

# **Beyers Chocolate Food Service Solutions**

Beyers Chocolates is a proudly South African company that was founded in 1987 by Master Chocolatier Kees Beyers. The company produces high quality, handcrafted confectionery that is inspired by local flavours.



425g	Callebaut 811	50.90%
_	Invert sugar	10.18%
75g	Butter	8.98%
75g	Milk	8.98%
175g	Cream	20.96%
Ingred	ients:	Percentages:

### **Method:**

Boil together cream, milk, butter & inverted sugar. At 85°C, pour over Callebaut 811. Enrobe with dark chocolate.

## **Chocolate Coffee Cream**

100.00%
62.28%
0.60%
14.77%
14.77%
7.58%
Percentages:

#### **Method:**

Bring milk to the boil/ Por over Callebaut 823, Callebaut 811 & grounded coffee. At 45°C add half whipped cream.

### Pistachio Cake

Cocoa Biscuit

1365g	100.00%
	0.55/0
90g Cacao Barry Extra Brute	6.59%
90g Flour	6.59%
120g Sugar	8.79%
240g Egg white	17.58%
300g Sugar	21.98%
0	
375g Whole eggs	27.47%
150g Egg yolks	10.99%
Ingredients:	Percentages:

#### **Method:**

Whip egg yolks with whole eggs & sugar. Whip egg white with sugar. Combine mixtures together. Sieve together flour & Cacao Barry Extra Brute & combine with egg mixture. Bake at 160°C for 13-15 minutes.



### Pistachio Cream

<b>Ingredients:</b> 320g Milk	Percentages: 23.19%
100g Egg yolks 20g Corn starch	7.25% 1.45%
200g Callebaut pistachio paste 200g Callebaut W2 40g Callebaut Mycryo®	14.49% 14.49% 2.90%
500g Whipped cream	36.23%
1380g	100.00%

### **Method:**

Make pastry cream using milk, egg yolks & corn starch. Add Callebaut pistachio paste. Melt together at 30°C, 200g Callebaut W & Callebaut Mycryo & add to pastry cream. At 25°C add whipped cream. Fill approximately 260g to the mold.

### W2 White Chocolate Mousse

732g	100.00%
308g Whipped cream	100.00%
248g Callebaut W2	42.08%
36g Butter	33.88%
1pc Vanilla pod	4.92%
140g Cream	19.13%
Ingredients:	Percentages:

### Method:

Warm together cream, vanilla pod & butter. Pour over Callebaut W2. At 30°C fold in whipped cream.

## Pistachio Opera Glaze

Ingredients:	Percentages:
1400g Callebaut W2	66.99%
500g Oil	23.92%
100g Callebaut pistachio paste	4.78%
90gPistachio, chopped	4.31%
2090g	100.00%

### **Method:**

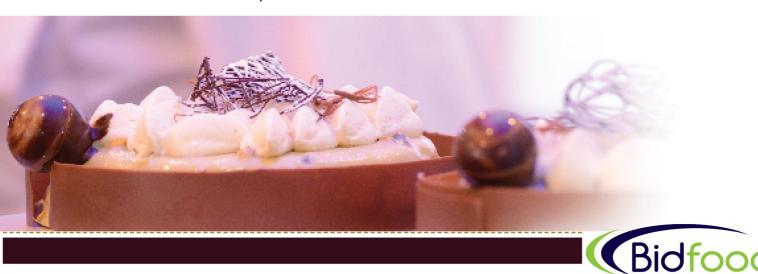
Combine all ingredients and use at 29°C.

### **Finishings**

## **Ingredients:**

Decorate with crushed pistachios and grated cocoa mass on top.

\*Pistachio cream and W2 mousse recipes are for 4 entremets.





## Kumabo & Java Raspberry Mousse

paired with Shiraz

### **Ingredients:**

150g Raspberry pulp 40g Caster Sugar

135g Java origin milk chocolate Callebaut

100g Kumabo

500g Softly whipped cream

1365g

#### Method:

Combine all ingredients for the mousse.

### **Pistachio Cream**

### paired with Chenin Blanc

<b>Ingredients:</b> 320g Milk	Percentages: 23.19%
100g Egg yolks 20g Corn starch	7.25% 1.45%
200g Callebaut pistachio paste	14.49%
200g Callebaut W2 40g Callebaut Mycryo®	14.49% 2.90%
500g Whipped cream	36.23%
1380g	100.00%

#### Method:

Make pastry cream using milk, egg yolks & corn starch. Add Callebaut pistachio paste. Melt together at 30°C, 200g Callebaut W & Callebaut Mycryo & add to pastry cream. At 25°C add whipped cream.

## **Chocolate & Tanzanina Coffee Cream**

### paired with Cabernet

Ingredients: 38g Milk 74g Java milk origin	<b>Percentages:</b> 7.58% 14.77%
74g Kumabo	14.77%
3g Grounded coffee	0.60%
312g Half whipped cream	62.28%
501g	100.00%

## Method:

Bring milk to the boil. Pour over Java milk origin, Kumabo & grounded coffee. At 45°C add half whipped cream.

## **Passion Fruit & Mycryo Sauce Hollandaise**

### **Ingredients:**

125g clarified Butter 35g Passion fruit purée 35g Water 25g Mycryo 40g Egg yolks

Salt and Pepper

## Method:

Combine all ingredients.

501g

