CALLEBAUT

Real carammmmmel...
Now ready to scoop!

Callebaut has designed a real, dark blonde caramel for you with a heavenly flavour. It is ready for you to use in the most exciting creations.

Caramel Fill:
soft, runny and creamy

Callebaut presents Caramel Fill, a real caramel with an authentic, sophisticated butter toffee flavour. What's more, this caramel is ready-to-scoop. Just warm up for a few seconds and you can add an element of surprise to your most delicious preparations.

A few ideas for you to try out:

Pralines and cups with creamy caramel filling
Heat up Caramel Fill slightly, pour into praline moulds or chocolate cups and seal closed with chocolate.
Tip: *If you add milk chocolate Callebaut Select 823 to Caramel Fill you will end up with a delicious ganache with an authentic caramel flavour.*

Cake with creamy caramel filling
Heat up Caramel Fill slightly and pour a layer on top of or between layers of sponge cake, bavarois, crèmes, etc. It can also be deep-frozen.

Caramel butter-cream
For each kilo of ingredients for your butter-cream, add approximately 150 g of Caramel Fill. Mix in well.

Shiny caramel glaze
Soften Caramel Fill and mix it with a neutral glazing jelly, pour out onto tops of sweet tarts and spread smooth.

Caramel stracciatella
Fold Caramel Fill in generous trails into vanilla ice when it comes out of the ice cream machine.
The caramel will remain creamy, even at deep-freeze temperatures.

Caramel ice cream
Add 10 to 15% Caramel Fill to a classic ice cream mixture and turn in the ice cream machine.

Heavenly caramel sauce
Heat Caramel Fill up to 30-35°C and spoon it generously onto ice cream coupes, pancakes, waffles, mousses, etc.
Tip: *You can also sprinkle it with Callebaut brésilienne for an extra crunchy effect.*

Technical properties

- Caramel Fill is a real caramel made from sugar and milk.
- For a runny texture that is easy to process, heat Caramel Fill up to 30°C.
- For a very runny texture, heat Caramel Fill up to 45°C.
- Caramel Fill may be deep-frozen.
- Caramel Fill can be flavoured with liqueur or alcohol, chocolate, neutral glazing jelly, etc.
- Caramel Fill will keep in sealed or opened packaging for 12 months (see best before on the label). It can be kept for 6 months in finished products.

PRODUCT NAME	REFERENCE	% CARAMEL	PACKAGING
Caramel Fill	**FWF-Z2CARA**	100%	5-kilo buckets

CALLEBAUT
INSPIRED BY YOUR CRAFTSMANSHIP

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Ad-lantis
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