



BY THE PROUD COLLECTIVE
OF **CALLEBAUT CHEFS**

THE CHOCOLATIER'S KITCHEN



CALLEBAUT®

BELGIUM 1911

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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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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.

Important notice

The shelf life of each recipe in this book is based on the AW value of the fillings used in each recipe. Water activity (AW) is expressed on a scale ranging from 0 to 1, where 0 represents completely dry (no moisture) and 1 represents pure water. A low AW value indicates a low moisture content, while a high AW value indicates a high moisture content.

In general, the AW value is an important parameter in food science and is used to predict the shelf life and safety of many different types of food products.

Although the AW values for all recipes in this book have been calculated meticulously, they work as an indication. Ingredients such as cream or butter may differ in moisture content around the world. Also, specific types of equipment (such as vacuum cutters or mixers) or ways of working may influence the AW value of the recipe. So, it is quite normal if you would achieve a slightly different AW value than what's mentioned with each recipe. The values mentioned in the book go as a good indication: they're based on balanced recipes that allow you to achieve approximate values. Last but not least: hygiene is crucial for the shelf life of your products. Always apply strict hygiene rules when storing ingredients, working in the kitchen, storing finished products in the cooling or in the shop counter.

AW Value - Anticipated Shelf Life

1.00 – 0.95 1 to 2 weeks	0.95 – 0.91 2 to 3 weeks	0.90 – 0.87 2 to 4 weeks	0.86 – 0.80 3 to 6 weeks	0.80 – 0.75 5 to 15 weeks	0.74 – 0.65 12 to 20 weeks	0.64 – 0.60 15 to 30 weeks	<0.60 15 to 50 weeks
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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
<p>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.</p>	<p>30 means 30% added sugar in this recipe. It indicates the sweetness in the taste. In this case moderate sweetness, rich in cocoa.</p>	<p>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.</p>

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.



RECI



PIPES

SHORT SHELF LIFE



RECIPE 1

811 & MANDARIN BONBON

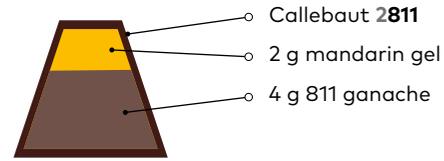




AW
0.93

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.

* due to the use of water-based gelatin mass in this recipe, its shelf life is limited to ±5 days.