



CALLEBAUT®  
BELGIUM 1911

# COMFORTING WINTER

#CALLEBAUTINSPIREME



# WIN WITH THE SEASON

Seasonal products are launched at key times, of which Q4 (Halloween and Christmas) is the most active for NPD.

Source: Innova Flavor Insider - Seasonal and Limited Edition Flavors - May 2022

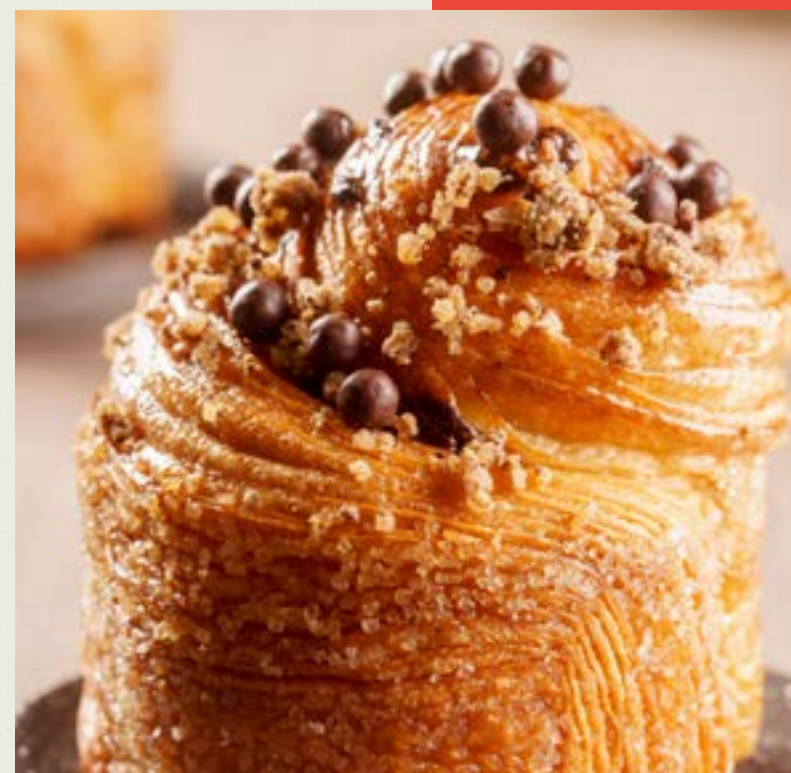
As chocolatier artisans, bakers or restaurants owners, we know **how important the Winter season is to your business**. More and more, consumers want to indulge themselves all year round, not just in big celebration times. Our Chocolate Academy chefs have come up with **15 inspiring concepts** to win with the upcoming Winter season, from Halloween to New Year's celebrations.

From revisited classic best sellers to brand new creations, our chefs did push the boundaries to **renew the offer and attract more consumers into your shop**.

## EXTEND THE SEASONAL EXPERIENCE

THE WINTER SEASON OFFERS MORE THAN JUST CHRISTMAS.

Expand your sales opportunities for your business from Halloween to New Year's celebrations and more !



Confectionery & bakery account for **70%** of Christmas-themed products

Source: Innova New Product Trendspotting: Festive Insights: Unveiling Global Christmas Trends -Dec 2023

**+14%** Average annual growth of new F&B launches tracked with a Christmas theme (Europe, CAGR Oct 2018-Sep 2023).

Source: Innova New Product Trendspotting: Festive Insights: Unveiling Global Christmas Trends -Dec 2023

Did you know that **1 in 5** consumers globally are influenced by seasonal/limited edition?

Source: Innova Flavor Insider - Seasonal and Limited Edition Flavors - May 2022







# DISCOVER OUR 15

INNOVATIVE  
CONCEPTS FOR  
A COMFORTING  
WINTER





# ADVENT CALENDAR



## Advent Calendar

Makes 12 lollipops

Revisit the classic Advent calendar by proposing this sustainable friendly version made out of chocolate lollipops. 4 kinds, very smooth and indulgent, to keep up with the wait everyday until Christmas.

Carton display & wrapping paper are fully recyclable.



### PISTACHIO AND WHITE CHOCOLATE GIANDUJA

Ingredients	Preparation
<ul style="list-style-type: none"><li>150 g <b>Callebaut® W2NV White Chocolate</b></li><li>100 g Pistachio paste</li><li>1 g Salt</li></ul>	Melt the chocolate and mix with the pistachio paste and the salt. Pre-crystallise the gianduja at 23 °C. Leave the gianduja to crystallise and coat the lollipops in the pre-crystallised chocolate.
<ul style="list-style-type: none"><li>12 x <b>Mona Lisa® White Chocolate Truffle Shells</b></li></ul>	Pipe the gianduja into the cases and insert the stick, ensuring that it stays perfectly centred.
<ul style="list-style-type: none"><li><b>Callebaut® W2NV White Chocolate</b> (For the coating)</li></ul>	Leave the gianduja to crystallise and coat the lollipops in the pre-crystallised chocolate.
<ul style="list-style-type: none"><li><b>Mona Lisa® Mini Crispearls</b> (For the decoration)</li></ul>	Decorate with the Mona Lisa® Mini Crispearls just after coating so they stick to the lollipops.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.

### PINE NUT AND GOLD CHOCOLATE GIANDUJA

Ingredients	Preparation
<ul style="list-style-type: none"><li>150 g <b>Callebaut® Gold Chocolate</b></li><li>100 g Pine nut paste</li><li>1 g Salt</li></ul>	Melt the chocolate and mix with the pine nut paste and the salt. Pre-crystallise the gianduja at 23 °C.
<ul style="list-style-type: none"><li>12 x <b>Mona Lisa® White Chocolate Truffle Shells</b></li></ul>	Pipe the gianduja into the cases and insert the stick, ensuring that it stays perfectly centred.
<ul style="list-style-type: none"><li><b>Callebaut® Gold Chocolate</b> (For the coating)</li></ul>	Leave the gianduja to crystallise and coat the lollipops in the pre-crystallised chocolate.
<ul style="list-style-type: none"><li><b>Mona Lisa® Gold Crispearls</b> (For the decoration)</li></ul>	Decorate with the Mona Lisa® Gold Crispearls just after coating so they stick to the lollipops.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.



HAZELNUT AND MILK CHOCOLATE GIANDUJA

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 200 g <b>Callebaut® Milk Gianduja</b></li><li>• 55 g Hazelnut paste</li><li>• 1 g Salt</li></ul>	Melt the gianduja and mix with the hazelnut paste and the salt. Pre-crystallise the gianduja at 23 °C.
<ul style="list-style-type: none"><li>• 12 x <b>Mona Lisa® Milk Chocolate Truffle Shells</b></li></ul>	Pipe the gianduja into the cases and insert the stick, ensuring that it stays perfectly centred.
<ul style="list-style-type: none"><li>• <b>Callebaut® 823NV Milk Chocolate</b> (For the coating)</li></ul>	Leave the gianduja to crystallise and coat the lollipops in the pre-crystallised chocolate.
<ul style="list-style-type: none"><li>• <b>Mona Lisa® Dark Chocolate Sprinkles</b> (For the decoration)</li></ul>	Decorate with the Mona Lisa® dark chocolate sprinkles just after coating so they stick to the lollipops.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.

CORN NUT AND DARK CHOCOLATE GIANDUJA

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 150 g <b>Callebaut® 811NV Dark Chocolate</b></li><li>• 100 g Corn nut paste</li><li>• 1 g Salt</li></ul>	Melt the chocolate and mix with the corn nut paste and the salt. Pre-crystallise the gianduja at 23 °C.
<ul style="list-style-type: none"><li>• 12 x <b>Mona Lisa® Dark Chocolate Truffle Shells</b></li></ul>	Pipe the gianduja into the cases and insert the stick, ensuring that it stays perfectly centred.
<ul style="list-style-type: none"><li>• <b>Callebaut® 70/30/44NV Dark Chocolate</b> (For the coating)</li></ul>	Leave the gianduja to crystallise and coat the lollipops in the pre-crystallised chocolate.
<ul style="list-style-type: none"><li>• <b>Mona Lisa® Milk Chocolate Crispearls</b> (For the decoration)</li></ul>	Decorate with the Mona Lisa® milk chocolate Crispearls just after coating so they stick to the lollipops.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.

CORN NUT PASTE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 500 g Corn nut</li></ul>	Grind the corn into a fine dust in the food processor.
<ul style="list-style-type: none"><li>• 250 g Sunflower oil</li></ul>	Add the corn to the roller stone refiner, together with the oil, and leave the refine for 4/5 hours until you have a fine paste.

Take out of the refiner and put in a container with a lid until it is needed.



ASSEMBLY AND DECORATION

Arrange the lollipops randomly and attractively in the cardboard stand. Store at a temperature of 16/18 °C and at an approximate humidity of 70%.

# JINGLE BELLS







# Jingle Bells

A Christmas ornament 100% edible filled with surprises.  
Playfull and kid friendly = are you eager to know what’s inside ?

## CHOCOLATE AND NIBS DRAGÉE

Ingredients	Preparation
• 5000 kg <b>Callebaut® Dark Chocolate 60-40-38</b>	Smear the drum of the coating machine with dark chocolate.
• 150 g Caramelised cocoa nibs	Add the caramelized cocoa nibs.
• 3000 kg <b>Callebaut® Milk Chocolate 823</b>	Melt the milk chocolate at about 42 °C and add little by little to start forming the dragées. (Air: 18 °C – Rotation: 25%)

Melt the dark chocolate to around 45 °C and continue adding until all the chocolate is finished.  
(Air: 18 °C – Rotation: 25%)

Once all of the chocolate is in, apply (Air: 40 °C – Rotation: 30%) until soft.

Then put (Air: 18 °C – Rotation: 25%) until round.

Leave to rest for 12 hours.

Put the dragées inside the clean drum.

Apply hot air at approximately 45 °C until the dragées are soft.

Then apply cold air at 18 °C and control the rotation until shiny.

## STRAWBERRY AND PASSIONFRUIT MARSHMALLOW

Ingredients	Preparation
• 100 g Strawberry puree • 30 g Passionfruit juice • 200 g Sugar • 80 g Invert sugar 1	Cook the strawberry puree, passionfruit juice, sugar and invert sugar 1 at 103 °C.
• 150 g Gelatin paste 5:1 • 95 g Invert sugar	Add the gelatin mass and the invert sugar.

Place in the bowl of the food processor and beat.

At around 30 °C, stop the machine and pipe into the 1.5 cm diameter spherical moulds.

Leave to chill and remove from the moulds.

Coat with a mixture of corn starch and icing sugar.

## DARK CHOCOLATE PAINT

Ingredients	Preparation
• 100 g <b>Callebaut® Dark Chocolate Couverture</b> • 30 g Cocoa butter	Melt the cocoa butter and dark chocolate separately. Mix the two ingredients. Strain and set aside.

## ALMOND AND HAZELNUT DARK CHOCOLATE ROCKS

Ingredients	Preparation
• 250 g <b>Callebaut® 70/30/44NV Dark chocolate</b> • 15 g <b>Callebaut® Cocoa Butter</b>	Melt the dark couverture and the cocoa butter and mix. Pre-crystallise the chocolate at 31 °C.
• 300 g Caramelised almond stick • 175 g <b>Callebaut® Hazelnut Bresilienne</b>	Prewarm the stick and the bresilienne with the heat gun so that it loses a little of its chill and its temperature increases by 3 or 4 degrees. Pour out at 26 °C.

Mix the chocolate with the stick vigorously to distribute all the chocolate around the nuts.

Put approx. 4/5 g into each half sphere silicone mould 2 cm in diameter.

Leave the rocks to crystallise for 1 hour at 20 °C before removing from the mould.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.

## ASSEMBLY AND DECORATION

- 3 Mona Lisa® decorations or 3 rocks
- 50 g chocolate dragées
- 8 x strawberry and passionfruit marshmallow balls

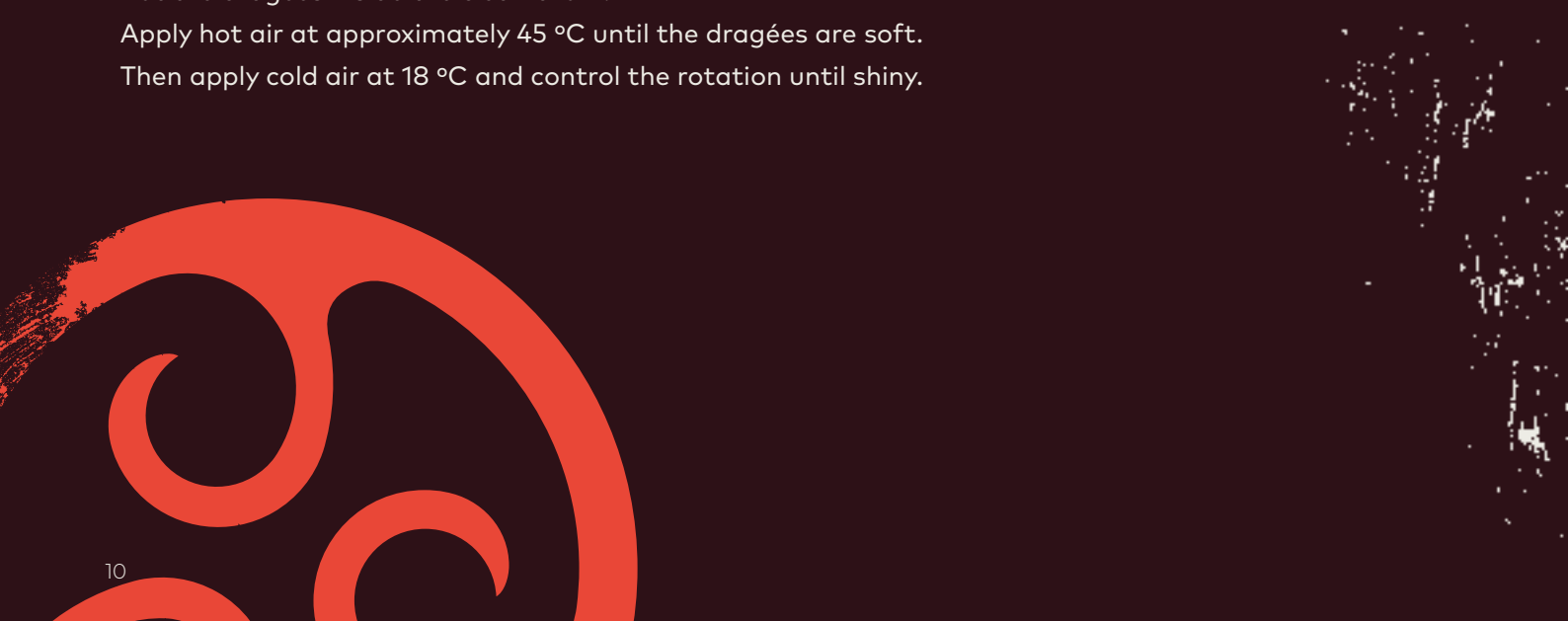
Put the decorations in one half of the sphere.

Attach the half sphere shape and then attach the other half shape.

Put the ball in the freezer for 5 minutes and brush with the dark chocolate paint at 45 °C.



**NEW SEASONAL DECORATION ITEM**  
DISCOVER THE *CHRISTMAS TIME* FROM MONA LISA  
SKY CHK-PS-22804E0-999





# CHRISTMAS TREE



## Christmas Tree

Makes 6

A complete twist has been given to the usual Christmas tree treat we often see everywhere around Christmas time. Elegant, indulgent and artistic, our Chocolate Academy chefs are proposing this stunning version for your Winter season.

### ALMOND AND HAZELNUT DARK CHOCOLATE ROCKS

Ingredients	Preparation
<ul style="list-style-type: none"><li>250 g <b>Callebaut® 70/30/44NV Dark Chocolate</b></li><li>15 g <b>Callebaut® cocoa butter</b></li></ul>	Melt the dark couverture and the cocoa butter and mix. Pre-crystallise the chocolate and butter at 31 °C.
<ul style="list-style-type: none"><li>300 g <b>Callebaut® Caramelised Almond Stick</b></li><li>175 g <b>Callebaut® Hazelnut Bresilienne</b></li></ul>	Prewarm the stick and the bresilienne with the heat gun so that it loses a little of its chill and its temperature increases by 3 or 4 degrees. Pour out at 26 °C. Add the chocolate to the stick and mix vigorously to distribute all the chocolate around the nuts.

Put approx. 4/5 g into each half sphere silicone mould 2 cm in diameter.

Leave the rocks to crystallise for 1 hour at 20 °C before removing from the mould.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.

### CHOCOLATE AND NUT MÚSICOS

Ingredients	Preparation
<ul style="list-style-type: none"><li>Roasted hazelnut halves</li><li>Toasted almond halves</li><li>Pistachios</li></ul>	In silicone half sphere moulds 2 cm in diameter, put one of each of the nuts.
<ul style="list-style-type: none"><li>300 g <b>Callebaut® 70/30/44NV Dark Chocolate</b></li><li>Candied orange cubes</li></ul>	Melt the dark chocolate and pre-crystallise the chocolate at 31 °C. Pour the chocolate on top of the nut to fill the mould.

The approximate weight will be 5/6 g per unit.

Leave to crystallise for 1 hour at 20 °C before removing from the mould.

Store at a temperature of 14/15 °C and at an approximate humidity of 70% until needed.



DARK CHOCOLATE BALLS

Ingredients	Preparation
<ul style="list-style-type: none"><li>• <b>Callebaut® 70/30/44NV Dark Chocolate</b></li></ul>	Pre-crystallise the dark chocolate and cast half sphere moulds of the following sizes. 1 cm, 2 cm, 2.5 cm and 3 cm diameter.
Join the halves and smooth the balls. Use 4 balls of each size for each tree.	

CHOCOLATE CONES FOR THE TREE

Ingredients	Preparation
Use sheets of paper to make cones 6 cm in diameter and 20 cm high.	
<ul style="list-style-type: none"><li>• <b>Callebaut® 70/30/44NV Dark Chocolate</b></li></ul>	Pre-crystallise the dark chocolate and fill the cones. Leave the chocolate in the cone for a few minutes before emptying it so that you get a strong, thick layer of chocolate.
Leave the chocolate to crystallise for 30 minutes, then remove from the moulds be removing the paper. Smooth the base of the cone over a warm hob to create a perfect base and set aside until needed.	

DARK CHOCOLATE PAINT

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 350 g <b>Callebaut® 70/30/44NV Dark Chocolate</b></li><li>• 150 g <b>Callebaut® Cocoa Butter</b></li></ul>	Melt the chocolate and the cocoa butter and mix together.
Pre-crystallise the paint at 30 °C and use to paint the trees.	

ASSEMBLY AND DECORATION

Take the chocolate cones and use pre-crystallised chocolate to stick on the 4 balls of each size, spread out over the whole surface of the tree.

Paint the tree with the pre-crystallised dark chocolate paint. Stick 4/5 rocks and 4/5 chocolate músicos to the tree structure using pre-crystallised chocolate, spreading them evenly over the whole surface.

Finish by decorating with the Callebaut® dark chocolate Crispearls.

Store at a temperature of 16/18 °C and at an approximate humidity of 70%.



STEP BY STEP INSTRUCTIONS



**STEP 1** Fill the paper cone with the pre-crystallized chocolate and leave to set for a few minutes.



**STEP 2** Pour the chocolate into the paper cone and leave to cool for about 20 minutes before removing the paper.



**STEP 3** Attach the chocolate balls of different sizes to the chocolate cone with pre-crystallised chocolate to make a tree composition.



**STEP 4** Once the tree has been painted with pre-crystallised chocolate paint, place a dot of pre-crystallised chocolate at the base of the chocolate almond and hazelnut rocks, and the chocolate and nut musicians.



**STEP 5** Hook the chocolate almond and hazelnut rocks and the chocolate and nut musicians between the chocolate balls of different sizes to create an attractive visual effect like a Christmas tree.





# SNOW MACARONS

## Christmas Coconut and Caramel Macaron

Makes 120 macarons

Pure and elegant, this version of the macaron is completely twisting the usual aspect of a macaron, yet bringing a touch of modernity and volume. The star layer is also bringing an interesting light crispy texture.

### ITALIAN MERINGUE MACARON

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 180 g Water</li><li>• 500 g Sugar</li></ul>	Cook the sugar with the water up to 118/119 °C.
<ul style="list-style-type: none"><li>• 170 g Fresh egg whites</li><li>• 2 g Egg white powder</li></ul>	Pour over the half whipped fresh egg whites and the egg white powder and finish whipping to the desired texture.
<ul style="list-style-type: none"><li>• 500 g Almond flour</li><li>• 500 g Icing sugar</li></ul>	At the same time, mix the icing sugar and the blanched almond powder and blend in a food processor until you have a finer, more consistent powder.
<ul style="list-style-type: none"><li>• 170 g Pasteurised egg whites</li></ul>	Add the pasteurised egg whites to the almond and sugar and mix until you have a soft marzipan texture. Quickly mix the meringue with the almond base until smooth and even. Make sure you have the perfect texture for piping the macaron. Pipe rounds 4 cm in diameter onto silicone baking mats.

Rest for 30 minutes to 1 hour in a well-ventilated place if possible.

Bake in a convection oven at 150 °C for 14/15 minutes with fan speed 2. Turn the trays half way through if needed.

### COCONUT GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 560 g Coconut puree</li><li>• 130 g Water</li><li>• 180 g Coconut milk powder</li><li>• 60 g Invert sugar</li></ul>	Heat the water, coconut milk powder, coconut puree and invert sugar.
<ul style="list-style-type: none"><li>• 4 g Gelatin</li></ul>	Add the previously hydrated gelatin.
<ul style="list-style-type: none"><li>• 1100 g <b>Callebaut® W2NV White Chocolate</b></li></ul>	Pour over the white chocolate in droplets.

Emulsify the ganache, mix in a blender and leave to crystallise for a few hours at 15/18 °C until you have the ideal texture for piping.

Take the ganache and pipe onto the macaron.



CARAMEL GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 640 g 35% fat UHT cream</li><li>• 50 g Glucose syrup DE 60</li></ul>	Heat the cream with the glucose syrup to 100 °C and set aside.
<ul style="list-style-type: none"><li>• 560 g Sugar</li><li>• 640 g 35% fat UHT cream</li></ul>	In a wide, tall pot, caramelize the sugar dry and deglaze with the cream and the boiling glucose syrup. Bring to the boil for a minute and strain.
<ul style="list-style-type: none"><li>• 1 g Salt</li><li>• 220 g <b>Callebaut® 823NV Milk Chocolate</b></li><li>• 250 g Fresh butter</li></ul>	Pour the salt and the milk couverture over the butter.

Emulsify the ganache perfectly and finish in a blender.  
Leave to crystallise for a few hours at 15/18 °C until you have the ideal texture for piping.  
Take the ganache and pipe onto the macaron.

CHRISTMAS STAR DECORATION

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 500 g <b>Callebaut® W2NV White Chocolate</b></li></ul>	Pre-crystallise the white chocolate.

Put the star stencils cut out of acetate on the table.  
Put two 1 mm thick rules on the sides of the stencils.  
Spread the chocolate out over the stencils, sliding a ruler resting on the two previous ones, to create an even later of chocolate on the stencils.  
Wait for around 4 minutes and lift up the stencils.  
Leave the decorations between two trays for around 5 minutes, then peel the stencils off the chocolate.  
Set aside at 15/18 °C.



WHITE CHOCOLATE PAINT

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 350 g <b>Callebaut® W2NV White Chocolate</b></li><li>• 150 g <b>Callebaut® Cocoa Butter</b></li></ul>	Melt the chocolate and the cocoa butter and mix together.

Put the chocolate stars on a silicone baking mat and put in the freezer for around 15 minutes.  
Paint the stars with the warm chocolate paint (38/40 °C) to create a velvet effect.  
Set aside at 18/20 °C until needed.



ASSEMBLY AND DECORATION

Once the macarons are cooked and cold, remove from the baking mat and pair each one with another of the same size.  
Put the chocolate star on the bottom of a macaron.  
Pipe the coconut ganache filling over the star and inject the caramel ganache inside the coconut filling.  
The quantity of filling will be approximately 8/10 g. Sandwich it to the other macaron.  
Leave the macarons to mature at a temperature of 15/18 °C and a humidity of 70/80% for 15-20 hours. Once matured, they are ready to eat.  
If the macarons are frozen once filled, without maturing, defrost in the fridge and leave for a few days at a temperature of 18 °C before consuming for the perfect maturity.



**NEW SEASONAL DECORATION ITEM**  
DISCOVER THE **MYSTIC SNOW** FROM MONA LISA  
SKU CHW-PS-22806E0-999







# PASTRY DONUTS

## Pastry Donuts

Makes 8 donuts

Fancy a treat ? Yes! But not any treat. This premiumized version of the classic donut will literally transport you into another dimension. Inspired by the Paris Brest flavor profile, the different layers and textures will make your day. A pure ‘Let go’ moment !

### CRISP FOR THE CHOUX PASTRY

Ingredients	Preparation
<ul style="list-style-type: none"><li>160 g Fresh butter</li><li>200 g Sugar</li><li>200 g Flour</li><li>4 g Salt</li></ul>	Using a food mixer and a spatula, cream the butter together with the sugar, salt and flour until you have a compact dough.
Roll out to a thickness of 2 mm between two guitar sheets and freeze. Cut the frozen crisp into a doughnut shape using a cutter with outside diameter 8 cm and inside diameter 3 cm.	
<ul style="list-style-type: none"><li>100 g <b>Callebaut® Hazelnut Bresilienne</b></li><li>100 g Pearl sugar</li></ul>	Once cut out, heat the surface of the crisp slightly using a heat gun and spread the pearl sugar and bresilienne mixture over the surface, pressing down lightly with a rolling pin to make sure it is properly embedded. Freeze again and set aside until needed.

### CHOUX PASTRY

Ingredients	Preparation
<ul style="list-style-type: none"><li>215 g Whole milk</li><li>5 g Sugar</li><li>2 g Salt</li><li>95 g Butter</li></ul>	Boil the milk with the salt, sugar and butter.
<ul style="list-style-type: none"><li>110 g Plain flour</li></ul>	When it starts to boil, stir in the sifted flour, without mixing vigorously, and cook for approximately 2 minutes.
<ul style="list-style-type: none"><li>300 g Whole eggs</li></ul>	Once cooked, remove from the heat and leave to cool for a few minutes in the food mixer using a spatula. Gradually add the previously mixed fresh egg while continuing to stir.
<ul style="list-style-type: none"><li>Put the dough into a doughnut-shaped silicone mould with outside diameter 7 cm and inside diameter 2.5 cm.</li><li>The weight of the dough is approximately 25 g. Freeze.</li><li>Turn the doughnut-shaped choux pastry out of the mould frozen and place over a tin sitting on a silicone baking mat. Put the crisp on top in the centre.</li><li>Cook in the static oven at 180 °C for around 25 to 35 minutes depending on the size.</li><li>Cut the choux in half at a height of 2 cm. Set aside the tops.</li><li>Cut the tops again with the cutter with outside diameter 8 cm and inside diameter 3 cm.</li><li>Put in the freezer until needed.</li></ul>	

### HAZELNUT CREAM

Ingredients	Preparation
<ul style="list-style-type: none"><li>200 g Fresh butter</li></ul>	Warm the butter until you get a creamy texture.
<ul style="list-style-type: none"><li>500 g <b>Callebaut® Nocciola Cream</b></li></ul>	Mix with the Callebaut® Nocciola cream and whisk in the blender until you have the desired texture. Set aside at 20 °C until needed.

### DOUGHNUT COATING

Ingredients	Preparation
<ul style="list-style-type: none"><li><b>Callebaut® 823NV Milk Chocolate</b></li></ul>	Pre-crystallise the milk chocolate. Dip half of the doughnut into the chocolate.
<b>For the decoration:</b> <ul style="list-style-type: none"><li><b>Callebaut® Hazelnut Bresilienne</b></li><li><b>Mona Lisa® Milk Crispearls</b></li><li>Hazelnut skins</li></ul>	Decorate immediately with the bresilienne, the Crispearls and the hazelnut skins. Set aside at 20 °C until needed.

### ASSEMBLY AND DECORATION

Take the coated doughnut and pipe the hazelnut cream on top using a 6 mm diameter wavy nozzle to give the cream a ripple effect.  
Top the choux pastry with the crisp, imitating the appearance of the Paris-Brest tart.  
Keep at room temperature until ready to serve.





# HALLOWEEN CAKE

CHW-PS-22798EO-999

'Skulls'

## Chocolate, Raspberry and Rose Tea Cake

Makes 4 cakes

A good Winter season starts with a good Halloween celebration. This chocolate sponge cake, with a raspberry compote, has been imagined by our Chocolate Academy chefs as a perfect coffin cake ! Careful: blood might run from the inside !!

### CHOCOLATE CAKE

Ingredients	Preparation
<ul style="list-style-type: none"><li>Rectangular mould with a whole in the middle (4.5 x 19 x 6 cm)</li></ul>	
<ul style="list-style-type: none"><li>20 g <b>Callebaut® Cocoa Powder</b></li><li>140 g Plain flour</li><li>60 g Hazelnut flour</li><li>10 g Baking powder</li><li>3 g Salt</li></ul>	Mix all the dry ingredients (flour, hazelnut flour, cacao, baking powder and salt) together in a food processor.
<ul style="list-style-type: none"><li>240 g Egg</li><li>120 g Raw sugar</li><li>130 g Invert sugar</li></ul>	Whisk the eggs with the raw sugar and the invert sugar.
<ul style="list-style-type: none"><li>180 g <b>Callebaut® Dark Chocolate Couverture 60-40-38</b></li><li>120 g Melted butter</li></ul>	Melt the dark chocolate couverture and the butter to around 40-45 °C.
<ul style="list-style-type: none"><li>105 g Cream</li><li>25 g Olive oil</li><li>35 g Hazelnut paste</li><li>25 g Hazelnut liquor</li></ul>	Add the cream, olive oil, hazelnut paste and hazelnut liquor to the mixture and emulsify.

Stir in the whisked eggs followed by the dry ingredients.  
Portion 250 g into the previously greased, floured moulds.  
Bake at 170 °C for 20 minutes.  
Turn out of the moulds and freeze.

### RASPBERRY COMPOTE

Ingredients	Preparation
<ul style="list-style-type: none"><li>300 g Water</li><li>1200 g Raspberry puree</li></ul>	Heat the water with the raspberry puree.
<ul style="list-style-type: none"><li>200 g Invert sugar</li><li>400 g Granulated sugar</li><li>10 g NH pectin</li></ul>	Sprinkle in some of the sugar with the pectin. Add the rest of the sugars and heat to 62° Brix.

Divide the final mixture between two 450 g containers.  
Add 10 g of gelatin mass 5:1 (raspberry compote 1) to one and 30 g of gelatin mass 5:1 (raspberry compote 2) to the other.



CHOCOLATE AND ROSE TEA GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 20 g Rose tea</li><li>• 500 g UHT cream</li></ul>	Bring the cream to the boil and infuse the tea for 3 minutes. Strain and correct the weight.
<ul style="list-style-type: none"><li>• 50 g Invert sugar</li><li>• 100 g Butter</li></ul>	Add the invert sugar and the butter to the cream.
<ul style="list-style-type: none"><li>• Rose tea infusion</li><li>• 550 g <b>Callebaut® Dark Chocolate 60-40-38</b></li><li>• 100 g <b>Callebaut® Milk Chocolate 823</b></li></ul>	Emulsify with the chocolate couverture. Bring down to around 30 °C.

DARK CHOCOLATE COATING

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 500 g <b>Callebaut® Dark Chocolate Couverture 60-40-38</b></li><li>• 100 g Sunflower oil</li></ul>	Melt the dark chocolate couverture to around 40-45 °C and add the sunflower oil. Set aside.

ASSEMBLY AND DECORATION

- Cut off the top of the cakes using 6 mm battens to keep them square.
- Fill the inside of the cake with 80 g of raspberry compote 1. Freeze.
- Pipe 60 g of raspberry compote 2 into the base of the rectangular mould (6x5x20 cm) and freeze.
- Top with 250 g of the chocolate ganache and then the cake.
- Press down firmly and remove any excess ganache. Freeze.
- Turn out of the mould and brush the top with a neutral glaze.
- Stab with skewers and coat the side with the dark chocolate coating.
- Decorate.



**NEW SEASONAL DECORATION ITEM**  
DISCOVER THE *SKULLS* FROM MONA LISA  
SKU CHW-PS-22798EO-999



STEP BY STEP INSTRUCTIONS



**STEP 1** Put the cake dough into the mold and cook.



**STEP 2** Pour the raspberry compote inside the cake.



**STEP 3** Put the chocolate ganache in the mold and place the cooked cake filled with the raspberry compote inside.



**STEP 4** Glaze the side of the cake by dipping into the dark chocolate couverture.



**STEP 5** Decorate to make it look like a Halloween coffin.

# 100% CARAMEL NY ROLL







# Gold Vanilla Caramel NY Roll

Makes 10 rolls

NY Rolls have been very trendy over the past years, offer this full caramel version to your customers to warm them up over the Winter season. Enjoy the crunchiness of the roll, the smoothness of the topping, the crisp of the decorations and the melt of the filling : so many textures! A memorable foodie experience !

## CROISSANT DOUGH

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 500 g Plain flour</li><li>• 1500 g Strong flour</li><li>• 220 g Sugar</li><li>• 60 g Honey</li><li>• 50 g Salt</li><li>• 200 g Fresh butter</li><li>• 70 g Yeast</li><li>• 1100 g Cold milk</li></ul>	Knead all the ingredients apart from the butter block for around 12 minutes.
Divide into two batches, lay out in a tin 60 x 40 and freeze for 1 hour. Put in the fridge for 3 to 4 hours or overnight.	
<ul style="list-style-type: none"><li>• 1000 g Block butter</li></ul>	Roll out the butter block and use 500 g of butter for each batch. Make three simple folds.

Roll out to 3.5 mm thick and cut strips 38/40 cm long and 3 cm wide.  
The approximate weight of the dough is 70/75 g.  
Roll out the strips of croissant dough. Place in the centre of the tins 10 cm in diameter and 4 cm high, which have been previously brushed with demoulding oil.  
Prove at 26/28 °C and 75% humidity for approximately 3 hours.  
Place baking paper over the moulds and two baking trays to make sure you get the perfect roll.  
Bake at 185 °C for 20/24 minutes, uncover the Rolls and bake for a further 5 minutes.

## MADAGASCAR VANILLA WHITE CHOCOLATE GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 250 g Cream 35% fat UHT</li><li>• 50 g Invert sugar</li><li>• 40 g Fresh butter</li></ul>	For the infusion, boil the cream, invert sugar and butter.
<ul style="list-style-type: none"><li>• 8 g Madagascar vanilla pods</li></ul>	Add the open, scraped vanilla pods.
<ul style="list-style-type: none"><li>• 600 g <b>Callebaut® W2NV White Chocolate</b></li><li>• 10 g <b>Callebaut® Cocoa Butter</b></li></ul>	Pour the infusion over the chocolate and cocoa butter and emulsify.

Mix in the blender to get a perfect emulsion and set the ganache aside at a temperature of 20 °C for 12 hours until the texture is perfect for filling.

## SOFT CARAMEL FOR FILLING

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 425 g Cream 35% fat</li><li>• 80 g Glucose syrup DE 40</li><li>• 1 g Bicarbonate of soda</li><li>• 5 g Salt</li></ul>	Boil the group 2 ingredients, then strain.
<ul style="list-style-type: none"><li>• 575 g Sugar</li></ul>	Caramelise the 575 g of sucrose and deglaze with the previous mixture. Boil to 105 °C.
<ul style="list-style-type: none"><li>• 125 g Fresh butter</li><li>• 150 g <b>Callebaut® 823NV Milk Chocolate</b></li></ul>	Remove from the heat and add the rest of the ingredients. Mix completely to obtain a good emulsion and finish in the blender.
Pour the caramel into a container and leave to crystallise for at least 10/12 hours before use.	

## HARD CARAMEL FOR DECORATION

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 425 g Cream 35% fat</li><li>• 80 g Glucose syrup DE 40</li><li>• 1 g Bicarbonate of soda</li><li>• 5 g Salt</li></ul>	Boil the group 2 ingredients, then strain.
<ul style="list-style-type: none"><li>• 575 g Sugar</li></ul>	Caramelise the 575 g of sucrose and deglaze with the previous mixture. Boil to 110/111 °C.
<ul style="list-style-type: none"><li>• 125 g Fresh butter</li><li>• 150 g <b>Callebaut® 823NV Milk Chocolate</b></li></ul>	Remove from the heat and add the rest of the ingredients. Mix completely to obtain a good emulsion and finish in the blender.
Pour the caramel into a container and leave to crystallise for at least 10/12 hours before use.	

## ASSEMBLY AND DECORATION

- **Callebaut® Gold Cream**
- **Mona Lisa® Gold Crispearls**
- **Callebaut® Gold Chocolate**

Once the rolls are cooked and have cooled, fill them at two points, on both sides, to ensure that the roll is completely filled.  
First inject around 8 g of soft caramel, followed by around 15 g of vanilla ganache. Repeat with the same quantities on the same side.  
Do exactly the same on the other side, making sure there is a total of 90/100 g of filling in the roll, and the perfect ratio of ganache to caramel.  
We will coat the roll in pre-crystallised Gold chocolate. Put a little Callebaut® Gold cream on the top, a few threads of hard caramel, and finally the gold Crispearls as the final decoration.





# CROFFIN



## Chocolate and Coffee Croffin

Makes 15 croffins

Revisit the classic muffin or the classic croissant by merging the two together ! After the brookie, the cronuts, or the crookie, discover this chocolate & coffee version of the cruffin ! You might be surprised by the inside !

### CROISSANT DOUGH

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 500 g Plain flour</li><li>• 1500 g Strong flour</li><li>• 220 g Sugar</li><li>• 60 g Honey</li><li>• 50 g Salt</li><li>• 200 g Fresh butter</li><li>• 70 g Yeast</li><li>• 1100 g Cold milk</li></ul>	<p>Knead all the ingredients apart from the butter block for around 12 minutes.</p> <p>Divide into two batches, lay out in a tin 60 x 40 and freeze for 1 hour.</p> <p>Put in the fridge for 3 to 4 hours or overnight.</p>
<ul style="list-style-type: none"><li>• 1000 g Block butter</li></ul>	<p>Roll out the butter block and use 500 g of butter for each batch.</p> <p>Make three simple folds.</p>

Roll out to 3.5 mm thick and cut strips approximately 18 cm long and 3 cm wide.

The approximate weight of the dough is 50/55 g.

Brush the tins 6 cm high and 6.5 cm wide with melted butter and coat with raw sugar.

- |  |  |
|--|--|
| <ul style="list-style-type: none"><li>• <b>Callebaut® Dark Chocolate Chunks</b><br/>(Use half the batch for the 15 Cruffins)</li></ul> | <p>Put the chunks in 2/3 of the dough and roll out the strips of croissant dough. Centre them in the tins.</p> |
|--|--|

Prove at 26/28 °C and 75% humidity for approximately 3 hours.

Brush with egg and bake at 180 °C for 20/24 minutes.





COFFEE GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 250 g 35% fat UHT cream</li><li>• 30 g Chopped coffee beans</li></ul>	or the infusion, boil the cream and add the chopped coffee beans. Leave to infuse for 15 minutes, strain and correct the weight by adding more cream until you have 250 g.
<ul style="list-style-type: none"><li>• 50 g Invert sugar</li><li>• 40 g Fresh butter</li></ul>	Add the invert sugar and the butter to the infusion. Heat to 80 °C.
<ul style="list-style-type: none"><li>• 300 g <b>Callebaut® 823NV Milk Chocolate</b></li><li>• 100 g <b>Callebaut® 60/40/38NV Dark Chocolate</b></li></ul>	Pour the infusion over the chocolate and emulsify.

Mix in the blender to get a perfect emulsion and set the ganache aside at a temperature of 20 °C for 12 hours until the texture is perfect for filling.

COFFEE CRUMBLE

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 200 g Butter</li><li>• 245 g Raw sugar</li><li>• 245 g Almond flour</li><li>• 225 g Plain flour</li><li>• 20 g Ground coffee</li></ul>	In a food processor bowl, mix all the dry ingredients with the whisk, then add the chilled butter cubes.

Mix with the whisks until you have a sandy texture.  
Spread the crumble onto oven trays and bake at 160 °C for around 20 minutes.  
Once cold, put the crumble in a sealed container.

ASSEMBLY AND DECORATION

Once the croffin is cooked and has cooled, fill through the base with approx. 50 g of coffee ganache.  
Brush the top with gelatin or syrup and cover with the coffee crumble. Decorate with dark chocolate Crispearls.



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# CAFE GOURMAND

## WHAT IS A CAFE GOURMAND ?

A combo composed of a coffee + a few mini-desserts (3 usually)



**DID YOU KNOW?**  
More than 3/4 of chefs and coffee shop owners have noticed consumers are shifting towards 2-in-1 options.

## WHY IS CAFE GOURMAND SO POPULAR ?

- Consumers have the feeling to **get more for less money**: up to 3 desserts + a coffee for a lower facial price (as opposed to individual desserts)
- They also feel it is **healthier, lighter** while staying **indulgent!** After all, they are only mini desserts !
- They get to taste several recipes, **more variety** still in one order.



## AND FOR YOU ? IT IS

- **Scalable**: leverage your best selling items, no extra preparation is needed and you can adjust according to the season or even time of the day. increase your rotation, preparation efficiency and return on investment !
- **Profitable**: increase the rotation
- **Trendy**: mini is cute! Decline with the most trendy treats to stay attractive.

## CUSTOMISE IT AS YOU WISH:

Tea gourmand, hot chocolate gourmand.







# DRINKABLE DESSERTS

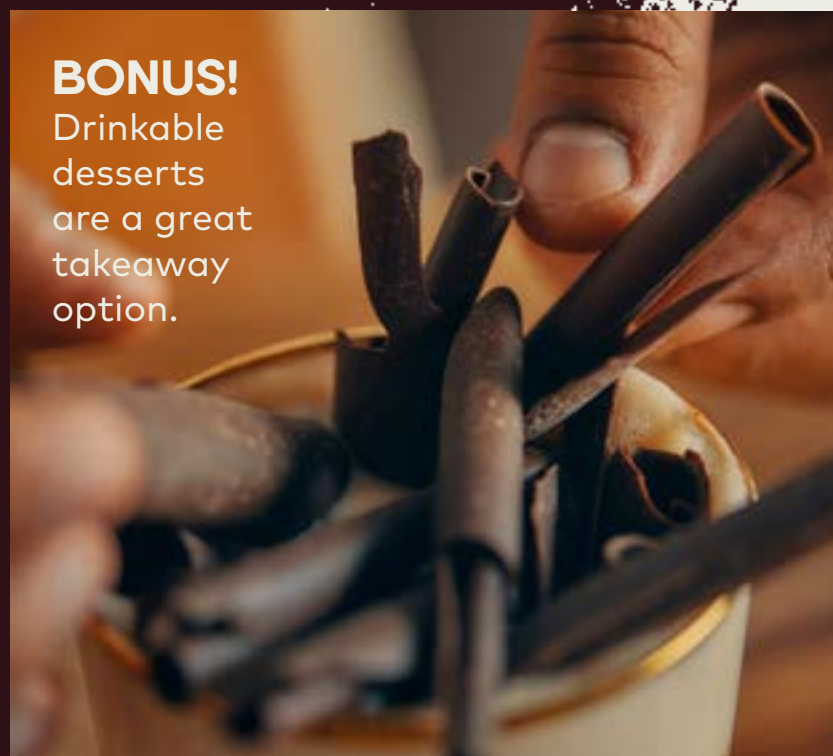
## A new way to your customers' hearts

Drinkable desserts are the obvious choice. Research shows they work. Consumers consistently want them. And they consistently deliver on increasing overall profits.

**88%**  
of Millennials like to eat a dessert after a meal.

**69%**  
of adults prefer a drinkable dessert over a traditional one.

**BONUS!**  
Drinkable desserts are a great takeaway option.



# MINTY DARK

## Hot Chocolate

By Chef Dhan Tamang

Reminiscent of the classic after-dinner delight, this dark chocolate & mint combo is a timeless treat.

### Ingredients

- 150 ml oat milk\*
- 30 g **Van Houten Ground Dark Chocolate**
- 40 ml mint syrup

### Preparation

Mix the milk with the Van Houten Ground Dark Chocolate and steam.

Pour the mint syrup into a glass.

Add the dark chocolate mix.

Top with **Mona Lisa® Dark Chocolate Curved Shavings**. Garnish with mint leaves.

\*Also possible to blend with dairy milk

### ASSEMBLY AND DECORATION

Mix the milk with the Van Houten Ground Dark Chocolate and steam.

Pour the mint syrup into a glass.

Add the dark chocolate mix.

Top with **Mona Lisa® Dark Chocolate Curved Shavings**.

Garnish with mint leaves.





# SEA SALT CARAMEL DELIGHT



## Hot Chocolate

By Chef Nir Chouchana

Sweet and with a subtle salty twist. You can almost taste the sunshine in this one.

Ingredients	Preparation
<ul style="list-style-type: none"> <li>• 150 ml oat milk*</li> <li>• 35 g <b>Van Houten Ground Gold Chocolate</b></li> </ul>	Mix the milk with the Van Houten Ground Gold Chocolate and steam.
Pour into a glass.	
<ul style="list-style-type: none"> <li>• <b>Mona Lisa® Dark Chocolate Curved Shavings</b></li> <li>• 1 g of sea salt</li> </ul>	Decorate with Mona Lisa® Dark Chocolate Curved Shavings and the sea salt.
*Also possible to blend with dairy milk.	

### ASSEMBLY AND DECORATION

Top with Mona Lisa® Dark Chocolate Curved Shavings. Garnish with mint leaves.







**Let's make Winter  
a special one!**

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comforting recipes ?



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