

CALLEBAUT



FINEST SELECTION

Chocolate couvertures for a unique taste sensation



"What differentiates Callebaut's Finest Selection couvertures from our other chocolates? The difference lies in the very soul of these chocolates. Whereas Callebaut's traditional couvertures offer the ultimate balance with round and widely accepted tastes, Finest Selection contains five couvertures that each offer an explicit and distinguishing taste sensation. Their expressive character comes from the special blends of aromatic cocoa beans from Latin America, Africa and Asia. They are composed in a unique harmony to release a full and typical bouquet. Callebaut's Finest Selection is an overwhelming chocolate sensation, with an extraordinary taste effect in and on desserts and confectionery. Enjoy creating with Finest Selection. Your customers will enjoy it too when savouring the result."

Jean-Pierre Wybauw
Callebaut Technical Advisor

SATONGO

Well-rounded taste, bursting with tropical fruits.

72%

The taste

Satongo has a solid, strong cocoa body but is harmonious and balanced in every sense: between cocoa, bitter and sugar; and between sweet, sour and aromatic. Satongo has an incredible round taste with plenty of tropical yellow fruit and refined herbal aromas.

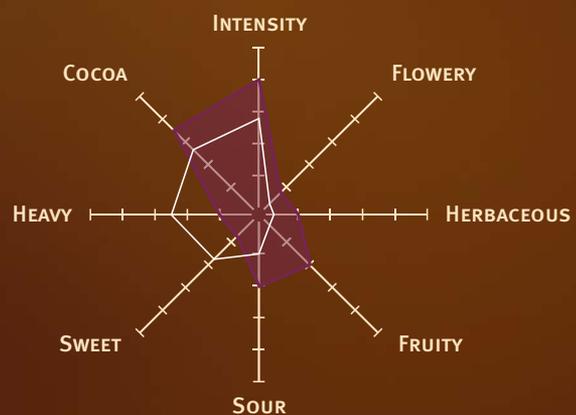
The recommendation

"Satongo tastes at its best in combination with yellow fruits like pineapple, mango or passion fruit. It gets along very well too with honey. Satongo is the ideal chocolate in preparations where the chocolate taste must impress but still leaves space for fruity ingredients to complete the chords."

The blend

Satongo is based on Africa's three most exciting cocoa varieties of the moment: Sao Thomé, Tanzania and Ghana. These three guarantee chocolate with a strong heart and soul, and a solid cocoa body. The blend proportions are an exact science, reflected in the extreme, unrivalled balance in taste.

Taste Profile



Satongo 811NV

NAME	REF.	PACKAGING
Satongo	CHD-L7243STGNV	Callets™ 2.5 kg

Fantasy glass

Created by Alexandre Bourdeaux – Technical Advisor – Chocolate Academy Belgium

Ingredients

Preparation

Crèmeux of citrus fruits	
100 g cream 150 g citrus fruit pulp (cocktail d'agrumes by Boiron)	Bring to the boil together.
50 g sugar 60 g egg yolks	Mix together. Pour the cream mixture over the yolks. Put back on the heat to 85°C while stirring continuously.
9 g gelatin (rehydrated)	Mix in.
25 g butter	Mix in with the hand mixer and pour into small dessert glasses. Finish with some orange marmalade and a chocolate biscuit.
Satongo chantilly cream	
300 g cream 35% 85 g dark chocolate Callebaut Finest Selection Satongo 20 g sugar cocoa nibs Callebaut NIBS-S	Prepare a ganache. Leave to rest for a night in the fridge. Beat up shortly the next day and pipe on top of the crèmeux layer in glasses. Finish with a super thin chocolate disc with crunchy cocoa nibs and orange chips in it.



Pure Passion

Created by Jean-Pierre Wybauw
Technical Advisor – Chocolate Academy
Belgium



Ingredients

Preparation

250 g butter (at room temperature) 200 g honey	Mix together.
200 g hazelnut praline Callebaut PRA 50 g puree of passion fruit	Add.
900 g dark chocolate Callebaut Finest Selection Satongo (pre-crystallised)	Add and mix in.
Pour in a layer of 10 mm into a frame and leave to set for a night. Spread a thin layer of dark chocolate Callebaut Select 811NV on top. Leave to set. Turn over and cut to the desired size and shape with the guitar cutter. Enrobe with Callebaut Select 811NV.	

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Jean-Pierre Wybauw
Callebaut Technical Advisor

KUMABO

80%

Rich cocoa taste with hints of red fruits, gingerbread and black olive.

The taste

Kumabo contains a robust heart and rich body of cocoa with a warm, sensual and overwhelming bitterness and subtle sweet accents. The aromas initially recall earthy and grilled tones. After that, aromas of red fruits, gingerbread, black olive and alcohol linger on. Bourbon vanilla rounds it off.

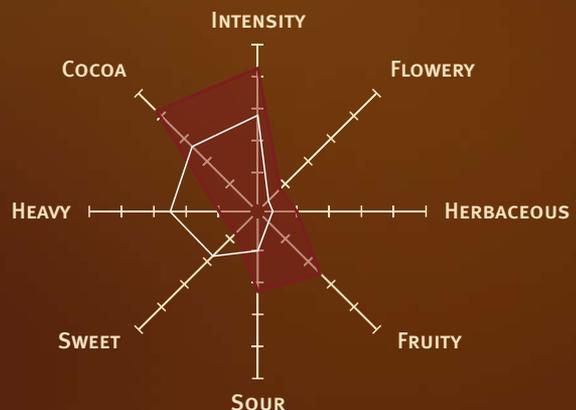
The recommendation

"Kumabo is the most full bodied chocolate you can imagine. It is ideal in sweeter preparations as an intense counterbalance. Think of hazelnut praline preparations, meringue or sweet fruit based creations, etc."

The blend

The best of East and West Africa meet in Callebaut's most powerful chocolate ever. Kumabo contains cocoa beans of exceptionally high quality from Tanzania, Ghana and Sao Thomé harvests. Most of this African cocoa originally derives from Brazilian stock.

Taste Profile



Kumabo 811NV

NAME	REF.	PACKAGING
Kumabo	CHD-H8047KMBNV	Calllets™ 2.5 kg

Crème brûlée with banana and Kumabo

Created by Alexandre Bourdeaux – Technical Advisor – Chocolate Academy Belgium

Ingredients	Preparation
Chocolate and banana crème brûlée	
100 g whole milk 40 g sugar ½ vanilla pod	Bring to the boil together.
100 g dark chocolate Callebaut Finest Selection Kumabo	Pour the cream on the chocolate and mix well.
150 g banana pulp (Boiron)	Add and mix in.
Pass through a chinois. Pour into heatproof cups or “ramequins” and bake for 15 to 30 min. at 85°C in a ventilated oven.	
Gingerbread bonbon	
65 g sugar 50 g whole milk powder 300 g milk 50 g cream 10 g glucose	Mix all the powders. Heat the milk and the cream to 50°C, add the glucose and the powder mix. Heat further to 85°C and leave to cool.
50 g gingerbread	Add and mix homogenously. Churn into ice cream.
Fill Safir 1126 Flexipan® moulds with the ice cream and put away in the freezer. Demould and dip half the ice cream in chocolate.	
Finishing and presentation	
Caramelize the top of the crème brûlée. Put a layer of gingerbread and banana on top. Top with the gingerbread bonbon.	



Saffron sticks

Created by Jean-Pierre Wybauw
Technical Advisor – Chocolate Academy Belgium

Ingredients	Preparation
400 g cream 35% 0.5 g saffron 60 g butter 100 g honey	Bring the cream, saffron and butter to the boil together. Leave to cool to 70°C and only then mix in the honey. Then leave to cool to room temperature and sieve.
900 g dark chocolate Callebaut Finest Selection Kumabo (pre-crystallised)	Mix the cream with the pre-crystallised chocolate.
Pour in a frame in a layer of 10 mm. Leave to set. Spread a thin layer of dark chocolate Callebaut Select 811NV on top. Leave to set. Turn over and cut to the desired size and shape with the guitar cutter. Enrobe with Callebaut Select 811NV.	



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Jean-Pierre Wybauw
Callebaut Technical Advisor

FORTINA

65%

Bitter sweet taste with aromas of cinnamon, gingerbread and red fruits.

The taste

Fortina has a strong cocoa body that offers mild bitterness in harmony with sweetness, slightly grilled accents and fresh acidity. The aromas are varied and evoke cinnamon, gingerbread, red fruits, citric fruits and liquorice. The hint of Bourbon vanilla rounds off the taste.

The recommendation

"Fortina's chocolate body and spicy character make a perfect match in preparations with less cream. This chocolate's profile goes very well with stronger, nut-like flavours such as hazelnut and peanut, with sweet citric fruits and sweeter red fruits."

The blend

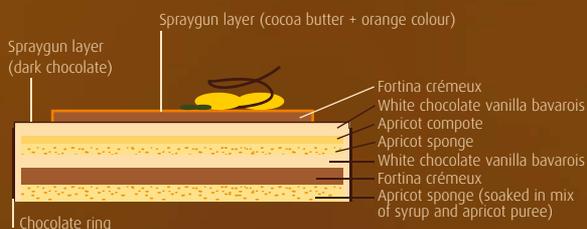
Fortina contains a blend of cocoa from fine, aromatic Arriba beans harvested in the northern part of Ecuador and very light, reddish Asian cocoa beans. The latter are appreciated for their strong cocoa body and spicy flavours.

Taste Profile



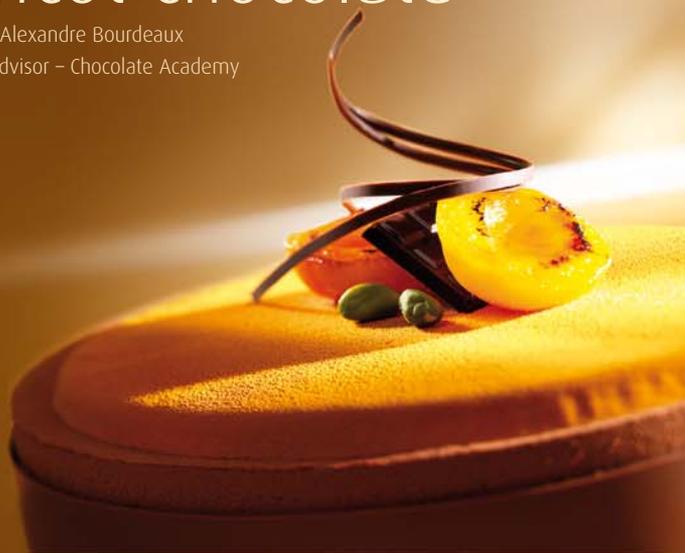
Fortina
811NV

NAME	REF.	PACKAGING
Fortina	CHD-Q6539FORNV	Callets™ 2.5 kg



Apricot chocolate

Created by Alexandre Bourdeaux
 Technical Advisor – Chocolate Academy
 Belgium



Ingredients

Preparation

Apricot sponge	
150 g apricot pulp 60 g sugar	Bring to the boil (103°C).
125 g egg yolks	Pour on the apricot mixture while beating.
60 g flour 60 g corn flour	Sieve and fold in with a spatula.
150 g egg whites 40 g sugar	Beat until firm and fold in delicately.
50 g apricot marmalade	Mix in.
Pour in Flexipan® moulds of 16 cm Ø and bake at 190°C for about 15 min.	
Apricot compote	
200 g apricots (diced) 30 g sugar 1 vanilla pod	Bring to the boil briefly to form a compote (avoid cooking for too long – it still needs to contain apricot parts).
6 g gelatin (rehydrated)	Add and mix in.
Pour in Flexipan® moulds of 16 cm Ø and freeze.	
Fortina crèmeux	
300 g cream	Bring to the boil.
30 g sugar 90 g egg yolks	Beat together and pour the cream over it. Heat further to 85°C while stirring continuously.
150 g milk chocolate Callebaut Select 823NV 165 g dark chocolate Callebaut Finest Selection Fortina	Pour the anglaise over the chocolate and mix until homogeneous. Leave to cool. Pour in Flexipan® moulds of 16 cm Ø and freeze.
White chocolate vanilla bavarois	
175 g milk 35 g egg yolks 105 g sugar 1 vanilla pod	Cook at 85°C into crème anglaise, and sieve.
390 g white chocolate Callebaut Select W2 70 g cocoa butter Callebaut Mycryo®	Pour the anglaise over the chocolate and Mycryo® mix and mix thoroughly. Leave to cool to 35°C.
700 g whipped cream (not too stiff)	Fold in.

Orange bee

Created by Jean-Pierre Wybauw
 Technical Advisor – Chocolate Academy Belgium

Ingredients

Preparation

100 g cream zest of 1 orange 1 g sodium bicarbonate	Bring to the boil.
juice of 1 orange 30 g honey	Add the orange juice. Leave the cream to cool below 70°C before mixing in the honey. Then leave to cool to room temperature and sieve.
350 g pre-crystallised dark chocolate Callebaut Finest Selection Fortina	Mix the cream with the pre-crystallised chocolate.
Pour in a frame in a layer of 10 mm. Leave to set. Spread a thin layer of dark chocolate Callebaut Select 811NV on top. Leave to set. Turn over and cut to the desired size and shape with the guitar cutter. Enrobe with Callebaut Select 811NV.	



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