



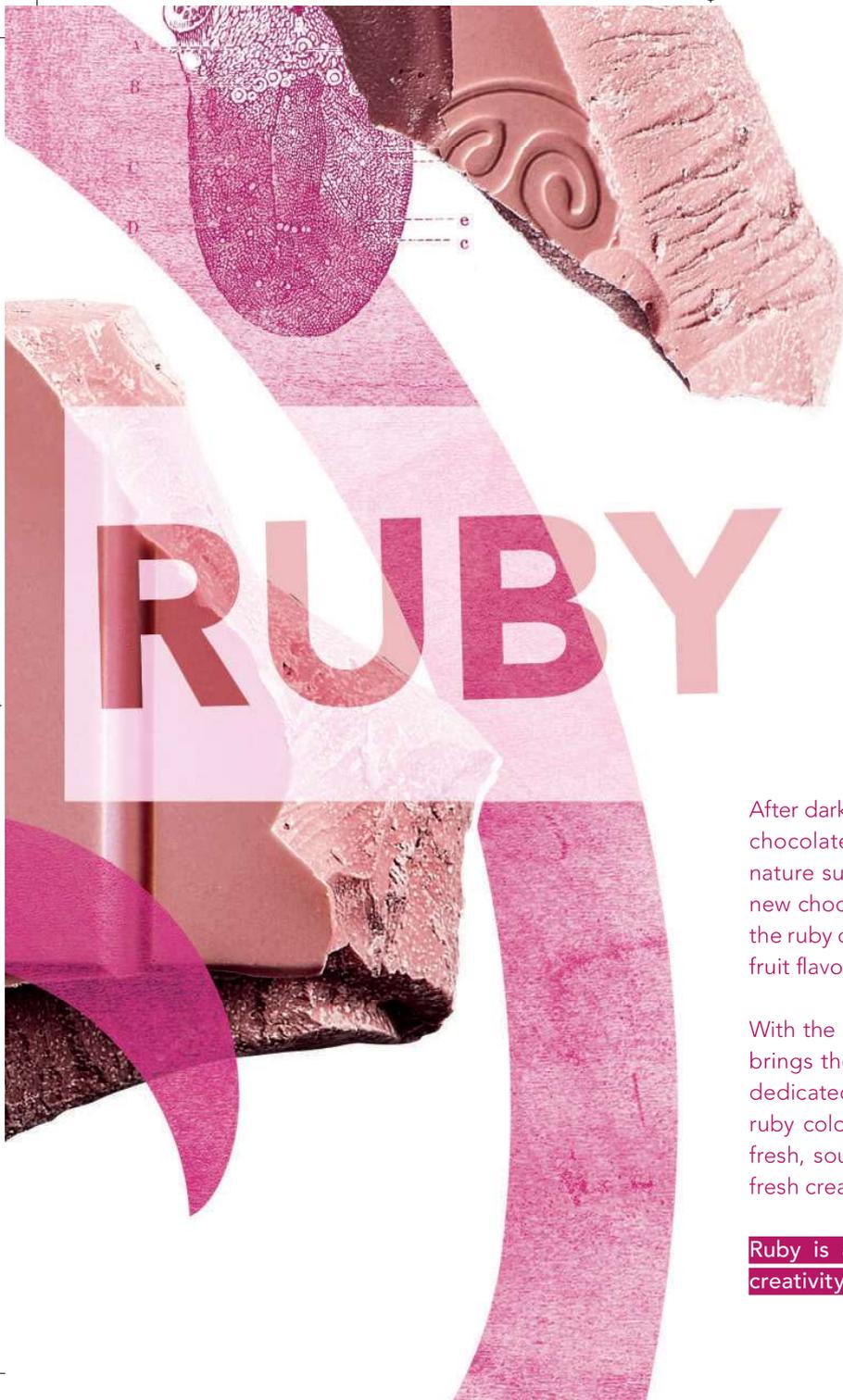

CALLEBAUT®
BELGIUM 1911

FEEL THE SPARK



**THE
4TH
CHOCOLATE
IS HERE**





RUBY RB1

After dark, milk and white, ruby is the most extraordinary chocolate discovery in 80 years. This gift of mother nature surprises and bedazzles. It brings a completely new chocolate taste and colour experience, born from the ruby cocoa bean – without adding any colourants or fruit flavourings.

With the Finest Belgian Chocolate ruby RB1, Callebaut® brings the first ever expression of ruby chocolate fully dedicated to artisans and chefs. Immerse yourself in its ruby colour. Lose yourself in its intense fruitiness and fresh, sour notes. Let ruby RB1 be the spark to ignite fresh creativity.

Ruby is at its best when used pure. Ignites great creativity with its broad pairing possibilities.

RUBY COCO'S BAR

by Patrick Aubrion

10 bars (1 cm x 10 cm)

Ingredients

200 g rasped coconut
200 g condensed sweet milk

Leave to rest in fridge overnight at 4°C.
Unmould. Keep at room temperature.

400 g Callebaut® Finest Belgian ruby Chocolate
Recipe N° CHR-R35RB1

25 g coconut rasp

Preparation

Mix well. Pour into silicone moulds.

Crystallise. Dip the bars in chocolate.
Use the same chocolate to create decorations.

Sprinkle on top.

| | |
|----------------------|--------------|
| Food cost (per pc.) | 0.73€ |
| Work | light |
| Price (per pc.) | 3.00€ |
| Profit margin | 2.27€ |







RUBY BUTTERCREAM

by Patrick Aubrion

30 dômes

Dômes

Ingredients

80 g butter

20 g Callebaut® Cocoa Butter CB
140 g Callebaut® Finest Belgian ruby Chocolate
Recipe N° CHR-R35RB1

20 g candied raspberry pieces XS

Preparation

Soften.

Melt. Mix together. Pre-crystallise. Add the butter.

Add.

Pour into silicone moulds.
Leave to set in fridge for 2 hrs at 4°C.
Unmould. Keep at room temperature.

Ruby Glazing

Ingredients

300 g Callebaut® Finest Belgian ruby Chocolate
Recipe N° CHR-R35RB1

25 g raspberry fruit crunches

Preparation

Dip in dômes.

Sprinkle on top.



| | |
|----------------------|---|
| Food cost (per pc.) | 0.12€ |
| Work |  light |
| Price (per pc.) | 3.22€ |
| Profit margin | 3.10€ |



GIA RUBY

by Patrick Aubrion

160 rectangles (1 cm x 4 cm)

Rectangles

Ingredients

400 g hazelnuts

600 g Callebaut® Finest Belgian ruby Chocolate
Recipe N° CHR-R35RB1

Pour into silicone moulds.
Leave to set in fridge for 2 hrs at 4°C.
Unmould. Keep at room temperature.

Preparation

Blend to paste.

Melt and add. Mix well.
Sieve and crystallise.

Ruby Glazing

Ingredients

1000 g Callebaut® Finest Belgian ruby Chocolate
Recipe N° CHR-R35RB1

400 g roasted hazelnuts

Preparation

Dip in rectangles.

Decorate.



| | |
|--------------------------|---|
| Food cost (per 150 g) | 0.15€ |
| Work |  light |
| Price (packed per 150 g) | 9.00€ |
| Profit margin | 8.85€ |

RUBY COOKIE

by Patrick Aubrion

120 cookies

Cookie Dough

Ingredients

183 g butter
88 g icing sugar

30 g eggs
102 g almond powder
190 g flour
1 g baking powder

Preparation

Cream.

Add. Beat until smooth.

Leave to rest in fridge overnight at 4°C.
Layer dough at 3 mm and cut flower shapes of 5 cm diameter.
Bake at 170°C for 15 mins.

Apricot Jam

Ingredients

1000 g apricots
60 g water
600 g caster sugar
15 g lemon juice

Preparation

Bring to simmer in saucepan over medium-low heat while stirring. Cover and simmer over low heat for 1 hour until thick.

Cool down in fridge at 4°C. Cover jam with foil.

Decoration

Ingredients

720 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1
120 g white marzipan flowers IBC

Preparation

Crystallise.

Layer at 2 mm thick.
Cut out round flower shapes of 5 cm diameter.
Leave to set in fridge at 12°C.



| | |
|----------------------|--|
| Food cost (per pc.) | 0.28€ |
| Work |  medium |
| Price (per pc.) | 1.95€ |
| Profit margin | 1.67€ |





by Patrick Aubrion

CRANBERRIES - LAVENDER

20 tablets

Ingredients

900 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

120 g cranberries
20 g dried lavender

Leave to set in fridge at 12°C. Unmould.

Preparation

Crystallise. Mould tablets.

Sprinkle on soft moulded chocolate.

Food cost (per pc.) 0.39€

Work  light

Price (packed per pc.) 3.50€

Profit margin 3.11€

PINK PEPPER - ORANGE FRUIT

20 tablets

Ingredients

900 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

80 g pink pepper
100 g fruit crunches orange

Leave to set in fridge at 12°C. Unmould.

Preparation

Crystallise. Mould tablets.

Sprinkle on soft moulded chocolate.

Food cost (per pc.) 0.36€

Work  light

Price (packed per pc.) 3.50€

Profit margin 3.14€

PISTACHIO

20 tablets

Ingredients

900 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

160 g pistachios

Leave to set in fridge at 12°C. Unmould.

Preparation

Crystallise. Mould tablets.

Sprinkle on soft moulded chocolate.

Food cost (per pc.) 0.39€

Work  light

Price (packed per pc.) 3.50€

Profit margin 3.11€

TOAST ROQUEFORT & RUBY

by Patrick Aubrion

50 toasts (40 g per pc.)

Ingredients

400 g bread toast

100 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

500 g Roquefort cheese

Preparation

Cut out round shapes of 4 cm diameter.
Toast in hot pan.

Crystallise. Layer at 2 mm thick. Cut out
round shapes of 4 cm diameter. Leave to
set in fridge at 12°C.

Cut out round shapes of 3 cm diameter.
Leave to rest in fridge at 4°C.

Once chocolate is set, reserve discs at room temperature.
Rasp some on top of toast.

| | |
|----------------------|--------------|
| Food cost (per pc.) | 0.23€ |
| Work | ⌚ light |
| Price (per pc.) | 2.50€ |
| Profit margin | 2.27€ |





TOAST CAVIAR & RUBY

by Patrick Aubrion

50 toasts (40 g per pc.)

Ingredients

400 g bread toast

100 g **Callebaut®** Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

350 g caviar

Sprinkle crystallised ruby rocks on top.

Preparation

Cut out round shapes of 4 cm diameter.
Toast in hot pan.

Crystallise. Layer at 2 mm thick. Cut out
round shapes of 4 cm diameter. Leave to
set in fridge at 12°C.

Decorate.

Food cost (per pc.) 0.86€

Work  light

Price (per pc.) 3.50€

Profit margin 2.64€



TOAST FOIE GRAS & RUBY

by Patrick Aubrion

50 toasts (40 g per pc.)

| | |
|----------------------|--------------|
| Food cost (per pc.) | 1.06€ |
| Work | medium |
| Price (per pc.) | 4.00€ |
| Profit margin | 2.94€ |

Toast

Ingredients

400 g bread toast

500 g foie gras

250 g **Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1**

Once chocolate is set, reserve discs at room temperature.

Preparation

Cut out round shapes of 4 cm diameter. Toast in hot pan.

Cut out round shapes of 3 cm diameter. Leave to rest in fridge at 4°C.

Crystallise. Layer at 2 mm thick. Cut out round shapes of 4 cm diameter. Leave to set in fridge at 12°C.

Port Wine Jelly

Ingredients

6 g gelatine leaves

230 g port wine
1 g salt
2 g pepper

Pour onto plate with 4 edges. Refrigerate at 4°C.
Cut small squares after 2 hours.
Reserve in fridge at 4°C.

Preparation

Soften in cold water.

Add. Pour jelly in jars to cover foie gras toast. Refrigerate.

Fig Jam

Ingredients

215 g figs
33 g caster sugar
4 g lemon juice

Cool down in fridge at 4°C. Cover jam with foil.

Preparation

Bring to simmer in saucepan over medium-low heat while stirring. Cover and simmer over low heat for 1 hour until thick.





RUBY PILLS

by **Patrick Aubrion**

3 kg

Ingredients

70 g acid citric
70 g baking soda

2800 g **Callebaut®** Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

60 g scintillant silver powder IBC F006695 Add.

Preparation

Grind to very thin powder.

Heat to 45°C. Add.

Pre-crystallise. Pour into pill-shaped moulds.

Reserve in fridge at 12°C for 1 hour.

Unmould. Store into little drug boxes or pipe directly into plastic drug holders.

| | |
|--------------------------|---|
| Food cost (per 100 g) | 0.87€ |
| Work |  light |
| Price (packed per 100 g) | 4.50€ |
| Profit margin | 3.63€ |

RUBY SAFFRON BAR

by Patrick Aubrion

5 bars

| | |
|------------------------|--------------|
| Food cost (per pc.) | 1.29€ |
| Work | ⌚ medium |
| Price (packed per pc.) | 6.50€ |
| Profit margin | 5.21€ |

Ruby Chocolate-Saffron

Ingredients

200 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

2 g saffron powder

Preparation

Heat to 45°C.

Mix in.

Pre-crystallise at 29°C.

Layer at 2 mm thick. Cut squares of 9 cm x 9 cm.

Reserve at room temperature.

Ruby Chocolate-Vanilla

Ingredients

200 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

30 g Callebaut Finest Belgian White
Chocolate Recipe N° W2NV

4 g vanilla extract

Preparation

Mix together. Heat to 45°C.

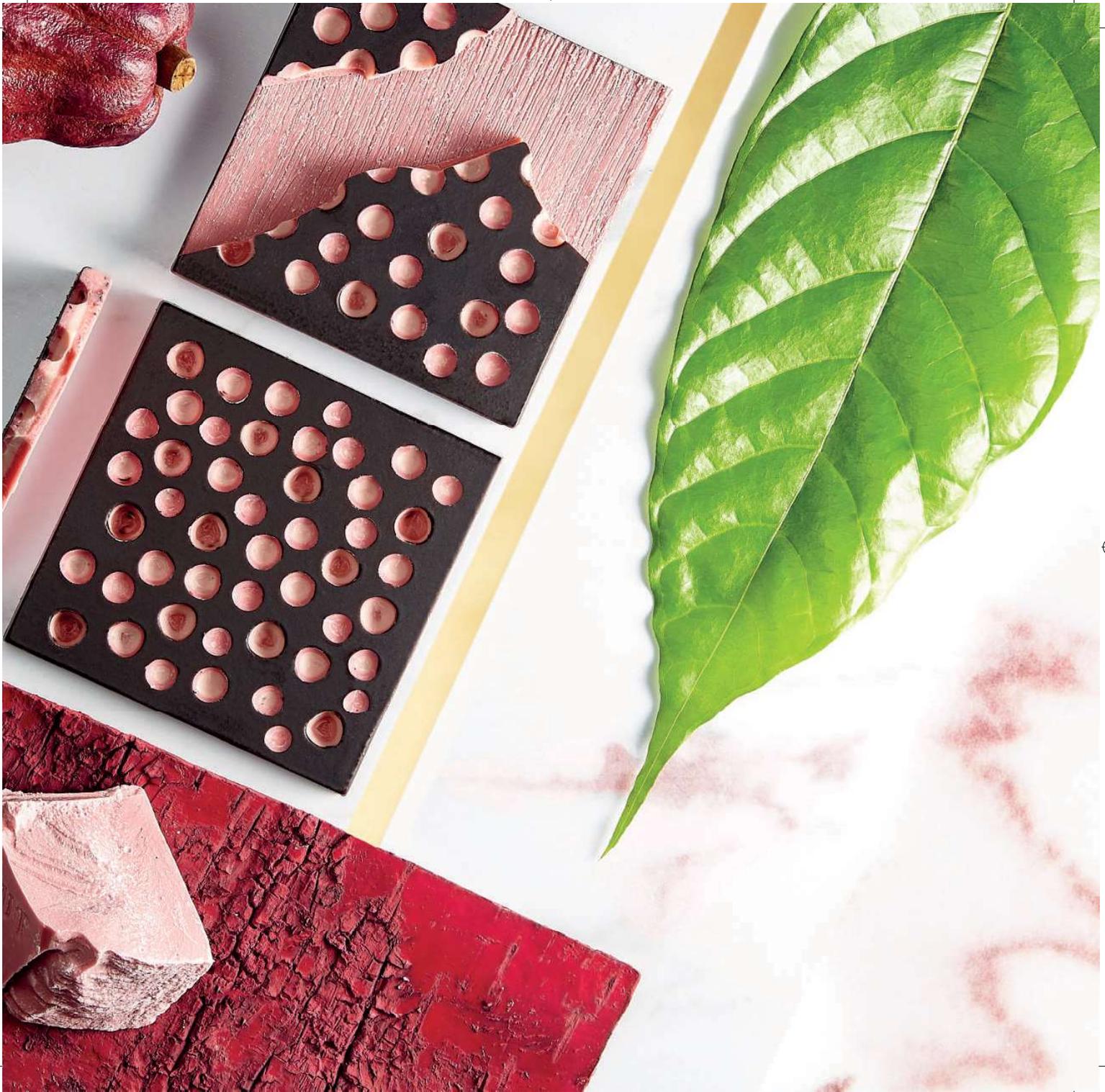
Pre-crystallise at 29°C.

Layer at 2 mm thick. Cut squares of 9 cm x 9 cm.

Reserve at room temperature.

Assembly

1. Melt and stick together 1 ruby chocolate-saffron square with 1 ruby chocolate-vanilla square. Reserve at room temperature.
2. Pre-crystallise **ruby RB1** at 29°C and mould a square bar-shape of 10 cm x 10 cm.
3. Place the double-layered squares of 9 cm x 9 cm into mould. Finish with crystallised **ruby RB1**. Reserve in fridge at 12°C for 30 mins.
4. Unmould bars. Leave at room temperature for 1 hour.
5. Pre-crystallise black cocoa butter spray IBC F006685. Spray all sides of tablets except backside. Leave to rest at room temperature.
6. Start sculpting half-spheres.



RUBY CHOCOLATE SPONGE

by Patrick Aubrion

5 bars

Ruby Chocolate Bar

Ingredients

250 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

75 g raspberry fruit pieces XS

Preparation

Pre-crystallise at 29°C. Mould bars.

Add in before chocolate is completely crystallised.

Aerated ruby Chocolate

Ingredients

250 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

25 g rapeseed oil

Preparation

Melt at 45°C.

Mix in.

Pre-crystallise up to 30°C.
Pour into iSi whipper. Use 2 iSi cream chargers.
Shake whipper and pipe on top of raspberry fruit pieces into moulded bars.
Put moulds into vacuum packaging machine for 8 sec. Shut down.
Leave machine closed for 2 hrs until chocolate is crystallised.
Get out moulds, slice off top. Unmould.



| | |
|------------------------|--|
| Food cost (per pc.) | 1.08€ |
| Work |  medium |
| Price (packed per pc.) | 6.50€ |
| Profit margin | 5.42€ |





RUBY CRISPY BALLS

| | |
|----------------------------|--------------|
| Food cost (per 12 pcs.) | 4.72€ |
| Work | ● heavy |
| Price (packed per 12 pcs.) | 12.00€ |
| Profit margin | 7.28€ |

by Patrick Aubrion

20 pieces

Coffee & Gold Chocolate Caramel

| Ingredients | Preparation |
|--|-------------------------------|
| 32 g glucose DE60 192 g caster sugar | Heat to caramel. |
| 160 g cream | Heat. Use to deglaze caramel. |
| Reserve in fridge at 12°C. Next day, heat at 32°C. | |
| 5 g coffee powder Arabica Ethiopia 6 g softened butter | Add. |
| 30 g Callebaut® Finest Belgian Caramel Chocolate Gold CHK-R30GOLD | Add at 45°C. |
| Reserve at room temperature to fill half-spheres. | |

Moulded Crispearls™

| Ingredients | Preparation |
|--|--|
| 30 g Callebaut® Crispearls™ Strawberry CEF-CC-STRAWB | Put on sights of half-sphere moulds. |
| 200 g Callebaut® Finest Belgian ruby Chocolate Recipe N° CHR-R35RB1 | Pre-crystallise at 29°C. Cover centre of Crispearls™. Close mould. |
| Reserve in fridge at 12° for 30 mins. | |

Ruby Cocoa Butter Spray

| Ingredients | Preparation |
|---|-----------------------|
| 200 g Callebaut® Finest Belgian ruby Chocolate Recipe N° CHR-R35RB1 30 g Callebaut® Cocoa Butter CB | Mix together at 45°C. |

Moulded Half-spheres

| Ingredients | Preparation |
|---|---|
| 300 g Callebaut® Finest Belgian ruby Chocolate Recipe N° CHR-R35RB1 | Pre-crystallise at 29°C. Mould. Reserve in fridge at 12°C for 10 mins. |
| Fill cavities with Coffee & Gold Chocolate Caramel. Use crystallised ruby RB1 to close mould. Stick 1st mould with Crispearls™. Unmould top mould with Crispearls™ texture. Put 2nd mould with complete bonbon in fridge at 4°C for 1 hour. Crystallise ruby cocoa butter spray and only spray the side with texture. | |



RUBY CHERRY

by Patrick Aubrion

10 pieces

Ruby Chocolate Moulding

Ingredients

200 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

Preparation

Pre-crystallise at 29°C. Mould triangle-shaped mould.

Reserve at room temperature.

Vanilla Cream

Ingredients

80 g Corman Glacier Butter
2 g vanilla extract

Preparation

Soften until creamy.

140 g Callebaut Finest Belgian White
Chocolate Recipe N° W2NV
20 g Callebaut® Cocoa Butter CB

Mix together. Pre-crystallise at 29°C.

Mix together gently.
Pipe into triangle-shaped moulds.

100 g cherry cointreau

Insert half into cream of 1 triangle shape without
cherry stalk.

Compress both moulds. Reserve in fridge at 12°C for 1 hour.

Ruby Spray Mix

Ingredients

300 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1
150 g Callebaut® Cocoa Butter CB

Preparation

Heat to 45°C. Mix together. Pre-crystallise.

Finishing & presentation

1. Unmould triangle cherries. Melt off sharp edges.
2. Make a little hole to put in the cherry stalk.
3. Spray with ruby spray mix.



| | |
|----------------------------|---------------|
| Food cost (per 10 pcs.) | 11.55€ |
| Work | heavy |
| Price (packed per 10 pcs.) | 28.00€ |
| Profit margin | 16.45€ |

RUBY WAFFLE

by Patrick Aubrion

27 pieces

Waffle Dough

| Ingredients | Preparation |
|--|--|
| 100 g whole milk | Heat until lukewarm. |
| 40 g yeast | Add. |
| 450 g flour 180 g butter 50 g caster sugar | Mix on slow speed. |
| 0.4 g salt 0.5 g cinnamon powder | Add. Mix until smooth. |
| 80 g eggs | Add. Slowly pour in milk-yeast mix. |

Pour into bowl and cover with foil.
Leave to rest in warm place. Rise for 1 hour.
Divide into balls of 30 g.
Pre-heat waffle iron. Bake flattened balls until gold.
Leave to rest at room temperature.

Rose Lokum

| Ingredients | Preparation |
|---|-----------------|
| 500 g water 275 g caster sugar 125 g rose water 5 g lemon juice | Boil to 115°C. |
| 20 g gelatine leaves gold 1 g red colour liquid | Add. Stir well. |
| Pour into frame of 1 cm thick and 30 cm x 40 cm. Let cool before cutting into cubes. | |

Waffle Decoration

| Ingredients | Preparation |
|---|--|
| 500 g Callebaut® Finest Belgian ruby Chocolate Recipe N° CHR-R35RB1 | Pre-crystallise at 29°C. |
| Dip in waffles. Let cool in fridge at 4°C for 1 hour. | |
| 50 g yellow cocoa butter spray IBC F006775 | Pre-crystallise. Spray half of waffle surface. |
| 135 g lokum cubes 30 g coated raspberry crunches Sosa 30 g coated passion fruit crunches Sosa | Decorate. |



| | |
|---------------------------|--------------|
| Food cost (per 3 pcs.) | 1.18€ |
| Work | medium |
| Price (packed per 3 pcs.) | 4.50€ |
| Profit margin | 3.32€ |



RUBY DRIPPING DONUTS

by Patrick Aubrion

20 pieces

Donut Dough

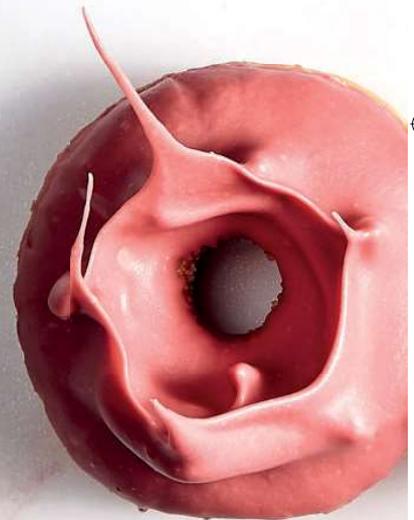
| Ingredients | Preparation |
|---|--------------------|
| 75 g butter | Soften. |
| 115 g caster sugar 50 g eggs | Add. |
| 650 g flour 350 g whole milk 30 g yeast | Add and stir well. |
| 2 g salt | Add on slow speed. |

Knead dough until smooth.
Shape into ball. Put in bowl covered with foil.
Once dough is twice its volume, roll out at 1 cm thick.
Cut donut shapes. Place underneath towel. Leave for 30 mins at room temperature.
Pre-heat 1 kg sunflower oil to 175-180°C. Fry.
Put on paper tissue. Absorb fat.
Reserve in fridge at 12°C.

Donut Dipping

| Ingredients | Preparation |
|--|--|
| 500 g Callebaut® Finest Belgian ruby Chocolate Recipe N° CHR-R35RB1 | Pre-crystallise at 27°C to obtain thicker texture. |
| Dip in donuts. Shake slightly when getting out. Fix drippings with cooling spray. | |

| | |
|----------------------|--|
| Food cost (per pc.) | 0.44€ |
| Work |  medium |
| Price (per pc.) | 3.00€ |
| Profit margin | 2.56€ |







RUBY MARSHMALLOW

by Patrick Aubrion

30 squares 3 cm x 3 cm x 3 cm

Natural Marshmallow

Ingredients

82 g invert sugar
10 g gelatine leaves gold
180 g caster sugar
57 g invert sugar
60 g water

Preparation

Put in whipper bowl.
Soften in cold water.
Boil to 110°C. Mix in gelatine leaves.
Pour on top of invert sugar. Whisk on full speed.

At 30°C, frame whisked mixture.

Raspberry Marshmallow

Ingredients

82 g invert sugar
10 g gelatine leaves gold
180 g caster sugar
57 g invert sugar
60 g water
1 g red coloured liquid
2 g raspberry flavouring

Preparation

Put in whipper bowl.
Soften in cold water.
Boil to 110°C. Mix in gelatine leaves.
Pour on top of invert sugar. Whisk on full speed.
Add. Whisk.

At 30°C, frame whisked mixture on top of natural marshmallow.
Leave to set for 1 day.

Dipping Marshmallow

Ingredients

600 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

Preparation

Pre-crystallise.

Cut squares. Dip into ruby RB1.
Create wave-effect with air blower.

| | |
|---------------------------|--------------|
| Food cost (per 5 pcs.) | 0.96€ |
| Work | medium |
| Price (packed per 5 pcs.) | 4.00€ |
| Profit margin | 3.04€ |



RUBY & PHYSA LIS

by Patrick Aubrion

10.5 kg

Ingredients

6000 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

4000 g sundried physalis

500 g passion fruit powder

Preparation

Heat to 45°C.

Pour over chocolate. Blow in cold air.
Let crystallise into several layers and
repeat.
Heat top layer of crystallised chocolate
with heating gun.

Add.

| | |
|--------------------------|--------------|
| Food cost (per 200g) | 3.24€ |
| Work | heavy |
| Price (packed per 200 g) | 8.00€ |
| Profit margin | 4.76€ |



RUBY KOLA

by Josep Maria Ribé

15 bars (65 g per pc.)

Ingredients

1000 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

16 drops kola nut extract

Preparation

Melt.

Mix in.

Pre-crystallise up to 29°C.
Fill the bar moulds.
Reserve in fridge for about 15 mins.
Keep at 20°C for around 30-40 mins. and unmould.
Keep at 18°C with a humidity of ±60% ERH.

| | |
|---------------------|--------|
| Food cost (per pc.) | 0.50 € |
|---------------------|--------|

| | |
|------|---|
| Work |  light |
|------|---|

| | |
|-----------------|--------|
| Price (per pc.) | 2.20 € |
|-----------------|--------|

| | |
|----------------------|---------------|
| Profit margin | 1.70 € |
|----------------------|---------------|





RUBY TURRÓN

by Josep Maria Ribé

10 turrón moulds (10 cm Ø)

Ruby, Rose and Strawberry Gianduja

Ingredients

650 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1

215 g grape seed oil
5 drops essential rose oil

Pre-crystallise up to 23°C.

80 g lyophilised strawberries

Measure out 85 g into each of the moulds (previously coated).

Ruby Paint

Ingredients

350 g Callebaut® Finest Belgian ruby
Chocolate Recipe N° CHR-R35RB1
150 g Callebaut® Cocoa Butter CB

2 g red liposoluble colouring powder

Strain and apply with paint pistol at 40°C to frozen turrón.

Assembly

1. Temper **ruby RB1**.
2. Place a piece of crumpled plastic film in centre of mould.
3. Coat bonbon mould with **ruby RB1** and leave to crystallise.
4. Measure out gianduja into the mould (without filling it right to the top).
5. Leave to crystallise for about 4 hours at 18-20°C.
6. Cover turrón with more pre-crystallised **ruby RB1**.
7. Turn turrón out of mould without removing the plastic film. Place in freezer for about 20 mins.
8. Paint with ruby chocolate paint, creating the velvet effect.
9. Remove very carefully plastic film from turrón and paint area with metallic red copper powder, using a fine paint brush.
10. Keep at 14-15°C with a humidity of ±70% ERH.

Preparation

Melt.

Mix in.

Dice and add.

Preparation

Melt together.

Add and process with blender.

| | |
|----------------------|---------------|
| Food cost (per pc.) | 2.10 € |
| Work | medium |
| Price (per pc.) | 7.50 € |
| Profit margin | 5.40 € |



BE THE FIRST
TO CREATE WITH
RUBY
RB1



Let ruby RB1 become the spark that ignites fresh creativity.
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