



The
Essential
Guide *to*
Chocolate ²

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Dear chef,

It's our great pleasure to welcome you to the *Essential Guide to Chocolate 2*. We hope that you enjoy reading this guide, and finding out all about the wonderful world of chocolate! Callebaut is the preferred chocolate for chefs and has only one objective - to produce chocolate of such superior quality and workability that it supports the professionals in their efforts to create wonderful products that will excite and delight their customers. We have both worked with Callebaut chocolate for many years, firstly within the industry in many top-class establishments and latterly in our UK Academy, based at Callebaut's office and factory in Banbury, Oxfordshire. We have always found it to be an incredibly consistent product of the highest quality and do not cease to be amazed by the end results of our creations. We hope that this guide is a fantastic source of information and inspiration to you!

JULIE SHARP AND BEVERLEY DUNKLEY

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The Interview

Gary Hunter

LONG-STANDING CALLEBAUT CHOCOLATE AMBASSADOR AND HEAD OF CULINARY ARTS AT LONDON'S WESTMINSTER KINGSWAY COLLEGE

WHAT DOES BEING A CALLEBAUT CHOCOLATE AMBASSADOR ENTAIL?

We're spokespeople for the brand. We support Callebaut in its work here in the UK but also abroad. I do a lot of judging and seminars on chocolate work for catering students. In fact, next month we're doing a roadshow to deliver basic skills to catering colleges around the UK. I became an ambassador 12 years ago and it's been fantastic. Callebaut is a great supporter of the industry.

WHAT SORT OF PROJECTS DOES CALLEBAUT GET INVOLVED IN?

Callebaut has been instrumental in the setting up of Westminster Kingsway College's new chocolate laboratory. We can make chocolate from bean to bar using a small conching machine [a mixer that evenly distributes cocoa butter within chocolate for a smoother mouthfeel]. Starting with the raw beans gives the students a real understanding of the science behind chocolate and a respect for the ingredient.

HOW EASY IS IT TO GET YOUNG COOKS INTERESTED IN CHOCOLATE?

Programmes such as *The Great British Bake Off* have done a huge amount to raise the profile of the pastry chef, baker and chocolatier. We offer part-time programmes aimed at those already in the industry, which include pâtisserie and chocolate skills, and they're more popular than ever. But we also have youngsters coming from school on to our Professional Chef Diploma course that choose to specialise in pâtisserie and confectionery in their third year. Roughly half of them will go down the chocolate work route.

WHAT DO YOU PUT CALLEBAUT'S SUCCESS IN THE HOSPITALITY INDUSTRY DOWN TO?

The key thing is the range. There are a fantastic number of options to suit multiple budgets and operations - Callebaut offers everything from good-quality entry-level to the single-origin range, which is exceptional. Callebaut chocolate is also very workable in a professional sense as it's made specifically for chefs and chocolatiers.

**DECONSTRUCTED TIRAMISU:
A POPULAR DESSERT AT
POLLEN STREET SOCIAL**



Progressive choc

NEW TEXTURES, SINGLE ORIGIN EXPERIMENTATION AND BOLD BUT EFFECTIVE FLAVOUR MATCHES WILL BE THE KEY CHOCOLATE TRENDS FOR 2013

CHOCOLATIER DAMIAN ALLSOP'S RECENT COLLABORATION with some of the UK's best known restaurants - including London's Zafferano and Murano, and innovative Bristol restaurant Casamia - neatly encapsulates a number of key trends in the upper echelons of the chocolate industry. Firstly, the box of 12 ornately decorated slabs champions unusual flavour pairings.

Casamia's Jonray and Peter Sanchez-Iglesias blend juniper and lemon to bright and pungent effect, Zafferano plumps for aromatic basil and, perhaps the strangest of the bunch, Hotel Tresanton in St Mawes, Cornwall, combines liquorice and lime.

Dark or milk chocolate should not be seen as having a single taste profile. Variations in raw beans according to geography and the seasons,

alongside the complex processing undergone by most chocolate, make for huge variations in flavour. Increasingly, top-end chefs and chocolatiers are exploring the taste of top-end - often single origin - chocolates, and finding that their distinctive flavour profiles allow for bold new flavour matches: greater availability of distinctive chocolate styles has opened up a whole new world of combinations.

Second is the quest for purity of chocolate flavour. Allsop achieves this through the use of water in his ganaches rather than cream and butter, as is traditional. Using water lightens the mouth-feel and brings the taste of the chocolate to the fore. Increasingly, those that use top-end, single-origin chocolates are eschewing anything that interferes with the taste of the chocolate, and that often means water-based ganaches, fewer competing flavours and less cream and butter in fillings. Allsop takes things a stage further, using only spring water in his ganaches for even more clarity, and the results are extraordinary.

Restaurant chefs can achieve comparable results by using water instead of cream and butter in some recipes. Some say chocolate is like a mogwai, you can't allow water to touch it, but there are exceptions to the rule. For example, if correctly emulsified, chocolate and water (more or less half and half by weight) creates a mix that resembles chocolate-flavoured Chantilly cream.

Croydon-based chocolatier, and competitor in



COCOMAYA: LONDON-BASED BAKERY AND CHOCOLATIER

the 2005 World Chocolate Masters UK, Paul Wayne Gregory is another advocate of the water-based ganache. "We're currently developing a range of single-origin pralines. You have to let very high quality and distinctive chocolates shine. The only ingredients in the range will be chocolate and water, a simple ganache encased in tempered chocolate. I might experiment with spices at some point as I think that might really complement a Mexican chocolate I'm using, but, for the moment, we're going to keep things very simple."

Restaurant chefs are increasingly taking inspiration from high-end chocolatiers. "Chocolate desserts are traditionally seen as an easy option, but over the past few years we've noticed that restaurants are putting more of an effort in," says Paul Hood, head chef at Pollen Street Social in London. "Chocolate goes with a lot of different tastes and textures; we do a lot of research to make sure we're using the ingredient to its full potential."

The team at the Mayfair restaurant use a combination of traditional methods - such as perfectly tempered chocolates - and more contemporary techniques, including the use of liquid nitrogen, which can give a great texture and finish. A popular dish at Pollen Street Social is a deconstructed tiramisu that plays with the diner's perception of chocolate textures.

Indian chef-restaurateur Atul Kochhar is a proponent of adding spices to chocolate and something of an expert to boot. "Unsurprisingly,

BLACK CARDAMOM: SMOKY FLAVOUR IS A GOOD MATCH WITH CHOCOLATE





the spices normally associated with desserts match well with chocolate. We favour star anise, cinnamon, fennel and cardamom, particularly the wild black cardamom - its smoky flavour has a real affinity with most chocolates," says Kochhar, owner of the Michelin-starred Benares in London.

On the menu at Benares is a star anise chocolate fondant with sugar-cane ice cream and a garnish of tempura tarragon leaves, a clever melding of eastern and western ingredients.

At Kochhar's more recently opened Bromley restaurant, Indian Essence, the most popular dessert is a peanut butter and chocolate parfait with sea salt and green cardamom, an evolution of the salted caramel combo that has dominated most corners of the chocolate industry for the past five years or so.

Chocolatiers are taking inspiration from the restaurant sector too, working with more seasonal, and often more perishable, produce. Alex Mariz, head chocolatier at London-based bakery and chocolatier Cocomaya, is currently making toffee-apple chocolates based on a home-made apple purée. Mariz caramelises bramley apples with sugar, purées and leaves to drain overnight. The next day, the drained-off liquid is stirred into the ganache and the purée is used to fill the chocolates, along with a generous amount of toffee.

Angela Hartnett's Murano restaurant flits between the traditional and contemporary with its

chocolate offering. The London eatery's most popular dessert is a classic chocolate and pistachio soufflé served with a hot chocolate sauce. "Even when we take it off the menu we always have to have it ready to go because our regular customers ask for it and we don't want to disappoint," explains head chef Diego Cardoso. "It's a classic dish that I think has had a bit of a resurgence in the

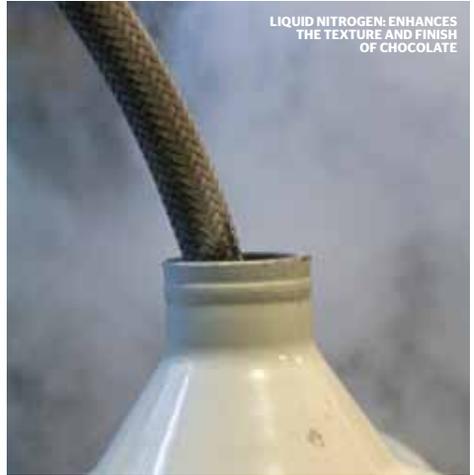


**ATUL KOCHHAR:
BLENDS SPICES WITH
CHOCOLATE**

past couple of years. It's hard to get right, but we do 30 or so a day so I guess we have enough practice. We line the moulds with grated chocolate and serve the sauce table-side."

The restaurant's second chocolate dish on the à la carte is altogether more modern. Simply titled 'chocolate', the dish is an exploration of texture. There's a chocolate ganache (water-based, of course), a chocolate crumble, dehydrated chocolate and aerated chocolate. The plate is finished with a mint gel and a passion fruit sorbet.

"The aerated chocolate is the most complicated bit. We mix the chocolate with a little oil and put it through a syphon before setting in a vacuum, that's how you get the air pockets. Chocolate is thought of as a single ingredient, but the number of textures and flavours you can create from it is nothing short of incredible, and this dish seeks to highlight that."



LIQUID NITROGEN: ENHANCES THE TEXTURE AND FINISH OF CHOCOLATE

THE CHOCOLATE MASTER

ONE OF THE BRIGHTEST STARS OF THE UK CHOCOLATE SCENE, RUTH HINKS IS PROPRIETOR OF EDINBURGH CHOCOLATE SHOP AND TRAINING SCHOOL COCOA BLACK. SHE WILL REPRESENT THE UK AT THE WORLD CHOCOLATE MASTERS 2013 - THE FIRST WOMAN EVER TO DO SO

South African-born Ruth Hinks made her chocolate industry debut aged 13 when she started making and selling Easter eggs from her father's dental practice. More than two decades later and her zeal for working with chocolate and pastry is stronger than ever. This year will be tough for Hinks. Last year, she became the first woman to win the UK World Chocolate Masters.



RUTH HINKS: RUNS COCOA BLACK IN PEEBLES

Up to 25 hours a week will be dedicated to preparing for the international competition in Paris, from 28 to 30 October, and that's on top of running a highly successful (and busy) business in Peebles, a burgh just outside Edinburgh. Some of the pieces are in the development stage, others are being refined and tweaked. "I'm not allowed to give too much away about the flavours I'm going to use and I've also been warned off putting pictures of my creations on Facebook. The theme will be the architecture of taste again, which gives me a lot of scope. I'll

be repeating some elements from 2012, but other things will be new."

For Hinks, whose groaning metaphorical awards cabinet also includes UK Confectioner of the Year and Pastry Chef of the Year, the biggest challenge will be the chocolate showpiece. Up to 1.5m tall, these painstakingly wrought monoliths are 100% chocolate and a key focus of the competition. "I'll be pulling my hair out over that in

the run up to the competition - the standard was very high last time round."

Although tight-lipped on her flavour arsenal for the competition, Hinks does predict the trend for eastern ingredients to continue into 2013. "I keep an eye on what's going on in the wider chocolate industry, but I tend just to make the stuff I like. I do think funkier eastern flavours will continue to grow. Our yuzu caramel with pink peppercorns and a truffle we do with Chinese five spice are very popular, even in Peebles."

A year of chocolate

A CALENDAR OF SEASONAL RECIPE IDEAS AND KEY DATES IN THE CHOCOLATE WORLD TO GET YOUR CREATIVE JUICES FLOWING

January

A spiced hot chocolate will stave off the January blues. Whisk Callebaut dark chocolate into some full-fat milk infused with cinnamon, chilli, nutmeg, cloves and vanilla to create a truly decadent drink.

- Chocolate and clementine cheesecake with a citrus salad
- Chocolate and hazelnut pudding with a rich fudge sauce

In season: Clementines, quince, Australian peaches and nectarines



February

Music is allegedly the food of love, but considering the number of heart-shaped boxes around this month, that honour should be shared with chocs. Get ready for Valentine's Day with these offerings.

- Sticky banana and chocolate pudding
- Layered verrine of blood orange jelly and milk chocolate and caramel mousse
- White chocolate and vanilla mousse, champagne rhubarb and gingerbread

In season: Beetroot and late-harvest UK apples

March

Why not prepare for the summer and churn some ice cream? Try Callebaut white chocolate W2NV and vanilla and coffee and Callebaut dark chocolate 70-30-38NV.

- Milk chocolate crème brûlée with pineapple and star anise compote
- Spiced milk chocolate mousse and cardamom-infused mango
- Chocolate tiramisu with an espresso jelly

In season: Forced rhubarb and Kent pears

April

Easter is a great opportunity to experiment with tempering and creating moulded chocolates. Easter eggs are simple to make and can be filled with all manner of things.

- Baked chocolate tart, prune and armagnac ice cream
- White chocolate soufflé
- Chocolate and praline milkshake

In season: Lychees and mangosteen



May

As the days grow longer it's time to reassess chocolate puds using seasonal produce. British berries are a fine match for all types of chocolate.

- Warm chocolate mud cake
- White chocolate and elderflower panna cotta
- Cherry sundae

In season: British raspberries, strawberries and blackberries



June

Try making a chocolate granita for a pre-dessert. Combine a freeze-brewed coffee, sugar, cocoa powder and Callebaut dark chocolate. Stir three times to stop the granita freezing into a block.

- White chocolate and strawberry parfait
- Roast vanilla peach with milk chocolate and burnt honey ice cream
- White chocolate and gooseberry trifle

In season: Rainer cherries (France), peaches and nectarines (UK)

July

In the height of summer, some richer chocolate desserts aren't such a good bet. Think cooling and delicate - sorbets, gelati and light mousses paired with fresh fruity flavours.

- Chocolate, caramel and blueberry tart
- Chocolate and raspberry Pavlova with a white chocolate cream
- Chocolate and nougat spiced peach compote

In season: Cherries, English peaches, apricots, plums, flat peaches from France and Spain



August

Nothing says summer like homemade ice cream. Have a restaurant or pub with outdoor space? If so, set up a mini-ice cream stand on busier days.

- Chocolate and fig frangipane tart
- Baked cardamom plums with a chocolate streusel and vanilla ice cream
- Dark Madagascan chocolate mousse

In season: Greengages, redcurrants, gooseberries and blackberries

September

It's time to ramp up the comfort-food factor with heartier dishes. Rich sauces should return and the emphasis needs to shift from cold to hot.

- White chocolate rice pudding with blackberries
- Pear belle Hélène - poached pears, vanilla ice cream and chocolate sauce
- Warm chocolate and beetroot cake with an orange crème fraîche

In season: US cherries, early-season English apples (Cox, Discovery) and pears

October

With National Chocolate Week (14 to 20) and The World Chocolate Masters (28 to 30), October is the biggest month on the chocolate calendar. Why not celebrate with a chocolate themed tasting menu?

- Chocolate, pear and hazelnut tart
- Milk chocolate and banana mousse

In season: Pumpkins and home-grown strawberries



November

Hopefully Ruth Hinks did us proud at the World Chocolate Masters in Paris last month. Maybe now's the time to try a chocolate course - see Callebaut's Chocolate Academy for a range of courses.

- Chocolate and orange Grand Marnier soufflé
- Chocolate and ginger steam pudding
- Coconut dacquoise with a white chocolate and passionfruit mousse, tropical salsa

In season: Satsumas and Australian cherries

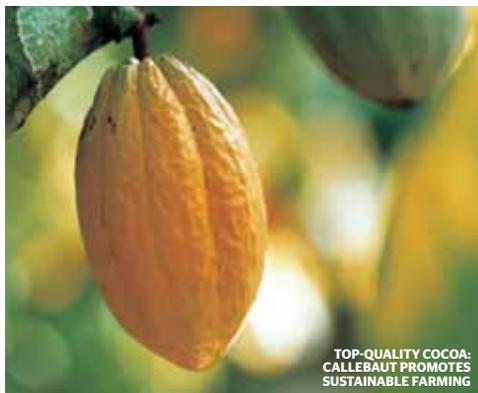
December

Think about desserts that are interesting but easy to make and serve in bulk. Consider chocolate dishes that can be prepared in large trays.

- Hot chocolate fondant
- Chocolate and date pudding
- Chocolate and amaretto parfait with drunken raisins

In season: Spanish citrus fruit, Moroccan strawberries and cranberries





TOP-QUALITY COCOA:
CALLEBAUT PROMOTES
SUSTAINABLE FARMING



FERMENTATION:
GROWERS ARE
TRAINED IN THE
BEST TECHNIQUES

Callebaut and sustainability

CALLEBAUT WORKS WITH ITS GROWERS ACROSS THE WORLD TO INCREASE THEIR INCOME AND IMPROVE THEIR QUALITY OF LIFE

UNDER THE CALLEBAUT GROWING GREAT CHOCOLATE PROGRAMME, Callebaut's entire range of Finest Belgian Chocolate uses sustainably sourced cocoa. An historic change that took place as of May 2012, Growing Great Chocolate focuses on three crucial areas: cocoa quality, farmer income and quality of life for the farmer.

GROWING COCOA QUALITY: Callebaut supports farmers in growing more, and higher quality, cocoa beans through education and investment. With farmer field schools, Callebaut trains farmers in best practices, from cultivation methods right through to advice on fermentation and drying techniques. Callebaut also provides business support, including interest-free investment loans, management training and logistics support.

GROWING FARMER INCOME: Callebaut pays a fair price for cocoa beans and helps to protect future income by purchasing directly from cooperatives, avoiding middlemen and by paying premiums for better cocoa and to those achieving yield quotas.

GROWING QUALITY OF LIFE: Callebaut is fully committed to improving the livelihoods of cocoa

farmers and their families. It raises child labour awareness among farmers, fund schools and attract teachers to rural areas. Callebaut co-funds hospitals, distributes mosquito nets and works to combat AIDS. It also help communities to install water wells and pumps, as well as solar energy systems.

WITH SUSTAINABLE COCOA INITIATIVES under Growing Great Chocolate, Callebaut affirms its commitment to guaranteeing great chocolate today - and tomorrow - for its customers.



**CALLEBAUT SHOWS FARMERS
HOW TO GET GOOD YIELDS**

Meet the chocolate range

CALLEBAUT MANUFACTURES A HUGE RANGE OF SPECIALIST PRODUCTS, BUT THIS GUIDE TO THE FIRM'S FOUR CORE CHOCOLATES AND FANTASTIC SINGLE-ORIGIN VARIETIES IS THE PLACE TO START

THE FAB FOUR

Callebaut's excellence in chocolate has become a global reference. Often imitated, but never equalled, these four chocolates stem from a great Belgian tradition in chocolate making and have become the choice of many professionals the world over. From home-made pralines to desserts or sauces, you can always count on these chocolates, which are all produced with 100% Belgian craftsmanship.

STRONG 70-30-38NV (DARK)

Dark and extra bitter taste with a pronounced chocolate flavour.



SELECT 811NV (DARK)

Dark and balanced cocoa taste. The most widely used and versatile chocolate recipe in the world.

SELECT 823NV (MILK)

Milk with rich cocoa and caramel taste.

Well balanced in cocoa flavour and sweetness.

SELECT W2NV (WHITE)

White with a fantastic balance. The world standard white chocolate with widespread taste acceptability.

ORIGINE CHOCOLATE

Each of the Origine chocolates is made with rare and aromatic cocoa beans from one specific country or region. Besides their overwhelming chocolate taste, you'll discover hints of herbs, flowers or fruits typical of the soil and unique environment in which the cocoa was grown. Origine enables you to make your desserts stand out with an authentic and sophisticated chocolate taste. Origine is ideal for chefs who want to explore exceptional new flavours and liven up their dessert offering.

DARK ORIGINES

ECUADOR (CHD-R731EQU)

A very strong aroma, giving impressions of garden

angelica, liquorice and banana. Also very spicy. 70% cocoa

SAO THOMÉ (SAOTHOME)

The aroma is slightly spicy, with roast touches and impressions of coffee and blackberries.

70% cocoa

MADAGASCAR (CHD-Q67MAD)

A powerful taste. Hints of blueberry, liquorice and coffee. 67% cocoa

GRENADE (GRENADE)

Very mild, with hints of hibiscus and raspberries. 60% cocoa

MILK ORIGINES

ARRIBA (CHM-Q415AR)

Mild, buttery chocolate with hints of yoghurt and hazelnut. 39% cocoa, 25.5% milk

JAVA (JAVA)

A very pale colour and hints of vanilla and caramel. 32% cocoa, 20.9% milk





SHINING EXAMPLE:
TEMPERING IS VITAL FOR
MANY CHOCOLATE RECIPES

Temper, temper

PROPERLY TEMPERED CHOCOLATE RETAINS ITS GLOSS AND SNAP AND IS ESSENTIAL FOR PRALINES AND DECORATIONS

THE CHOCOLATE TEMPERING PROCESS is essential for a large number of chocolate preparations and recipes. Simply melting solid chocolate for decorations, individual chocolates and coatings will produce a dull-looking result with poor texture and melting qualities in the mouth. Properly tempered chocolate will retain its gloss and texture, and snap cleanly.

When done correctly the cocoa butter is held throughout the chocolate in a stable crystalline form, and this can be achieved only through



careful regulation of the heating and cooling process. For restaurants and pubs - which typically deal with comparatively small amounts of chocolate when making

decorations and individual chocolates for petits fours - pre-crystallisation in the microwave is the quickest and easiest method.

1. Pour some callets into a plastic or glass bowl.
2. Put the bowl into the microwave and melt the callets at 800 to 1,000 Watts.
3. Take the callets out of the microwave every 15 to 20 seconds and stir well to ensure that the temperature is evenly distributed to avoid scorching.
4. Repeat this procedure until the chocolate has almost all melted. Some small pieces of callet should still be visible in the bowl.
5. Remove from the microwave and stir the chocolate well, until all the pieces of callet have disappeared and a slightly thickened, even liquid has been achieved.

Please note: the working temperature of dark chocolate is approximately 32°C, while it is approximately 30°C for white chocolate and milk chocolate.

Recipes for sweet success

HERE ARE THREE MOUTH-WATERING WAYS TO PEP UP YOUR PUDDINGS WITH THE HELP OF CALLEBAUT CHOCOLATE

White chocolate and peach trifle

JUST PEACHY...

PEACH AND LEMON VERBENA COMPOTE

INGREDIENTS

4 peaches, stoned

50ml orange juice

50ml stock syrup

Small handful lemon verbena leaves

METHOD

1. Make a coulis. Blitz two of the peaches with the orange juice, stock syrup and verbena leaves until smooth.
2. Strain through a muslin cloth. Avoid pushing the ingredients through to obtain a clear liquid.
3. Cut the remaining peaches into a neat dice and fold through the peach coulis.

PEACH WINE JELLY

INGREDIENTS

2.5 leaves of gelatine

200ml stock syrup

70ml white wine

70ml peach schnapps

METHOD

1. Soften the gelatine leaves in cold water.
2. Bring the stock syrup to the boil, take off the heat and whisk in the softened gelatine.
3. Stir in the white wine and peach Archers and allow to cool.

WHITE CHOCOLATE AND VANILLA CREAM

INGREDIENTS

250g double cream

1 vanilla pod, scraped

500g Callebaut Velvet CHW-R224INV-553 white chocolate

METHOD

1. Bring the cream and vanilla pod to the boil.

2. Take off the heat, add in the white chocolate and emulsify.
3. Leave to set overnight.



ASSEMBLING THE TRIFLE

INGREDIENTS

2 peaches, cored and diced neatly

200g lemon sponge

METHOD

1. Spoon the peach wine jelly into the base of four Martini glasses and add the fresh peach dice. Allow to set.
2. Whisk the white chocolate cream until a good spreadable consistency is achieved, taking care not to over-whip.
3. Pipe a thin layer of the white chocolate cream into the glasses.
4. Cut the lemon cake into small dice and fold through the peach and lemon verbena compote.
5. Place a layer of the compote on top of the white chocolate cream.
6. Finish with white chocolate cream and smooth flat.

ALTERNATIVES

1. Summer berry trifle: Replace the peaches for summer berries the berry flavours work really well with the peach wine jelly and white chocolate cream and it adds a great colour contrast.
2. Use the peach wine jelly as a base for a fruit Jelly terrine and layer up with fresh berries.
3. The white chocolate cream is great used as a filling for chocolate éclairs or a chocolate gateau.



Decadent chocolate mousse with a feuilletine crunch

SCORE SOME BROWNIE POINTS WITH THIS SIMPLE BUT EFFECTIVE ASSEMBLAGE

CHOCOLATE MOUSSE

INGREDIENTS

150g sugar
 2 eggs
 100g egg yolk
 400g 811NV Callebaut Dark Chocolate
 600g whipped cream

METHOD

1. Place the sugar into a saucepan and pour enough water over to saturate. Boil until the mixture reaches 121°C.
2. Whisk the eggs and egg yolks to a thick sabayon and pour on the boiling sugar, whisking until the mixture is cold.
3. Melt the chocolate and fold through the sabayon. Fold through the whipped cream

CHOCOLATE BROWNIE BASE

INGREDIENTS

160g unsalted butter
 160g 70-30-38NV Callebaut dark chocolate

3 large eggs
 275g light brown caster sugar
 85g plain flour
 40g Callebaut Extra Brute cocoa powder
 50g W2NV Callebaut White Chocolate
 50g 823NV Callebaut Milk Chocolate

METHOD

1. Melt the butter and chocolate together and leave to cool.
2. Whisk together the eggs and sugar to create a thick sabayon.
3. Fold in the cooled chocolate mixture.
4. Sieve flour and cocoa powder together. Repeat three times.
5. Fold in sieved flour and cocoa mixture.
6. Fold in white and milk chocolate callets.
7. Prepare a 20cm cake tin by lining the bottom with waxed paper.
8. Pour into prepared tin and bake at 160°C for 25 minutes.
9. Cool in the tin.

Continues →

FEUILLETINE CRUNCH

INGREDIENTS

110g feuilletine

55g 823NV Callebaut Milk Chocolate

125g Callebaut Praline Paste

METHOD

1. Melt the chocolate and praline together and then fold through the feuilletine.
2. Spread between two sheets of silicone paper and roll to desired thickness, allow to set and then cut out.

TO ASSEMBLE MOUSSE

1. First place your brownie sponge into the mousse ring; it gives a better finish if the brownie is cut a little bit smaller than the ring.
2. Pipe in a small amount of mousse and then place your feuilletine disc on top.
3. Pipe the rest of the mousse into the ring, flatten the top and freeze.
4. De-mould and then cover with a chocolate glaze.

ALTERNATIVES

Add flavors into your mousse

1. Crème brulee insert: Cook white chocolate crème brulee in a flexipan mould and then freeze. Demould and place the crème brulee in the middle of the entremets. Caramelised bananas would also add another layer of flavor.
2. Chocolate millefeuille: Place some pre crystallised chocolate between two sheets of plastic acetate and spread to form a thin layer, just before the chocolate set press a round cutter on top of the chocolate to form individual circles. Allow the chocolate to set and then remove the plastic sheet. Pipe the chocolate mousse around the edge of the circle and place some Feuilletine crunch in the middle. Repeat the layer and top with chocolate. Serve with a hazelnut crunch ice cream
3. Chocolate verrine: Pipe the chocolate mousse into a glass and top with a mango and passion fruit compote

Chocolate lollipops

LET'S STICK TOGETHER

INGREDIENTS

Tempered chocolate

Transfer sheets

Lollipop sticks

Decorations

METHOD

1. Pipe 25g of tempered chocolate on to a transfer sheet, leaving ample room around each lollipop for its stick.
2. Run a palette knife under the transfer sheet to even out the lollipops.
3. Place the stick on to the chocolate and turn gently to cover the stick in chocolate.
4. Sprinkle the chocolate with decorations immediately before it starts to set.
5. Refrigerate at 12°C for at least 20 minutes.
6. Wearing cotton gloves to avoid fingerprints, de-mould the lollipops.

ALTERNATIVES

1. Change the transfer patterns to go with the



- occasion - Valentine's Day, Easter or Christmas.
2. For mint chocolate crisp lollipops, flavour the chocolate with peppermint oil and fold through Demerara sugar for crunch.
 3. Sprinkle the back of the lollipops with caramelised hazelnuts.
 4. Fold through popping candy for that extra surprise.

EXPERIENCE
THE DIFFERENCE

FREE SAMPLE



CALLEBAUT®

BELGIUM 1911

DEMAND REAL CHOCOLATE



DEMAND BELGIAN



DEMAND CALLEBAUT



*FREE Callebaut chocolate sample (while stocks last).
Please email name and address to UKPromotions@barry-callebaut.com

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INSPIRATION



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