CALLEBAUT

Maximum taste, convenience and shelf life with CREME A LA CARTE!

No ganache beats Creme a la Carte

Callebaut's Creme a la Carte beats everything. Your customers will enjoy the refined and noble taste of these ganaches. You will love the convenience they offer, and the longer shelf life of your pralines!

A true ganache, made with noble ingredients

- Each Creme a la Carte ganache is composed of **noble ingredients**:
  60% pre-tempered white chocolate
  + 22% cream
  + subtly dosed alcohol
- Each Creme a la Carte ganache has a **soft texture** and a **natural, smooth and rich mouthfeel**.
- **2 different flavours** are available:

- **Neutral**	Can be flavoured, but avoid water-containing components to maintain shelf life.
- **Marc de Champagne**	It is ready flavoured with Marc de Champagne. No need to add other ingredients. Its composition guarantees both the **taste and a long lasting stability**!

Ready-to-use, no tempering needed!

Creme a la Carte is **pre-tempered and ready-to-use**.

1. **Just soften** the ganache by stirring or slightly heating it (max. 29°C!).
2. Pipe it directly in the moulded chocolate shells.
3. Leave to cool and close the chocolate shells. **Ready!**

Unique stability and 12 months shelf life

- Creme a la Carte **keeps for 12 months**!
- Due to its special composition, this product remains stable: **no loss of taste, no crust formation or dehydratation**.
- Callebaut guarantees perfect compatibility with chocolate. Therefore **the end result also remains stable for a longer period** – longer than with any standard ganache.

Technical information

- Shelf life: 12 months
- Cool storage recommended: 12°-20°C
- **Never add extra alcohol!** Creme a la Carte contains the correct quantity of alcohol to taste perfect and keep for long. Adding more alcohol leads to cracks in the chocolate shell and eventually leakage.
- Avoid addition of or contact with water or water-containing ingredients (for hygiene reasons and to maintain long shelf life).

Name	Ref.	Description	Packaging
Creme a la Carte Neutral	BASE-KREM	Ganache of white chocolate, cream and neutral alcohol	Bucket 5 kg
Creme a la Carte Marc de Champagne	CHAMP-KREM	Ganache of white chocolate, cream and Marc de Champagne	Bucket 5 kg

Some recipes for pralines to try

The **flavoured Creme a la Carte variety** is ready-to-use! No need to add any other ingredients. Just fill moulded chocolate shells... and ready!

Marc de Champagne

Ingredients	Processing
• 200 g Callebaut Creme a la Carte Marc de Champagne	Slightly heat if needed to soften the texture.
	Pipe into moulded praline shells, leave to cool and then close.

The **neutral Creme a la Carte** is perfect for your creativity. Just add some extra texture or flavour (fruit purée, chopped nuts, spices, biscuit crunch). Ready! It's that easy. Do **not** add extra alcohol.

Recipes created by Philippe Vancayseele • Technical advisor at the Callebaut Chocolate Academy

Pistachio

Ingredients	Processing
• 200 g Callebaut Creme a la Carte Neutral	Heat to around 25°C.
• pistachio essence (to taste) • 50 g roasted and chopped pistachios	Add to the crème and mix.
	Pipe into moulded praline shells, leave to cool and then close.

Chestnut

Ingredients	Processing
• 200 g Callebaut Creme a la Carte Neutral • 200 g chestnut purée	Mix together. Slightly heat if needed to soften the texture.
	Pipe into moulded praline shells, leave to cool and then close.

Ceylon

Ingredients	Processing
• 200 g Callebaut Creme a la Carte Neutral • 1 to 2 g ground cinnamon	Heat part of the crème and mix with the cinnamon. Slightly heat the rest of the crème and mix in the cinnamon crème.
• 30 g tempered white chocolate Callebaut Select W2NV	Add and mix in.
	Pipe truffle fillings on greaseproof paper. Leave to harden. Coat with tempered chocolate and roll into chocolate shavings.

Santy

Ingredients	Processing
• 200 g hazelnut praline Callebaut PRA-CLAS • 90 g tempered milk chocolate Callebaut Select 823NV • 80 g ground speculoos (gingerbread biscuits)	Mix and pipe immediately into chocolate cups.
• 200 g Callebaut Creme a la Carte Neutral • 70 g tempered Callebaut Caramel Flavoured Callets™ CHF-N3438CARA	Mix together. Fill the rest of the cups with this crème. Use toothed nozzle.
	Pipe into moulded praline shells, leave to cool and then close.

CALLEBAUT
INSPIRED BY YOUR CRAFTSMANSHIP

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