ruby 2 Chocolate</b>	250g
Almond paste	150g
Lyophilized raspberry powder	15g

## Procedure

1. Heat milk and cream, pour over chocolate, gelatine mass and maldon salt.
2. Emulsify.
3. Add almond paste and raspberry powder, emulsify.
4. Pour on top of the pistachio insert, freeze.

## Homemade Pistachio Praline Paste

### Ingredients

Blanched white almonds	200g
Pistachios	200g
Sugar	300g
Oil	50g
<b>Callebaut Pure Pistachio Paste</b>	300g

## Procedure

1. Roast the nuts.
2. Caramelize sugar and pour it over the nuts.
3. Cool down.
4. Blend the nuts and the caramel in food processor slowly adding the oil.
5. At the end mix in the pistachio paste.

## Layering

### Ingredients

Pistachio Financier	400g
Raspberry Compote	200g
Red Fruits Mousse	900g
Crunchy Pistachio Insert (First part)	700g
Ruby Cremeux Insert (Second part)	1000g
Red Fruits Mousse	900g

## Procedure

1. Roast the nuts.
2. Caramelize sugar and pour it over the nuts.
3. Cool down.
4. Blend the nuts and the caramel in food processor slowly adding the oil.
5. At the end mix in the pistachio paste.

# ILIAS NIKOLA

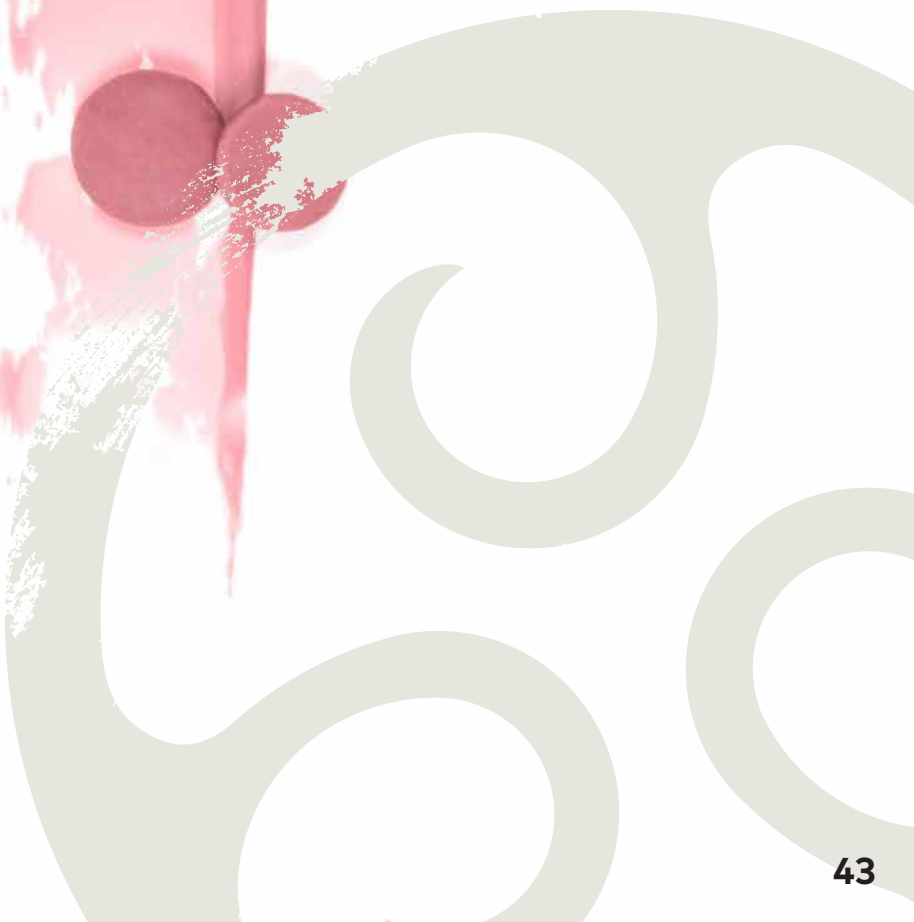
Chef of Chocolate  
Academy Athens



 @Ilias\_Nikola

**"Never stop dreaming and never stop chasing your dreams because they come true when you go after them! It's a dream working in the family of Chocolate Academy.™"**

Ilias Nikola is the Chef of the Chocolate Academy in Athens. His passion is to experiment with the flavors and create sweet balance. He enjoys pushing his limits because there is always something great that comes out of that. Ilias's inquiring mind led him to work next to Alain Chartier in France for three years, where he developed his knowledge and skills in chocolate and ice-cream. He has also represented Greece in international competitions holding the third and fourth places. In 2015, he was awarded as the best youngest chef in Greece. Ilias is passionate about developing his skills as a pastry chef at all levels and he enjoys transmitting his knowledge to the next generation.



# Ruby 2 with Yogurt & Strawberry

Chef of Chocolate Academy Athens **Ilias Nikola** recommends

## Yogurt Ganache

### Ingredients

Cream 35%	143g
Glucose syrup	25g
Sorbitol	24g
Yoghurt powder	19g
<b>Callebaut - W2 White</b>	285g
<b>Chocolate</b>	
<b>Callebaut - Cocoa Butter</b>	5g
Lemon zest	1pc

## Procedure

1. Make a cold infusion with the cream and lemon zest for a day and then strain.
2. Bring the cream, glucose syrup and sorbitol powder to a boil.
3. Add yoghurt powder.
4. Pour the cream mixture over the chocolate and cocoa butter.
5. Mix well using a hand blender.
6. Pre-crystallize the ganache at 28°C before use.

## Ganache Ruby 2 & Strawberry

### Ingredients

Strawberry puree	118g
Glucose syrup	24g
Sorbitol	32g
Dextrose	20g
<b>Callebaut - Ruby 2 Chocolate</b>	255g
<b>Callebaut - Cocoa Butter</b>	27g
Butter 99%	24g

## Procedure

1. Mix the puree and the sugars and heat to 40°C.
2. Melt the chocolate and cocoa butter at 35°C.
3. Add to the puree-sugar mixture and emulsify.
4. Add the butter (at room temperature) and continue emulsifying.
5. Use at 28°C

## Assembling

1. Spray a small line with tempered white coloured cocoa butter on one side of each mould cavity.
2. Continue by spraying with tempered pink coloured cocoa butter.
3. Leave to set for 1 hour at 16°C .
4. Mould with tempered RB2 ruby chocolate.
5. Fill the shells with 4gr of yogurt ganache let it to set and followed by the ruby and strawberry ganache.
6. Leave to set for 4 hours at 16°C.
7. Close the moulds with tempered RB2 ruby chocolate.
8. Leave to set before unmoulding.





# Ruby & Almonds

Chef of Chocolate Academy Athens **Ilias Nikola** recommends

## Almond Financier

### Ingredients

Almond powder	169g
Flour	100g
Baking powder	17.5g
Icing sugar	305g
Egg whites	330g
Butter 82% (clarifié)	281g
Salt	2.5g

## Procedure

1. Melt the butter until golden brown.
2. Mix the powdered sugar, the almond powder, flour and baking powder.
3. Add the egg whites and then the butter at room temperature.
4. Spread the mixture on a sheet with 60x40 SILPAT baking mat.
5. Bake in the oven at 170°C for 13-15 minutes.

## Almond Crumble

### Ingredients

Butter 82%	150g
Brown sugar	150g
Almond powder	150g
Flour	150g
Salt	1g

## Procedure

1. In a bowl in the mixer, mix the butter in cubes with the brown sugar, flour, salt and almond powder until it becomes a dough.
2. Refrigerate the dough for one hour.
3. Spread the dough in small pieces on a "flexipat" sheet.
4. Bake in a convection oven at 160°C for 12-15 minutes.

## Croustillant Ruby 2

### Ingredients

<b>Callebaut - Ruby 2 Chocolate</b>	206g
<b>Callebaut - Paillete Feuilletine</b>	138g
Almond Crumble	206g

## Procedure

1. Melt the butter at 40°C.
2. Add the crumble and Paillete Feuilletine and mix well.
3. Spread on the financier 85gr per mould.

## Almond Insert

### Ingredients

Milk	170g
<b>Callebaut - Prama Almond Praline</b>	125g
Cream 35%	425g
Gelatin	5g
<b>Callebaut - Velvet White Chocolate</b>	265g
Salt	1.5g

## Procedure

1. Heat the milk.
2. Moisten the gelatin and put it in the warm milk.
3. Create an emulsion with the warm milk, the melted white chocolate and the almond paste.
4. As soon as the mixture reaches a temperature of 40°C/35°C, add the cream.



# Ruby & Almonds

Chef of Chocolate Academy Athens **Ilias Nikola** recommends

## Compote Raspberry

### Ingredients

Raspberries	290g
Raspberry puree	101g
Glucose	25g
Sugar	49g
Pectin NH	7.5g
Lemon juice	48g

## Procedure

1. Heat the raspberries, the raspberry puree and the glucose.
2. In a bowl, mix the sugar with the pectin and stir.
3. Add the sugar and pectin to the pot and bring to a boil and finally add the lemon juice.
4. Put 80gr on top of the almond insert and refrigerate.
5. Refrigerate and then remove from the SILPAT baking mat.

## Ruby 2 Mousse

### Ingredients

Milk	167g
Gelatin	6g
<b>Callebaut - Ruby 2 Chocolate</b>	267g
<b>Callebaut - Cocoa butter</b>	8g
Whipping cream 35%	352g
Raspberry puree	92g

## Procedure

1. Moisten the gelatin. Heat the milk and add the gelatin.
2. Melt the Ruby 2 chocolate and the cocoa butter.
3. Create an emulsion with the warm milk and the melted Ruby 2 chocolate.
4. Allow the temperature to drop to 35°C.
5. Add the raspberry puree.
6. Add the semi-mixed cream.
7. Pour the mousse into each mould and refrigerate well.

## Ruby 2 Chocolate Spray

### Ingredients

<b>Callebaut - Ruby 2 Chocolate</b>	150g
<b>Callebaut - Cocoa butter</b>	150g

## Procedure

1. Melt the cocoa butter with the chocolate.
2. Use it at 40°C.



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