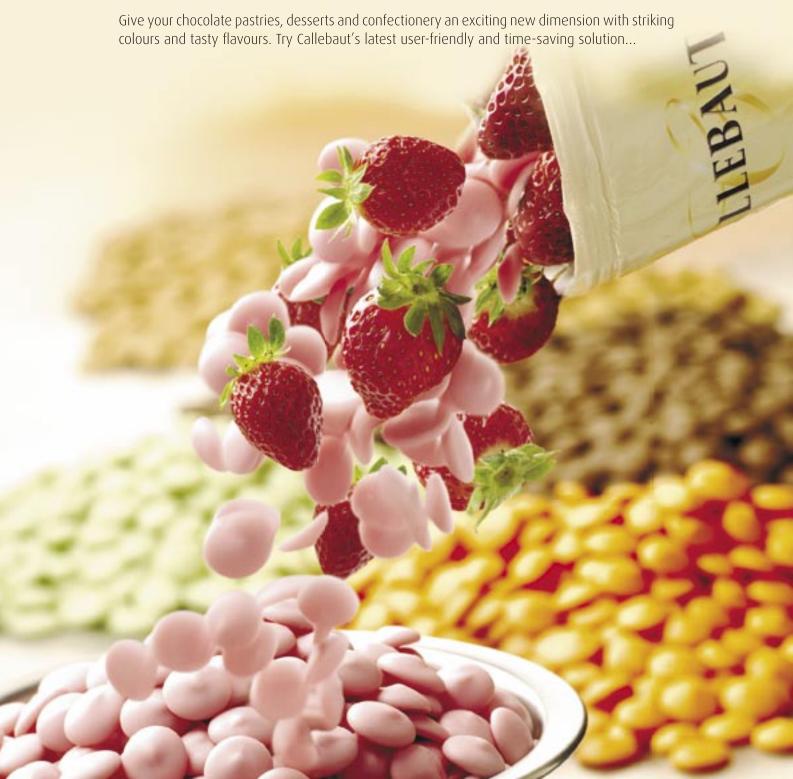


Add colours and flavours to your creations in no time!





Coloured and flavoured in callets

The ideal product when you want to add exciting new **flavours and colours** to your chocolate creations... in no time! These callets are **ready-to-use** and come in a handy new packaging.

Flavours and colours to save you time!

- Gone are the days of mixing chocolate yourself with colouring and flavouring agents or with coloured cocoa butter. Our flavoured and coloured callets are ready-to-use. Just open the bag and melt!
- The small drop shapes make them easy to dose and quick to process even in very small quantities.



The irresistible combination of chocolate & caramel.

Delicious creamy milk chocolate with real, pure caramel! A unique flavour sensation that is excellent for moulding and other applications.

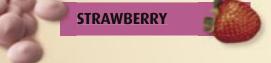
A mix of strong milk and creamy white chocolate with the flavour of Italian cappuccino.



Sweet white chocolate mixed with lemon flavour and a fresh lime-green colour.



Sweet white chocolate mixed with refreshing orange flavour and striking orange colour.



Sweet white chocolate mixed with delicious strawberry flavour and the softest pink colour.

For flexible creativity

- You can use coloured and flavoured callets for the widest range of applications.
- For melting, pre-crystallising and cooling just follow the same processing instructions as all our classic milk and white chocolates.

Түре	Composition	% cocoa	% MILK	Packaging
CARAMEL	Milk chocolate with real caramel	23.8%	23.3%	callets 2.5kg
CAPPUCCINO	Mixture of milk and white chocolate with cappuccino taste	30.8%	22.5%	callets 2.5kg
LEMON	Lemon taste and green colour	-	-	callets 2.5kg
ORANGE	Orange taste and orange colour	-	-	callets 2.5kg
STRAWBERRY	Strawberry taste and pink colour	-	-	callets 2.5kg



RECIPES

SAUCES

Warm coloured sauces

Ingredients	METHOD
100 g cream	Heat.
100 g callets Callebaut ORANGE or Callebaut STRAWBERRY or Callebaut LEMON or Callebaut CARAMEL	Add to the cream and leave to melt.
20 g butter	Add to the mixture. Serve immediately.

Tip: For cold sauces use 40% more cream!

DESSERTS

Chocolate mousse with strawberry, orange or lemon flavour

Ingredients	Метнор
320 g cream	Heat.
870 g callets Callebaut ORANGE or Callebaut STRAWBERRY or Callebaut LEMON	Add to the cream and leave to melt.
100 g glucose molasses 30°B	Heat.
150 g egg yolks	Beat with the glucose molasses until the mixture is cold. Then mix with the chocolate cream.
150 g egg whites 100 g sugar	Beat until frothy. Fold into the chocolate mixture.
1000 g whipping cream	Whip and fold into the chocolate mixture. Spoon into cups and leave to cool.

This mousse is also delicious with CARAMEL callets or CAPPUCCINO callets! Because of its slightly sweeter flavour, we recommend that you halve the amount of sugar (max. 50 g).

Crème brûlée with caramel chocolate (for 13 servings)

Creme bruice with talamer thotolate (101-13 servings)	
Ingredients	METHOD
500 g cream 300 g full-cream milk vanilla pod	Bring to the boil.
200 g callets Callebaut CARAMEL	Pour the cream mixture onto the callets, leave to melt then mix.
200 g egg yolks 100 g sugar	Add to the caramel mixture and mix well.
	Pour into 13 heat-resistant cups and place the cups on a tray filled with water. Bake in the oven for one hour (100°C).

Tip: When cool, sprinkle a thin layer of sugar candy onto the surface of the crèmes and caramelise.

Caramel Fondue with a dash of Grand Marnier

Ingredients	Метнор
150 g cream 150 g full-cream milk 30 g fresh butter 80 g glucose	Bring to the boil.
675 g callets Callebaut CARAMEL	Pour the cream mixture onto the callets, allow to melt and mix.
25 g Grand Marnier	Add and mix in.
	Pour into a fondue pot and heat to 50°C. Maintain this temperature.

Tip: Dip fruits, small pieces of cake or sponge cake in this caramel fondue.







CONFECTIONERY **Colourful figures**

Ingredients/Utensils	Метнор
stiff plastic foil cutters	
callets Callebaut ORANGE	
or Callebaut STRAWBERRY or Callebaut LEMON	Melt and pre-crystallise the callets and chocolates of your choice.
dark chocolate Callebaut Select 811 milk chocolate Callebaut Select 823	Spread out the basic colours in a layer several millimetres thick and leave to harden.
white chocolate Callebaut Select W2	Cut out shapes with a cutter.
paper piping horns Callebaut CORNET-ZO2	Fill the piping horns with the different chocolates. Build up the different shapes until you have a form – a cup, flower,
	animal, etc. Add details in contrasting colours.

Karamba - Praline with praliné and caramel filling

Ingredients	METHOD
150 g milk chocolate Callebaut Select 823	Melt and pre-crystallise the chocolate.
40 g hazelnut paste Callebaut PNP 25 g praliné paste Callebaut PRA-CLAS 20 g crunchy biscuit-pailleté feuilletine Callebaut M-7PAIL	Mix the chocolate with the PNP, PRA-CLAS and M-7PAIL. Spread out onto a paper lined plate ±3 mm thick. Allow to harden. Cut out circles of 25 mm Ø.
150 g fresh cream 300 g callets Callebaut CARAMEL	Bring the cream to the boil and add the callets. Mix well and pre-crystallise the ganache until pipeable. Pipe the filling onto the chocolate plates. Allow to harden in the cooling at 10°C.
250 g white chocolate Callebaut Excellent W or Select W2	Dip the pralines in the pre-crystallised chocolate.

Chocolate Candy Sticks

Ingredients/Utensils	Метнор
callets Callebaut STRAWBERRY white chocolate Callebaut Select W2	Melt and pre-crystallise both chocolates.
plastic tubes 2 cm Ø and ±20 cm long	Cut lengthways into two equal open halves. Clean thoroughly and dry. Close the open ends of the tube halves with a piece of foil so that you end up with two half cylinder shapes. Lay the half tubes (almost touching) next to each other with the hollow side facing upwards.
paper piping horns Callebaut CORNET-ZO2	Fill the piping horn with the coloured chocolate. Pipe out oblique strips along the two half tubes. Leave to harden. Fill the tube halves with pre-crystallised white chocolate and leave to harden. Stick the two halves together and pack in cellophane.

Tip:

For more recipes, visit our website www.eCallebaut.com. By entering key words like "caramel" or "strawberry" in the search field, you will find a list of recipes with those products.



