

Milk chocolate with all the goodness of real honey!

Discover the new taste sensation in Callebaut's Coloured & Flavoured callets range. Honey callets: creamy milk chocolate with sweet honey! With this novelty you will bring a ray of sunshine into your creations and give your clients a surprise with this totally original chocolate flavour!





Honey callets

Chocolate with a surprising flavour.

Honey callets are milk chocolate drops with a perfect dose of honey:

- Ideal for using neat to add a surprising touch to moulded figures, chocolate shells...
- These callets also add a delicious hint of honey into your crèmes, sauces, mousses, etc.
- Thanks to the small size of the drops and the clever packaging, these callets are very simple to weigh, melt and process!



Technical properties

- · Callebaut Honey callets are made of 100% creamy milk chocolate with real honey.
- · Melting, tempering and cooling processes are identical to our classic milk chocolates.

Ref.	Composition	% COCOA	% MILK	Packaging
CHF-Q1HONEY	100% milk chocolate with real honey	32.8%	20.8%	callets 2.5 kg
TRY ALSO THE OTHER CALLETS IN OUR COLOURED & FLAVOURED RANGE				
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

Here are a few recipes that we have tried out for you:



Honey chocolate mousse with peach

Serves six

Ingredients	Метнор
150 g peach coulis	Heat.
250 g Callebaut HONEY callets	Melt in the coulis and mix well.
1 sheet gelatine (soaked and strained)	Dissolve in the chocolate mixture.
500 g cream	Whip up 2/3 and fold into the ganache (leave to cool for 10 hours)



This method is great as it prevents the chocolate fom becoming lumpy during mixing. Serve with fresh fruits.

Chocolate honey drink

Serves four

Ingredients	Метнор
100 g cream 400 g milk	Heat.
140 g Callebaut HONEY callets 40 g brown rum (optional)	Add and shake well.

Chocolate HoneymoonMakes fourteen 16 cm Ø cakes

Incorporate	Marian
INGREDIENTS	METHOD
Breton Shortcake	
450 g flour 320 butter 4 g salt 2 g crushed speculoos 20 g baking powder	Mix and knead in the kneader.
160 g egg yolks 320 g granulated sugar (S2)	Beat together and add to the flour mixture.
	Wrap the dough and leave it overnight. Roll out 6 mm thick and cut out 16 cm Ø circles. Bake for 30 minutes at 180°C (leave the circles around them during baking).
Honey chocolate mousse	
500 g milk	Bring to the boil.
4 sheets of gelatine (soaked)	Dissolve in the milk.
700 g Callebaut HONEY callets	Add to the milk in two parts and mix well. Leave to cool down to 40-45°C.
1000 g cream	Half whip and fold into the chocolate mixture.
	Pour a 1.5 cm layer into round Flexipan moulds (12 cm Ø). Freeze and remove from the mould. Spread a layer of mousse on each round of shortcake and finish with raspberries and the decoration of your choice.

Mousse cake with honey chocolate and melon crèmeux

Makes three 18 cm Ø cakes

Ingredients	METHOD
Joconde sponge	
360 g eggs 450 g ground almond mix (50/50) 60 g flour	Beat together.
180 g egg whites 45 g sugar	Beat until the mixture stands in peaks and add into the flour mixture.
45 g butter (melted)	Fold into the mixture.
	Spread onto baking sheets. Bake: 4-5 minutes at 250°C.
Honey mousse	
120 g egg yolks 300 g molasses - 30°B	Heat to 60°C and beat until cold.
570 g Callebaut HONEY callets	Melt.
1125 g cream	Half whip. Mix 1/3 of the cream with the callets and fold into the egg yolk mixture. Fold in the rest of the cream.
Melon crémeux	
250 g melon puree	Heat .
120 g egg yolks 75 g sugar	Mix well together and add to the warm pulp. Heat.
5 g gelatine (soaked and strained)	Dissolve in the pulp mixture and strain.
85 g butter	Mix into the crème and divide into three 16 cm Ø Flexipan moulds. Freeze.
Glaze	(<u>(</u>
250 g milk 100 g glucose	Heat
8 g gelatine (soaked and strained)	Dissolve in the milk.
300 g Callebaut HONEY callets	Melt in the milk and blend for a perfect sheen.

Crème brûlée with honey milk chocolate, caramelised apple slices and rosemary

INGREDIENTS	Метнор	
Caramelised apple slices		
3 apples butter honey	Cut each of the apples into 16 segments and bake until they are soft. Caramelise with honey.	
Crème brûlée		
500 g milk 500 g cream 1 sprig of rosemary	Mix together and bring to the boil.	
200 g egg yolks 160 g granulated sugar (S2)	Beat and process together with the cream into a custard.	
160 g Callebaut HONEY callets	Melt in the custard and mix well.	
	Divide into dishes and add four apple slices per dish. Bake for 15 minutes at 130°C (should remain semi-liquid).	
Butter caramel		
150 g granulated sugar 2.5 g pectin	Mix together.	
100 g butter 50 g glucose	Melt the butter together with the glucose and add to the sugar.	
50 g water	Add to the rest and mix together. Spread onto Silpat baking mats and bake at 180°C.	
	Break into pieces and use as decoration.	



Honey cubes

Makes 165 chocolates

Ingredients	Метнор
300 g cream 60 g glucose	Bring to the boil.
1000 g Callebaut HONEY callets	Melt in the cream mixture, mix well and leave to cool down to 35°C.
70 g butter (at room temperature)	Mix into the cooled ganache. Leave to cool further, pour into a tray and leave to set. Remove from the mould.
Milk chocolate Callebaut Excellent 845	Spread onto the ganache in a thin layer and leave to set. Cut into lozenge shapes or cubes and dip in tempered milk chocolate.

Truffles

Makes 45 chocolates

Ingredients	Метнор
125 g butter (at room temperature)	Beat until light and frothy.
250 g Callebaut HONEY callets	Melt, leave to cool to around 35°C and mix with the butter. Beat until you have a stiff and light mixture. Pipe out into truffle shapes and leave to set overnight.
Callebaut dark chocolate Intense 60-40	Temper. Dip the truffle filling into the chocolate and roll in chocolate shavings.



