

CALLEBAUT

No customer can ever resist
your bakery products and their new touch!





Chocolate Chunks

a sensational chocolate touch for your bakery products

Enrich your croissants, rolls, cakes and bread with the original Callebaut Chocolate Chunks! They have it all: the size, the choice and the taste! It's a real treat that true chocolate lovers will never resist!



Great in size – 100% chocolate – perfect for baking

- Callebaut Chocolate Chunks are regularly shaped chocolate bits, perfect in size (8x8x6mm)!
- Excellent in taste and looks, low in cocoa butter, they are ideal in bakery products! Well encapsulated, they resist temperatures up to 200°C.
- Just add them to the dough... and ready!
- Their size makes it easy to divide them evenly in the dough. They don't melt during mixing or kneading. During baking, the Chocolate Chunks don't run out!

Choice between excellent dark, milk or white chocolate!

- Chocolate Chunks are available in dark, milk and white chocolate! Now you can vary your offering in bakery products with different chocolate tastes!



Dark – min 39,1% cocoa

- Intense, bittersweet cocoa taste
- Ideal in croissants, bread rolls, Swiss rolls, muffins, brownies, white and whole-wheat bread...



Milk – min 24% cocoa

- Mild, milky taste with firm cocoa body
- Ideal in fine biscuits, rolls, cakes, brioches, muffins, bread...



White – min 19,9% cocoa

- Fine, sweet, creamy taste
- Ideal for short-baked products with fine, white flour like brioches, sandwiches, white bread...



Useful tips

- Max. oven temperature: 200°C.
- Avoid direct contact with the baking tray or oven wall in order to prevent burning.
- Can be kept frozen encapsulated in dough.

TYPE	NAME	DESCRIPTION	MIN. % COCOA SOLIDS	% MILK	PACKAGING
CHD-CU-20X014-471	Chocolate Chunks – dark	Chunks of bake stable dark chocolate	39,1%	-	Box 10 kg
CHM-CU-20X023-471	Chocolate Chunks – milk	Chunks of bake stable milk chocolate	24%	25%	Box 10 kg
CHW-CU-20V001-471	Chocolate Chunks – white	Chunks of bake stable white chocolate	19,9	35%	Box 10 kg

Variations on your classic recipes: easier than ever!

Creation by Axel Sachem - Chocolate Ambassador- Belgium

By adding dark, milk or white Chocolate Chunks to your classic recipes, you give them a whole new touch. Or you can create a whole new assortment of bakery products easily! These ideas are worth the try!

Croissants and rolls

Swiss rolls

PROCESSING

Prepare your Swiss rolls as usual, but sprinkle richly with Callebaut Chocolate Chunks - dark or milk before rolling.

Bread and brioches

Sweet candy bread with white chocolate

INGREDIENTS

1000g dough for sugar brioche
250g Callebaut Chocolate Chunks - white
100g white raisins
100g apple - diced
100g dried apricot - sliced

PROCESSING

Mix and knead well.

Per bread: weigh off 380g of this mixture and envelope in 100g of plain dough for sugar brioche. Bake off.

Classic brioches with chocolate

INGREDIENTS

1000g dough for brioche
400g Callebaut Chocolate Chunks - dark, milk or white

PROCESSING

Mix and knead well.

Per bread: weigh off 700g of this mixture. Bake off.

Flemish chunky brioche

INGREDIENTS

1000g dough for brioche or soft sandwiches
400g Callebaut Chocolate Chunks - dark, milk or white

PROCESSING

Mix and knead well.

Knead into small balls and arrange 6 in a flower shape. Bake off.



Whole-wheat bread with dark chocolate

INGREDIENTS	PROCESSING
1000g dough for whole-wheat bread	Mix and knead well
400g Callebaut Chocolate Chunks - dark	
Per bread: weigh off 700g of this mixture. Bake off.	

Cocoa & chocolate bread

INGREDIENTS	PROCESSING
500g water	Mix in the spiral kneader (without the butter and the Chocolate Chunks): 1. 3 min. at speed 1. 2. add the butter. 3. 6 min. at speed 2. Leave to rise for 1/2 hour. Add the Chocolate Chunks. Fold in and divide in pieces of 400g. Boll up the dough and put in wooden baking trays covered with baking paper. Leave to rise for 1 hour. Brush the top with beaten egg and make a cut in the top. Bake for 25 min. at 190-200°C.
3 whole eggs	
40g yeast	
100g sugar	
125g Callebaut cocoa powder	
500g white flour	
500g whole-wheat flour enriched with gluten	
15g salt	
10g butter	
500g Callebaut Chocolate Chunks - Dark	

Biscuits

Chunky sablé biscuits

INGREDIENTS	PROCESSING
1000g cool butter	Add and mix.
1600g flour	
140g grated hazelnuts	
140g almond powder (100%)	
600g powder sugar	
5g salt	
70g corn flour	
3 whole eggs	Add and mix. Roll out.
500g Callebaut Chocolate Chunks - milk	Sprinkle richly on the dough and roll them in.
Bake at 180°C for ±15 minutes	



Butter biscuits

INGREDIENTS	PROCESSING
360g butter - room temperature	Mix.
360g white sugar candy	
270g flour	Add and mix.
200g oat flakes	
4g salt	
10g yeast powder	
3 whole eggs	Add and mix.
120g Callebaut Chocolate Chunks - white	Add and mix.
Roll out in cylinders of 5 cm thick and wrap in a sheet of baking paper. Leave to rest in the fridge and cut off slices of 1 cm thick. Bake off at 200°C during 12 minutes.	



Cakes & Muffins

Muffins with white chunks

INGREDIENTS	PROCESSING
375g flour	Mix all dry ingredients.
125g powder sugar	
150g Callebaut Chocolate Chunks - white	
10g yeast powder	
45g mix of oat flakes and almond shavings	
30g white raisins	
2 whole eggs	Add and mix.
375ml milk	
1 table spoon of orange peel	
160g butter	Add and shortly mix in.
Fill muffin moulds with the mixture (use an ice scoop). Top with a mixture of almonds, sugar and egg whites. Bake off at 210°C during 25 minutes (test: insert a needle in the core of the muffins. It needs to come out dry)	



Chunky chocolate muffins

INGREDIENTS	PROCESSING
350g flour	Mix all dry ingredients.
50g Callebaut Cocoa Powder	
10g yeast powder	
100g pecan nuts	
130g Callebaut Chocolate Chunks - dark	
170g milk	Add and mix.
2 whole eggs	
150g butter - melted	Melt the sugar in the butter, add and mix in.
150g white sugar candy	
Fill muffin moulds with the mixture (use an ice scoop). Top with a mixture of almonds, sugar and egg whites. Bake off at 210°C during 25 minutes (Test: insert a needle in the core of the muffins. It needs to come out clean and dry)	



Try the other Callebaut bake stable chocolates too!

Callebaut offers you a wide choice of superior bake stable chocolates! They all resist oven temperatures of up to 200°C. You can choose from different flavours, shapes and textures, so that you can give each of your bakery products a delicious added touch of chocolate.



Chocolate sticks

DESCRIPTION	NAME	REF.	MIN. % COCOA SOLIDS	SIZE	PACKAGING
Classic sticks in 100% dark chocolate	Chocolate sticks	TB-55-8	42.6%	8 cm	1.6kg box (±300 pieces)
Extra long sticks in 100% dark chocolate	Chocolate sticks XL	TB-154-38	45.3%	38 cm	5kg box (±300 pieces)
Extra thin sticks in 100% dark chocolate	Extra thin chocolate sticks	CHD-BB-508CAL-356	42.6%	8 cm	1.6kg box (±500 pieces)
Chocolate sticks with crunchy cocoa nibs	Chocolate crispy cocoa sticks	CHD-BB-208NIBS	56.7%	8 cm	1.3kg box (±272 pieces/±136 wafers)
Hazelnut flavoured chocolate sticks	Chocolate hazelnut sticks	CHN-BB-208NO	35.9%	8 cm	1.3kg box (±272 pieces/±136 wafers)



Baking drops

DESCRIPTION	NAME	REF.	MIN. % COCOA SOLIDS	SIZE	PACKAGING
Large drops - 100% dark chocolate	Baking drops L	VH-9401	47.9%	±6,500/kg	10kg bag
Medium drops - 100% dark chocolate	Baking drops M	VH-9410	47.9%	±10,500/kg	10kg bag
Small drops - 100% dark chocolate	Baking drops S	VH-9432	47.6%	±15,500/kg	10kg bag
Extra small drops - 100% dark chocolate	Baking drops XS	VH-9466	43.5%	±21,000/kg	10kg bag



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