



INSPIRATION FOR THE CHRISTMAS SPIRIT

BY CALLEBAUT CHOCOLATE ACADEMY
BELGIUM CHEFS



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SPEAKING THE LANGUAGE WE ALL
UNDERSTAND: **CHOCOLATE**





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more

**NEW LOOK,
EVEN BETTER
IN TASTE!**



CALLEBAUT®
BELGIUM 1911



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CHOCOLATE KING'S CAKE

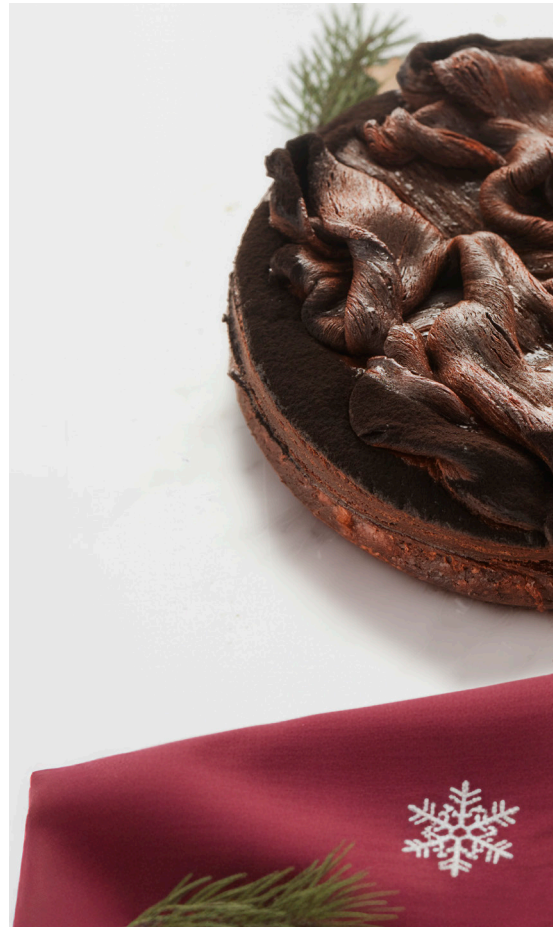


CHEF
**FRANCISCO
MOREIRA**

COMPOSITION

4x Chocolate King's Cakes

- INVERTED PUFF PASTRY WITH COCOA POWDER
- COCOA FRANGIPANE



INVERTED COCOA PUFF PASTRY

Ingredients

Qty (g)

Butter #1 – softened	25g
Salt	15g
Flour #1	225g
Bread flour (T65)	145g
Cold water	180g
Butter #2	500g
Flour #2	85g
Callebaut Zestina Plein Arôme cocoa powder	85g

Preparation

- Soften butter #1 by kneading it gently.
- Mix the salt with flour #1 and bread flour.
- Pour the water into a stand mixer bowl, add the flour and salt mixture, then the butter.
- Knead slowly until the dough just comes together.
- Shape into a smooth dough, roll out into a 28 x 18 cm rectangle (about half a baking sheet), cover and chill until firm but not brittle.

COCOA BUTTER LAYER

- Soften butter #2 between two sheets of plastic wrap using a rolling pin until flexible, then transfer to a mixer bowl.
- Add flour #2 and cocoa powder.
- Using the dough hook, knead slowly until combined.
- Let both the dough and the butter mixture rest overnight.
- Roll the cocoa butter mixture into a 28 x 36 cm rectangle and refrigerate until pliable but not brittle.
- Place the dough in the center of the butter rectangle and fold it over to enclose it.
- Roll out to 2 cm thick and give a classic single fold.
- Rest for 1 hour in the fridge and repeat folding until you've made 6 single folds, always allowing 1 hour of rest between each.
- Once all folds are complete, roll to 3 cm thickness and slice 20 very thin cross-sections to reveal the layers. Cover and refrigerate.
- Roll the remaining dough to 3 mm thick, cover and chill.



COCOA FRANGIPANE

Ingredients

Qty (g)

Icing sugar	155g
Almond powder	160g
Callebaut Zestina Plein Arôme cocoa powder	30g
Corn starch	20g
Butter (82%), cubed	155g
Whole eggs	155g
Callebaut Milk Chocolate Chunks	500g
Callebaut Cocoa Nibs	20g

Preparation

- In a mixer fitted with the paddle, combine icing sugar, almond powder, cocoa powder, corn starch and butter.
- Once smooth, gradually add the eggs, letting them incorporate fully.
- Mix for 3–5 minutes until slightly aerated.
- Add milk chocolate chunks and cocoa nibs and mix well.
- Spread into 14 cm metal rings or silicone molds, about 2 cm thick.
- Freeze.

Assembly

- Cut 18 cm discs from the rolled pastry and keep chilled.
- Place one pastry disc on a baking sheet lined with parchment paper.
- Brush lightly with water and place a frozen disc of cocoa frangipane in the center.
- Cover with another pastry disc and smooth it around the filling, pressing gently to remove any air bubbles.
- Press the edges firmly, then refrigerate for 30 minutes.
- Place a 16 cm ring in the center and trim the excess pastry around it.
- Flip the galette and layer five thin slices of laminated dough on top. Freeze.
- Place two galettes per 60 x 40 cm tray lined with a baking mat.
- Bake in a static oven at 200°C for 40 minutes or in a fan oven at 190°C for about 35 minutes with low ventilation.

Finishing

Ingredients

Qty (g)

Sugar	150g
Callebaut Botanical Noir Intense cocoa powder	

- Make a dry caramel with the sugar, then pour onto a baking mat.
- Let cool completely, grind into a fine powder and store in an airtight container.
- As soon as the galettes come out of the oven, dust them with this caramel powder and return to the oven for 4–5 minutes.
- Let cool completely, then dust the edges with Noir Intense cocoa powder.

We haven't just expanded our range of cocoa powders; **we've also given them a completely new look.**



DISCOVER
THEM
NOW!



LEMON, YOGURT & OLIVE OIL CAKE



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COMPOSITION

5x cakes

- LEMON, YOGURT & OLIVE OIL CAKE
- LEMON CREAM
- BRETON SHORTBREAD CRUMBLE



LEMON, YOGURT & OLIVE OIL CAKE

Ingredients Qty (g)

Lemon juice	75g
Full-fat yogurt	275g
Inverted sugar	160g
Whole eggs	360g
Egg yolks	70g
Lemon zest	9g
Flour	330g
Icing sugar	230g
Baking powder	10g
Almond flour	160g
Sea salt	1g
Olive oil	110g

Preparation

- In a bowl, mix together the lemon juice, yogurt, inverted sugar, eggs, egg yolks and lemon zest.
- In a separate bowl, sift the flour, icing sugar and baking powder.
- Add the almond flour and sea salt.
- Combine the liquid mixture with the dry ingredients and mix just until smooth — do not overmix.
- Gradually add the olive oil in three additions, mixing until fully incorporated.
- Pour 350 g of batter into each 20 x 4.5 cm cake mold.



- Place a baking mat and a perforated tray on top to ensure an even bake.
- Bake at 180°C for 30–35 minutes.
- Allow to cool completely.

LEMON CREAM

Ingredients Qty (g)

Cream (35%)	130g
Lemon juice	95g
Icing sugar	130g
Dextrose	65g
Glucose syrup	50g
Lemon zest	4g
Gelatin mass	40g
Cream Cheese (Philadelphia)	195g
Callebaut White Chocolate	
Velvet	195g
Coconut oil	100g

Preparation

- Heat the cream, lemon juice, icing sugar, dextrose, glucose and lemon zest to 70°C.
- Add the gelatin mass and mix until fully dissolved.
- Pour this mixture over the cream cheese, Velvet white chocolate and coconut oil.
- Blend with a hand blender to emulsify.
- Spread the cream on a tray, cover with plastic wrap and refrigerate for 12 hours.

BRETON SHORTBREAD CRUMBLE

Ingredients	Qty (g)
Butter (82%)	70g
Cane sugar	60g
Salt	1.5g
Egg yolks	25g
Flour	90g
Baking powder	2g

Preparation

- Mix together the butter, cane sugar and salt.
- Add the egg yolks and mix until smooth.
- Add the flour and baking powder and mix until a dough forms.
- Roll out the dough to 1 cm thickness and freeze.
- Cut into small cubes, arrange on a baking mat and bake at 165°C until golden.
- Cool completely.

NEUTRAL GLAZE

Ingredients	Qty (g)
Sugar	50g
LM pectin (nappage)	6g
Water	150g
Glucose syrup	100g
Dextrose	95g
Gelatin mass	95g

Preparation

- Mix the pectin with the sugar.
- In a saucepan, bring to a strong boil with the water, glucose and dextrose.
- Add the syrup to the gelatin mass and blend well with a hand blender.
- Let cool overnight.
- Use at 28–30°C for glazing.

Assembly

- On an acetate sheet (18 x 20 cm), spread the lemon cream without shaping it.
- Wrap the sheet around the cake and freeze.
- Remove the acetate and spray the cakes with a mix of 3 parts neutral glaze to 1 part water at 65°C.
- Garnish with cubes of Breton shortbread for texture.







PISTACHIO, YOGURT & CHERRY TABLET



CHEF
**MINETTE
SMITH**

COMPOSITION

12x tablets

– Silikomart Mini Discotto Bisc 02M mold

- YOGURT GANACHE
- CHERRY JELLY CUBES
- PISTACHIO LAYER



YOGURT GANACHE

Ingredients	Qty (g)
-------------	---------

Cream (35%)	210g
Sorbitol	55g
Glucose	70g
Inverted sugar	10g
Callebaut White Chocolate Velvet	290g
Callebaut Cocoa Butter	20g
Butter	60g
Yogurt powder	8g
Citric acid powder	4g

Preparation

- Heat the cream to 45°C together with sorbitol, glucose and inverted sugar.
- Melt the white chocolate and cocoa butter together at 40°C.
- Pour the warm liquid mixture over the melted chocolate.
- Blend with a hand blender for about 1 minute to create a smooth emulsion.
- Mix the yogurt powder and citric acid together, then add to the ganache.
- Blend again to combine thoroughly

CHERRY JELLY CUBES

Ingredients	Qty (g)
Cherry purée	280g
Sugar #1	250g
Yellow pectin	5.7g
Sugar #2	28g
Citric acid solution (50:50)	3.4g

Preparation

- Heat the cherry purée and sugar #1 to 40°C.
- Mix the pectin with sugar #2 and add to the purée, stirring constantly.
- Cook to 107°C while stirring.
- Remove from the heat and add the citric acid solution.
- Pour into a mold about 1 cm thick and refrigerate until set.
- Once firm, cut into 1 x 1 cm cubes.

PISTACHIO LAYER

Ingredients	Qty (g)
Callebaut White Chocolate W2	110g
Callebaut Pure Pistachio Paste	300g
Tahini paste	45g
Callebaut Pailleté Feuilletine	165g
Fleur de sel	1.5g

Preparation

- Melt the white chocolate to 45°C.
- Add the pistachio and tahini pastes and mix well.
- Pre-crystallize the mixture to 23°C.
- Lightly crush the feuilletine by hand and fold it into the mixture together with the fleur de sel.

Assembly

- Coat the Silikomart Bisc 02M mold with pre-crystallized Callebaut Milk Chocolate 823.
- Pipe a layer of yogurt ganache about 1 cm thick and place the cherry jelly cubes on top.
- Allow to crystallize for about 3 hours.
- Spread the pre-crystallized pistachio layer on top, leaving a 3 mm space from the rim.
- Refrigerate for about 3 hours.
- Seal the molds with a final layer of pre-crystallized Callebaut Milk Chocolate 823.





YULE LOG

HAZELNUT, CARAMEL
& MILK CHOCOLATE
GHANA 40%



CHEF FRANCISCO MOREIRA

COMPOSITION

16x mini logs

– Silikomart Bûchette 140 mold

- HAZELNUT DACQUOISE BISCUIT
- CRUNCHY HAZELNUT FEUILLETINE BASE
- SALTED VANILLA CARAMEL
- HAZELNUT EMULSION
- CARAMEL & MILK CHOCOLATE GHANA 40% MOUSSE
- MILK CHOCOLATE GLAZE



HAZELNUT DACQUOISE BISQUIT

Ingredients	Qty (g)
-------------	---------

Egg whites	225g
Albumin powder	2g
Sugar	60g
Hazelnut flour	170g
Flour	50g
Icing sugar	95g



Preparation

- Start whipping the egg whites with the albumin, then gradually add the sugar.
- Gently fold in the sifted dry ingredients.
- Spread evenly on a baking mat to a 1 cm thickness and bake at 180°C for 12 minutes.
- Freeze, then cut into two equal parts.

CRUNCHY HAZELNUT FEUILLETINE BASE

Ingredients	Qty (g)
-------------	---------

Callebaut Pailleté	
Feuilletine	225g
Callebaut Hazelnut	
Praliné Pra-Clas	90g
Callebaut Pure	
Hazelnut Paste PNP	20g
Callebaut Milk	
Chocolate Ghana 40%	40g
Sea salt	1g

Preparation

- Mix the feuilletine with hazelnut praliné and pure hazelnut paste.
- Add the melted Ghana 40% milk chocolate and sea salt.
- Spread on a baking mat to 0.5 cm thickness.
- Place one half of the hazelnut biscuit on top and press gently.
- Freeze.
- Cut into 4 x 6.5 cm rectangles and keep frozen.

SALTED VANILLA CARAMEL

Ingredients	Qty (g)
Sugar	145g
Cream (35%)	105g
Vanilla pod	1
Glucose syrup	85g
Salted butter (82%)	110g

Preparation

- Gradually caramelize the sugar in a saucepan.
- In a separate pan, heat the cream, scraped vanilla seeds, glucose and butter.
- Deglaze the caramel with the hot cream mixture while stirring.
- Bring to 108°C, then emulsify.
- Pour into a container, spread to 1 cm thickness and freeze.

HAZELNUT EMULSION

Ingredients	Qty (g)
Cream (35%)	265g
Callebaut Hazelnut Praliné Pra-Clas	400g

Preparation

- Heat the cream to 75°C, then pour gradually over the praliné.
- Blend with a hand blender until smooth and glossy.
- Spread a 1 cm layer of this emulsion over the frozen caramel.
- Freeze again, cut into 6 cm portions, and keep frozen.

CARAMEL & MILK CHOCOLATE GHANA 40% MOUSSE

Ingredients	Qty (g)
Sugar	270g
Cream (35%)	400g
Vanilla pods	1.5
Gelatin mass	50g
Callebaut Milk Chocolate Ghana 40%	360g
Semi-whipped cream (35%)	720g

Preparation

- Infuse the vanilla in the cream and bring to a boil. Cover and set aside.
- Caramelize the sugar and deglaze with the hot vanilla cream.
- Add the gelatin mass and strain.
- Pour over the melted Ghana 40% milk chocolate and emulsify with a hand blender.
- When the mixture reaches 28°C, gently fold in the semi-whipped cream.
- Fill the Büchette 140 molds halfway with mousse.
- Insert the frozen caramel-hazelnut insert (caramel side down).
- Add more mousse and place the second insert (biscuit side down).
- Press lightly to level and freeze.

MILK CHOCOLATE GLAZE



Ingredients Qty (g)

Water	110g
Sugar	215g
Glucose syrup	215g
Sweetened condensed milk	145g
Gelatin mass	115g
Callebaut Milk Chocolate 823	215g

Preparation

- Heat water, sugar and glucose to 103°C.
- Pour over the remaining ingredients and blend until smooth.
- Let rest overnight in the refrigerator.
- Use at 32–35°C.
- This glaze can be made with any Callebaut chocolate using the same proportions.

FINISHING

Ingredients

Pre-crystallized Callebaut Milk Chocolate 823
Milk Chocolate Glaze
Half of the hazelnut dacquoise biscuit, cut into 8 x 6.5 cm rectangles

Preparation

- Create a chocolate decoration by spreading a thin layer of pre-crystallized milk chocolate on an acetate sheet.
- Roll the sheet gently to shape and let crystallize for 6 hours.
- Glaze the frozen logs with the milk chocolate glaze and refrigerate to set.
- Place the biscuit on one side of each log and top with the chocolate decoration.





YULE LOG

ALMOND, CINNAMON &
MILK CHOCOLATE



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CHEF MINETTE SMITH

COMPOSITION

5x Yule Logs

– Silikomart Arctic mold

- CINNAMON & ALMOND CRÉMEUX
- CINNAMON CRUMBLE
- CINNAMON & MILK CHOCOLATE CRUNCH
- MILK CHOCOLATE MOUSSE



CINNAMON & ALMOND CRÉMEUX

Ingredients

Qty (g)

Whole milk	110g
Cream (35%)	30g
Glucose syrup	15g
Egg yolks	25g
Ground cinnamon	3g
Gelatin mass	20g
Callebaut Almond	
Praliné PRAMA	85g
Pure Almond Paste	40g
Callebaut Cocoa	
Butter	22g



Preparation

- In a saucepan, cook the milk, cream, glucose, egg yolks and cinnamon to 82°C.
- Add the gelatin mass and stir to dissolve.
- Pour over the almond praliné, almond paste and cocoa butter.
- Blend with a hand blender until smooth and shiny.
- Cool to 30°C, pour 70 g per mold (Silikomart Arctic), and freeze.

CINNAMON CRUMBLE

Ingredients

Qty (g)

Brown sugar	120g
Butter (82%)	100g
All-purpose flour	115g
Salt	2.5g
Ground cinnamon	12g

Preparation

- Mix all ingredients until a crumbly texture forms.
- Bake at 160°C for 15–20 minutes, stirring every 4 minutes.
- Let cool completely.

CINNAMON & MILK CHOCOLATE CRUNCH

Ingredients	Qty (g)
Callebaut Milk	
Chocolate Ghana 40%	80g
Callebaut Dark	
Chocolate Rustic São	
Tomé 70%	40g
Pure Almond Paste	75g
Cinnamon Crumble	270g
Callebaut Pailleté	
Feuillettine	135g
Callebaut Cocoa Nibs	45g

- Preparation**
- Melt both chocolates together.
 - Add the almond paste and mix until smooth.
 - Add the cinnamon crumble, feuillettine and cocoa nibs, and mix until evenly combined.
 - Press 100 g of the mixture into each mold, directly over the frozen crèmeux.
 - Freeze until firm.
 - Unmold before final assembly.

MILK CHOCOLATE MOUSSE

Ingredients	Qty (g)
Whole milk	200g
Cream (35%)	50g
Inverted sugar	25g
Egg yolks	50g
Callebaut Milk	
Chocolate Ghana 40%	475g
Gelatin mass	40g
Whipped cream (35%)	440g

- Preparation**
- In a saucepan, heat the milk, cream, inverted sugar and yolks to 82°C.
 - Pour the mixture over the milk chocolate and gelatin, and blend to emulsify.
 - Allow to cool to 27°C.
 - Gently fold in the whipped cream.
 - Fill the molds three-quarters full, then insert the frozen layer (crèmeux and crunch).
 - Smooth the surface and freeze.

CHOCOLATE SPRAY COATING

Ingredients	Qty (g)
Callebaut Milk	
Chocolate 823	130g
Callebaut Cocoa Butter	70g

- Preparation**
- Melt the chocolate and cocoa butter together at 40°C.
 - Unmold the frozen logs and spray evenly to create a velvety finish.



EXPERIENCE OUR SIGNATURE COLLECTION.

A unique crafting process for a deep, unforgettable taste — now revealed in a fresh new look.



YULE LOG RB2LOVE



CHEF
**DRIES
DELANGHE**

COMPOSITION

5x Yule Logs

– Silikomart Arctic mold

- SOFT SPONGE CAKE (GÉNOISE SOUPLE)
- RASPBERRY & ROSE JAM
- RUBY RB2 LEMON CREAM
- YOGURT MOUSSE
- RUBY RB2 GRANOLA CRUNCH LAYER



SOFT SPONGE

Ingredients	Qty (g)
Whole milk	85g
Butter (82%)	60g
Sugar	30g
All-purpose flour	85g
Butter	60g
Egg yolks	105g
Whole eggs	65g
Egg whites	150g
Sugar	75g

Preparation

- In a saucepan, bring the milk, butter, and sugar to a boil.
- Add the flour and mix well.
- Cook for 2 minutes, then transfer the mixture to a bowl and let it cool slightly.
- Using a mixer, start blending while slowly adding the eggs and yolks.
- Whip the egg whites with the sugar to stiff peaks, then gently fold them into the first mixture.
- Bake at 165°C for 15 minutes.

RASPBERRY & ROSE JAM

Ingredients	Qty (g)
Sugar	200g
Yellow pectin	8g
Whole raspberries, individually frozen	290g
Dried rose petals	1.5g

Preparation

- Mix the sugar with the yellow pectin.
- Place the whole raspberries in a saucepan and sprinkle with the sugar-pectin mixture to cover them.
- Leave to rest in the refrigerator overnight.
- Add the dried rose petals and cook to 105°C.
- Pour the jam onto a tray and leave to cool.

RB2 LEMON CREAM

Ingredients	Qty (g)
Milk	160g
Sugar	110g
Whole eggs	315g
Lemon purée	220g
Callebaut Ruby RB2	
Chocolate	285g
Callebaut Cocoa Butter	22g
Gelatin mass	80g

Preparation

- Cook the milk, sugar, eggs, and lemon purée together until the mixture reaches 82°C.
- Pour the mixture over the Callebaut Ruby RB2 chocolate, cocoa butter, and gelatin mass.
- Blend with a hand blender until smooth and fully emulsified.
- Pour onto a tray to cool, then store in the refrigerator.

YOGURT MOUSSE

Ingredients	Qty (g)
Whole milk	285g
Egg yolks	50g
Callebaut White	
Chocolate Velvet	120g
Gelatin mass	50g
Greek yogurt	250g
Citric acid solution (50:50)	7g
Whipped cream (35%)	433g

Preparation

- In a saucepan, combine the milk and egg yolks, and cook to 82°C.
- Pour the custard over the Callebaut Velvet white chocolate and the gelatin mass, then blend with a hand blender to create a smooth emulsion.
- Add the Greek yogurt and citric acid solution, and mix until fully combined.
- Gently fold in the whipped cream.

RB2 GRANOLA

Ingredients	Qty (g)
Honey	105g
Maple syrup	60g
Butter (82%)	70g
Brown sugar	130g
Dried coconut	130g
Sliced almonds	100g
Pistachios	65g
Pecans	65g
Oats	155g
Callebaut Ruby RB2 Chocolate	as needed

Preparation

- Bring the honey, maple syrup, butter, and brown sugar to a boil, then pour over the remaining ingredients.
- Mix until evenly combined.
- Spread the mixture onto a baking tray and bake at 150°C for 30 minutes, stirring every 5 minutes.
- Remove from the oven and pour onto a marble surface to cool, moving the granola around as it cools to prevent it from sticking.
- Once cooled, mix the granola with pre-crystallized Callebaut Ruby RB2 chocolate, and press the mixture into rectangular molds to form the base of the Yule log.

ASSEMBLY

Ingredients	Qty (g)
Pre-crystallized Callebaut Milk Chocolate 823	
Callebaut Ruby RB2 Chocolate	135g
Callebaut Cocoa Butter	65g

Preparation

- Coat the mold with pre-crystallized Callebaut Ruby RB2 chocolate and allow it to set.
- Cut the sponge into 21 x 35 cm rectangles.
- Spread a thin layer of Callebaut RB2 lemon cream on top and refrigerate until set.
- Roll up the sponge and place it in the freezer.
- On a plastic sheet, spread a thin layer of raspberry and rose jam, then wrap it around the frozen rolled sponge.
- Freeze again.
- Fill the mold with yogurt mousse and place the rolled cake in the center.
- Add more mousse until the mold is completely filled.
- Freeze until firm, then unmold.



CALLEBAUT®
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BONBON HONEY,

HONEY, GINGER & MILK
CHOCOLATE



CALLEBAUT®
MASTERS OF TASTE

CHEF MINETTE SMITH

COMPOSITION

24x Bonbons – 4 cm ø half-spheres

- HONEY GANACHE
- PECAN PRALINÉ
- GINGER CRUNCH



HONEY GANACHE

Ingredients	Qty (g)
Cream (35%)	60g
Whole milk	50g
Glucose syrup	15g
Honey	60g
Callebaut Milk Chocolate	
Velvet Ecuador 39%	235g
Browned butter (beurre noisette)	15g
Callebaut Cocoa	
Butter	25g

Preparation

- Bring the cream, milk, and glucose to a boil. Keep warm.
- Cook the honey to 140°C.
- Remove from the heat and deglaze the honey with the warm cream mixture, stirring continuously.
- Weigh the mixture and, if necessary, add water to reach a total of 170 g.
- Melt the milk chocolate, browned butter, and cocoa butter together at 35°C.
- Pour the honey mixture over the melted chocolate and blend with a hand blender to emulsify.

PECAN PRALINÉ

Ingredients

Qty (g)

Sugar	45g
Roasted pecans	125g

Preparation

- Caramelize the sugar, then pour it over the roasted pecans.
- Allow to cool completely, then process in a food processor until a smooth praline paste forms.

GINGER CRUNCH

Ingredients

Qty (g)

Pecan praline	160g
Callebaut Pailleté	
Feuilletine, crushed	50g
Ginger biscuits, crushed	25g
Ground ginger	5g
Callebaut White	
Chocolate Velvet	85g
Callebaut Cocoa Butter	25g

Preparation

- Melt the white chocolate and cocoa butter together.
- Pre-crystallize the mixture to 23°C.
- Add the pecan praline, feuilletine, crushed ginger biscuits, and ground ginger to the pre-crystallized chocolate, and mix until well combined.

ASSEMBLY

Ingredients

Callebaut Cocoa Butter
Callebaut Noir Intense Cocoa Powder
Pre-crystallized Callebaut Milk
Chocolate 823

Preparation

- Spray the mold with pre-crystallized Callebaut cocoa butter at 29°C.
- Lightly dust with Noir Intense cocoa powder.
- Line the mold with pre-crystallized Callebaut Milk Chocolate 823.
- Pipe a small drop of honey into each cavity of the mold.
- Add the honey ganache on top and let it crystallize for 3 hours.
- Place the ginger crunch on top and leave to rest overnight in a chocolate refrigerator.
- Seal the molds with pre-crystallized Callebaut Milk Chocolate 823.





CALLEBAUT®
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YEAR-END BONBON

CHAMPAGNE & DARK
CHOCOLATE



CHEF DRIES DELANGHE

COMPOSITION

24x bonbons (48x half-capsules)
– Cacao Barry Bonbon Cabosse mold
MLD-090524-M00

- CHAMPAGNE GELÉE
- CHAMPAGNE GANACHE ZESTINA PERU



CHAMPAGNE GELÉE

Ingredients	Qty (g)
Sugar	105g
Agar-agar	6g
Vanilla pod	1
Champagne (or other sparkling wine)	470g
Gelatin mass	21g

Preparation

- Mix the sugar with the agar-agar.
- Scrape the vanilla pod and add it to the Champagne.
- Heat the Champagne to 40°C, then add the sugar and agar-agar mixture.
- Bring to a boil, remove from the heat, and add the gelatin mass.
- Pour onto a tray to cool and set.
- Store in the refrigerator until use.

CHAMPAGNE GANACHE ZESTINA PERU

Ingredients	Qty (g)
Cream (35%)	375g
Inverted sugar	75g
Glucose syrup	45g
Sorbitol	45g
Callebaut Origin Zestina	
Peru 65% Chocolate	540g
Champagne (or other sparkling wine)	45g
Melted anhydrous butter	120g

Preparation

- Heat the cream and inverted sugar to 40°C.
- Melt the Callebaut Origin Zestina Peru 65% chocolate together with the butter at 35°C.
- Combine the two mixtures and blend with a hand blender until a smooth emulsion forms.
- Add the Champagne while continuing to blend.

ASSEMBLY

Ingredients

Mona Lisa Studio Cocoa

Butter Red Flame

Mona Lisa Popping Candy

Preparation

- Pre-crystallize the Red Flame cocoa butter and spray it into the small cabosse molds.
- Once set, line the molds with pre-crystallized Callebaut Origin Zestina Peru 65% chocolate.
- While the chocolate is still wet, lightly sprinkle half of the molds with Popping Candy.
- Allow the chocolate to crystallize at 12°C.
- Fill half of the molds with Champagne gelée (the ones without popping candy).
- Fill the other half with the Zestina Peru Champagne ganache.
- Let crystallize at 12°C for 12 hours before closing the molds.
- Join the two halves together using a small amount of tempered chocolate.
- Make a small hole and insert a wooden stick.
- Use a little tempered chocolate to secure the modeling chocolate cord.





YEAR-END ENTREMETS

CHAMPAGNE & DARK
CHOCOLATE



CHEF DRIES DELANGHE

COMPOSITION

2x entremets (4x half-capsules)

- ZESTINA PERU CRUNCH
- ALMOND JOCONDE BISCUIT
- ZESTINA PERU CHAMPAGNE CRÉMEUX
- CHAMPAGNE MOUSSE



ZESTINA PERU CRUNCH

Ingredients	Qty (g)
-------------	---------

Callebaut Origin	
Zestina Peru 65% Dark	
Chocolate	120g
Callebaut PRAMA – T14	40g
Callebaut Pailleté	
Feuilletine	100g
Freeze-dried	
raspberries (pieces)	50g
Puffed rice	50g

Preparation

- Melt the Zestina Peru dark chocolate to 35°C and incorporate the PRAMA – T14.
- Add the feuilletine, freeze-dried raspberries, and puffed rice, then mix well.
- Shape as desired and refrigerate until set and ready to use.

ALMOND JOCONDE BISCUIT

Ingredients	Qty (g)
-------------	---------

Whole eggs	140g
Almond powder	105g
Icing sugar	40g
Inverted sugar	20g
Egg whites	100g
Sugar	45g
Flour	50g
Butter (82%)	25g
Sliced almond	100g

Preparation

- Whip together the whole eggs, almond powder, icing sugar, and inverted sugar.
- Begin whipping the egg whites, then gradually add the sugar to obtain a glossy meringue.
- Gently fold the meringue into the first mixture.
- Mix the melted butter with a small portion of the batter, then fold it back in, followed by the sifted flour.
- Spread the batter evenly onto a baking tray lined with a silicone mat and sprinkle with sliced almonds.
- Bake at 170°C for 15 minutes.

ZESTINA PERU CHAMPAGNE CRÉMEUX

Ingredients	Qty (g)
Wole milk	260g
Cream (35%)	80g
Egg yolks	90g
Sugar	35g
Callebaut Origin Zestina Peru 65%	
Chocolat	185g
Champagne (or other sparkling wine)	50g

Preparation

- In a saucepan, combine the milk, cream, egg yolks, and sugar, and cook to 82°C.
- Pour the mixture over the Zestina Peru dark chocolate and blend with a hand blender to create an emulsion.
- Add the cold Champagne while continuing to blend.
- Store in the refrigerator until ready to use.

CHAMPAGNE MOUSSE

Ingredients	Qty (g)
Champagne (or other sparkling wine)	460g
Gelatin mass	100g
Sugar	95g
Water	40g
Egg whites	50g
Whipped cream	460g

Preparation

- Heat the Champagne to 40°C and add the melted gelatin mass.
- Allow to cool to room temperature (use an ice bath if necessary).
- In a saucepan, combine the water and sugar and

- bring to a boil until it reaches 118°C.
- In a mixer, begin whipping the egg whites when the syrup reaches 114°C, then pour the syrup over the egg whites while continuing to whip to make an Italian meringue.
- Gently fold the meringue into the Champagne mixture, then fold in the whipped cream.
- Store in the refrigerator until ready to use.

ASSEMBLY

Ingredients
Mona Lisa Studio Cocoa Butter Red Flame
Callebaut Origin Zestina Peru 65% Chocolate

Preparation

- Pre-crystallize the Red Flame cocoa butter and spray it into the large cabosse molds.
- Line the cabosse molds with pre-crystallized Zestina Peru dark chocolate and allow to set.
- Add the Champagne mousse, spreading it up the sides of the mold.
- Pipe a layer of Zestina Peru crémeux in the center.
- Add a little more Champagne mousse over the crémeux, then place a piece of almond Joconde biscuit on top.
- Add another thin layer of Champagne mousse over the Joconde biscuit.
- Finish with the crunch layer.
- Let set in the refrigerator, then join the two halves together using melted chocolate.





PLATED DESSERT

PEAR, PECAN, CHOCOLATE
& SPECULOOS



CHEF FRANCISCO MOREIRA

COMPOSITION

6 plated desserts

- PECAN DACQUOISE BISCUIT
- PECAN CRUNCH
- MILK CHOCOLATE CRÉMEUX
- SPICED INFUSED PEAR
- PEAR SORBET
- MILK CHOCOLATE & SPECULOOS MOUSSE



PECAN DACQUOISE BISCUIT

Ingredients	Qty (g)
Roasted pecans	105g
Caster sugar	85g
Wheat flour	30g
Whole eggs	104g
Egg whites	95g
Sugar	25g
Butter	25g

Preparation

- Grind the roasted pecans, caster sugar, and flour into a fine powder.
- Mix this powder with the whole eggs.
- Whip the egg whites until soft peaks form, then gradually add the sugar.
- Continue whipping until you obtain a glossy meringue.
- Gently fold the meringue into the first mixture.

- Spread the batter to a 0.5 cm thickness and bake at 160°C for 8 minutes.
- Allow to cool, then cut into 5 cm diameter discs.

PECAN CRUNCH



Ingredients	Qty (g)
Pecans	40g
Wheat flour	35g
Butter	35g
Cane sugar	35g
Callebaut Dark	
Chocolate 811	
Callebaut Milk	
Chocolate 823	25g
Pecan paste	40g
Smoked sea salt	1g

Preparation

- Grind the pecans together with the flour into a fine powder.
- In a mixer fitted with a paddle, combine the pecan-flour powder, butter, and cane sugar until homogeneous.
- Bake at 160°C for 20 minutes, stirring every 4 minutes. Allow to cool.
- Melt the chocolates and add the pecan paste.
- Add the pecan crumble and smoked sea salt, then mix to combine.
- Form into 5 cm discs and place the sponge layer on top. Freeze.

MILK CHOCOLATE CRÉMEUX

Ingredients	Qty (g)
Whole milk	110g
Cream (35%)	100g
Egg yolks	50g
Glucose syrup	20g
Callebaut Milk Chocolate 823	150g
Callebaut Dark Chocolate 811	65g

Preparation

- Prepare a custard using the milk, cream, egg yolks, and glucose syrup.
- Pour the hot custard over the chocolates and blend with a hand blender to emulsify.
- Set aside.

SPICED INFUSED PEAR

Ingredients	Qty (g)
Water	500g
Sugar	200g
Star anise	1
Cardamom pods	6
Cloves	2

Ingredients

Qty (g)

Cinamon sticks	2
pears, peeled and cored	6

Preparation

- In a saucepan, bring the water, sugar, and spices to a boil.
- Allow the syrup to cool completely.
- Using a mandoline, slice the pears very thinly and place them in a vacuum bag.
- Add the cooled syrup and seal under vacuum.
- Refrigerate for at least 2 hours.
- Strain well before use.

PEAR SORBET

Ingredients	Qty (g)
Sugar	90g
Dextrose	20g
Sorbet stabilizer	2.5g
Glucose syrup	35g
Water	110g
Pear purée	500g

Preparation

- In a bowl, mix together the sugar, dextrose, and sorbet stabilizer.
- In a saucepan, combine this mixture with the glucose syrup and water, and bring to a boil.
- Remove from the heat and allow to cool.
- Blend the syrup with the pear purée using a hand blender.
- Freeze in PacoJet beakers.
- Churn before serving.



MILK CHOCOLATE & SPECULOOS MOUSSE

Ingredients

Qty (g)

Whole milk	600g
Glucose syrup	60g
Speculoos spice mix	6g
Callebaut Milk Chocolate 823	20g

Preparation

- Heat the milk, glucose syrup, and spices to 60°C.
- Pour over the milk chocolate and blend with a hand blender to emulsify.
- Pour the mixture into a siphon, charge with two cartridges, shaking well between each.
- Chill in the refrigerator for at least 4 hours before use.

In a serving bowl, place the pecan crunch layer, biscuit side facing up.



Pipe a spiral of milk chocolate crémeux over the top.



Arrange the pear slices irregularly over the crémeux.



In a small bowl, place a scoop of pear sorbet and cover it with milk chocolate and speculoos spice mousse.



Lightly dust with speculoos powder and serve.





RUSTIC

SÃO TOMÉ



Dry cocoa solids
70%

Fat
42%

Available Size
Callets™ : 1 kg

Shelf life
24 months



ZESTINA

PERU



Dry cocoa solids
65%

Fat
38%

Available Size
Callets™ :
1kg | 2,5kg | 10kg

Shelf life
24 months



811



Dry cocoa solids
54,5%

Fat
36,6%

Available Size
Callets™ :
400g | 1kg | 2,5kg |
10kg
5kg Block

Shelf life
24 months



SILKY

GHANA



Dry cocoa solids
40%

Dry milk solids
20%

Fat
40%

Available Size

Callets™ :

1kg | 2,5kg | 10 kg

Shelf life

18 months



VELVET

ECUADOR



Dry cocoa solids
39%

Dry milk solids
24%

Fat
39%

Available Size

Callets™ :

1kg | 2,5kg | 10 kg

Shelf life

18 months



823



Dry cocoa solids
33,6%

Dry milk solids
20,8%

Fat
36,2%

Available Size

Callets™ : 400g | 1kg |

2,5kg | 10kg

5kg Block

Shelf life

18 months



VELVET



Dry cocoa solids
32%

Fat
40%

Dry milk solids
22,3%

Available Size
Callets™ : 2,5kg | 10kg

Shelf life
18 months



W2



Dry cocoa solids
28%

Fat
35,8%

Dry milk solids
22%

Available Size
Callets™ : 400g | 1kg |
2,5kg | 10kg
5kg Block
Shelf life
18 months



RB2



Dry cocoa solids
3,82%

Fat
36,8%

Dry milk solids
20,6%

Available Size
Callets™ : 400g |
2,5kg | 10kg

Shelf life
18 months

Discover our
complete portfolio





BOTANICAL

DARK INTENSE

Dry cocoa solids
100%

Fat
10-12%

pH
6,7-7,1

Available Size
1kg

Shelf life
24 months



ZESTINA

FULL AROMA

Dry cocoa solids
100%

Fat
22-24%

pH
6,8-7,2

Available Size
1kg

Shelf life
24 months



COCOA BUTTER

Available Size
3kg

Shelf life
24 months



COCOA NIBS

Available Size
800 g

Shelf life
24 months





HAZELNUT PRALINE

Characteristics Available Size
50% hazelnuts 5 kg

Shelf life
12 months



FINE HAZELNUT PRALINE

Characteristics Available Size
50% hazelnuts 5 kg

Shelf life
12 months



ALMOND PRALINE

Characteristics Available Size
46.5% almonds 5 kg

Shelf life
12 months



Discover our complete portfolio



PURE PISTACHIO PASTE

Characteristics

100% pistaches

Available Size

1 kg

Shelf life

12 months



PURE ROASTED HAZELNUT PASTE

Composition

100% hazelnuts

Available Size

5 kg

Shelf life

12 months



AUTRES PRODUITS



FEUILLETINE FLAKES

Available Size

2,5 kg

Shelf life

12 months



MONA LISA STUDIO FLAME RED|COLOR AZO

Available Size

245 g

Shelf life

24 months



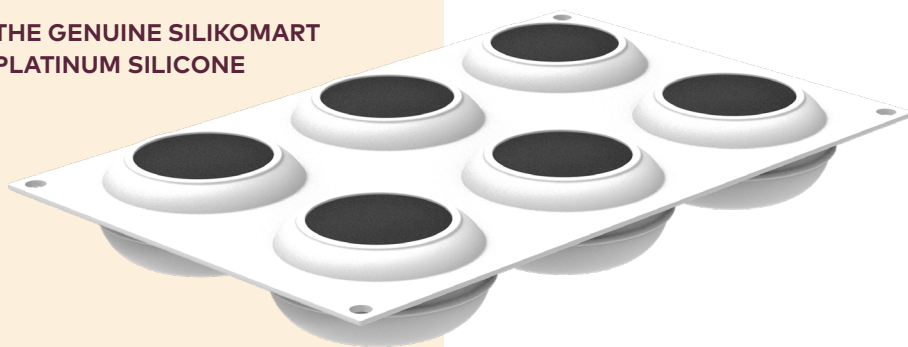
SILIKOMART PROFESSIONAL

YOUR PARTNER FOR SILICONE MOLDS

We design cutting-edge molds for pastry and gastronomy to push boundaries. We stand alongside the pioneers of this art.

Italian design and Italian manufacturing — **a unique combination that guarantees quality and excellence worldwide.**

THE GENUINE SILIKOMART PLATINUM SILICONE



Premium-quality food-grade platinum silicone



100% safe for health



Easy to clean



Unbreakable



Space-saving



Reusable – guaranteed for 3,000 baking cycles



BPA and PFAS free



FDA compliant



Heat resistant

tritan™
from eastman



The superiority of Tritan™ over other plastics has been clearly demonstrated, and the quality of our molds ensures an excellent molding performance and exceptional material purity.

Products made with Tritan™ offer outstanding durability. In fact, they are significantly more impact-resistant than other plastics and glass, and they maintain their strength, clarity, and integrity even after years of use and thousands of dishwasher cycles.

Tritan™ is free from PFAS, BPA, BPS (Bisphenol S), and any other bisphenols.

This makes Tritan™ products perfectly safe for food contact.

Chocado molds are made using this innovative Tritan™ material.

Silikomart's new and innovative TPLUSX technology has made it possible to create molds using a completely flexible and naturally non-stick material.



Silikomart's new and innovative TPLUS+ technology has made it possible to create molds using a fully formable, high-performance material.

- TPLUSX Non-Stick, Teflon-Free Mold
- Naturally non-stick surface (no coating required)
- Dimensionally stable
- Resistant to high and low temperatures (-30°C to +250°C)
- Suitable for freezer, microwave, and oven use
- Reduces baking time and temperature
- Ensures more even baking (minimizing burning)
- Faster heating and cooling
- Easy to clean (dishwasher safe)
- Stain resistant
- Detergent resistant
- Regenerable
- FDA/FCN compliant
- PFAS free
- BPA free

- High-quality material resistant to high temperatures (up to 180°C)
- Easy unmolding thanks to the material's natural non-stick properties
- Dishwasher safe — the mold retains its shape and performance over time
- Can be placed directly in the oven for 100% precise shaping
- Impact resistant, even in case of accidental drops
- Maintains its perfect shape over time

NEW LOOK, EVEN BETTER TASTE!



Discover
more



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