



CALLEBAUT®

BELGIUM 1911

The new ChocRocksTM are coming to town

Give an indulgently crafted edge
to your drinks, desserts and baked delights

RAW ROCKS!



NEW: CALLEBAUT® CHOCROCKS™

They've got the raw looks, the gloss, the snap and the intense chocolate taste to give your desserts, bakes and pastries that rough, tasty edge you've been looking for.

ChocRocks™ are perfect for topping desserts and pastries to create a more robust and raw presentation. And they're great for sprinkling onto frothy or cream-topped drinks. You can even mix ChocRocks™ into ice cream or chocolate mousse to add a chunky chocolate bite.

ChocRocks™ contain less cocoa butter and easily resist oven temperatures up to 200°C. You can mix them into the dough of muffins, brownies and rolls. Or you can sprinkle some on top just before the end of the baking process and leave them to bake along for just a few minutes to prevent them from melting away completely.



CHD-GL-47X11-556
Big-sized, irregular dark
chocolate bits with rugged looks



CHM-GL-47U23S-556
Big-sized, irregular milk
chocolate bits with rugged looks



CHD-GL-24IN-999
Small-sized, irregular dark
chocolate bits with rugged looks



BRIGADEIRO WITH PASSION FRUIT

For 110 brigadeiros
Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

Ingredients	Preparation
600 g sweetened condensed milk 154 g fresh butter 15 g cocoa powder Callebaut® CP	Heat together. Boil for 5 minutes while whisking.
154 g milk chocolate Callebaut® POWER 41 77 g Capfruit passion fruit puree	Add.

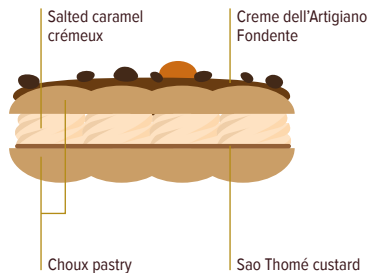
FINISHING AND ASSEMBLY
 Pipe into Truffle Shells - Milk **Callebaut® CHM-TS-17140**.
 Enrobe with chocolate of your choice and roll in Mini ChocRocks™ - Dark **Callebaut® CHD-GL-24IN**.



BRIOCHE WITH CHOCROCKS™

For 4 brioches
Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

Ingredients	Preparation
138 g whole milk 30 g baker's yeast	Dissolve yeast in lukewarm milk.
20 g caster sugar 659 g whole eggs 984 g pastry flour 30 g salt	Add to stand mixer together with previous mixture and knead for 15 minutes to obtain an elastic dough.
689 g fresh butter 59 g caster sugar	Cream together in stand mixer and add to previous mixture. Beat for 10 minutes.
	Cover with cling film and leave to rest in refrigerator for 12 hours. Roll into balls and fill baking tin up to 1/3 with them. Leave to rise until dough reaches top of tin cover and bake at 200 to 220°C for 45 minutes. Brush with a neutral light jelly.
393 g ChocRocks™ - Dark Callebaut® CHD-GL-47X11	3 minutes before the end of the baking process, sprinkle with ChocRocks™ - Dark Callebaut® CHD-GL-47X11 . Put back in oven briefly, but make sure the ChocRocks™ don't melt away completely.



SALTED CARAMEL CHOCOLATE ÉCLAIR

For 15 éclairs
Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

CHOUX PASTRY

Ingredients	Preparation
157 g water 157 g whole milk 157 g fresh butter 5 g salt 3 g caster sugar	Boil together and remove from heat.
173 g pastry flour	Add while stirring to obtain dough. Dry for 2 minutes on the heat and then mix in stand mixer (flat beater).
346 g whole eggs	Progressively add to stand mixer, and mix until smooth and glossy. Pour onto baking tray covered with Silpat or baking sheet. Sprinkle éclairs with pure cocoa butter Callebaut® Mycryo® NCB-HD706 . Bake at 180°C for 25 minutes. Then dry at 170°C for 10 minutes.

SALTED CARAMEL CRÊMEUX

Ingredients	Preparation
299 g caster sugar	Caramelise.
239 g glucose syrup 40DE	Add.
359 g cream (35%) 179 g sweetened condensed milk 3 g fresh vanilla	Mix together and reduce previous mixture with it. Weigh and add water until you obtain 900 g.
478 g fresh butter	Pour previous mixture onto butter and mix.
3 g salt	Add.

SÃO THOMÉ CUSTARD

Ingredients	Preparation
123 g caster sugar 178 g egg yolks	Emulsify.
33 g starch	Mix in.
909 g whole milk	Bring to a boil and temper egg yolk mixture with it. Bring the whole to a boil again.
180 g dark chocolate Callebaut® Single Origin Sao Thomé	Pour boiling mixture onto chocolate and emulsify. Leave to cool to 40°C.
76 g fresh butter	Add and leave to rest in refrigerator overnight.

FINISHING AND PRESENTATION

Cut choux pastry in half. Cover bottom half with Sao Thomé custard and pipe salted caramel crêmeux on top with a star-nozzled piping bag. Place top half of choux pastry on top and glaze with Creme dell'Artigiano Fondente **Callebaut® N16-OH40**. Sprinkle with ChocRocks™ - Dark **Callebaut® CHD-GL-47X11** immediately.

AGRUMI

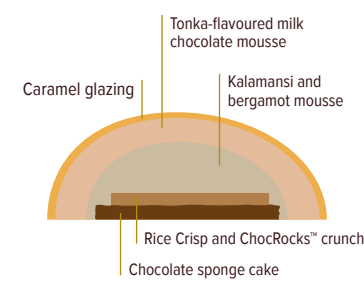
For 15 individual pastries

Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

SOFT CHOCOLATE BISCUIT

Ingredients	Preparation
299 g egg whites 223 g caster sugar	Beat together with a bit of cream of tartar.
239 g egg yolks	Whisk by hand and add.
32 g cocoa powder Callebaut® CP 64 g pastry flour 40 g maize starch	Sieve together and gently fold into previous mixture.
144 g dark chocolate Callebaut® Blend of Origins Satongo 128 g cream (35%) 32 g invert sugar	Make a ganache. Gently fold in part of previous mixture and then gently fold in the rest.

Spread out on 40 x 60-cm baking tray covered with Silpat or baking sheet and bake at 170°C for 15 minutes. Leave to cool in refrigerator immediately and cut to desired size.



RICE CRISP AND CHOCROCKS™ CRUNCH

Ingredients	Preparation
190 g pale gianduja Callebaut® GIA	Melt.
1 g salt 86 g rice crisp 173 g ChocRocks™ - Dark Callebaut® CHD-GL-47X11	Add, pour into 40 x 30-cm frame and cut to desired size.

KALAMANSI AND BERGAMOT MOUSSE

Ingredients	Preparation
212 g invert sugar 270 g egg whites 115 g Capfruit kalamansi puree 115 g Capfruit bergamot puree	Mix together and heat up to 80°C.
36 g gelatine mass	Add to a bowl together with previous mixture, emulsify and pour into mould.

TONKA-FLAVOURED MILK CHOCOLATE MOUSSE

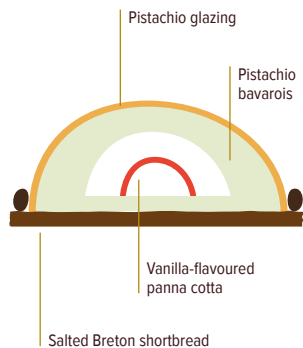
Ingredients	Preparation
252 g whole milk 2 g grated tonka 40 g glucose syrup 60DE 252 g milk chocolate Callebaut® POWER 41 15 g cocoa butter Callebaut® CB	Make a ganache. Leave to cool to 40°C.
35 g gelatine mass	Soften and add to previous mixture.
403 g cream (35%)	Whip and add. Apply immediately.

CARAMEL GLAZING

Ingredients	Preparation
482 g caster sugar 402 g water	Caramelize sugar and deglaze with water.
321 g dextrose	Add to previous mixture and boil to 103°C.
402 g sweetened condensed milk 169 g gelatine mass 225 g cocoa butter Callebaut® CB	Pour boiling mixture on top and homogenise with stick blender. Leave to rest in refrigerator for 24 hours. Apply at 30°C.

FINISHING AND PRESENTATION

Fill Silikomart pastry moulds for 1/3 with tonka-flavoured milk chocolate mousse, and 1/3 with kalamansi and bergamot mousse. Insert soft chocolate biscuit and close mould with rice crisp and ChocRocks™ crunch. Freeze, unmould and glaze. Decorate to the taste.



VANILLA & PISTACHIO BAVAROIS

For 15 individual portions
Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

SALTED BRETON SHORTBREAD

Ingredients	Preparation
258 g fresh butter 8 g orange zest 230 g caster sugar 8 g salt	Cream together.
112 g egg yolks	Add gradually to previous mixture.
349 g pastry flour 35 g baking powder 150 g ChocRocks™ - Dark Callebaut® CHD-GL-47X11	Mix in and leave to rest in refrigerator. Roll out until 4 mm thick and cut out 8-cm diameter discs. Bake at 170°C for 12 to 15 minutes.

VANILLA-FLAVOURED PANNA COTTA

Ingredients	Preparation
70 g whole milk	Heat up.
1 g fresh vanilla	Infuse warm milk.
59 g caster sugar	Dissolve in warm milk.
30 g gelatine mass	Add.
339 g cream (35%)	Add.
	Strain immediately and pour into silicon moulds. Add 3 deep-frozen raspberries. Freeze and unmould.

PISTACHIO BAVAROIS

Ingredients	Preparation
177 g whole milk 192 g cream (35%) 88 g egg yolks 115 g caster sugar	Make an anglaise.
39 g gelatine mass 94 g pure pistachio paste Callebaut® NPO-PI1	Add to previous mixture.
295 g cream (35%)	Add at 30°C and apply immediately.

PISTACHIO GLAZING

Ingredients	Preparation
106 g water 215 g caster sugar 215 g glucose syrup 40DE	Mix together and heat up to 105°C.
140 g sweetened condensed milk 115 g gelatine mass 215 g white chocolate Callebaut® Velvet CHW-R2241	Pour boiling mixture on top, leave to melt and emulsify with stick blender. Mix in 3/4 Power Flowers™ Spirulina F014760 and 1/4 Power Flowers™ Non-azo Yellow F012317. Leave to rest for 24 hours and apply at 30°C.

FINISHING AND PRESENTATION

Fill oval-shaped silikonart mould with a layer of pistachio bavarois, add a vanilla-flavoured panna cotta centre and finish with another layer of pistachio bavarois. Freeze, unmould and glaze. Place on salted Breton shortbread and decorate with ChocRocks™ - Milk Callebaut® CHM-GL-47U23S.



BITTER CHOCOLATE MOUSSE WITH CHOCROCKS™

Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

Ingredients	Preparation
236 g dark chocolate Callebaut® 70-30-38	Melt at 45°C.
100 g egg yolks 33 g whole eggs 100 g caster sugar	Poach together at 60°C and make a pâte à bombe.
532 g cream (35%)	Whip until 3/4 stiff. Mix melted chocolate with 1/4 of the whipped cream to obtain a ganache. Gently fold in the pâte à bombe followed by the remaining whipped cream.
120 g ChocRocks™ - Dark Callebaut® CHD-GL-47X11	Mix in.



HAZELNUT GELATO AND CHOCROCKS™ STRACCIATELLI

Created by: Leonardo Di Carlo

Ingredients	Preparation
665 g fresh whole milk 25 g skimmed milk powder (0%)	Stir together and heat up to 40°C.
30 g powdered glucose syrup 30DE 30 g granulated sugar 45 g invert sugar 5 g neutro 5	Blend together and add to previous mixture. Bring to 72 to 75°C and pasteurise for 15 seconds.
200 g fine hazelnut praline Callebaut® PRA-CLAS	Add and homogenise while rapidly lowering the mixture's temperature to 4°C. Leave to mature at 4°C for 4 to 6 hours.
QS ChocRocks™ - Dark Callebaut® CHD-GL-47X11	Pour mixture into the ice cream machine. Churn at -5°C for 5-10 minutes. Extrude gelato from ice cream machine and mix in the ChocRocks™. Place in blast freezer to harden.

CHOCKING DONUT

Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

Ingredients	Preparation
530 g bread flour 65 g sugar 8 g salt 20 g fresh yeast 199 g whole eggs 100 g water 1 g nutmeg 1 grated vanilla bean	Knead together at low speed for 5 minutes.
125 g butter	Gradually add to previous mixture and knead for 20 minutes. Cover and leave to rise until doubled in size. Knead by hand and leave to rest in refrigerator overnight. Spread out until 0.8 mm or 1 cm thick and cut into doughnut shapes with doughnut cutter. Leave to rise at room temperature until doubled in size. Fry at 180°C. Glaze with Creme dell'Artigiano Fondente Callebaut® N16-OH40 and leave to cool. Sprinkle with ChocRocks™ - Dark Callebaut® CHD-GL-47X11 .



CRUNCHY CHOCOLATE & NUTS BAR

Created by: Alexandre Bourdeaux, Head of the Chocolate Academy™ centre in Belgium

Ingredients	Preparation
367 g cream (35%) 50 g sorbitol 59 g glucose syrup 60DE 84 g invert sugar	Mix together and heat up to 40°C.
521 g dark chocolate Callebaut® Single Origin Ecuador 83 g butter oil PF28	Melt at 35°C.
34 g cocoa butter Callebaut® CB	Melt and add to chocolate mixture. Add to stand mixer together with cream mixture and emulsify.
	Pour into 5-mm high frame at 30-35°C. Cut into 8 x 2-cm rectangles and enrobe with chocolate of your choice. Sprinkle with nuts and ChocRocks™ - Dark Callebaut® CHD-GL-47X11 .

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IN DRINKS TOO



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