



CALLEBAUT®

BELGIUM 1911

*Happy
Cake Kit
recipes*



ICONIC RECIPES MADE WITH FINEST BELGIAN CHOCOLATE

YOUR CHOICE FOR CALLEBAUT -YOUR GUARANTEE OF MAKING YOUR SPOT UNRESISTABLE

Dear Callebaut chefs & friends,

Are you ready to create amazing chocolate delights? Behold! Here are the iconic recipes you all (and we all) love the most. They are indispensable in a can't-lose menu for hot spot pastry shops in the town.

Do you want to know how it all began? It was inspired by the story of a chef who's one special recipe had changed his life by making his spot favorite place to visit. In this kit, we are coming with the top 4 winning recipes that can make a big difference. We named it «Happy Cake Kit», because we believe that happiness is multiplied when it's shared.

Join us to create your great chocolate story.

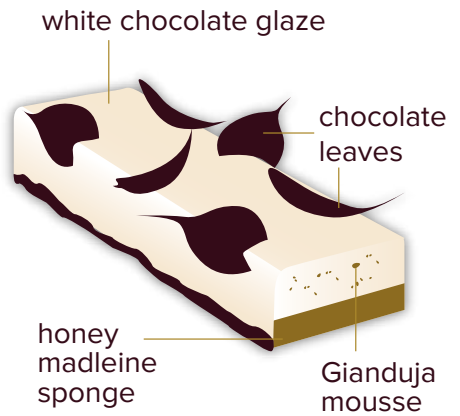


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Happy Cake Kit





GIANDUJA WHITE CHOCOLATE ENTREMET

Created by: Marc Pauquet, Head of the Chocolate Academy™ Centre Istanbul
Sener Amran, Chocolate Academy™ Chef, Turkey

HONEY MADLEINE SPONGE

Ingredients	Preparation
200 g whole eggs	whip
140 g sugar, brown	
70 g honey, chestnut	
200 g flour	sieve and fold in
8 g baking powder	
4 g cinnamon powder	
2 g salt	
180 g butter	add melted spread out on 35*28 cm baking tray covered with a Silpat sheet bake at 180°C for 15-18' into a convectional oven

GIANDUJA CREAM

Ingredients	Preparation
195 g water	make a syrup
60 g sugar, brown	
1 pc vanilla pod	
135 g roasted nuts	roast the nuts into a convectional oven at 150°C for 15'; cool down completely.
420 g white chochoate Callebaut W2	pour the syrup onto
60 g butter	
70 g gelatin mass	add
900 g cream 35%, whipped	fold in at 35°C

WHITE CHOCOLATE MIRROR

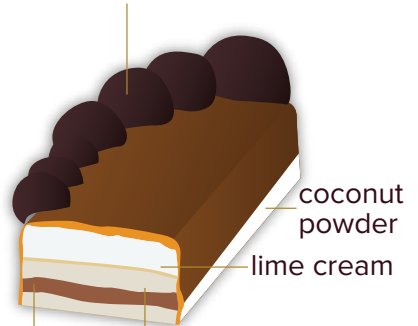
Ingredients	Preparation
150 g water	boil to 103°C
300 g sugar	
300 g glucose	
200 g cream, 35%	pour boiling mixture over
140 g gealtin mass	homogenise with a stick blender
300 g white chocolate Callebaut W2	allow to rest for 24h
3 g titanium oxide	apply at 30°C

ASSEMBLY

- The recipe is for 2 frames of 10*30 cm.
- Pour some gianduja cream and a madeleine sponge on the top.
- Keep in the freezer.
- Glaze with the white mirror.
- Cut into 2.5 cm slices and decorate to taste.



chocolate decoration



lime - milk
chocolate
cream

financier sponge

LIME - MILK CHOCOLATE ENTREMET

Created by: Marc Pauquet, Head of the Chocolate Academy™ Centre Istanbul
Sener Amran, Chocolate Academy™ Chef, Turkey

FINANCIER SPONGE

Ingredients	Preparation
450 g egg whites	whisk to soft peaks
250 g sugar	
200 g almond powder	fold in all sifted powders
65 g hazelnut powder	
250 g icing sugar	
170 g flour	finalize by adding the melted butter, vanilla and lemon zests
1 pc vanilla, pod	
2 pc zest of lemons	
150 g butter	add melted
	spread out on 35*28 cm baking tray covered with a Silpat sheet
	bake at 175°C for 15-18' into a convectional oven

LIME - MILK CHOCOLATE CREAM

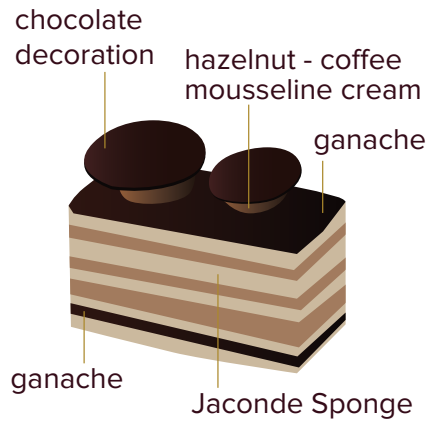
Ingredients	Preparation
340 g cream, 35%	cook a anglaise up to 85°C
2 pc zest of limes	
75 g egg yolks	pour over and emulsify
250 g milk chocolate Callebaut 823	
20 g gelatin mass	

LIME CREAM

Ingredients	Preparation
700 g cream, 35%	heat and infuse the lime zests
5 pc zest of limes	
135 g sugar	add
80 g gelatin mass	
580 g cream, 35%, whipped	

ASSEMBLY

- The recipe is for 2 frames of 10*30 cm.
- Place the financier sponge at the bottom.
- Cover with some lime milk chocolate cream.
- Place a second sheet of financier sponge.
- Fill up with the lime cream.
- Keep in the freezer.
- Cut into 2.5 cm slices and decorate to taste.



ENTREMET “OPERA”

Created by: Marc Pauquet, Head of the Chocolate Academy™ Centre Istanbul
Sener Amran, Chocolate Academy™ Chef, Turkey

JOCONDE SPONGE

Ingredients	Preparation
250 g almond powder	whip all together until frothy
250 g icing sugar	
70 g flour	
20 g invert sugar	
170 g whole eggs	
50 g butter, melted	fold in
220 g egg whites	whisk to soft peaks combine both mixtures
50 g sugar	
spread out 600 g on 56*35 cm baking tray covered with a Silpat sheet bake at 250°C for 5-7' in a convectional oven remove from tray directly after baking	

GANACHE

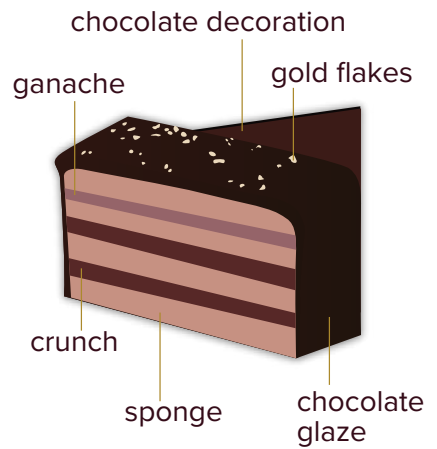
Ingredients	Preparation
500 g cream	boil and pour over emulsify
50 g butter	
500 g dark chocolate Callebaut 811	

HAZELNUT - COFFEE MOUSSELINE CREAM

Ingredients	Preparation
220 g egg yolk	emulsify
20 g sugar	
90 g corn starch	mix in
825 g milk	bring to boil and temper with egg yolk mixture bring the whole to boil agin and cook a custard
90 g sugar	
65 g butter	add
220 g butter	fold in once the custard reached 30°C
400 g hazelnut praline Callebaut PRA	
70 g coffee	

ASSEMBLY

- The recipe is for 2 frames of 10*30 cm.
- Place one sheet joconde sponge at the bottom.
- Cover with chocolate ganache.
- Place a second sheet of joconde sponge.
- Cover with some praline-coffee mouseline cream.
- Repeat this twice to have three layer mouseline cream.
- Finally glaze with remaining chocolate ganache.
- Cut into 2.5 cm slices and decorate to taste.



BACCARAT GATEAU

Created by: Marc Pauquet, Head of the Chocolate Academy™ Centre Istanbul
Sener Amran, Chocolate Academy™ Chef, Turkey

CHOCOLATE SPONGE - BACCARAT

Ingredients	Preparation
375 g egg yolks	beat to form ribbon
320 g sugar	
375 g egg whites	whisk to soft peaks
75 g sugar	
	combine both egg mixtures
187 g flour	fold in
100 g cocoa powder Callebaut CP	
125 g butter, melted	add
	spread out on 35*28 cm baking tray covered with a Silpat sheet bake at 180°C for 15-18' into a convectional oven

GANACHE

Ingredients	Preparation
750 g cream 35% fat	boil
75 g invert sugar	
810 g dark chocolate Callebaut 60-40-38	pour the liquids over
150 g butter	add at 40°C; emulsify

CRUNCH

Ingredients
500 g Pailleté Feuilletine Callebaut M-7PAIL
80 g milk chocolate Callebaut 823

ASSEMBLY

- The recipe is for 2 frames of 10*30 cm.
- Place a layer of chocolate sponge on the bottom.
- Cover with a thin layer of crunch.
- Fill up with chocolate ganache.
- Place a second sheet chocolate sponge.
- Repeat this operation 4 times.
- Allow to set.
- Glaze with chocolate ganache.
- Cut into 2.5 cm slices and decorate to taste.

For inspiration, tutorial movies and recipes
go to **www.callebaut.com**



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