

BY THE PROUD COLLECTIVE
OF **CALLEBAUT CHEFS**

THE
CHOCOLATIER'S
KITCHEN



CALLEBAUT®

BELGIUM 1911

Contributors

Daide Comaschi
Philippe Vancayseele
Clare England
Beverley Dunkley
Mark Tilling
Ciro Fraddano
Ryan Stevenson

Lannoo

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The recipes in this book are listed in order of shelf life (short, medium, long), type of confectionery (bonbons, truffles, bars...) and colour of chocolate (dark, milk, white, gold and ruby).



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Photography
Heikki Verdurme
Kéven Poisson
Matt Madden

Graphic Design
Armée de Verre Bookdesign

If you have any comments or questions, please contact our editors:
redactielifestyle@lannoo.com.

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LONG SHELF LIFE

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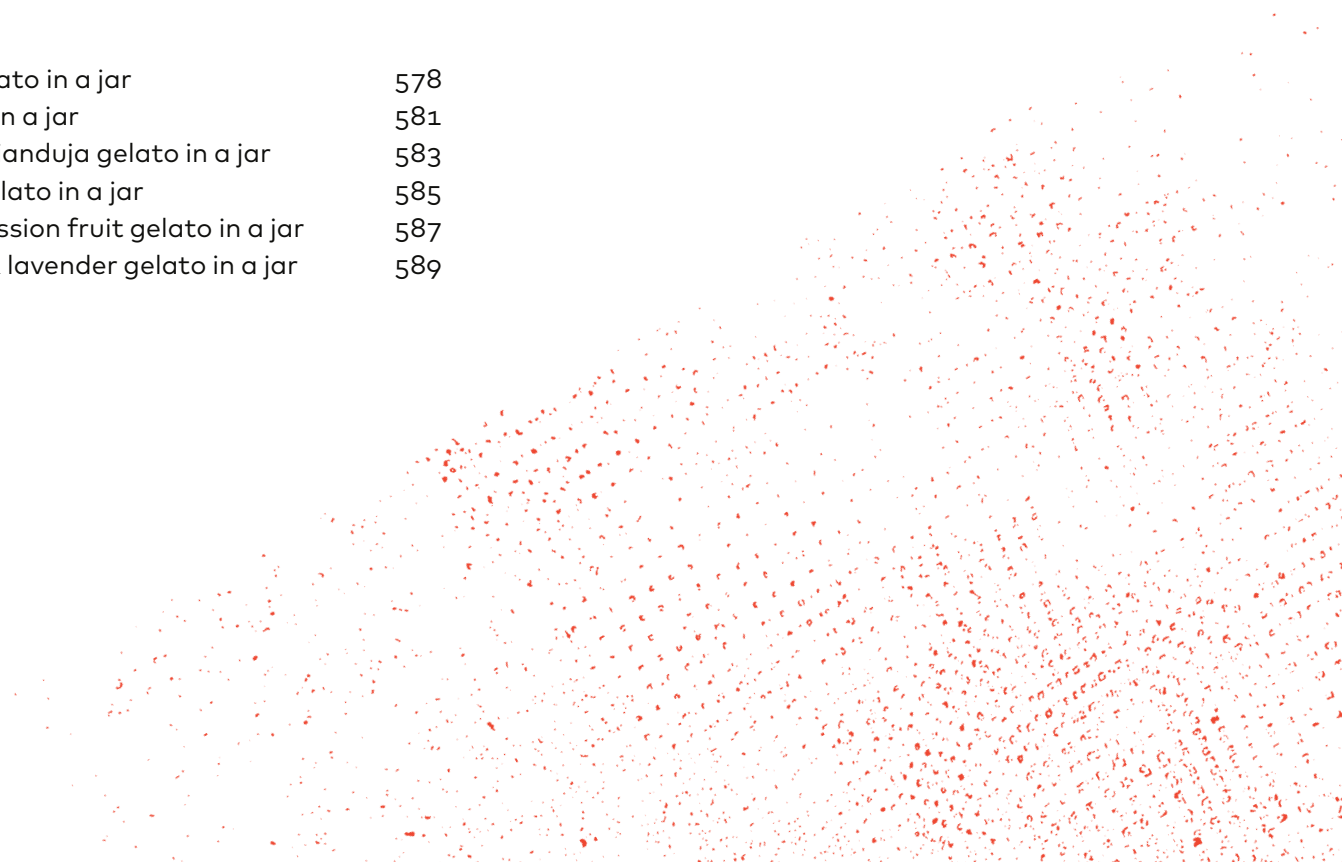
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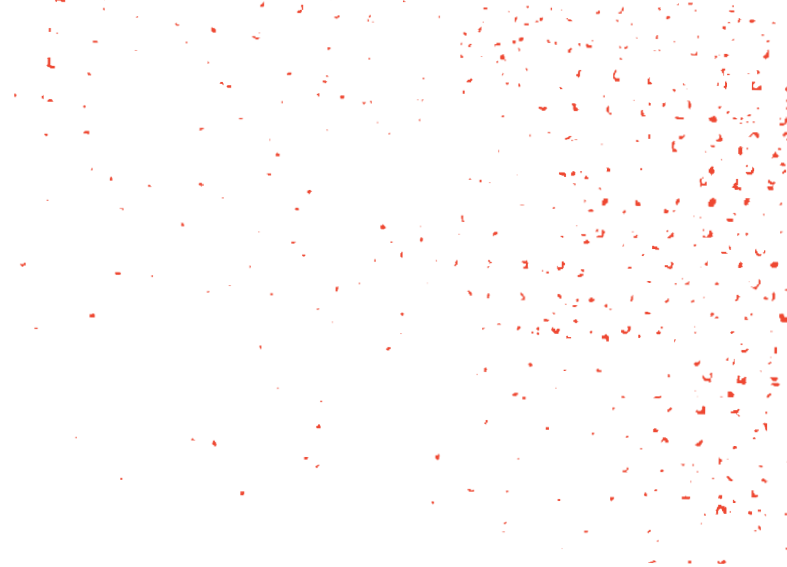
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WHY ANOTHER BOOK OF CHOCOLATE RECIPES?

Good you're asking! It's a question we also asked ourselves. There are quite a few great chocolate books out there that offer inspiration or reveal a chef's signature style and mindset. But still, we felt the need to write this one. The reason why can be captured in a simple sentence we love to borrow from Magritte, one of Belgium's most well-known Surrealists: *'Ceci n'est pas un livre recettes'*. Freely translated: this is not a recipe book.

This book is far more than that: it's a system that could help artisans around the world to make informed business decisions about their assortment and their product range. Allow us to explain.

Throughout the years we've been working in the Chocolate Academy, we received many questions from artisans about the shelf life of their confectionery products. The questions ranged from *'How can I stretch the shelf life of my products without altering the taste and texture of my recipes?'* to *'How long should the shelf life of artisan bonbons be? Is it 6 weeks? 3 months?'*

The answer to that question is not as simple as it seems. To quote one of our colleagues in the Chocolate Academy: *'You don't decide shelf life after your recipe is done. You start with it.'*

What he meant is that you actually need to start with answering a set of questions before crafting your recipes. And those questions are business-related.

What type of confectionery do you want to offer to your customers?

Do you want to pamper them by offering the freshest taste experience they can imagine? Or do you mostly export your products and want the bonbons to still taste great after their journey to the customer? Some chocolatiers get the chance to export their products overseas, for instance. Depending on shipping times and rotation at points of sale overseas, you may consider coming up with a totally different product that still tastes great when it arrives on the customer's taste buds.

What is the rotation of your products?

Are you selling out fast? For example, are your products snapped up within one week after production? Or do they take more weeks to sell? The answer to this question may be strongly influenced by how you promote your products, how many points of sale you have available, etc.

How large is your production process?

Do you aim for small-batch volumes that are as fresh as possible (and need to be sold within a week?) Or do you want to produce bigger volumes as efficiently as possible, and then store them in perfect conditions for sale over the course of 3, 4, ... 8 weeks?

These questions are the starting point of this recipe book. That's why we've bundled the recipes in a shelf-life system:



Recipes for short shelf life

This is about offering absolute freshness and short lists of ingredients that will not remain preserved for extended periods. They need to be sold and consumed within 1-2 weeks to make your customer happy and offer them the ultimate freshness experience.



Recipes for medium shelf life

These recipes already require more attention in the selection of ingredients and the way you process them. Balancing out different types of sugar (such as glucose, invert sugar, etc.) to reduce water activity (Aw), etc. help to stretch the shelf life to 6-8 weeks.



Recipes for long shelf life

The longer the shelf life, the more you will have to make informed decisions about which ingredients to include in your recipe. The aim is to keep water activity (Aw) below 0.6, so all microbial growth is inhibited. Such low water activity avoids the need to use preservatives and offers the advantage of extending shelf life up to 6 months under ambient storage conditions.

With this recipe book, you can get started right away with creating amazing confectionery products that suit your shelf-life needs. We've included recipes to create a full portfolio: from bonbons to snack bars and spreads, and even included seasonal products to bridge the 'slow' summer season with gelato-based bonbons. They also include a variety of ingredients: from fruits, through nut pastes and caramels, to more delicate ingredients such as fresh cream and butter.

**WE WISH YOU
A WONDERFUL
DEEP-DIVE AND
LOADS OF EXCITEMENT
IN MAKING YOUR
CONFECTIONERY
DREAMS COME TRUE
AND BUILDING
A SUCCESSFUL
BUSINESS.**



A thick, brown liquid is being poured from above onto a dark, reflective surface. The liquid forms a smooth, circular puddle that reflects the light. The background is blurred, showing a dark, textured surface.

W2

70-30-42

70-30-38

823

CRACKING THE CODE

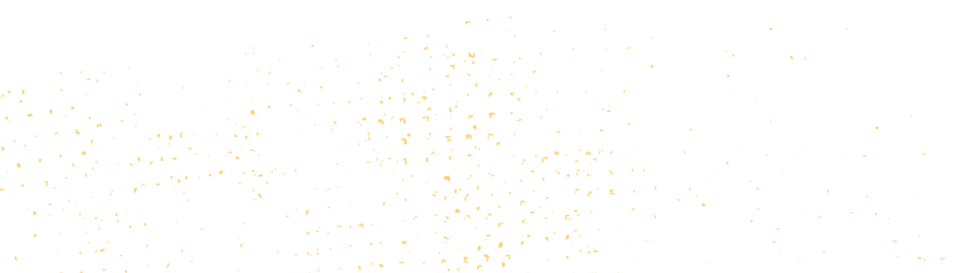
OF THE CALLEBAUT NAMES

**CALLEBAUT'S
RECIPE NUMBERS
EXPLAINED**

PART 1

THE ROOT OF THE RECIPE CODE

For decades now, chocolatiers all over the world have been using the classic Callebaut chocolate recipes, including 811, 823, W2 and many more. A recipe literally represents the formulation of the ingredients in the chocolate, and the way the ingredients should be processed: defining the bean blend, mixing, refining, conching... By formulating and defining these recipes, Callebaut created a consistent taste in its different chocolates over the centuries. If you have had the chance to taste or work with them, you've probably found your favourite chocolates. Now, there's a story and a meaning behind each of them. Time to reveal the code!



FOR THREE-DIGIT RECIPES

811

First number refers to PRODUCT TYPE	Second number refers to CHOCOLATE TYPE	Third number refers to THE HISTORICAL SEQUENCE OF RECIPES CREATED
<p>8 couverture chocolate (with a minimum cocoa butter content of 32%)</p> <p>6 chocolate with a lighter colour and typically caramelly flavour notes</p>	<p>0 AND ODD NUMBERS dark chocolate</p> <p>EVEN NUMBERS milk chocolate</p>	<p>Each chocolate recipe in Callebaut's history is assigned a consecutive recipe number, starting with 0.</p> <p>The very first dark couverture chocolate recipe was named 800. The following ones were 801, 802... and years later the famous 811.</p>

TEST YOURSELF: CAN YOU CRACK THE CODE?

Recipe n° 805

The right answer: a dark
chocolate couverture.
This was the sixth dark chocolate
recipe ever created by Callebaut.

Recipe n° 823

The right answer: a milk
chocolate couverture.
And this was the fourth milk
chocolate recipe in
Callebaut's history.

Recipe n° 665

The right answer: a pale milk
chocolate with characteristic
notes of caramel.
Looking at the last number, five: this
recipe was the sixth of its kind and
was created a few decades ago.

SIX-DIGIT RECIPES ALL INGREDIENT PROPORTIONS AT A SINGLE GLANCE

70-30-42

First number refers to MINIMUM COCOA SOLIDS	Second number refers to SUGAR CONTENT	Third number refers to COCOA BUTTER CONTENT
70 refers to the minimum of 70.5% cocoa solids in this recipe. This is an indicator for intensity: in this case an intense cocoa taste.	30 means 30% added sugar in this recipe. It indicates the sweetness in the taste. In this case moderate sweetness, rich in cocoa.	42 means 42% cocoa butter. This is important since the percentage of cocoa butter (fat in general) will influence the fluidity of the chocolate. The higher the fat content, the more fluid the chocolate will be.

TAKE THE TEST: CAN YOU CRACK THE CODE?

Recipe n° 60-40-38

The right answer: a dark chocolate
couverture with at least
60% cocoa solids, 40% sugar
and 38% cocoa butter.

Recipe n° 70-30-44

The right answer: a dark
chocolate couverture with at least
70% cocoa solids, 30% sugar
and 44% cocoa butter.

POWER 80

Aha! An exception in disguise.
This name was created to express
the high intensity and powerful taste
of this chocolate. In the product code,
you'll discover 80-20-44: at least
80% cocoa solids, 20% sugar and
44% cocoa butter.

THE W SERIES TO INDICATE OUR WHITE CHOCOLATES

W2

First letter refers to PRODUCT TYPE	The number refers to THE HISTORICAL SEQUENCE OF RECIPES CREATED
W always refers to white couverture chocolate.	2 all our white chocolate recipes are also assigned a recipe number, starting from 0. So W2 is our third white chocolate recipe.

TAKE THE TEST: CAN YOU CRACK THE CODE?

Recipe n° W8

The right answer: a white couverture chocolate, the ninth ever created by Callebaut (start counting from zero!)

Velvet

Aha! An exception: this name was created to express the less sweet, more velvety and creamy character of the chocolate. In the product code, you'll discover W11, which refers to the twelfth white couverture chocolates developed by Callebaut.

PART 2

THE FLUIDITY INDICATION

FOR TWO AND THREE-DIGIT RECIPES

Most of Callebaut's couverture chocolates are available in different fluidities. If you would melt and temper a **2811** chocolate, for instance, and compare it with an **L811**, you will notice that 2811 is much more fluid and L811 will seem like a 'thicker' chocolate – even if they taste the same.

Those properties have to do with the rheology of the chocolate, one of Callebaut's fields of expertise. Rheology determines the fluidity of a chocolate, and in turn will determine what it can be used for. One of the basic aspects of rheology is that it can be influenced by adding cocoa butter. Adding for instance 2% or 3% cocoa butter to a recipe will make the chocolate more fluid. And that again will determine how you would use the chocolate.

As an example:

- » the more fluid 2811 is perfect for very thin enrobing or mould chocolate with a thin layer of chocolate – and a very hard, snappy shell.
- » The thicker L811 is a perfect chocolate to create ganaches, mousses etc. Its thicker fluidity makes it less appropriate for fine work, but its taste is amazing to mix in and flavour base preparations.

In the designation strings of all Callebaut chocolates, the indication of fluidity has been added to every recipe name. You'll notice that there is a variety of 811 chocolate couvertures: from **L811** to **7811**. And the letter or number in front of the recipe code actually indicates whether the chocolate is less fluid or more fluid.

How does that work?

In the table below, we've highlighted how the fluidity coding actually works.

<h1>811</h1> <p>*811 Base recipe with all-round fluidity</p>														
L811				C811			*811		2811					7811
-8.4%	...	-3.5%	-2.8%	-2.1%	-1.4%	-0.7%	0	+0.7%	+1.4%	+2.1%	+2.8%	+3.5%	+4.2%	+4.9%
L	...	E	D	C	B	A		1	2	3	4	5	6	7
●				●●			●●●		●●●●					●●●●●
<p>LESS FLUID ←—————→ MORE FLUID</p>														
<p>LESS FLUID CHOCOLATE Indicated with a letter in front of the recipe code. Every subsequent letter in the alphabet means 0.7 % less cocoa butter (or fat).</p>							<p>MORE FLUID CHOCOLATE Indicated with a number in front of the recipe code. Every subsequent number means 0.7 % more cocoa butter (or fat).</p>							

TAKE THE TEST: CAN YOU CRACK THE CODE?

C811

means:

±2.1% less cocoa butter than the 811 recipe, so a less fluid chocolate.

L811

means:

±8.4% less cocoa butter than the 811 reference, so a very thick chocolate.

CW2

means:

±2.1% less fat (cocoa butter + milk fat) than the W2 reference, so a less fluid chocolate.

2811

means:

±1.4% more cocoa butter than the 811 recipe, so a more fluid chocolate.

7811

means:

±4.9% more cocoa butter than the 811 recipe, so a very fluid chocolate.

FOR SIX-DIGIT RECIPES

You can deduct the cocoa butter percentage immediately from the 6-digit recipes: the last 2 numbers indicate the cocoa butter fluidity, and allow you to understand the fluidity of the chocolate. A few examples:

70-30-38

38 refers to the cocoa butter percentage: in this case 38%, which corresponds with a lower fluidity of **♦♦**. Which means this chocolate is perfect for mixing and flavouring ganaches, mousses, crèmeux, etc. It is less suitable for fine work such as thin enrobing or moulding.

70-30-44

This 70% chocolate has a cocoa butter content of 44%, which corresponds with a high fluidity of **♦♦♦♦**. Therefore, this chocolate is perfect for fine work such as thin enrobing or moulding.

WHICH CHOCOLATE TO CHOOSE FOR YOUR APPLICATIONS?

A GUIDE TO CALLEBAUT'S FLUIDITY SYSTEM

Now that the code and fluidity of the chocolate have been explained, don't worry too much about understanding the codes. Callebaut makes it easy for you to pick the right chocolate for your applications. The recipe number and the cocoa solids guide you in picking your favourite chocolate taste. What's more: on the front of each pack, you'll always find the simple fluidity indication that guides you to the applications for this chocolate.



Chocolate with a very low fluidity: to be used for baking. These chocolates have a very low cocoa butter or fat content. It prevents them from burning when exposed to oven temperatures.



Chocolate with a low fluidity: for mixing and flavouring. These chocolates are perfect to bring a wonderful chocolate taste to ganaches, mousses, creams, etc. They are not suitable for fine work such as moulding or enrobing. However, you could use them for moulding large, hollow figures: you could mould in one go – instead of moulding in 2 to 4 layers, as you would need to do when using a chocolate with higher fluidity.



Chocolate with an all-round fluidity: with these chocolates, you can do a lot of chocolaterie work in the lab! On average, these chocolates have a fat content of $\pm 35\%$, which makes them suitable for flavouring, moulding and enrobing. We recommend picking the other specialty fluidities if you want to obtain the perfect end results where fineness or a more intense taste would be desired, without adjusting the fluidity yourself (for instance by adding cocoa butter).



Chocolate with a high fluidity: perfect for thin enrobing and moulding. Especially for bonbons and small bars or tablets, you may want to achieve a very thin, shiny and snappy chocolate shell. Chocolates with the 4-drop fluidity indication are perfect for this job!



Chocolate with a very high fluidity: for panning and spraying. These chocolates have a very high fat content and are very fluid. This makes them ideal for panning and airbrush spraying. Thanks to their very high fluidity, you can avoid centres sticking together too fast in the panning machine, for instance. They will also create a nice and super-glossy end result. When using them in airbrush-guns or automated panning machines equipped with a spray gun, these chocolates will also prevent the spray nozzles from becoming clogged.



RECEI



PIPES

SHORT SHELF LIFE



RECIPE 1

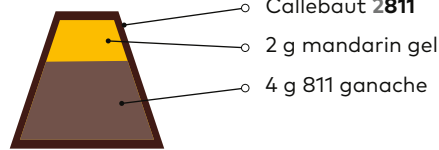
811 & MANDARIN BONBON





STORE AT
14-16°C
57.2-60.8°F

RH
70-75%



By **DAVIDE COMASCHI** Makes **100 BONBONS**

MANDARIN GEL

Ingredients

60.5 g	mandarin puree
15.2 g	glucose syrup DE60
15.2 g	invert sugar
9.1 g	gelatin mass
	(1:5 gelatin powder 200 bloom + water)
100.0 g	Total recipe weight

Preparation

Heat puree, glucose syrup and invert sugar to 35°C.
Add gelatin mass.
Mix well and leave to set for 12 hours before use.

811 GANACHE

Ingredients

223.2 g	whole milk (3.25% fat)
26.8 g	invert sugar
26.8 g	glucose syrup DE60
223.2 g	Callebaut C811 ◆◆ dark chocolate
	(53.1% cocoa solids)
500.0 g	Total recipe weight

Preparation

Bring milk, invert sugar and glucose syrup to a boil.
Pour onto chocolate. Emulsify for at least 2 minutes.
Put into piping bag and set aside for assembly later on.

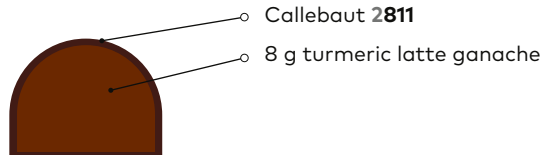
ASSEMBLY

Spray one side of each mould cavity with tempered orange-coloured cocoa butter at 29°C.
Leave to set.
Shell the moulds with tempered 2811 ◆◆◆ dark chocolate.
Leave to set.
Fill the chocolate shells with mandarin gel followed by 811 ganache at 26°C.
Leave to set for 12 hours.
Once fully set, close the moulds with tempered 2811 ◆◆◆ dark chocolate.
Leave to set before unmoulding.



STORE AT
14-16°C
57.2-60.8°F

RH
70-75%



By **CLARE ENGLAND** Makes **96 BONBONS**

TURMERIC LATTE GANACHE

Ingredients

273.0 g	oat cream
273.0 g	coconut cream
5.5 g	turmeric powder
8.2 g	cinnamon powder
2.7 g	cardamom powder
2.7 g	ginger powder
2.7 g	vanilla bean
27.3 g	coconut milk powder
204.9 g	Callebaut Single Origin Sao Thomé dark chocolate (70% cocoa solids)
800.0 g	Total recipe weight

Preparation

Heat oat cream, coconut cream and spices in a saucepan.

Slowly bring to a boil. Turn off the heat, cover with cling film and leave to infuse for 10-15 minutes. Pour through a sieve into a clean bowl.

Stir in coconut milk powder.

Pour warm liquid onto chocolate and emulsify.

ASSEMBLY

Decorate moulds by flicking tempered yellow-coloured cocoa butter into the mould cavities. Leave to set for 10 minutes at room temperature. Mix Creative Gold & Copper Metallic Powder (Mona Lisa) with alcohol. Lightly sponge the metallic colour into the mould cavities using a natural sponge. Leave to dry for 30 minutes at room temperature (the alcohol will evaporate, leaving just the creative powder behind).

Line the moulds with tempered 2811 ♦♦♦♦ dark chocolate.

Leave to set for 1 hour at room temperature.

Pipe approximately 8 g of the turmeric latte ganache into each cavity.

Leave to set for 1-2 hours at 12°C.

Close the moulds with tempered 2811 ♦♦♦♦ dark chocolate.

Leave to set for 1-2 hours at 12°C before unmoulding.

RECIPE 2

SAO THOMÉ & TURMERIC LATTE BONBON



RECIPE 3

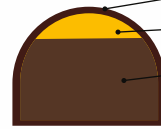
70-30-38 & EXOTIC FRUIT BONBON





STORE AT
14-16°C
57.2-60.8°F

RH
70-75%



○ Callebaut **70-30-44**

○ 2 g exotic fruit gel

○ 4 g 70-30-38 ganache

By **DAVIDE COMASCHI** Makes **100 BONBONS**

EXOTIC FRUIT GEL

Ingredients

41.7 g passion fruit puree

25.0 g mango puree

16.7 g coconut puree

8.3 g sugar

8.3 g gelatin mass

(1:5 gelatin powder 200 bloom + water)

100.0 g Total recipe weight

Preparation

Heat purees and sugar to 35°C.

Add gelatin mass.

Mix well and leave to set for 12 hours before use.

70-30-38 GANACHE

Ingredients

229.4 g whole milk (3.25% fat)

32.1 g glucose syrup DE60

32.1 g invert sugar

206.4 g Callebaut 70-30-38 ◆◆ dark chocolate

(70.5% cocoa solids)

500.0 g Total recipe weight

Preparation

Bring milk, glucose syrup and invert sugar to a boil.

Pour onto chocolate. Emulsify for at least 2 minutes.

Put into piping bag and set aside for assembly later on.

ASSEMBLY

Spray moulds with tempered yellow-coloured cocoa butter at 29°C.

Leave to set.

Shell the moulds with tempered 70-30-44 ◆◆◆ dark chocolate.

Leave to set.

Fill the chocolate shells with exotic fruit gel followed by

70-30-38 ganache at 26°C.

Leave to set for 12 hours.

Once fully set, close the moulds with tempered

70-30-44 ◆◆◆ dark chocolate.

Leave to set before unmoulding.

