



CALLEBAUT®

BELGIUM 1911

Ganache Truffles

Ingredients:

175g	Cream
75g	Milk
75g	Butter
85g	Invert sugar
425g	Callebaut 811

Percentages:

20.96%
8.98%
8.98%
10.18%
50.90%

Method:

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

835 g

100.00%

Chocolate Coffee Cream

Ingredients:

38g	Milk
74g	Callebaut 823
74g	Callebaut 811
3g	Grounded coffee
312g	Half whipped cream

Percentages:

7.58%
14.77%
14.77%
0.60%
62.28%

Method:

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

501g

100.00%

Pistachio Cake

Cocoa Biscuit

Ingredients:

150g	Egg yolks
375g	Whole eggs
300g	Sugar
240g	Egg white
120g	Sugar
90g	Flour
90g	Cacao Barry Extra Brute

Percentages:

10.99%
27.47%
21.98%
17.58%
8.79%
6.59%
6.59%

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.

1365g

100.00%

Pistachio Cream

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

W2 White Chocolate Mousse

Ingredients:	Percentages:	Method:
140g Cream	19.13%	Warm together cream, vanilla pod & butter. Pour over Callebaut W2. At 30°C fold in whipped cream.
1pc Vanilla pod	4.92%	
36g Butter	33.88%	
248g Callebaut W2	42.08%	
308g Whipped cream	100.00%	
732g	100.00%	

Pistachio Opera Glaze

Ingredients:	Percentages:	Method:
1400g Callebaut W2	66.99%	Combine all ingredients and use at 29°C.
500g Oil	23.92%	
100g Callebaut pistachio paste	4.78%	
90g Pistachio, chopped	4.31%	
2090g	100.00%	

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

Ingredients:

320g Milk
100g Egg yolks
20g Corn starch
200g Callebaut pistachio paste
200g Callebaut W2
40g Callebaut Mycryo®
500g Whipped cream

1380g

Percentages:

23.19%
7.25%
1.45%
14.49%
14.49%
2.90%
36.23%

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
74g Kumabo
3g Grounded coffee
312g Half whipped cream

501g

Percentages:

7.58%
14.77%
14.77%
0.60%
62.28%

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

501g

Method:

Combine all ingredients.