



**CALLEBAUT®**

BELGIUM 1911

# **FALL & HALLOWEEN**

## **INSPIRATION**

BAKERY & PASTRY



@elisa\_bakar

**#CALLEBAUTINSPIREME**

MAGAZINE

# Dear chocolate lover

Welcome to this inspirational seasonal magazine filled with Fall & Halloween ideas, tips & tricks, fun and educational games, recipes and much more.

In this magazine we focus on Bakery & Pastry applications and how to turn them into spookylicious seasonal creations using our delicious Callebaut chocolates and Mona Lisa chocolate decorations.

Happy reading!







@mettemousse



@teresesau



@line\_noble





@michelolsen



@annettedrastrup



@amjuulsvensson



@jennies\_sockertoppar



# DELICIOUS FALL CREATIONS WITH DARK 811 CHOCOLATE

Be inspired by the darker fall colours and use our beloved dark chocolate 811, to create stunning Fall creations.

[LEARN MORE ABOUT 811](#)







@camillaseeberg



@amjuulsvensson



@emiliasbakverk



@annettedrastrup

# FLUIDITY

Picking the right fluidity is crucial to achieving perfect results in every application, and the great thing is that most of our chocolates come in different fluidities.

LESS  
FLUIDITY



MORE  
FLUIDITY



[Watch the video on YouTube](#)



# ON EVERY CALLEBAUT PACK THE DROPS MARK THE FLUIDITY



1 drop fluidity chocolates are ideal for baking, they have less cocoa butter which allows them to preserve their shape during baking in the oven.



Chocolates with a 2 drop fluidity have slightly more cocoa butter, they are ideal for mixing and flavouring chocolate mousses, ganaches, creams, glazes and sauces!





# BLOODY THRILLING CHOCOLATE

THE 811

BORN IN 1911

BORN WITH CHARACTER

BORN TO SHINE

BORN TO NEVER FAIL

BORN TO CREATE

**BORN FOR PASTRY CHEFS**



[LEARN MORE ABOUT 811](#)

KEEP CRAFTING WITH  
THE ORIGINAL TASTE OF BELGIUM







## Scary delicious

Immerse in bloody cakes using white chocolate & red fruit marmelade. Or using Power Flowers™ red to colour fat-based decoration, mousses etc.



# ONE APPLICATION MACARON

Orange & brown colours



@annettedrastrup





**Pumkin  
spice**

@teresesau



**Spiders & spiders web**



@justmebaking



**3 DIFFERENT HALLOWEEN  
INTERPRETATIONS**

# BORN ORIGINAL

THE 823  
BORN IN 1911  
BORN TO SPOIL.  
BORN TO MELT  
BORN TO INSPIRE  
BORN TO KEEP GOING  
**BORN FOR  
PASTRY CHEFS**



[LEARN MORE ABOUT 823](#)

KEEP CRAFTING WITH  
THE ORIGINAL TASTE OF BELGIUM







@mettesmadmagi



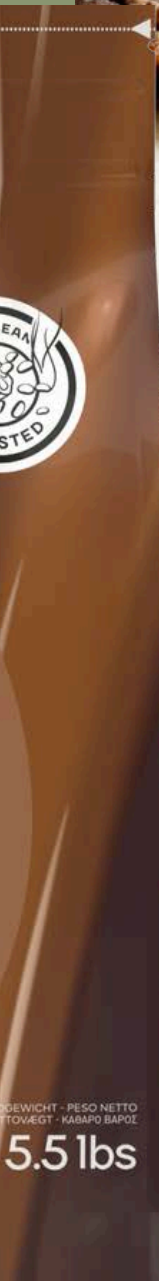
@tine\_prefers.chocolate



@cakesbycanfarotto



@annettedrastrup.mj



5.5 lbs

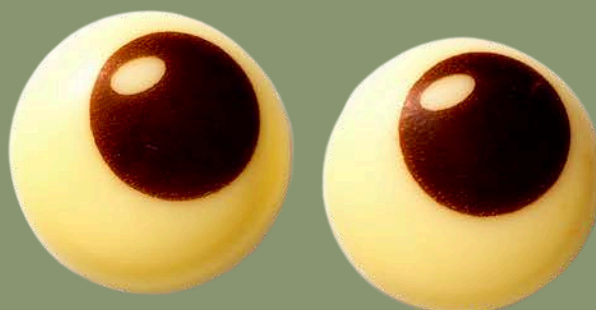


@justmebaking



@justmebaking





# Mona Lisa Decorations

Have your eyes on the prices with white chocolate eyes with cocoa print from Mona Lisa Decorations.

Use them to give personality to your cookies, cream puffs, romkugler etc.

[EXPLORE MORE DECORATIONS](#)





# LEMON CHOCOLATE MOSTERS

[EXPLORE LEMON CALLETS](#)





@cakesbytinesverden



@simones\_sukkerchok



@maloukri



@felicychaa

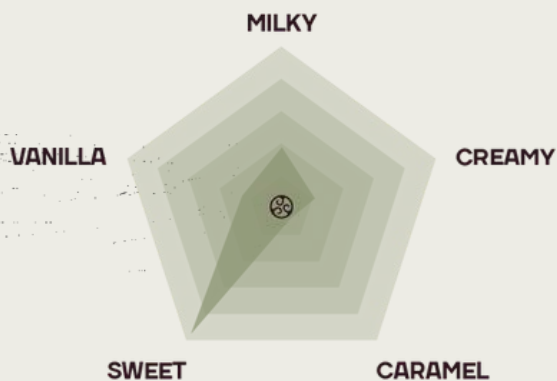
# WHITE CHOCOLATE GHOSTS

Romkugler, chocolate truffles, cream puffs, princess torte, kaj kage, træstamme etc. decorated to look like small ghosts using white coloured marzipan and sensational white chocolate N°W2.

Adding Callebaut N°811 Dark chocolate as eyes and filling.







[LEARN MORE ABOUT W2](#)

THE W2  
BORN IN 1911  
BORN SMOOTH  
BORN TO COMFORT  
BORN TO MELT  
BORN TO BE LOVED  
**BORN FOR PASTRY CHEFS**



**BORN**  
**ORIGINAL**



@chokoladekatten



@chokoladekatten





@katjaastrup



@mettemousse





@teresesau



@annettedrastrup



@sannesbageunivers



@annettedrastrup

# ORANGE CALLETS™

Orange Callets™, made with Callebaut® Belgian white chocolate, combine a creamy and caramelly sweetness with the citrus taste of orange.

With their standard fluidity, you can use Orange Callets™ for tempering and flavouring crèmes, mousses etc.

[LEARN MORE](#)





Enrobe your Halloween Cream Puffs with Callebaut Orange Callets™, for a monsters design!



Fill your cream puffs with melt in your mouth Caramel filling



# HALLOWEEN CREAM PUFFS

@usaedvanlige\_floedeboller

# BORN TO BE UNSTOPP



## DARK CHOCOLATE

# 811

SWEET&SOUR COCOA | MALTY HINTS | WILD DARK BERRIES



### BORN COMPLETE

An easy-to-use dark chocolate. Great to eat both pure, in bars and tablets, and in preparations.

### PAIRS WELL WITH

- a wide range of flavours



## MILK CHOCOLATE

# 823

RICH COCOA | AMBER CARAMEL | CREAMY | VANILLA



### BORN EVERYONE'S FRIEND

Your daily indulgence for pastry and confectionery applications.

### PAIRS BEST WITH

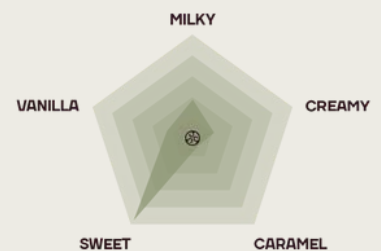
- nuts
- acidic ingredients (e.g. green apple)
- bitter ingredients (e.g. coffee)



## WHITE CHOCOLATE

# W2

MILD MILKY | LIGHT CARAMEL | SWEET | VANILLA



### BORN TO FULFILL

A soft experience, generous on milk.

### PAIRS BEST WITH

- less sweet ingredients
- fruity ingredients
- acidic ingredients
- coffees
- teas
- fresh herbs & spices



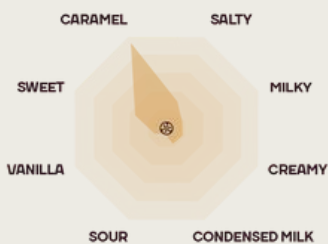
# ABLE



## CARAMEL CHOCOLATE

### GOLD

INTENSE TOFFEE | SALTED BUTTER



#### BORN FOR JOY

Best use pure in confectionery applications. When flavouring creams, mousses, etc.: use in sufficient amounts in the recipe.

#### PAIRS BEST WITH

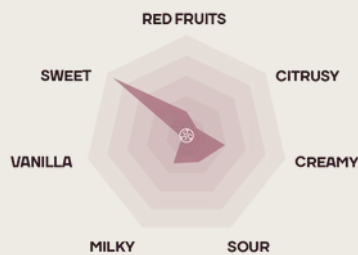
- red, yellow and green fruits
- nuts
- coffees
- teas



## RUBY CHOCOLATE

### RB1

BLOOD ORANGE | ELDERBERRY TANGY | BUTTERMILK



#### BORN NATURALLY FRUITY

Great to eat as such in confectionery products – or to flavour mousses, crémeux, pastry creams, ganaches, etc.

#### PAIRS BEST WITH

- nuts
- red fruits
- citrus
- earthy flavours (e.g. beetroot)



# HOW TO TEMPER 5 COLOURS OF CHOCOLATE



Learn how to temper Callebaut chocolate - not only dark 811 but also milk 823, white W2, GOLD and RUBY with Nordic Callebaut Chef Kent Madsen.

Find tempering videos in English, Danish, Swedish and Finnish, where Nordic Callebaut Chef Kent Madsen guides you through Seeding and Table Top tempering.

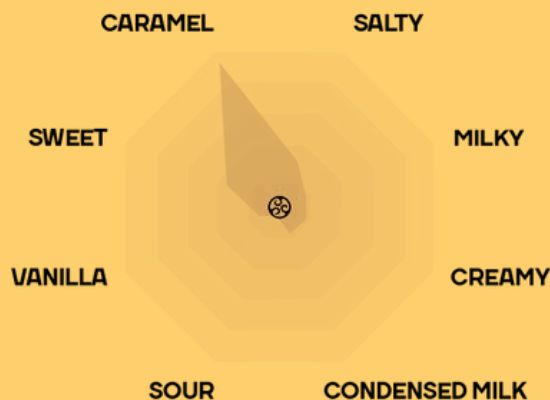
Find the videos on our #INSPIREME universe in your preferred language

**Learn how to temper:**





# BORN ORIGINAL



THE GOLD  
BORN FOR JOY  
BORN TO BANG  
BORN TO CREATE  
BORN TO EAT  
AGAIN AND AGAIN  
AND AGAIN  
**BORN FOR  
PASTRY CHEFS**

[LEARN MORE ABOUT GOLD](#)



# Supporting

Cocoa sustainability activities through the Cocoa Horizons Foundation & helping to create a brighter future for cocoa farmers by improving cocoa farmer livelihoods, and sustaining the future of cocoa.









RED FRUITS

SWEET

CITRUSY

VANILLA

CREAMY

MILKY

SOUR

# RUBY HALLOWEEN WHY NOT?

[LEARN MORE ABOUT RUBY](#)





**SCRATCH TO SEE  
BLOODY RUBY CAKE**

# RUBY CREMA

Its ingredients all come from a natural source for the same intensely fruity taste with fresh, sour notes loved by artisans around the world. Crema is a brand new product range offering decadent, easy-to-use chocolate fillings perfect for spreading, piping, injecting, flavouring, filling and decorating in a wide range of post-baking applications. It's even gluten-free with no colourants, artificial flavourings or soy!













# KENT V. MADSEN'S HALLOWEEN CHOOKIE™ WITH MILK CHOCOLATE MOUSSE, CRUNCHY BASE IN ORANGE CHOCOLATE SHELL

APPROX 25 CHOOKIES™

## ORANGE CHOCOLATE SHELL

### Ingredients

500 g **Callebaut Orange chocolate**

### Preparation

Mould a chocolate shell with Callebaut Orange chocolate.  
See How To process pictures further down in the recipe.

Find the [tempering guide here](#)

## MILK CHOCOLATE MOUSSE

### Ingredients

60 g pasteurised egg yolks  
25 g sugar  
130 g whole milk  
150 g cream  
8 g gelatin (dissolved)  
400 g **Callebaut Arriba milk chocolate**  
200 g **Callebaut Hazelnut Praliné**  
300 g lightly whipped cream

### Preparation

Make a Creme Anglaise with the first 4 ingredients and add the dissolved gelatin.  
Pour the Creme Anglaise over the Arriba chocolate and let it stand for about 1 minute.  
Add the lightly whipped cream to the chocolate and put the mousse in the refrigerator for min. 2 hours.  
It is then ready to use in the Chookie™

## NOUGATINE

### Ingredients

150 g water  
125 g glucose  
500 g sugar  
600 g hazelnuts  
100 g butter

### Preparation

Boil water, glucose and sugar to 116 degrees.  
Warm the hazelnuts up to 60 degrees and then add the butter.  
Combine both mixtures and spread the mixture onto a piece of baking paper. Allow the mixture to cool.  
Once it has cooled, chop the mixture into small pieces.  
Preferably, keep the pieces in an airtight container to prevent them becoming soft.

## CRUNCHY BASE

### Ingredients

300 g **Callebaut N°W2 white chocolate**  
80 g butter  
10 g vanilla seeds  
25 g sugar  
260 g blended cookies  
70 g **Callebaut Pailleté Feuilletine**

### Preparation

Melt the chocolate at 35°C with the butter and then add the vanilla seeds and sugar. Add the other ingredients.  
Roll the masse out and create the desired shape.  
Refrigerate the base for about 15 minutes.  
Cut out the desired shapes.

DOWNLOAD THE RECIPE:





  
**CALLEBAUT**  
BELGIUM 1971  
Kent V. Madsen

Callebaut Chef Kent V. Madsen

**KENT V.  
MADSEN**



**"The milk chocolate  
mousse is  
surrounded by a  
moulded shell of  
orange chocolate,  
which is joined by a  
crunchy base with  
caramel notes. In my  
opinion, milk  
chocolate and  
Orange chocolate  
Callets™ with  
pronounced  
bittersweet orange  
flavour are an  
inseparable flavour  
composition"**

# KENT'S CHOCOLATE CHOICE: ORANGE

FLAVOURED CHOCOLATE

## ORANGE

WARM ORANGE COLOUR |  
CREAMY TASTE | PRONOUNCED  
BITTERSWEET ORANGE FLAVOUR

Orange Callets™, made with Callebaut® Belgian white chocolate, combine a creamy and caramelly sweetness with the citrus taste of orange. With their standard fluidity, you can use Orange Callets™ to perfectly decorate your applications.

Orange Callets™ are great for adding coloured details to hollow figures and pralines or creating small coloured decorations for cakes and desserts. They're wonderful for flavouring crèmes, mousses and pastry interiors with a refreshing twist. Melting, tempering and cooling work in exactly the same way as our classic white chocolates.





# HALLOWEEN CAKE





# Chocolate, Raspberry and Rose Tea Cake

Makes 4 cakes

This chocolate sponge cake, with a raspberry compote, has been imagined by our Callebaut chefs as a perfect coffin cake! Careful: blood might run from the inside!!

## CHOCOLATE CAKE

Ingredients	Preparation
• Rectangular mould with a whole in the middle (4.5 x 19 x 6 cm)	
• 20 g Callebaut® Cocoa Powder • 140 g Plain flour • 60 g Hazelnut flour • 10 g Baking powder • 3 g Salt	Mix all the dry ingredients (flour, hazelnut flour, cacao, baking powder and salt) together in a food processor.
• 240 g Egg • 120 g Raw sugar • 130 g Invert sugar	Whisk the eggs with the raw sugar and the invert sugar.
• 180 g Callebaut® Dark Chocolate Couverture 811 • 120 g Melted butter	Melt the dark chocolate couverture and the butter to around 40-45 °C.
• 105 g Cream • 25 g Olive oil • 35 g Hazelnut paste • 25 g Hazelnut liquor	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
• 300 g Water • 1200 g Raspberry puree	Heat the water with the raspberry puree.
• 200 g Invert sugar • 400 g Granulated sugar • 10 g NH pectin	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

- 20 g Rose tea
- 500 g UHT cream

### Preparation

Bring the cream to the boil and infuse the tea for 3 minutes. Strain and correct the weight.

- 50 g Invert sugar
- 100 g Butter

Add the invert sugar and the butter to the cream.

- Rose tea infusion
- 550 g **Callebaut® Dark Chocolate Couverture 811**
- 100 g **Callebaut® Milk Chocolate Couverture 823**

Emulsify with the chocolate couverture. Bring down to around 30 °C.

## DARK CHOCOLATE COATING

### Ingredients

- 500 g **Callebaut® Dark Chocolate Couverture 811**
- 100 g Sunflower oil

### Preparation

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.

## STEP BY STEP INSTRUCTIONS



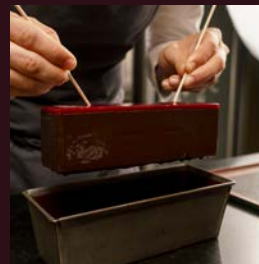
STEP 1 Put the cake dough into the mold and cook.



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 diving into the dark chocolate couverture.



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



# MoNA LISA®

## HALLOWEEN DECORATIONS



30 mm

BLACK CAT & WITCH HAT  
ORDER CODE: CHW-PS-22797E0-999  
UNIT: 252 PCS  
SHELF LIFE: 12M



30 mm

SKULLS

ORDER CODE: CHW-PS-22798E0-999 - UNIT: 196 PCS - SHELF LIFE: 12M





@chocosin.chocolatier



@annettedrastrup



@danish\_deliciousness



@annettedrastrup

**DANISH  
ROMKUGLER**

**SWEDISH  
CHOKLADBOLLAR**

**FINNISH  
ROMMIPALLO**

**NORWEGIAN  
ROMTRØFLER**

WHAT EVER THEY ARE  
CALLED, WE LOVE THEM!



# SEASONALIZING FOR HALLOWEEN

It is easier than you think to seasonalize a traditional local bakery application, here with give lots of suggestions, like rolling in Vermicelli, filling with Caramel, enrobing in Orange chocolate for a pumpkin look, adding chocolate eyes, or enrobing in white chocolate for spookeylicious ghosts. The ideas are unlimited, show us your ideas with #CALLEBAUTINSPIREME and tag @callebautnordic.





# READY TO DISCOVER THE JOY OF FILLING PASTRY?



- ✓ SUPERIOR TASTE – RICH IN CHOCOLATE
- ✓ CREAMY AT ROOM TEMPERATURE
- ✓ READY-TO-USE. READY FOR YOUR MAGIC!
- ✓ FROM ALL-NATURAL INGREDIENTS
- ✓ IN 6 EXCITING FLAVOURS





# FROM THE INSIDE TO THE OUTSIDE **EXPLORE SPRINKLES**



**DARK, MILK &  
WHITE VERMICELLI**

**MINI CRISPEARLS™**









# THE PERFECT CRUNCH

## WITH PAILLETÉ FEUILLETINE

This crumbly mixture of crushed original French 'gauffres dentelles' is ready to add a light crisp to your pralinés and giandujas.

Mix it with tempered chocolate to add a crunch to bonbons, pastries and desserts. Pailleté Feuilletine will remain crunchy. Or roll your truffles in chocolate and them Pailleté Feuilletine like our chef Kent V. Madsen.

Our chefs recommend not to mix it into cream, dairy or liquid bases, since Pailleté Feuilletine tends to absorb the moisture, and will turn soft and soggy.



# FOCUSED TO THE BONE

Sebastian Pettersson  
**Pastry Chef & Chocolatier**  
**Stockholm (Sweden)**

Fast handshake. Slim. Humble.  
Commanding presence. Dark eyes.  
Cool gaze. Tattooed all- over. Who  
meets Sebastian Pettersson for  
the first time, can't be not  
impressed. I'm not referring to the  
expressive ink on his face and body.  
The young chef impresses with  
attitude. Spartan with words.  
Calculated in actions. Disciplined to  
the bone. And accoladed already  
from 19. Only Stella, his always  
accompanying French bulldog,  
succeeds in breaking his focus now  
and then.





# CRAFT AT YOUR BEST



[Watch the video on YouTube](#)



# LOOKING FOR MORE SEASONAL CHOCOLATE INSPIRATION?

We recommend you explore our previous Halloween, Christmas & New Year and Valentine's inspirational #INSPIREME magazines filled with seasonal chocolate inspiration and lots of tips and tricks for confectionery.



[Read now](#)



[Read now](#)





## INTERESTED IN CHOCOLATE CONFECTIONERY?

Check out our Halloween Confectionery inspirational magazine with fun ideas for how to seasonalize your chocolate pralines, bars, truffles etc.

[Read now](#)

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# CHOCOLATE

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**Callebaut Recipe N° 811**  
Dark chocolate



**Callebaut Recipe N° 823**  
Milk chocolate



**Callebaut Recipe N° W2**  
White chocolate



**Callebaut GOLD**  
Caramel chocolate



**Callebaut Recipe N° RB1**  
Ruby chocolate



**Callebaut Lemon**  
White coloured & flavoured chocolate



**Callebaut Orange**  
White coloured & flavoured chocolate



## FILLINGS

\*Available in 6 exciting  
flavours



**Callebaut Crema RB1**  
Ruby Crema



**Callebaut Caramel**  
Ready-to-use filling

## DECORATION



**Mona Lisa Black Cat & Witch Hat**  
White chocolate



**Mona Lisa Skulls**  
White chocolate



**Mona Lisa Eyes**  
White chocolate eyes



**Mona Lisa Vermicelli**  
Milk chocolate vermicelli



**Mona Lisa Mini Crispearls™**  
Mini dark, milk & white

# #CALLEBAUTINSPIREME



@teresesau

**Do you follow us on Instagram & Facebook?**

Let's inspire each other.



@callebautnordic

**#CALLEBAUTINSPIREME**

[bit.ly/CallebautinspiremeENG](https://bit.ly/CallebautinspiremeENG)



Callebaut Nordic