



SWEET TABLE

LITTLE SWEET WONDERS OF CELEBRATION



CALLEBAUT®

BELGIUM 1911

CREATED FOR ANY OCCASION

INGREDIENTS SELECTED BY CALLEBAUT CHEFS

Callebaut® present a complete range of professional chocolate products for versatile use.

From mixing, flavouring and baking to creative decorating – and now also available in smaller packs!

**PERFECT CHOCOLATE
PERFECT RESULTS**




CALLEBAUT®
BELGIUM 1911



THE FINEST BELGIAN CHOCOLATES

Chocolates you can rely on. Perfectly balanced flavour in five exciting varieties and colours: dark, milk, white, salted caramel Gold, and the original Ruby chocolate.

HOW TO USE?

Ideal for everything – from mousses and pastry creams to pralines and cakes. Perfect results, every time. Made from 100% sustainably sourced cocoa beans.





CRISPEARLS™

Our Crispearls™ add a unique crunch, flavour, and colour to any dessert. These small, oven-baked biscuit pearls are coated in our exceptional chocolate and come in five flavours and colours. Also perfect as a crunchy snack!

HOW TO USE?

Sprinkle over desserts or mix into mousses, creams, or ice cream — Crispearls™ stay crunchy, even after several hours in the fridge or freezer.



Crispearls™ – Dark Chocolate
0,8 kg



Crispearls™ White Chocolate
0,8 kg



Crispearls™ Milk Chocolate
0,8 kg



Crispearls™ Salted Caramel
0,8 kg



Crispearls™ Ruby Chocolate
0,8 kg



NIBS & COCOA BUTTER

Discover our professional range of cocoa products. Mycryo cocoa butter is perfect for tempering chocolate and melting it... we also recommend it for frying meat and fish!

Cocoa nibs are a 100% natural product that adds crunch and intense cocoa flavour — use them as a topping or mix into creams and mousses.

PAILLETTE FEUILLETINE & CARAMEL FILLING

The ideal product to give your desserts a crispy texture. You can also mix it with tempered chocolate to create a crunchy layer inside cakes, tarts, and desserts. Paillette Feuilletine keeps its signature crunch, giving your creations a unique character.

Callebaut Caramel filling - the first all-round caramel for patisserie, bonbons and desserts that tastes homemade and saves you time.



Mycryo® Cocoa Butter Powder
0,6 kg



Callebaut® Cocoa Butter Callets
3 kg



Callebaut® Caramel Filling — 100% Caramel
5 kg



Callebaut® Paillette Feuilletine
Crispy flakes for fillings or decoration
2,5 kg



Callebaut® Nibs
Crushed Cocoa Beans
0,8 kg



Callebaut® PNP Paste
100% Hazelnut Paste
5 kg



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GOLD CAKE

POPCAKES

BROWNIE

PAVLOVA

DONUT

CHOUX

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ÉCLAIR

COOKIES

TRUFFLES

MADELEINES

POPCORN

ELEGANT STYLE



A celebratory event is about more than just aesthetics; it's about creating an atmosphere your guests will remember. Beautiful, carefully selected desserts or decorations in soft, classic colours bring elegance to the space and enhance the character of the entire occasion.

With a strong focus on detail and harmony with the rest of the décor, the sweet bar becomes not only a culinary experience, but a visual one as well.



COFFEE & RASPBERRY CAKE WITH GOLD CHOCOLATE

SPONGE CAKE (Ø 18 CM PAN)

Ingredients

- 6 Eggs
- 150 g Granulated sugar
- 150 g Flour
- 5 g Baking powder

Preparation Method

Whisk the egg whites with sugar. Add the yolks and continue whisking for a short while. Gradually fold in the flour mixed with the baking powder. Gently combine to avoid deflating the batter. Bake at 160°C for approximately 50 minutes. Let it cool in the pan.

COFFEE CREAM WITH CARAMEL CHOCOLATE

Ingredients

- 250 g 36% Cream
- 300 g **Callebaut Gold Caramel Chocolate**
- 10 g Gelatin mixture
- 250 g Mascarpone
- 20 g Espresso

Preparation Method

Heat the cream and pour it over the chocolate and gelatin mixture. Blend until smooth. Add the mascarpone and blend again. Stir in the espresso and mix. Let it set in the fridge overnight. Whip before use.

RASPBERRY MOUSSE

Ingredients

- 150 g Raspberry purée - Boiron
- 150 g **Callebaut Gold Caramel Chocolate**
- 40 g Gelatin mixture
- 300 g Whipped cream
- Fresh raspberries

Preparation Method

Heat the raspberry purée and caramel chocolate in the microwave until the chocolate melts. Add the gelatin mixture and stir until fully dissolved. When the mixture cools to 28–30°C, gently fold it into the whipped cream. Spread over the fruit jam and fresh raspberries placed on the sponge cake.

CRISPY LAYER

Ingredients

- 100 g **Callebaut® Gold Caramel Chocolate**
- 120 g **Almond Paste 100% - Cacao Barry**
- 70 g **Callebaut Pailleté Feuilletine**

Preparation Method

Melt the caramel chocolate. Add the almond paste and mix. Stir in the crispy flakes and combine well.



FRUIT JAM (RASPBERRY-CURRENT)

Ingredients

- 200 g Raspberry purée (Boiron)
- 200 g Red Currant purée (Boiron)
- 5 g Pectin NH
- 2 g Agar
- 50 g Sugar

Preparation Method

Heat the fruit purée and stir in the sugar mixed with pectin and agar. Bring to a simmer, stirring constantly. Let it cool, then blend until smooth.

SPONGE CAKE SYRUP

Ingredients

- 500 g Water
- 100 g Sugar
- 20 g Lime juice
- 50 g Espresso
- q.s. Malibu

Preparation Method

Heat the water until it boils. Add the sugar and stir. Once cooled, add the lime juice, espresso, and Malibu.

BUTTERCREAM COATING

Ingredients

- 200 g **Callebaut Gold Caramel Chocolate**
- 200 g Butter

Preparation Method

Whip the butter at room temperature until light and fluffy. Melt the caramel chocolate and fold it into the butter. Apply the cream using a spatula and a turntable.

VELVET FINISH (VELVET EFFECT)

Ingredients

- 100 g **Callebaut W2 White Chocolate**
- 100 g **Callebaut Cocoa Butter**
Black fat-based coloring

Preparation Method

Melt the Callebaut W2 White Chocolate with Callebaut Cocoa Butter in the microwave and let it cool to 29°C. Add the black fat-based colouring and mix until smooth.

ASSEMBLY:

Divide the sponge cake into three even layers.

Place the first sponge layer into a mold lined with 15 cm of acetate. Brush with the prepared syrup. Pipe the whipped cream (cream 1), then add the fruit jelly layer and fresh raspberries. Place the next sponge layer on top, moisten it again, spread the fruit jelly and raspberries, then add the raspberry mousse.

Cover with the final sponge layer and moisten once more. Chill the cake in the fridge overnight. Remove the mold a few hours before coating.

Finish the cake with buttercream, using a spatula and turntable for a smooth surface.

Decoration:

Caramel chocolate Gold — Callebaut®
Gold leaf — Mona Lisa Studio





BROWNIE

20 pieces

BROWNIE

Ingredients

- 160 g **Callebaut Signature Collection – Zestina Madagascar**
- 285 g Butter (soft)
- 230 g Eggs
- 230 g Muscovado sugar
- 115 g Sugar
- 2.5 g Salt
- 75 g Wheat flour
- 25 g **Callebaut Botanical Extra Brute Cocoa Powder**
- 200 g Hazelnuts (optional)

Preparation Method

Melt the chocolate in the microwave. Mix the eggs with the sugars and salt, stirring until fully dissolved (do not whisk). When the chocolate reaches 30–35°C, add the softened butter, transfer to a mixer fitted with a paddle attachment, and mix well. Gradually add the prepared egg mixture.

Sift the cocoa powder and flour, add to the batter, and mix until combined. If using nuts, fold them in at the end. Bake at 180°C for 20–25 minutes.

Finish by decorating with crushed cocoa nibs from Callebaut®.



CHOUX PASTRY

with Coffee and Gold Chocolate

15 pieces

CHOUX CRUNCH

Ingredients	Preparation Method
• 100 g Flour • 100 g Cane sugar • 80 g Butter (soft)	Combine all ingredients until smooth. Roll the dough between two silicone mats to a precise 3 mm thickness. Chill for a short while in the freezer, then cut into 4 cm discs.

CHOUX PASTE

Ingredients	Preparation Method
• 100 g Milk • 100 g Water • 92 g Butter • 4 g Salt • 8 g Sugar • 112 g Flour (type 450) • 180 g Eggs	Place the first five ingredients in a saucepan and bring to a gentle simmer. Remove from heat and fold in the sifted flour until a smooth paste forms. Cook the paste for about 1 minute. Transfer to a mixer fitted with a flat beater and mix on low speed. At 50°C, gradually incorporate the whisked eggs. Once combined, let the dough rest for 1 hour at room temperature. Pipe 3 cm mounds of choux paste. Top each with a frozen Choux Crunch disc before baking. Bake at 165°C for 30–40 minutes until golden.

COFFEE CREAM WITH CALLEBAUT GOLD

Ingredients	Preparation Method
• 3 g Gelatin, 200 bloom • 16 g Water • 80 g Milk • 80 g Cream (#1) • 16 g Coffee beans • 8 g Glucose syrup • 275 g Cream (#2) • 320 g Callebaut Gold Caramel Chocolate	Soak the gelatin in cold water. Bring the milk to the boil, add crushed, roasted coffee, and infuse for 10 minutes. Strain and adjust to the original volume (80 g). Add the cream and bring to a gentle simmer with glucose syrup. Stir in the softened gelatin, then pour the mixture over Callebaut Gold chocolate. Blend until smooth, add cold cream, and blend again. Allow to crystallise for at least 12 hours. Whip before use.

ASSEMBLY:

Slice the baked choux pastries from the top and fill halfway with whipped coffee cream with Callebaut Gold. Place a spoonful of Café Crakine Choux Crunch in the centre. Pipe the remaining cream on top and decorate each choux with Callebaut Crispearls.





PAVLOVA

With Dates / Hazelnuts

20 pieces

MERINGUE WITH DATES

Ingredients

- 150 g Egg whites
- 300 g Granulated sugar
- 5 g Lemon juice
- 2 g Potato starch
- 50 g Dates

Preparation Method

Combine the egg whites with lemon juice and begin whipping. Gradually add the sugar. Once whipped, fold in the starch and chopped dates. Bake at 100–110°C for approximately 90 minutes.

WHIPPED HAZELNUT CREAM

Ingredients

- 300 g Mascarpone
- 600 g Cream
- 50 g Granulated sugar
- 20 g **Callebaut PNP Hazelnut Paste**

Preparation Method

Blend the mascarpone, cream, and sugar until smooth. Stir in the hazelnut paste until fully incorporated. If the cream is too soft, add 4 g of sheet gelatin to the total amount of cream.





HAZELNUT DONUT

20 pieces

Silikomart FS170 Mold

Ingredients

- 200 g Hazelnut flour
- 436 g Powdered sugar
- 160 g Wheat flour
- 44 g Honey
- 430 g Egg whites
- 62 g **Callebaut PNP Hazelnut Paste**
- 232 g Clarified butter

Preparation Method

Sift the flour and powdered sugar, then fold in the hazelnut flour. Add the honey and egg whites, mixing again until smooth. Stir in the PNP Callebaut Hazelnut Paste and butter warmed to 50°C until fully combined. Transfer the batter to a piping bag and fill the molds halfway. Bake at 180°C for approximately 12 minutes. Once baked, dip the donuts into **Callebaut Gold Cream** and decorate with **Callebaut Chocorocks**.





COOKIES

With Caramel and Hazelnuts

15 pieces

COOKIES

Ingredients

- 135 g Butter
- 100 g Muscovado sugar
- 80 g Sugar
- 55 g Eggs
- 245 g Wheat flour
- 2 g Salt
- 1.5 g Baking powder
- 1.5 g Baking soda

Preparation Method

Cream the softened butter with both sugars until light and smooth. Gradually add the eggs at room temperature. Fold in the flour mixture with salt, baking powder, and baking soda until well combined.
Shape into 50 g balls and bake at 170°C for approximately 10 minutes.

ASSEMBLY:

Pipe Callebaut caramel filling onto the baked cookies.

Sprinkle with roasted hazelnuts. Top with a disc of tempered Callebaut Gold caramel chocolate. Gently warm with a heat gun so the chocolate melts and bonds with the caramel and hazelnuts.



READY-MADE SOLUTIONS

Ready-Made Solutions for Sweet Table Preparation

When preparing a celebratory sweet table, ready-made solutions can be extremely valuable - especially for organisation, time efficiency, and visual consistency. Creating a sweet table is a complex process that involves planning, baking, decorating, and ensuring every element looks flawless.

Ready-made solutions, such as pre-prepared chocolate components - like bases or chocolate decorations - can significantly reduce preparation time and ease the stress associated with creating a refined dessert display.



CHOCOLATE MUFFIN

13 pieces

CHOCOLATE MUFFIN

Ingredients

- 210 g Milk
- 75 g Eggs
- 55 g Honey
- 165 g Salt
- 3.5 g Fine sugar cane
- 150 g Wheat flour
- 50 g **Botanical Extra Brute Cocoa Powder Callebaut**
- 3.5 g Baking powder
- 3.5 g Baking soda
- 170 g Oil

Preparation Method

Blend the milk, eggs, honey, sugar, and salt until smooth. In a separate bowl, combine the flour, cocoa powder, baking powder, and baking soda, then sift together. Incorporate the dry ingredients into the liquid mixture and mix thoroughly. Add the oil and mix well, then fold in the chopped chocolate.

Fill the muffin molds and sprinkle the surface with baking chocolate and cane sugar. Bake at 165°C for approximately 30 minutes.

CHOCOLATE CREAM

Ingredients

- 178 g 35% cream (#1)
- 58 g Milk
- 40 g Glucose syrup
- 4.4 g Sheet gelatin
- 200 g **Callebaut Gold Caramel Chocolate**
- 422 g 35% cream (#2)

Preparation Method

Heat cream (#1), milk, and glucose syrup. Bring to the boil and add the gelatin. Pour the hot mixture over the chocolate and blend until smooth.

Add cold cream (#2) and blend again. Refrigerate overnight. Whip before use.

ASSEMBLY:

Decorate the muffins with the prepared **Chantilly Gold Cream and Callebaut white & dark chocolate Crispears**





CINNAMON MADELEINES

15 large madeleines

CHOUX PASTE

Ingredients

- 75 g Eggs
- 30 g Milk
- 40 g Sugar
- 25 g Brown sugar
- 15 g Honey
- 2 g Salt
- 1 g Cinnamon
- 100 g Flour (Type 450)
- 3 g Baking powder
- 100 g Butter

Preparation Method

Heat the butter with honey to 50°C. In a separate bowl, combine the eggs with sugar, salt, cinnamon, and milk. Fold in the sifted flour with baking powder. Finally, pour in the warm butter and honey mixture. Mix until smooth and refrigerate for 2 hours. Fill the madeleine molds to about 80% of their height. Preheat the oven to 190°C. Once the molds are in the oven, reduce the temperature to 170°C and bake for 10–12 minutes.

ASSEMBLY

Fill cleaned madeleine molds with tempered **Callebaut Gold Caramel Chocolate** and place the cooled madeleines on top. Chill in the refrigerator, then carefully remove from the molds after a few minutes.



VANILLA ÉCLAIR CARAMEL

12 pieces

DOUGH

Ingredients

- 100 g Milk
- 100 g Water
- 92 g Butter
- 4 g Salt
- 8 g Sugar
- 112 g Flour (Type 450)
- 180 g Eggs

Preparation Method

Place the first five ingredients in a saucepan and bring to a gentle boil. Remove from heat and fold in the sifted flour. Cook the dough for about 1 minute. Transfer to a mixer fitted with a flat beater and mix on low speed. At 50°C, gradually incorporate the whisked eggs. Once combined, let the dough rest for 1 hour at room temperature. Pipe the éclairs using a 16mm star tip. Bake at 165°C for 1 hour.

WHIPPED VANILLA GANACHE

Ingredients

- 3 g 200 bloom gelatin
- 15 g Water
- 115 g Cream (#1)
- 1 pc Vanilla pod
- 155 g **Callebaut Velvet 32% White Chocolate**
- 330 g Cream (#2)

Preparation Method

Soak the gelatin in cold water. Bring Cream #1 with vanilla to a boil and let it infuse for 10 minutes. Reheat briefly, stir in the softened gelatin, and pour over the white chocolate. Blend until smooth, then add cold Cream #2 and blend again. Allow to crystallize for 12 hours. Whip before use.

ASSEMBLY:

Fill the baked éclairs from the bottom with Callebaut Gold Caramel Chocolate and whipped vanilla cream based on Callebaut Velvet chocolate. Chill the filled éclairs in the refrigerator. After 1 hour, dip the tops in Callebaut W2 chocolate and decorate with Callebaut white Crispearls.



POPCAKES

20 cm mold

COCOA SPONGE CAKE

Ingredients

- 6 Medium eggs
- 150 g Granulated sugar
- 120 g Wheat flour
- 20 g **Botanical Extra Brute Cocoa Powder Callebaut**
- 5 g Baking powder

Preparation Method

Whip the egg whites with sugar until stiff peaks form. Add the yolks and blend briefly until just combined. Gradually fold in the sifted flour combined with cocoa powder and baking powder. Gently mix to preserve the airiness of the batter.
Bake at 160°C for approximately 50 minutes. Allow to cool in the cake ring.

Ingredients

- 500 g Cocoa sponge cake
- 150 g Mascarpone
- 90 g **Cara Crakine Choux Crunch (Cacao Barry)**

Preparation Method

Crumble the cooled sponge in a food processor. Mix with mascarpone and Cara Crakine Choux Crunch. Shape into 35g balls and chill in the refrigerator for several hours. Dip the balls in tempered chocolate and place on a silicone mat to form a delicate "stem." Decorate with **Mona Lisa Studio edible gold leaf.**



POPCORN

SALTED CARAMEL

1 serving

Ingredients

- 1 pack Microwaveable salted popcorn
- 500 g **Callebaut Gold Caramel Chocolate**

Preparation Method

Prepare the popcorn according to the package instructions and spread on a baking tray to cool. Melt the chocolate in the microwave to a maximum of 45°C, then temper it to 28–29°C. Pour the popcorn into the chocolate and mix thoroughly. Spread the chocolate-coated popcorn on parchment paper to prevent sticking. Allow to crystallise.



CARAMEL TRUFFLES

Ingredients

- Callebaut Milk Chocolate Truffle Shells
- Callebaut Caramel Filling
- Callebaut Mini Crispearls

Preparation Method

Fill the prepared **Callebaut milk chocolate truffle shells** with caramel. Coat the filled truffles in tempered Callebaut 823 milk chocolate and finish with **Callebaut Mini Crispearls**.



TIRAMISU

10 serving

COCOA SPONGE CAKE

Ingredients

- 180 g Egg yolks
- 54 g Sugar (#1)
- 270 g Egg whites
- 180 g Sugar (#2)
- 76 g Wheat flour
- 76 g Cornstarch
- 63 g **Botanical Extra Brute Cocoa Powder Callebaut**

Preparation Method

Combine the flour, starch, and cocoa powder, then sift together. Whip the egg yolks with Sugar (#1) until pale and fluffy. Whip the egg whites with Sugar (#2) until stiff peaks form. Gently fold the two aerated mixtures together. Sift in the dry ingredients and fold carefully to preserve the airiness.
Bake at 210°C for approximately 8 minutes.

COFFEE SYRUP

Ingredients

- 288 g Espresso
- 60 g Amaretto
- 135 g Glucose syrup
- 19 g **Botanical Extra Brute Cocoa Powder Callebaut**

Preparation Method

Combine all ingredients in a saucepan and bring to a gentle simmer. Allow to cool.

MASCARPONE CREAM

Ingredients

- 115 g Egg yolks
- 180 g Sugar
- 725 g Mascarpone
- 5 pcs Gelatin, 180 Bloom
- 40 g Cream

Preparation Method

Soak the gelatin in cold water. Whisk the egg yolks with sugar and heat to 60°C, then whip into a foam. Heat the cream, stir in the gelatin, and combine with the aerated yolk mixture, folding gently.
Warm the mascarpone to 30°C, incorporate into the prepared mixture, and fold until smooth.





ATTENTION TO DETAIL

This is a key aspect when preparing a cake or a sweet table – often one of the most important and visible elements of the entire event. The wedding cake is frequently the centrepiece of the celebration, and its appearance plays a major role in the overall impression of the décor and the atmosphere of the occasion.

For sweet tables, carefully chosen colours, patterns, decorations, and details – such as flowers, stands, dishes, or linens – can harmonise beautifully with the rest of the décor, creating an even more exceptional and cohesive presentation.





STRAWBERRY DESSERT

With Yogurt Mousse

30 pieces

STRAWBERRY CREAM

Ingredients

- 130 g Strawberry purée – Boiron (#1)
- 90 g Eggs
- 60 g Egg yolks
- 90 g Sugar
- 26 g Gelatin mixture
- 120 g Butter
- 150 g Strawberry purée – Boiron (#2)

Preparation Method

Heat the first portion of the strawberry purée. In a separate bowl, mix the eggs with sugar, then add the purée and return the mixture to the saucepan. Heat gently to 82°C while stirring constantly. Stir in the gelatin mixture, then add the butter and blend until smooth. Fold in the second portion of strawberry purée and blend again. Fill a silicone half-sphere mold (3cm, Silikomart SQ075) and freeze.

CRUNCHY LAYER

Ingredients

- 100 g **Callebaut Velvet White Chocolate**
- 120 g **100% Almond Paste (Cacao Barry)**
- 70 g **Callebaut Pailleté Feuilletine**

Preparation Method

Melt the white chocolate without overheating. Fold in the almond paste using a spatula. Add the Pailleté Feuilletine and mix thoroughly.

SPONGE CAKE

Ingredients

- 5 Eggs
- 125 g Powdered sugar
- 125 g Almond flour
- 30 g Wheat flour
- 20 g Butter

Preparation Method

Separate the egg whites from the yolks. Whip the egg whites with powdered sugar, then fold in the yolks. Combine the dry ingredients and gently fold into the whipped mixture. Add the melted butter and mix until smooth. Spread in a 40 x 60 cm frame and bake at 160°C for approximately 20 minutes.

RED CURRANT JELLY LAYER

Ingredients

- 130 g Red Currant Purée – Boiron
- 20 g Glucose syrup
- 5 g Pectin NH
- 100 g Sugar

Preparation Method

Heat the red currant purée with glucose syrup. Mix the pectin with sugar, add to the purée, and bring to the boil while stirring constantly. Pour onto a silicone mat and allow to cool. Cut 3 cm discs.

YOGURT MOUSSE

Ingredients

- 200 g Cream (#1)
- 350 g **Callebaut Velvet White Chocolate**
- 200 g Greek yogurt
- 60 g Gelatin mixture
- 600 g Cream (#2)

Preparation Method

Heat the cream and stir in the gelatin until fully dissolved. Pour over the white chocolate and mix in the Greek yogurt. Whip the cream and gently fold it into the cooled ganache.

VELVET TOUCH FINISH (VELVET EFFECT)

Ingredients

- 100 g **Callebaut Velvet White Chocolate**
- 100 g **Callebaut Cocoa Butter**
Fat-based white colouring

Preparation Method

Combine the white chocolate with cocoa butter and melt in the microwave. Allow the mixture to cool to 29°C.
Add fat-based colouring as needed.

ASSEMBLY:

Spread the cooled almond sponge with the almond crunchy layer and chill until set. Cut 4 cm discs. Pipe the yogurt mousse into a heart-shaped silicone mold (Silikomart Amorini 100). Place the frozen strawberry cream and the sponge disc with the crunchy layer in the centre. Ensure the mold is completely filled with mousse, with the sponge forming the base of the dessert. Freeze. Apply the white Velvet Touch effect, then add a purple hue.

Molds used:

Silikomart Universo 600
Silikomart Universo 1200
Silikomart Amorini 100
Silikomart SQ075 Half-Sphere



EASY PREPARATION



Choosing simple desserts doesn't mean they are any less impressive – quite the opposite!

Often, less complex recipes allow you to achieve stunning results with minimal effort.

Such desserts include:

1. **Macarons**
2. **Madeleines**
3. **Desserts in a glass**
4. **Donuts**
5. **Truffles**
6. **Éclairs, and many more!**



With a variety of ingredients and fillings, such as Callebaut chocolates in five colours of chocolate and assorted C, it's easy to customise them to match any celebration theme.

Preparing these desserts saves time while offering simple solutions that don't require complex ingredients. The key is selecting the right, straightforward recipes and finishing them creatively!



TROPICAL CAKE WITH MANGO, COCONUT & PASSION FRUIT

SPONGE CAKE (18 cm MOLD)

Ingredients

- 6 Medium eggs
- 150 g Granulated sugar
- 150 g Flour
- 5 g Baking powder

Preparation Method

Whip the egg whites with sugar until stiff peaks form. Fold in the yolks and whisk briefly. Gradually add the flour combined with the baking powder. Gently fold to preserve the batter's airiness. Bake at 160°C for approximately 50 minutes. Allow to cool in the mold.

COCONUT CREAM

Ingredients

- 200 g 36% cream
- 100 g Coconut cream
- 250 g **Callebaut Velvet White Chocolate**
- 300 g Mascarpone
- 10 g Gelatin mixture
- 20 g Malibu

Preparation Method

Heat the cream and coconut cream, then pour over the white chocolate and gelatin mixture. Blend until smooth. Add the mascarpone and blend again. Stir in the Malibu and blend once more. Refrigerate overnight to crystallise. Whip before use.

CREAM #2

Ingredients

- 150 g Mango purée – Boiron
- 150 g **Callebaut Velvet White Chocolate**
- 40 g Gelatin mixture
- 300 g Whipped cream
- Pineapple cubes

Preparation Method

Heat the mango purée with white chocolate in the microwave until the chocolate melts. Stir in the gelatin mixture until fully dissolved. Once cooled to 28–30°C, gently fold in the whipped cream. Pour over the fruit jelly and pineapple pieces placed on the sponge cake.

ALMOND CRUNCHY LAYER

Ingredients

- 100 g **Callebaut Velvet White Chocolate**
- 120 g **100% Almond paste (Cacao Barry)**
- 70 g **Pailleté Feuilletine (Callebaut)**

Preparation Method

Melt the white chocolate and fold in the almond paste. Add the crispies and mix thoroughly.



PASSION FRUIT-MANGO CONFIT

Ingredients	Preparation Method
• 200 g Passion fruit purée – Boiron • 200 g Mango purée – Boiron • 5 g Pectin NH • 2 g Agar • 50 g Sugar	Heat the fruit purée. Add the sugar mixed with pectin and agar. Bring to a simmer while stirring constantly. Allow to cool, then blend until smooth.

SPONGE SOAK

Ingredients	Preparation Method
• 500 g Water • 100 g Sugar • 20 g Lime juice • 20 g Malibu	Bring water to the boil. Stir in the sugar. Once cooled, add lime juice and Malibu.

BUTTERCREAM COATING

Ingredients	Preparation Method
• 200 g Callebaut Velvet White Chocolate • 200 g Butter - Fat-based white colouring	Whip room-temperature butter until light and fluffy. Melt the white chocolate and fold into the butter. Apply the cream using a spatula and a turntable.

VELVET TOUCH FINISH

Ingredients	Preparation Method
• 100 g Callebaaut Velvet White Chocolate • 100 g Callebaut Cocoa Butter - Fat-based white colouring	Melt the white chocolate with cocoa butter in the microwave. Allow to cool to 29°C. Add fat-based white colouring.

ASSEMBLY:

Cut the sponge into three even layers. Place the first layer into a 15 cm high cake ring lined with acetate. Brush the sponge with syrup. Pipe the whipped coconut cream on top, then add the fruit jelly and pineapple pieces.

Place the second sponge layer, brush with syrup, then add another layer of fruit jelly and pineapple, followed by the mango mousse. Cover with the third sponge layer and brush again with syrup. Refrigerate the cake overnight.

A few hours before coating, remove the cake ring. Coat the cake with buttercream using a spatula and turntable. Decorate with white chocolate hearts and finish the entire cake with the Velvet Touch effect.





CLASSIC DONUTS

20 pieces (Silikomart FS170 Mold)

CLASSIC DONUT

Ingredients

- 200 g Almond flour
- 440 g Powdered sugar
- 160 g Wheat flour
- 45 g Honey
- 430 g Egg whites
- 230 g Clarified butter

Preparation Method

Sift the flour and powdered sugar, then add the almond flour and mix thoroughly. Fold in the honey and egg whites, mixing again. Add the butter heated to 50°C, mix well, and transfer the batter to a piping bag. Fill the molds halfway. Bake at 180°C for approximately 12 minutes. Once baked, dip the donuts in Callebaut W2 and decorate with **Callebaut Mini Crispearls**.



CHOUX PASTRY

With White Chocolate and Coconut

15 pieces

CRISPY CRUMBLE

Ingredients	Preparation Method
• 100 g Flour • 100 g Brown sugar • 80 g Butter (softened)	Mix all ingredients. Roll the dough between two silicone mats to a thickness of 3mm, freeze, and cut 4cm discs.

CHOUX PASTRY

Ingredients	Preparation Method
• 100 g Milk • 100 g Water • 92 g Butter • 4 g Salt • 8 g Sugar • 112 g Flour 450 • 180 g Eggs	Place the first five ingredients in a saucepan and bring to the boil. Remove from heat, add the sifted flour, and stir until a smooth dough forms. Cook the dough for approximately 1 minute. Transfer to a stand mixer fitted with a flat paddle and mix on low speed. Gradually add the beaten eggs at 50°C. Once combined, let the dough rest at room temperature for 1 hour. Pipe 3cm mounds of choux dough. Before baking, place a frozen crumble disc on top. Bake at 165°C for 30–40 minutes.

WHIPPED COCONUT CREAM

Ingredients	Preparation Method
• 2 g Gelatin • 10 g Cold water • 60 g Coconut purée - Boiron • 130 g Cream (#1) • 110 g Callebaut Velvet White Chocolate • 180 g Cream (#2) • 20 g Malibu liqueur	Soak the gelatin in cold water. Bring the coconut purée and Cream (#1) to the boil. Add the gelatin, stir, and pour over white chocolate. Blend until smooth, then add the cold Cream (#2) and Malibu liqueur. Blend again and refrigerate for at least 12 hours. Whip before use and transfer to a piping bag.

CHANTILLY CREAM WITH WHITE CHOCOLATE

Ingredients	Preparation Method
• 3 g Gelatin, 200 Bloom • 15 g Water • 95 g Cream (#1) • 95 g Callebaut W2 White Chocolate • 350 g Cream (#2)	Soak the gelatin in cold water. Bring the cream to the boil, add the gelatin, stir, and pour over white chocolate. Blend until smooth, then add the cold cream and blend again. Refrigerate for at least 12 hours. Whip before use.

ASSEMBLY:

Slice the baked choux pastry from the top and fill with the whipped coconut cream. Dust with powdered sugar and pipe the white chocolate Chantilly cream. Sprinkle with shredded coconut and decorate with Callebaut Crispearls.





VANILLA MACARONS

45 pieces

MACARONS

Ingredients

- 250 g Powdered sugar
- 250 g Almond flour
- 93 g Egg white (#1)
- 65 g Water
- 250 g Sugar
- 93 g Egg white (#2)

Preparation Method

Sift the powdered sugar and mix with almond flour. Transfer to a bowl and combine with Egg White (#1). Place Egg White (#2) in a stand mixer fitted with a whisk. Prepare a sugar syrup from water and sugar, heated to 121°C. Slowly pour the syrup down the side of the mixing bowl into the whisking egg whites. Whip at medium speed until the meringue cools to 50°C.

Fold the meringue into the almond mixture in 3–4 batches. The final batter should flow freely, creating the “ribbon effect”. Pipe the macarons onto Teflon sheets and allow to dry for 30 minutes. Test that the shells are no longer sticky to the touch, then bake at 140–145°C (in a convection oven) for 13–15 minutes.

VANILLA GANACHE

Ingredients

- 200 g 36% cream
- Vanilla
- 15 g Glucose syrup
- 240 g **Callebaut Velvet White Chocolate**

Preparation Method

Bring the cream with vanilla to the boil and allow to infuse for 15 minutes. Add the glucose syrup and bring to the boil again. Pour the mixture over the white chocolate and blend until smooth. Allow to crystallise at room temperature for 12 hours, then transfer to a piping bag fitted with a round tip to fill the macarons.



PAVLOVA

20 pieces

MERINGUE

Ingredients

- 150 g Egg whites
- 300 g Granulated sugar
- 5 g Lemon juice
- 2 g Potato starch

Preparation Method

Combine the egg whites with lemon juice and start whisking. Gradually add the sugar. Once whipped, fold in the starch. Bake at 100–110°C for approximately 90 minutes.

CHANTILLY

Ingredients

- 800 g 35% cream
- 440 g **Callebaut W2 White Chocolate**
- 28 g Glucose syrup
- 4 g Gelatin

Preparation Method

Heat the cream with glucose syrup to 85°C. Add the pre-soaked gelatin, then pour over the chocolate and blend until smooth. Refrigerate the prepared cream for 12 hours. Whip on low speed, transfer to a piping bag fitted with a decorative tip, and pipe onto the meringues.

Decorate with Callebaut white butter curls



VANILLA MADEINES

15 large madeleines

VANILLA MADEINES

Ingredients

- 75 g Eggs
- 30 g Milk
- 40 g Sugar
- 25 g Brown sugar
- 15 g Honey
- 2 g Salt
- ½ pcs Vanilla pod
- 100 g Flour
- 3 g Baking powder
- 100 g Butter

Preparation Method

Heat the butter with honey and vanilla seeds to 50°C. In a separate bowl, mix the eggs with sugar, salt, and milk. Sift in the flour with baking powder and fold into the egg mixture. Finally, add the butter-honey mixture and mix until smooth. Chill the batter in the refrigerator for 2 hours.

Fill the madeleine molds to about 80% of their height. Preheat the oven to 190°C, then reduce to 170°C once the molds are inside. Bake for 10–12 minutes.

ASSEMBLY:

Fill the cleaned madeleine molds with tempered **Callebaut W2 White chocolate** and place the cooled madeleines inside. Chill in the refrigerator, then remove from the molds after a few minutes.



NEW YORK CHEESECAKE

30 pieces

CRISPY CRUMBLE

Ingredients

- 200 g Sugar
- 200 g Flour 450
- 200 g Almond flour
- 200 g Butter

Preparation Method

Mix all ingredients until a crumbly texture forms. Bake in a silicone mold at 150°C for approximately 25–30 minutes.

CHEESE FILLING

Ingredients

- 720 g Cream cheese
- 400 g Mascarpone
- 640 g Condensed milk
- 2 pcs Vanilla pods
- 80 g Eggs
- 80 g Flour
- 20 g Potato starch

Preparation Method

Mix all ingredients on low speed until smooth. Pour into a mold and bake at 120°C (without fan) for approximately 60 minutes.

CHANTILLY CREAM

Ingredients

- 180 g Cream (#1)
- 1 pc Vanilla pod
- 5 g Gelatin
- 25 g Water
- 180 g **Callebaut W2 White Chocolate**
- 450 g Cream (#2)

Preparation Method

Infuse the cream with a vanilla pod. After about 20 minutes, reheat and add the pre-soaked gelatin. Stir in the white chocolate and the second portion of cream. Refrigerate at 4°C for 12 hours to crystallise, then whip before use



PASSION FRUIT TRUFFLES

Ingredients

- 400 g Passion fruit purée – Boiron
- 70 g Glucose syrup
- 70 g Sugar
- 70 g Sorbitol
- 775 g **Callebaut Velvet White Chocolate**
- 150 g **Callebaut Cocoa Butter**
- 2 g Salt

Preparation Method

Mix the passion fruit purée with glucose syrup, sugar, sorbitol, and a pinch of salt. Heat the mixture to 40°C. Meanwhile, melt the white chocolate and cocoa butter. Gradually add the heated fruit mixture to the melted chocolate, stirring until a smooth emulsion forms. Allow to rest at room temperature for 12 hours.

ASSEMBLY:

Fill the prepared Callebaut white truffle chocolate shells – with the crystallised passion fruit ganache. Coat the truffles in tempered Velvet White Chocolate, then roll in **Callebaut Vermicelli White**



COCONUT PRALINE

Ingredients

- 125 g Coconut purée – Boiron
- 15 g Honey
- 250 g **Callebaut Velvet White Chocolate**
- 20 g Malibu
- 35 g **Callebaut Cocoa Butter**
- 100 g Shredded coconut

Preparation Method

Prepare the white chocolate praline shells. For the ganache, heat the coconut purée with honey, then pour over the chocolate. Add the Malibu and cocoa butter (at 35–40°C) and blend until smooth. Stir in the shredded coconut until fully incorporated. Allow to cool, then fill the white chocolate shells. Allow the pralines to fully crystallise, then seal with tempered white chocolate. Remove from the molds.





DESSERT IN A GLASS

Mango / Passion Fruit

30 pieces

CRISPY CRUMBLE

Ingredients

- 200 g Sugar
- 200 g Flour
- 200 g Almond flour
- 200 g Butter

Preparation Method

Mix all ingredients until a crumbly texture forms. Bake in a silicone mold at 150°C for approximately 25–30 minutes.

FRUIT JELLY

Ingredients

- 450 g Passion fruit purée – Boiron
- 45 g Mango purée - Boiron
- 30 g Glucose syrup
- 40 g Sugar
- 5.5 g Pectin NH

Preparation Method

Combine the purée and heat to 40°C. Add the sugar mixed with pectin, bring to the boil, and cook for 30 seconds. Allow to cool.

CHANTILLY CREAM

Ingredients

- 360 g Cream (#1)
- 1 pc Vanilla pod
- 10 g Gelatin
- 50 g Water
- 360 g **Callebaut W2 White Chocolate**
- 860 g Cream (#2)

Preparation Method

Infuse the cream with a vanilla pod. After about 20 minutes, reheat and add the pre-soaked gelatin. Stir in the white chocolate and the second portion of cream. Refrigerate at 4°C for 12 hours to crystallise, then whip before use.



BOLD COMBINATIONS

Bold combinations in cake and dessert bar creations for celebrations can bring a unique, creative, and exciting touch.

Bold choices in decorations, flavours, or colours can give an event character and uniqueness. Don't be afraid to experiment and introduce new, creative elements. However, it's important to ensure that these combinations remain harmonious with the overall theme of the celebration.



PISTACHIO DESSERT

with Raspberries

30 pieces

PISTACHIO SPONGE

Ingredients

- 200 g Egg whites
- 80 g Wheat flour
- 120 g Pistachio flour
- 160 g Powdered sugar
- 160 g Butter

Preparation Method

Whip the egg whites with powdered sugar. Mix the dry ingredients and fold into the meringue. Add the melted butter and gently combine. Spread the batter on a 40 x 60 cm baking tray. Bake at 170°C for approximately 15 minutes.

PISTACHIO CRUNCHY LAYER

Ingredients

- 100 g **Callebaut W2 White Chocolate**
- 120 g **Callebaut Pistachio paste 100%**
- 70 g **Callebaut Pailleté Feuilletine**

Preparation Method

Melt the white chocolate, add the pistachio paste, and mix with a spatula. Fold in the toasted crispy flakes until fully combined.

RASPBERRY CREAM

Ingredients

- 150 g Raspberry purée – Boiron (#1)
- 45 g Sugar
- 6 g Cornstarch
- 3 g Pectin NH
- 50 g Butter
- 40 g Gelatin mass
- 150 g Raspberry purée – Boiron (#2)

Preparation Method

Heat the first portion of raspberry purée. Mix in the dry ingredients and add to the purée. Bring to the boil while stirring continuously and cook for 30 seconds. Add the gelatin mass and butter, then blend. Add the second portion of purée and blend again. Pipe into 3 cm half-sphere molds and freeze.

PISTACHIO MOUSSE

Ingredients

- 110 g Cream (#1)
- 100 g Milk
- 200 g **Callebaut W2 White Chocolate**
- 85 g **Callebaut 100% Pistachio Paste**
- 320 g Cream (#2)
- 40 g Gelatin mass

Preparation Method

Heat the milk and Cream (#1). Add gelatin and stir until dissolved, then pour over the white chocolate. Add the pistachio paste and blend. Add Whip Cream (#2) and fold gently into the cooled ganache using a spatula.



DARK COCOA GLAZE

Ingredients

- 200 g Water
- 450 g Sugar
- 380 g Cream
- 60 g Invert sugar
- 190 g Glucose syrup
- 160 g **Botanical Noir Intense Cocoa Powder Callebaut**
- 180 g Gelatin mass
- 20 g Oil

Preparation Method

Heat the first five ingredients to 40°C. Add the cocoa powder and bring back to the boil. Blend until smooth, then strain through a fine sieve. Add the oil and blend again. Cover the surface with plastic wrap and allow to rest overnight in the refrigerator. Use at 28–30°C.

COCOA SHORTCRUST PASTRY

Ingredients

- 340 g Flour
- 20 g **Botanical Noir Intense Cocoa Powder Callebaut**
- 140 g Icing sugar
- 180 g Butter
- 50 g Almond flour
- 100 g Egg

Preparation Method

Combine the dry ingredients with the butter until a sand-like texture forms. Add the egg and mix until just combined. Roll the dough between two silicone mats to a 3 mm thickness and freeze. Cut discs slightly larger than the diameter of the pistachio mousse half-spheres. Bake between two perforated baking mats at 160°C for approximately 15 minutes.

ASSEMBLY:

Spread the pistachio crunchy layer evenly over the cooled pistachio sponge cake. Refrigerate until set, then cut 5 cm discs.

Pipe pistachio mousse into 7 cm half-sphere silicone molds. Insert the frozen raspberry insert in the centre, followed by the sponge cake disc with the crunchy layer facing inward. Ensure the mold is completely filled with mousse, with the sponge forming the base of the dessert. Freeze until fully set.

Prepare the glaze and coat the frozen desserts evenly. Transfer immediately onto the cocoa shortcrust pastry bases.

Molds used:

Silikomart SQ003 Half-Sphere
Silikomart SQ075 Half-Sphere
Universe 600
Universe 1200

Decoration:

Callebaut Chocolate dark large pencils



FOR EVERY OCCASION

Carefully chosen decorations, style, and sweets can give any event a unique character and make it truly memorable. A sweet bar is perfect for a variety of occasions, such as weddings, baptisms, first communions, baby showers, or birthdays - the possibilities are endless!

The sweet bar's design should reflect the nature of the event and the overall celebration style. Whatever the occasion, it's important that the table is both visually stunning and practical. Thoughtfully selected sweets, decorations, and colour schemes ensure the sweet bar is not only a beautiful centrepiece but also a delightful experience for the palate.





PISTACHIO TRUFFLE

Ingredients

- 125 g Cream
- 8 g Glucose syrup
- 100 g **Callebaut Velvet White Chocolate**
- 50 g **Callebaut Pistachio Paste 100%**
- 15 g Butter
- 1 g Salt

Preparation Method

Bring the cream and glucose syrup to the boil, then pour over the chocolate and blend until smooth. At 40°C, add the butter, pistachio paste, and salt, and blend again. Allow the mixture to crystallise.

ASSEMBLY:

Fill the finished **Callebaut Dark Truffle Chocolate Shells** with pistachio ganache.

Coat the truffles in tempered dark chocolate, then roll in **Callebaut ChocRocks copper sprinkle**.



BAKED DONUTS

20 pieces

COCOA DONUT

Ingredients

- 200 g Almond flour
- 440 g Icing sugar
- 105 g Wheat flour
- 65 g **Callebaut Cocoa Powder Legere 1%**
- 45 g Honey
- 430 g Egg whites
- 230 g Clarified butter

Preparation Method

Sift the flour, icing sugar, and cocoa powder. Add the almond flour and mix well. Stir in the honey and egg whites until fully combined. Add the butter, heated to 50°C, mix, and transfer to a piping bag. Fill the molds halfway and bake at 180°C for approximately 12 minutes. After baking, dip the donuts in **Callebaut RUBY RB2** chocolate and decorate with **Callebaut Crispearls White** and freeze-dried raspberries.





TARTLETS

30 pieces

SABLÉ PASTRY

Ingredients

- 250 g Flour
- 100 g Icing sugar
- 130 g Butter
- 50 g Eggs
- 2 g Salt

Preparation Method

Roll the dough between two silicone mats and freeze. Cut into circles and bake on an inverted muffin mold.

ALMOND CREAM

Ingredients

- 115 g Butter
- 115 g Granulated sugar
- 115 g Almond flour
- 150 g Eggs
- 15 g Flour
- 50 g Red currants

Preparation Method

Mix room-temperature butter with sugar and almond flour. Add the egg, then the sifted flour. Pour the mixture into the pre-baked sablé shells, top with red currants, and bake at 165°C for approximately 20 minutes.

RASPBERRY-STRAWBERRY JELLY LAYER

Ingredients

- 300 g Strawberry purée - Boiron
- 150 g Raspberry purée - Boiron
- 50 g Sugar
- 6 g Pectin NH
- 40 g Sugar

Preparation Method

Combine the fruit purée with sugar and heat to 40°C. Add the pectin-sugar mixture and bring to the boil. Pour into half-sphere silicone molds.

CHANTILLY CREAM

Ingredients

- 180 g Cream (#1)
- 1 pc Vanilla pod
- 10 g Gelatin
- 90 g **Callebaut W2 White Chocolate**
- 380 g Cream (#2)

Preparation Method

For the infusion, combine the cream with a vanilla pod. After about 20 minutes, reheat and add the pre-heated gelatin. Stir in the white chocolate and the remaining cream. Allow to crystallise 12 hours at 4°C, then whip until smooth.

NAPPAGE (GLAZE)

Ingredients

- 320 g Glucose syrup
- 300 g Dextrose
- 660 g Water
- 415 g Sugar
- 10 g Lemon juice purée - Boiron
- 20 g Pectin NH

Preparation Method

Heat the first four ingredients to 40°C, then add the pectin-sugar mixture and bring to the boil. Stir in the lemon juice. Dip the frozen jelly layer into the prepared glaze.

VELVET MUFFINS

13 pieces

MUFFIN BATTER

Ingredients

- 210 g Milk
- 75 g Eggs
- 50 g Honey
- 165 g Fine cane sugar
- 3.5 g Salt
- 210 g Wheat flour
- 3.5 g Baking powder
- 3.5 g Baking soda
- 170 g Oil

Preparation Method

Combine the milk, eggs, honey, sugar, and salt, and blend until smooth. Sift together the flour, baking powder, and baking soda, then fold into the wet mixture.

Add the oil and mix thoroughly. Pipe the batter into molds and sprinkle the tops with brown sugar. Bake at 165°C for approximately 30 minutes.

VELVET CHANTILLY CREAM

Ingredients

- 180 g 35% cream (#1)
- 60 g Whole milk
- 40 g Glucose syrup
- 4.5 g Sheet gelatin
- 200 g **Callebaut Velvet White Chocolate**
- 420 g 35% cream (#2)

Preparation Method

For the cream, heat cream (#1), milk, and glucose syrup. Bring to the boil and add the gelatin. Pour the hot mixture over the chocolate and blend with a hand blender.

Add cold cream (#2) and blend again. Refrigerate overnight. Whip before use.

ASSEMBLY:

Top the muffins with the prepared **Velvet Chantilly Cream** and decorate with **Callebaut Gold Caramel Crispearls**.





PANNA COTTA

10 servings

PANNA COTTA

Ingredients	Preparation Method
• 300 g Whole milk • 700 g 35% cream • 110 g Sugar • 3 g Vanilla • 100 g Callebaut W2 White Chocolate • 7 pcs Gelatin, 180 Bloom	Soak the gelatin in cold water. Combine the milk, cream, sugar, and vanilla, and bring to the boil. Pour the hot mixture over the white chocolate and blend until smooth. Add the soaked gelatin and stir until fully dissolved. Let the mixture cool slightly until it begins to set. Pour into glasses and refrigerate until completely firm.

RASPBERRY CONFITURE

Ingredients	Preparation Method
• 200 g Raspberry purée (Boiron) • 20 g Sugar • 5 g Cornstarch • 100 g Fresh raspberries	For the raspberry layer, combine the raspberry purée, sugar, and starch. Bring to the boil while stirring continuously. Remove from heat and allow to cool. Once cooled, fold in fresh raspberries gently.

CRUNCHY CRUMBLE

Ingredients	Preparation Method
• 100 g Wheat flour • 100 g Almond flour • 100 g Butter • 100 g Cane sugar • 100 g Callebaut Pailleté Feuilletine	For the crumble, mix all ingredients until a crumbly texture forms. Bake at 150°C for approximately 40 minutes, stirring every 10 minutes.

Decoration:

Decorate the dessert with **Callebaut Milk Chocolate Crispearls** to your personal preference.

PINK MACARONS

With Raspberry Confit

45 macarons

MACARON BATTER

Ingredients	Preparation Method
• 250 g Icing sugar • 250 g Almond flour • 93 g Egg white (#1) • 65 g Water • 250 g Sugar • 93 g Egg white (#2) • As needed Red colouring	Sift the icing sugar and mix with the almond flour. Transfer to a bowl and combine with egg white (#1). Place egg white (#2) in a mixer with a whisk attachment. Prepare a sugar syrup with water at 121°C and slowly pour it along the side of the bowl into the whipped egg whites. Whip at medium speed until the meringue cools to 50°C. Fold the meringue into the almond mixture in 3–4 batches. The final batter should flow freely, forming a “ribbon effect”. Pipe the macarons onto a Teflon sheet and leave to dry for 30 minutes. Test that the shells are no longer sticky; then bake at 140–145°C (convection oven) for 13–15 minutes.

RASPBERRY CONFIT

Ingredients	Preparation Method
• 200 g Raspberry purée (Boiron) • 45 g Sugar • 4 g Pectin NH • 10 g Lemon juice (Boiron)	For the raspberry confit, mix the Pectin NH with sugar. Heat the raspberry purée to 40°C, add the pectin-sugar mixture, bring to the boil, and cook for 30 seconds. Stir in the lemon juice, allow to cool, blend smooth, and transfer to a piping bag.

VANILLA GANACHE

Ingredients	Preparation Method
• 150 g 36% cream • 12 g Glucose syrup • 200 g Callebaut Velvet White Chocolate • 16 g Rose water	For the vanilla ganache, bring the cream and glucose syrup to the boil. Pour over white chocolate with rose water and blend until smooth. Leave to crystallise at room temperature for 12 hours, then transfer to a piping bag fitted with a round tip. Fill the macarons, adding a dollop of raspberry confit in the centre.





RUBY ÉCLAIRS RB2

Raspberry

12 pieces

CHOUX PASTRY

Ingredients	Preparation Method
• 100 g Milk • 100 g Water • 92 g Butter • 4 g Salt • 8 g Sugar • 112 g Flour 450 • 180 g Eggs	In a saucepan, bring the first five ingredients to the boil. Remove from heat and add the sifted flour. Cook the dough for about 1 minute. Transfer to a mixer bowl with a paddle attachment and mix on low speed. At 50°C, gradually add the beaten eggs. Once combined, let the dough rest at room temperature for 1 hour. Pipe the éclairs using a 16mm star tip and bake at 165°C for 1 hour.

RASPBERRY CONFIT

Ingredients	Preparation Method
• 120 g Raspberry purée • 30 g Frozen raspberries • 3 g Pectin NH • 20 g Sugar • 5 g Lemon juice	For the raspberry confit, mix the pectin with sugar. Heat the purée with frozen raspberries to 40°C, add the pectin-sugar mixture, bring to the boil, stir in the lemon juice, and allow to cool. Blend smooth before use.

RUBY RB2 RASPBERRY CREAM – ORANGE BLOSSOM

Ingredients	Preparation Method
• 4 g Gelatin 200 bloom • 20 g Cold water • 190 g Raspberry purée • 7 g Glucose syrup • 265 g Callebaut RUBY RB2 Chocolate • 315 g Cream • 10 g Orange blossom water	Soak the gelatin in cold water. Bring the raspberry purée with glucose syrup to the boil, add the soaked gelatin, and stir until dissolved. Pour over Ruby RB2 chocolate and blend until smooth. Add cold cream and orange blossom water, blend again, and leave to crystallise for 12 hours.

ASSEMBLY:

Fill the baked éclairs from the bottom with raspberry confit and Callebaut RUBY RB2 chocolate-based cream. Chill the finished éclairs in the refrigerator. After 1 hour, dip the tops in Callebaut RB2 chocolate and decorate with Callebaut RUBY Crispearls and dried flowers.

LEMON MADELEINES

With Raspberries

15 large madeleines

LEMON MADELEINES

Ingredients

- 75g Eggs
- 30g Milk
- 40g Sugar
- 25g Brown sugar
- 15g Honey
- 2g Salt
- 1/2pc Grated lemon zest
- 100g Flour 450
- 3g Baking powder
- 100g Butter

Preparation Method

Heat the butter with honey to 50°C. In a bowl, combine the eggs with sugar, salt, lemon zest, and milk. Add the sifted flour with baking powder. Finally, stir in the butter-honey mixture. Mix well and refrigerate for at least 2 hours. Fill the molds to about 75% of their height and place 2–3 frozen raspberries in each. Preheat the oven to 190°C. Once the molds are in the oven, reduce the temperature to 170°C and bake for 12–13 minutes.

ASSEMBLY:

Fill cleaned madeleine molds with tempered **Callebaut RUBY RB2 Chocolate** and insert the cooled madeleines. Chill in the refrigerator, then remove from the molds after a few minutes.





DESSERT IN A GLASS

Raspberry

30 pieces

CRUNCHY CRUMBLE

Ingredients

- 200 g Sugar
- 200 g Flour 450
- 200 g Almond flour
- 200 g Butter

Preparation Method

Mix all ingredients until a crumbly texture forms. Bake in a silicone mold at 150°C for approximately 25–30 minutes.

RASPBERRY CONFITURE

Ingredients

- 400 g Raspberry purée (Boiron)
- 45 g Frozen raspberries
- 30 g Glucose syrup
- 40 g Sugar
- 5.5 g Pectin NH

Preparation Method

Combine the raspberries with raspberry purée and heat to 40°C. Add the sugar and pectin and continue cooking. Allow to cool.

CHANTILLY CREAM

Ingredients

- 360 g Cream (#1)
- 1 ks Vanilla pod
- 10 g Gelatin
- 50 g Water
- 360 g **Callebaut W2 White Chocolate**
- 860 g Cream (#2)

Preparation Method

For the cream, prepare an infusion of cream and vanilla pod. After about 20 minutes, reheat and add pre-soaked gelatin. Stir in the chocolate and the remaining cream. Leave to rest at 4°C for approximately 12 hours, then whip until smooth. Decorate the dessert with Callebaut Butter Curls White – and freeze-dried raspberries.





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