

# MELT INTO **WINTER** 2025



# WINTER TRENDS



## EXTRA IS THE KEY!

Experience-led eating, in particular adventurous treats which are social media worthy (sought especially by Gen Z consumers) are creating a demand for visual appeal with striking toppings, fillings and overall presentation.

### MULTI-SENSORIALITY IN BAKERY & PASTRY

**87%**

OF EUROPEAN CONSUMERS PREFER BAKERY & PASTRY PRODUCTS WITH MULTIPLE TEXTURES

**7 IN 10**

EUROPEAN CONSUMERS PREFER BAKERY & PASTRY PRODUCTS WITH MULTIPLE COLOURS

### TOP 3 TEXTURES IN BAKERY & PASTRY

**1** CREAMY **2** CRISPY **3** CRUNCHY

### MULTI-SENSORIALITY IN BISCUITS & CEREALS

**84%**

OF EUROPEAN CONSUMERS PREFER BISCUITS & CEREALS WITH MULTIPLE TEXTURES

**7 IN 10**

EUROPEAN CONSUMERS PREFER BISCUITS & CEREALS WITH MULTIPLE COLOURS

### TOP 3 TEXTURES IN BISCUITS & CEREALS

**1** CRUNCHY **2** CRISPY **3** CREAMY

SOURCES: INNOVA, BC PROPRIETARY QUALTRICS QUANTITATIVE RESEARCH - MARCH 2022 - BE, CH, DE, ES, FR, IT, PL, SW, UK



# A WINTER OF CELEBRATIONS

While major celebrations are a time for indulgence, consumers also embrace more everyday excuses to treat themselves. These small moments of joy offer an escape from routine, and chocolate is always the answer!

OCTOBER



20  
DIWALI



31  
HALLOWEEN

NOVEMBER



5  
BONFIRE  
NIGHT

DECEMBER



8  
NATIONAL  
BROWNIE DAY



24  
CHRISTMAS  
EVE



25  
CHRISTMAS  
DAY



31  
NEW YEAR'S  
EVE



# MUMMY MUNCH BARS

## RECIPE MAKES 100 g

A bit of fun to celebrate Halloween! As the leaves begin to fall and the ghoulish ghosts come out to play, there's no better way to celebrate the spookiest season of the year than by indulging in these Chocovic® chocolate snack bars.

### 1. MUMMY MUNCH BARS

Ingredients		Preparation
25 g	Chocovic® Napal White Chocolate	Mix the puffed rice, chopped pistachios, cocoa nibs and honeycomb pieces. Add warm sorbitol into the mixture and mix well. Put the mixture into a silicone bar mould while it is still warm. Bake at 180°C for 3 minutes and let it cool. Enrobe the baked bar with tempered Chocovic® Napal White Chocolate, let it set and drizzle more tempered chocolate for the mummy pattern. Dip the bottom of bar into tempered Chocovic® Quador® Dark Chocolate. Decorate the bar with chocolate eyes.
10 g	Chocovic® Quador Dark Chocolate	
10 g	Chopped pistachios	
4 g	Callebaut® Cocoa Nibs	
5 g	Honeycomb pieces	
28 g	Puffed rice	
18 g	Sorbitol	



# CHOCOLATE & PISTACHIO SABLE

## RECIPE MAKES 8 COOKIES

These chocolatey biscuits are the perfect accompaniment to a hot drink. With a trendy pistachio flavour, they're sure to be a hit!



### 1. SAUCE ANGLAISE MOUSSE

Ingredients		Preparation
25 g	Egg yolks	Whisk the egg yolks and sugar together. Bring the cream to the boil, then pour onto the egg yolks and sugar and cook at 85°C. Add the Callebaut® Dark Chocolate 811 and emulsify, before cooling to 35°C. Then fold in the semi-whipped cream.
27 g	Sugar	
90 g	Whipping cream	
155 g	Callebaut® Dark Chocolate 811	
275 g	Semi-whipped cream	

### 3. PISTACHIO FEUILLETINE CRUNCH

Ingredients		Preparation
100 g	Callebaut® White Chocolate W2	Warm the Callebaut® White Chocolate W2, then fold through the pistachio paste and feuilletine. Place into mould, then freeze.
70 g	Callebaut® Pure Pistachio Nut Paste	
100 g	Callebaut® Pailleté Feuilletine	

### 2. BROWN BUTTER SABLE

Ingredients		Preparation
150 g	Brown butter	Cream the butter, icing sugar and Callebaut® Pure Pistachio Nut Paste together, then add eggs and vanilla. Sieve the flour and cocoa powder. Fold in the flour, cocoa powder and ground almonds before placing in the fridge to cool. Roll out between two silicone mats to 4.5 mm thickness, then cut to size. Cook at 160°C for 8 minutes.
90 g	Icing sugar	
25 g	Callebaut® Pure Pistachio Nut Paste	
1	Egg	
1	Vanilla pod	
300 g	Plain flour	
20 g	Cocoa powder	
20 g	Ground almonds	

### 4. WHITE CHOCOLATE CREMEUX

Ingredients		Preparation
195 g	Milk	Add the milk and cream to a pan and bring to the boil. In a bowl, add egg yolks and mix. Pour some of the boiling cream onto the egg yolks, and mix again. Return mixture to the pan, and cook to 80°C. Add the gelatine. Pour the contents of the pan over the Callebaut® White Chocolate W2 and cocoa butter, then add pistachio praline. Cover tightly with clingfilm and refrigerate.
195 g	Cream	
75 g	Egg yolks	
8 g	Gelatine	
450 g	Callebaut® White Chocolate W2	
50 g	Cocoa butter	
50 g	Pistachio praline	





# STICKY TOFFEE, PECAN & CARAMEL CAKE

## RECIPE MAKES 1 CAKE

A twist on the classic sticky toffee pudding, this caramel cake made with luxurious Callebaut® Gold Chocolate is a real showstopper.

### 1. CHOCOLATE STICKY TOFFEE PUDDING

Ingredients	Preparation
185 g Dates	Bring the dates, water, and bicarbonate of soda to the boil. Set aside to cool. Cream the butter and sugar together until light and fluffy. Add the eggs and mix well. Sieve the flour and baking powder together, then fold through the cake mix. Fold in the cooled date mixture, as well as the Callebaut® Milk Bakestable Chocolate Chunks and pecan nuts. Divide the mixture and place into 20 cm rings. Bake at 160°C for 20 minutes.
375 g Water	
11 g Bicarbonate of soda	
185 g Butter	
285 g Caster sugar	
3 Eggs	
335 g Flour	
50 g Ground hazelnuts	
11 g Baking powder	
150 g Callebaut® Milk Bakestable Chocolate Chunks	
100 g Pecan nuts, chopped	

### 2. GOLD CHOCOLATE GANACHE

Ingredients	Preparation
178 g Liquid cream 35%	Warm the first quantity of liquid cream with the milk and glucose syrup. Bring to the boil and add the gelatine paste. Pour the liquid over the Callebaut® Gold Chocolate and emulsify with an immersion blender. Add the second quantity of cold liquid cream and blend. Cool quickly and refrigerate overnight, whipping when needed to obtain a smooth texture.
58 g Milk	
40 g Glucose syrup	
32 g Gelatine paste	
290 g Callebaut® Gold Chocolate	
422 g Liquid cream 35%	

### 3. ASSEMBLY

Ingredients	Preparation
Callebaut® Caramel Filling Callebaut® Caramel Blossoms	Spread a layer of tempered chocolate onto the base of one of the sponges. This will help to stop the sponge sticking to the cake board or plate. Pipe a layer of the whipped gold ganache into a bulb shape on top of the sponge. Pipe Callebaut® Caramel Filling between each bulb. Place another layer of sponge and repeat the process twice before decorating the top layer with piped gold ganache, Callebaut® Caramel Filling and Callebaut® Caramel Blossoms.



# GINGERBREAD BISCUITS

Classic spiced gingerbread biscuits, topped with the five colours of Callebaut® chocolate. What's not to love?



## RECIPE MAKES 40 x 50g BISCUITS

### 1. GINGERBREAD BISCUITS

Ingredients	Preparation
360 g Butter	Cream the butter, black treacle and sugar together.
250 g Black treacle	
250 g Soft brown sugar	
2 Eggs	Add the eggs, then the flour, then the rest of the dry ingredients.
800 g Plain flour	
20 g Ginger	Be careful not to overmix.
20 g Cinnamon	
5 g Spice mix	Shape the dough into a block, let it rest, then roll out and cut with a gingerbread man cutter.
5 g Salt	
30 g Bicarbonate of soda	Bake at 160°C for 10 minutes, then allow to cool before decorating.

### 2. DECORATION

Ingredients	Preparation
Callebaut® Dark Chocolate 811	Dip one half of each gingerbread man into tempered chocolate, then decorate with Callebaut® Crispearls™.
Callebaut® Milk Chocolate 823	
Callebaut® White Chocolate W2	
Callebaut® Gold Chocolate	
Callebaut® Ruby Chocolate RB2	
Callebaut® Dark Chocolate Crispearls™	
Callebaut® Milk Chocolate Crispearls™	
Callebaut® White Chocolate Crispearls™	
Callebaut® Salted Caramel Crispearls™	
Callebaut® Ruby Crispearls™	



# GOLD WHISKY WARMER

## RECIPE MAKES 2 DRINKS

This Gold chocolate drink is spiked with whisky and gingerbread syrup. The perfect cocktail to warm up those long winter nights!

### 1. GOLD WHISKY WARMER

Ingredients	Preparation
70 ml Milk	Heat the milk, then add the Van Houten Ground Gold and dissolve. Add the hot chocolate mix, whisky, and gingerbread syrup into a cocktail shaker filled with crushed ice, then shake. Pour into an ice-filled glass and serve with Callebaut® Milk Chocolate Curved Shavings dusted with cinnamon.
70 g Van Houten Ground Gold	
50 ml Whisky	
5 ml Gingerbread syrup	
Callebaut® Milk Chocolate Curved Shavings	



# PEAR, CHOCOLATE, & BROWN BUTTER FRANGIPANE TART

This frangipane tart, made with pear poaching syrup and Callebaut® Dark Chocolate 811, is a delicious, warming winter treat.

## RECIPE MAKES 6 TARTS

### 1. CHOCOLATE SABLE

Ingredients		Preparation
175 g	Plain flour	Sieve the flour and cocoa powder together, then rub in the butter.
25 g	Cocoa powder	
100 g	Unsalted butter	Mix the egg and sugar together, then add into the mix.
50 g	Caster sugar	
1	Egg	Create a smooth paste, then wrap in clingfilm and rest in the fridge.
		Once rested, roll out to approximately 5 mm between two silicone sheets, cut out discs, and line the tart moulds.

### 2. CHOCOLATE FRANGIPANE

Ingredients		Preparation
150 g	Brown butter	Cook the butter into a saucepan until it has clarified and the solids in the butter have gone brown. Allow the butter to re-set.
150 g	Caster sugar	
150 g	Ground almonds	
1	Egg	Cream the butter and sugar together, then slowly add the egg.
15 g	Plain flour	
20 g	Cocoa powder	
		Sieve the flour and cocoa powder and add into the mix.

### 3. PEAR POACHING SYRUP

Ingredients		Preparation
200 ml	Water	Combine all ingredients (excluding the pears) in a saucepan, bring to a boil, then allow to infuse for one hour.
150 g	Sugar	
2	Star anise flowers	Peel the pears, cut them in half and remove the seeds. Place the pears into the infused syrup, cover with a cartouche and simmer until soft. Drain and allow to cool.
3	Cardamom seeds, crushed	
1	Cinnamon stick	
1	Orange zest	
4	Pears	

### 4. PRALINE CENTRE

Ingredients		Preparation
100 g	Callebaut® Fine Hazelnut Praline	Melt the Callebaut® Milk Chocolate 823 and mix through the Callebaut® Fine Hazelnut Praline, then pipe into a silicone mould and freeze.
100 g	Callebaut® Milk Chocolate 823	

### 5. CHOCOLATE DECORATION

Ingredients	
200 g	Callebaut® Dark Chocolate 811
Preparation	
Spray a plastic board with a small amount of grease. Place a guitar sheet on top and smooth it so that it sticks to the board.	
Spread a thin layer of tempered Callebaut® Dark Chocolate 811 on top and wait until it's touch-dry. Use a 9 cm metal cutter to cut a disc of chocolate, then use a 5.5 cm cutter to cut out the centre, giving you a collar.	
Place a sheet of paper on top, then another board and place into the fridge to set.	
Release from the guitar sheet and pipe a bulb of tempered chocolate onto the collar. Gently press a frozen wax seal on top to create the design, then set aside.	

### 6. ASSEMBLY

Preparation	
Line a 9 cm fluted metal tart shell with the chocolate sable and pipe in 50 g of chocolate frangipane.	
Place the praline centre in the middle and then place the poached pear on top.	
Cook at 170°C for 20 minutes. Once the tart has cooled, glaze with apricot nappage, then decorate with the chocolate collar and gold leaf.	



# MINI CHOCOLATE YULE LOGS

RECIPE MAKES 12 CAKES

## 1. CHOCOLATE SPONGE

Ingredients		Preparation
6	Egg whites	Whisk egg whites and caster sugar to a stiff meringue. Quickly fold in the egg yolks. Spread evenly onto a 60cm x 40cm silicone sheet and bake at 180°C for 10 minutes. Once cooked, place a silicone sheet on top and flip the sponge layer upside down to cool.
160 g	Caster sugar	
6	Egg yolks	
60 g	Cocoa powder	

## 2. WHITE CHOCOLATE MOUSSE FILLING

Ingredients		Preparation
350 g	Callebaut® White Chocolate W2	Melt the Callebaut® White Chocolate W2 and 100g of whipping cream together, then set aside to cool. Whip the remaining whipping cream until it is just holding its shape. When the ganache has cooled to 35°C, fold through one-third of the semi-whipped cream. Once mixed, add another third and repeat the process, then add the remaining cream and fold through to create a smooth mousse.
350 g	Whipping cream	

## 3. MILK CHOCOLATE MOUSSE TOPPING

Ingredients		Preparation
300 g	Callebaut® Milk Chocolate 823	Melt the Callebaut® Milk Chocolate 823 and 100g of whipping cream together, then set aside to cool. Whip the remaining whipping cream until it is just holding its shape. When the chocolate-cream mix has cooled to 35°C, fold through one-third of the semi-whipped cream. Once mixed, add another third and repeat the process, then add the remaining cream and fold through to create a smooth mousse.
300 g	Whipping cream	

## 4. ASSEMBLY

Cut the chocolate sponge into four sections, making four rectangles of approximately 30cm x 20cm. Spread the white chocolate mousse filling evenly onto each rectangle of sponge. Gently roll the sponge along its longest edge, forming a sausage shape, then allow to set in the fridge before cutting into lengths of approximately 10cm.

Ingredients		Preparation
Callebaut® Milk Chocolate Spring Shavings		To decorate, use a star nozzle to pipe the milk chocolate mousse topping onto each mini log, then add Callebaut® Milk Chocolate Spring Shavings and lightly dust with icing sugar.



The Yule Log is traditionally a sharing dessert, but these mini versions are the perfect individual treat that not only look great, but taste great too.

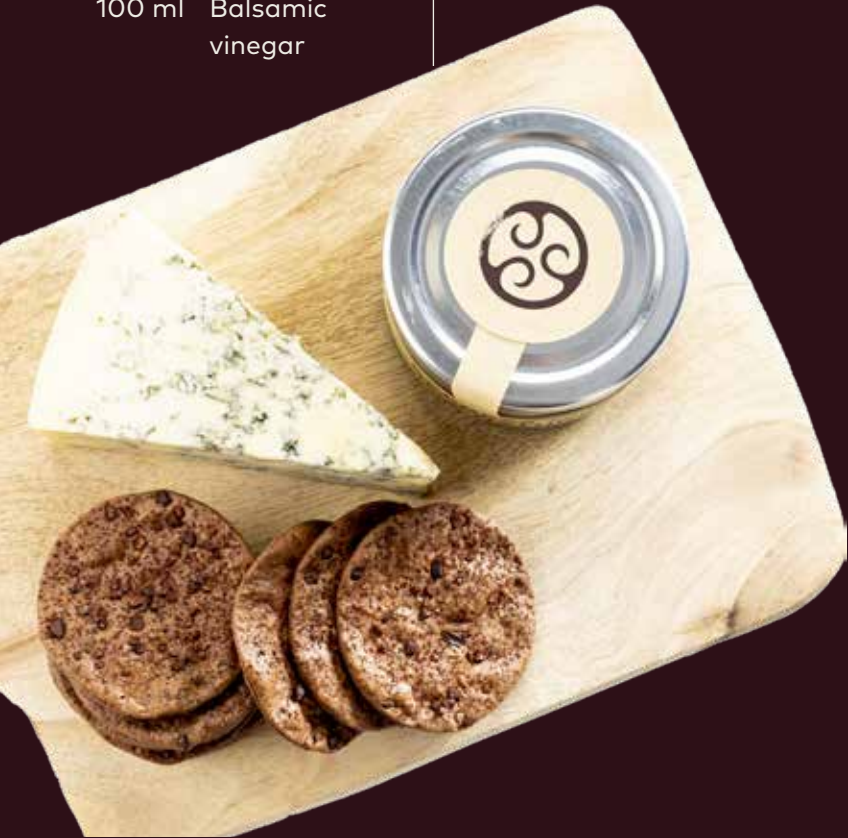


# COCOA, FIG & BALSAMIC CHUTNEY

RECIPE MAKES A 500G JAR OF CHUTNEY

## 1. CHUTNEY

Ingredients	Preparation
300 g Dried figs chopped	Fry off the onions in a large saucepan. Add the figs and apple. Add the Van Houten Full-Bodied Warm Brown Cocoa Powder, sugar, port, spice and vinegar and heat to boil. Simmer for 30 minutes. Fill sterilised jar.
200 g Fresh apple chunks	
25 g <b>Van Houten Full-Bodied Warm Brown Cocoa Powder</b>	
150 g Light brown sugar	
100 g Red onion chopped	
50 ml Ruby port	
100 ml Balsamic vinegar	



Elevate your cheeseboard with a cocoa infused biscuit and chutney. The rustic roasted cacao taste with notes of cherry, dry fruits and spices enhances the sharp, salty flavour of a creamy blue cheese.



# COCOA NIB WATER BISCUITS

RECIPE MAKES 35-40 BISCUITS

## 2. BISCUITS

Ingredients	Preparation
170 g Plain flour	Sieve the Van Houten Full-Bodied Warm Brown Cocoa Powder, baking powder and flour together. Place in a mixer with the butter and salt and rub together. Add in the water and mix until it comes together, then wrap in cling film and rest for 30 min. Place the Callebaut® Cocoa Nibs in a food processor and blitz down smaller. Roll out the dough to 5 mm thick then sprinkle on the nibs and roll again, down to 2 mm thick so the nibs stick to the dough. Leave to rest in the fridge and then cut out 6 cm discs, place on a silicon mat and bake at 180°C for 10-12 minutes.
30 g <b>Van Houten Full-Bodied Warm Brown Cocoa Powder</b>	
50 g Butter	
3 g Baking powder	
90 ml Cold water	
5 g Salt	
40 g <b>Callebaut® Cocoa Nibs</b>	







# CHOCOLATE ORANGE

# COCKTAIL

RECIPE MAKES 1 COCKTAIL

What could be more festive than a chocolate orange cocktail? This creamy, indulgent drink is the perfect after-dinner delight.

1. CHOCOLATE ORANGE COCKTAIL

Ingredients		Preparation
350 g	Van Houten Ground Dark	Mix the Van Houten Ground Dark with the hot milk to dissolve.
50 g	Hot milk	
100 ml	Cream	Add ice to a tall glass, then pour the cream and cold milk over the ice.
100 ml	Cold milk	Add the Baileys and Grand Marnier, then pour in the hot chocolate and swirl.
30 ml	Baileys	
20 ml	Grand Marnier	

# SURPRISE FILLED BAUBLES



RECIPE MAKES 1 BAUBLE

These baubles are the perfect surprising and delightful treat - milk chocolate spheres covered in vermicelli, filled with a tasty surprise!



1. CHOCOLATE SPHERES

Ingredients

Callebaut® Milk Chocolate 823

Preparation

Line the first layer of Callebaut® Milk Chocolate 823 in a 12 cm half sphere mould, scraping the excess chocolate from around the mould. Place upside down on a sheet of greaseproof paper and leave to set at room temperature. Repeat to make another half sphere, then place the two halves in the fridge to fully set.

2. ASSEMBLING THE BAUBLE

Ingredients

Your choice of Callebaut® decorations, inclusions, and truffles.

Preparation

Once set, remove the two half spheres from the moulds. Place one half sphere on a heated surface to melt the rim, then place onto a metal ring. Fill with your choice of Callebaut® decorations, inclusions, and truffles, before melting the other half sphere and sticking them together.

3. DECORATING THE BAUBLE

Ingredients

- 150 g Callebaut® Dark Chocolate Vermicelli
- 150 g Callebaut® Milk Chocolate Vermicelli
- 150 g Callebaut® White Chocolate Vermicelli
- 50 g Callebaut® Gold Chocolate

Preparation

Wearing food grade gloves, cover the outside of the bauble with tempered milk chocolate. Place the bauble into a bowl of mixed Callebaut® Vermicelli and cover the sphere. Make the handle by piping tempered Gold chocolate into a small florentine silicone mould and a mini stone silicone mould. Before the stone mould sets, add a folded piece of ribbon then set in a fridge. When set, remove the chocolate shapes, heat a small metal ladle with a heat gun and make a curve in the flatter piece. Pipe some tempered chocolate on top of the bauble and attach the curved piece. Pipe a little more on top of this, then add the piece with the ribbon.



# CHRISTMAS WREATH

## RECIPE MAKES 3 CAKES

This show-stopping sharing dessert, topped with shortbread Christmas trees and twinkling stars, certainly has the wow-factor.

### 1. CHOCOLATE WREATH CAKE

Ingredients	Preparation
292 g Softened butter	Blend the butter and sugar in a mixer. Slowly add the eggs, followed by the ground almonds, and mix well.
260 g Light brown sugar	
6 Eggs	
260 g Ground almonds	Separately, heat the cream, vanilla, and salt to 35-40°C. Melt the
1 Vanilla pod	
112 g Whipped cream	Callebaut® Milk Chocolate 823 and add it to the mix at 35°C. Emulsify like a ganache.
50 g <b>Callebaut® Milk Chocolate 823</b>	
200 g Plain flour	Add the ganache to the butter-sugar mixture and fold in the sieved dry ingredients by hand. Stir through the chocolate mixture, zest and spices, then pour into tins or moulds (500 g per cake). Bake at 160°C.
8 g Baking powder	
45 g Cocoa powder	

### 2. SHORTBREAD STARS

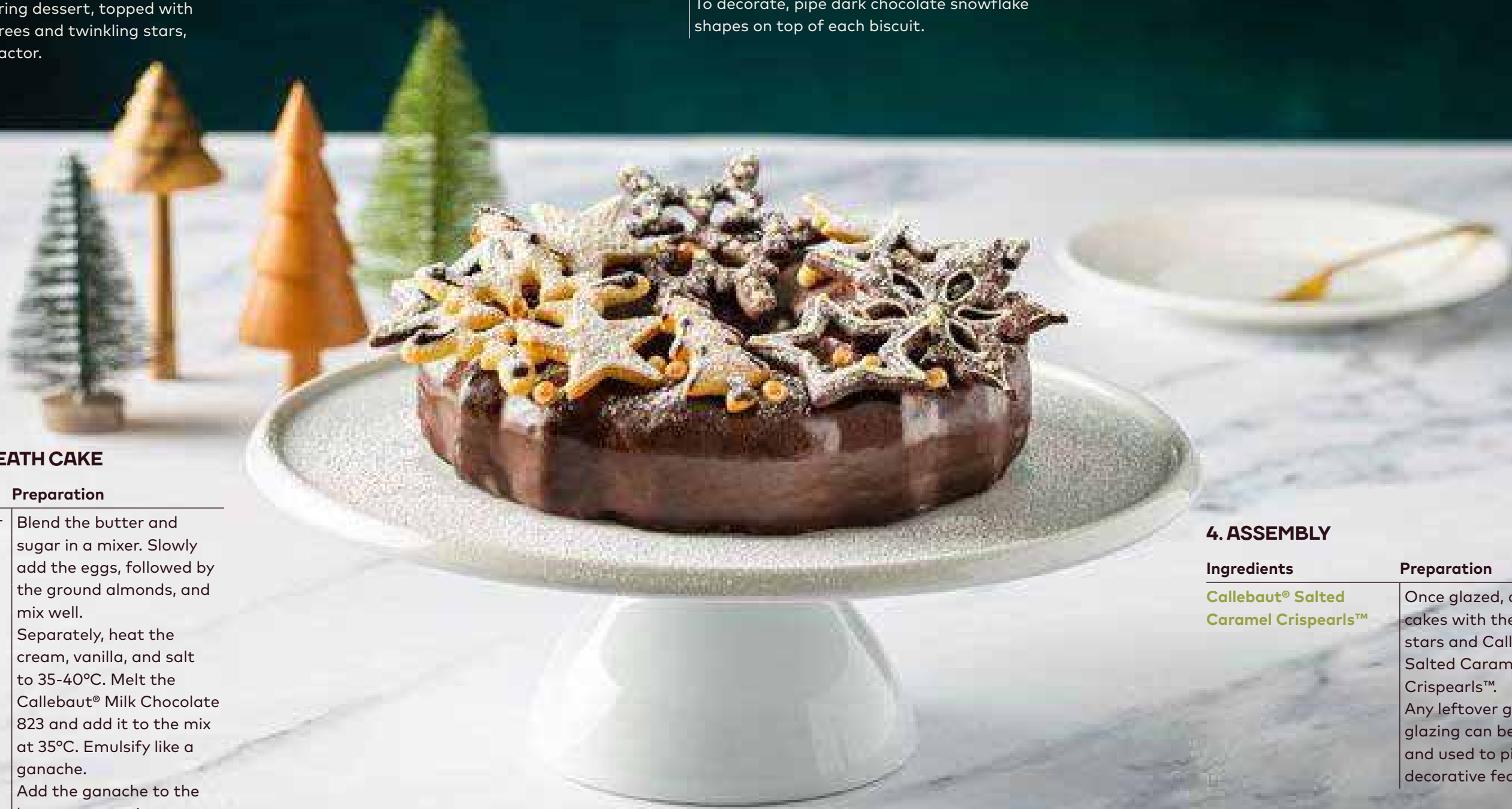
Ingredients	Preparation
150 g Butter	Cream the butter and sugar together, then slowly add the egg.
100 g Caster sugar	
1 Egg	Add the dry ingredients and mix, then add cream and bring to a dough.
240 g Plain flour	
5 g Baking powder	Roll out to ½ cm thickness and, using snowflake cutters, cut out the biscuits and place onto a lined baking tray. Bake in a pre-heated oven at 170°C for 10 minutes. Cool completely before decorating.
30 g Whipping cream	
	To decorate, pipe dark chocolate snowflake shapes on top of each biscuit.

### 3. GANACHE GLAZE

Ingredients	Preparation
330 g Whipping cream	Bring the cream and glucose to the boil, then pour over the Callebaut® Dark Chocolate 811. Mix well to a smooth ganache, then add the butter.
50 g Glucose	
300 g <b>Callebaut® Dark Chocolate 811</b>	Mix well and allow to cool to 35°C before glazing the cakes.
105 g Butter	

### 4. ASSEMBLY

Ingredients	Preparation
<b>Callebaut® Salted Caramel Crispearls™</b>	Once glazed, decorate the cakes with the shortbread stars and Callebaut® Salted Caramel Crispearls™. Any leftover ganache from glazing can be cooled and used to pipe extra decorative features.







**Callebaut®  
Dark Chocolate 811**  
811-E4-U71



**Callebaut®  
Milk Chocolate 823**  
823-E4-U71



**Callebaut®  
White Chocolate W2**  
W2-E4-U71



**Callebaut®  
Gold Chocolate**  
CHK-R30GOLD



**Callebaut®  
Ruby Chocolate RB2**  
CHR-Q37RB2-E4-U70



**Callebaut®  
Dark Chocolate 811 Block**  
811NV-120



**Callebaut®  
White Chocolate W2 Block**  
W2NV-120



**Callebaut®  
Cocoa Nibs**  
NIBS-S502-X47



**Callebaut®  
Milk Bakestable  
Chocolate  
Chunks**  
CHM-CU-20X023-471



**Callebaut®  
Fine Hazelnut Praline**  
PRA-CLAS-E4-19A



**Callebaut®  
Pure Pistachio Nut  
Paste**  
NPO-PI1-E4-18A



**Callebaut® Pailleté  
Feuilletine**  
M-7PAIL-E0-401



**Callebaut®  
Caramel Filling**  
FWF-Z6CARA-X10



**Callebaut®  
Cocoa Butter Mycryo™**  
NCB-HD706-E0-W44



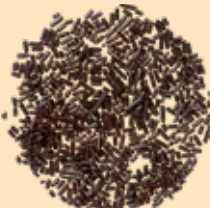
**Callebaut®  
Milk Chocolate Curved  
Shavings**  
CHM-SV-U15C-E0-74A



**Callebaut®  
Milk Chocolate Spring  
Shavings**  
CHM-SV-U15S-E0-08B



**Callebaut®  
Caramel Blossoms 1kg**  
CHF-BS-9CAR-E4-07B



**Callebaut®  
Dark Chocolate  
Vermicelli 1kg**  
CHD-VR-Z2S-E0-U72



**Callebaut®  
Milk Chocolate  
Vermicelli 1kg**  
CHM-VR-Z3S-E0-U72



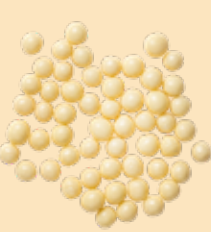
**Mona Lisa®  
White Chocolate  
Vermicelli 1kg**  
CHW-VR-Z5S-E0-U68



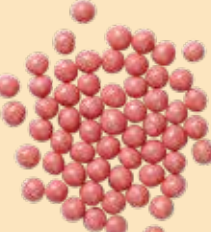
**Callebaut®  
Dark Chocolate  
Crispearls™**  
CHD-CC-CRISE0-02B



**Callebaut®  
Milk Chocolate  
Crispearls™**  
CHM-CC-CRISE0-02B



**Callebaut®  
White Chocolate  
Crispearls™**  
CHW-CC-CRISE0-02B



**Callebaut®  
Ruby Chocolate  
Crispearls™**  
CHR-CC-CRISE0-02B



**Callebaut®  
Salted Caramel  
Crispearls™**  
CHF-CC-CRISE0-02B

SINCE  1828

**VAN HOUTEN**

CACAO PIONEERS



Van Houten Ground  
Dark  
VM-54627-V17



Van Houten Ground  
Gold  
VM-54623-V17



Van Houten Full-Bodied  
Warm Brown Cocoa  
Powder  
DCP-22W117VHE0-760

 **VAN HOUTEN**

BECOME A GAME CHANGER  
WITH 5 COLOURS OF GROUND  
CHOCOLATE FOR DRINKS



DISCOVER THE TREND

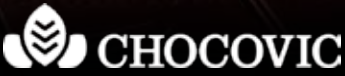


**Chocovic®  
Quador Dark Chocolate**  
CHD-R55EQUA-D38



**Chocovic®  
Napal White Chocolate**  
CHW-R36NEPA-D38

**Your talent has no limits.  
Find out more...**







# ONE BRAND FOR EVERYTHING CHOCOLATE

[callebaut.com](http://callebaut.com)

  
**CALLEBAUT®**  
BELGIUM 1911