

BORN ORIGINAL MAGAZINE


CALLEBAUT®
BELGIUM 1911



FOCUSED TO THE BONE

Sebastian Petterson
Pastry Chef & Chocolatier
Stockholm

THE ALCHEMIST OF DREAMS

Nicolas Nikolakopoulos
Dessert Designer
Athens

THE BALANCE SEEKER

Anaïs Gaudemer
Floral Pâtissier – Cokoa
Brussels



SEBASTIAN PETTERSSON



NICOLAS NIKOLAKOPOULOS



ANAÏS GAUDEMER



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DEAR CHEF,

This is your time.

This is your magazine.

This is our tribute to you.

Because every chef is a Born Original. Every chef looks for ways to be different, make unique creations and tell an original story. That's what we do in the Born Original Magazine.

In this first edition, we went to look for Sebastian Petterson, Anaïs Gaudemer and Nicolas Nikolakopoulos. And we met up with Chocolate Academy chefs from around the world. Each and every of these chefs is a Born Original: with dreams and ambitions, yet also experiencing fears and pitfalls.

Their stories, their creativity and their experience with our chocolate is what you can find here.

Minette Smith

Callebaut Global Creative Lead Chef

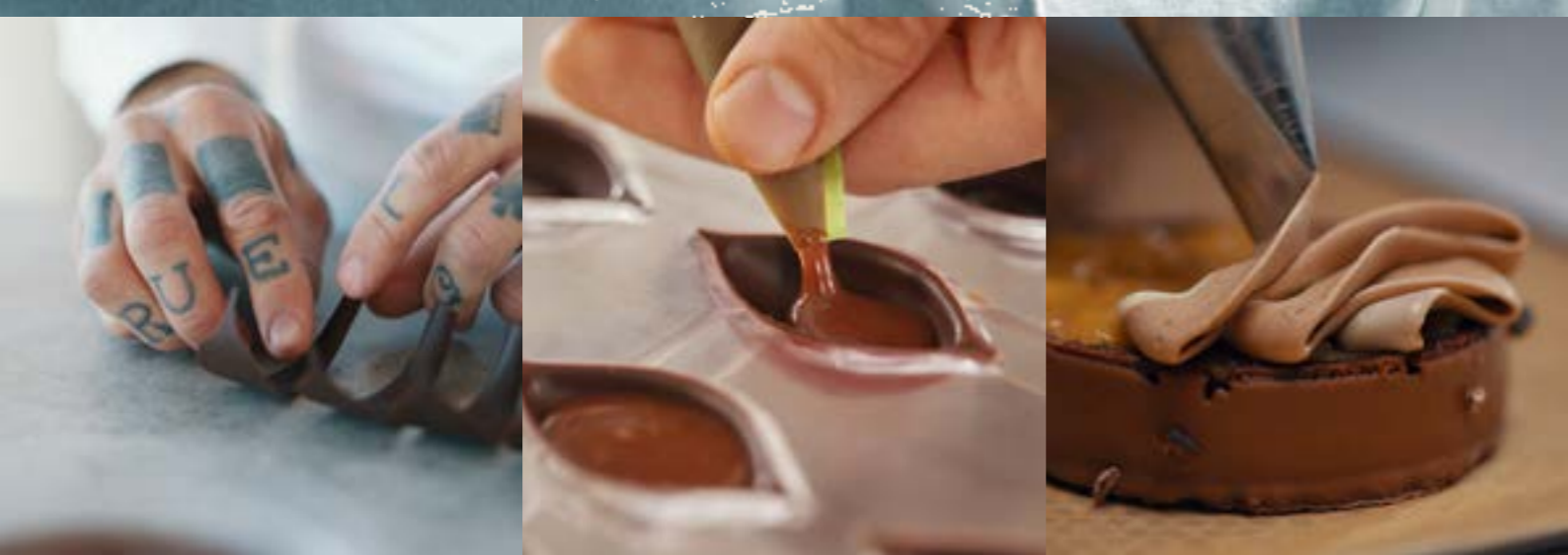


BORN ORIGINAL

IS ALL ABOUT **YOU!**



CRAFT AT YOUR BEST



Our most iconic chocolates have been a must in the shelves of world chocolatiers since 1911. For their original taste, for the end results, for having sustainability at heart. Because we're here to help you craft at your best:

✓ **PROUD TO BE CHEFS' PREFERRED BELGIAN CHOCOLATE BRAND**

During taste tests and research in different countries, Callebaut came out as the preferred Belgian chocolate brand chefs work with. The tests revealed that the taste of our chocolates is loved by chefs globally and preferred by 7 out of 10 Belgian consumers.*

✓ **WORKABILITY THAT NEVER FAILS**

Our chocolates are here for you to achieve great end results every time.

- Easy dosing, melting and consistent tempering.
- A snap, shine and contraction that are always perfect.
- A chocolate taste that allows a wide range of pairing options.
- Different fluidities for even the most specific application: from fine enrobing to panning.

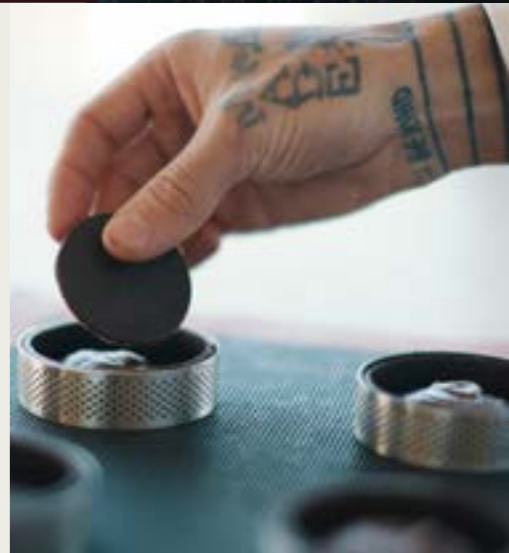
✓ **SUSTAINABLE COCOA AT THE HEART OF OUR CHOCOLATES**

Through the Cocoa Horizons programme, we partner directly with cocoa farmer cooperatives to only source 100% sustainable and traceable cocoa beans for the Callebaut cocoa liquor: the heart and soul of our chocolate.



* Tests held in 2023 featuring 75 consumers in Belgium and 225 chefs in Belgium, UK and USA comparing Callebaut and its peer brands.

BORN TO BE UNSTOPPABLE



DARK CHOCOLATE

811

SWEET&SOUP COCOA | MALTY HINTS | WILD DARK BERRIES



BORN COMPLETE

An easy-to-use dark chocolate. Great to eat both pure, in bars and tablets, and in preparations.

PAIRS BEST WITH

- a wide range of flavours

MILK CHOCOLATE

823

RICH COCOA | AMBER CARAMEL | CREAMY | VANILLA



BORN EVERYONE'S FRIEND

Your daily indulgence for pastry and confectionery applications.

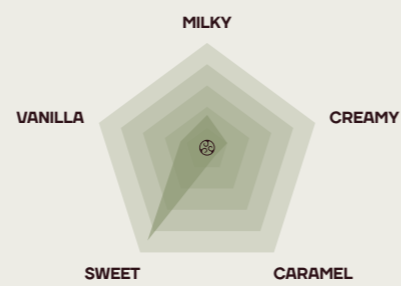
PAIRS BEST WITH

- nuts
- acidic ingredients (e.g. green apple)
- bitter ingredients (e.g. coffee)

WHITE CHOCOLATE

W2

MILD MILKY | LIGHT CARAMEL | SWEET | VANILLA



BORN TO FULFILL

A soft experience, generous on milk.

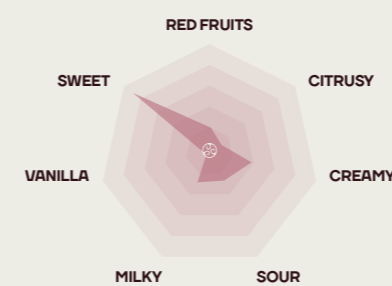
PAIRS BEST WITH

- less sweet ingredients
- fruity ingredients
- acidic ingredients
- coffees
- teas
- fresh herbs & spices

RUBY CHOCOLATE

RB1

DRIED STRAWBERRIES | CRANBERRIES | YOGHURTY HINTS



BORN NATURALLY FRUITY

Great to eat as such in confectionery products – or to flavour mousses, crèmes, pastry creams, ganaches, etc.

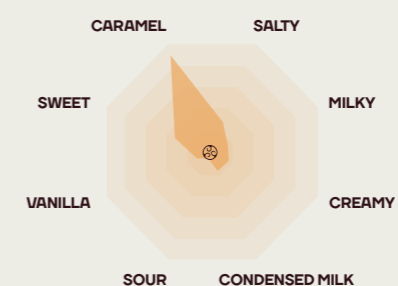
PAIRS BEST WITH

- nuts
- red fruits
- citrus
- earthy flavours (e.g. beetroot)

CARAMEL CHOCOLATE

GOLD

INTENSE TOFFEE | SALTED BUTTER



BORN FOR JOY

Best use pure in confectionery applications. When flavouring creams, mousses, etc.: use in sufficient amounts in the recipe.

PAIRS BEST WITH

- red, yellow and green fruits
- nuts
- coffees
- teas



Discover our entire chocolate range on www.callebaut.com

THE QUEST FOR
THE ORIGINAL TASTE OF BELGIUM
| PART 1 |



THE ORIGINAL
CRAFT

OF
COCOA
FARMERS



Cocoa beans are the undisputed key ingredient of our Finest Belgian Chocolate. To craft the chocolate taste that's won the appreciation of chefs around the world, many aspects of our bean-to-bar story require care and attention. The story goes beyond our master craftsmen here in Belgium – it begins with the cocoa farmers. Because that's where the craft really starts.

Where do the beans for our chocolate come from?

To answer that question, we need to be very specific. We make a difference between the cocoa beans for our cocoa liquor, and the beans for the cocoa butter we add to finetune our chocolates' fluidity.

Traceable cocoa beans for our cocoa liquor

The beans used for our cocoa liquor determine our taste – the heart and soul of our dark and milk chocolates. **Those beans are traceable, grown by cocoa farmers in the Cocoa Horizons programme in 3 countries:** Ivory Coast, Ghana and Ecuador. Why those countries? Because the sensory profiles of the blend of these beans shape the taste and aromas of our chocolate. Each of these beans contributes very specific sensory properties:

IVORY COAST cocoa brings the typical solid body of our chocolate taste and aromas. The ones that – even in a blind tasting – make you smell and distinguish the Callebaut taste: very warm, comforting chocolate.

GHANA cocoa lightens up the chocolate with intensely fruity and sour notes (mostly red fruity notes), and sometimes very specific notes such as wild, dark berries.

ECUADOR cocoa adds more intense bitterness to the chocolate, with an interesting deeper dimension.

With the cocoa beans from these 3 countries, our Master Blender shapes a complete, rewarding and consistent taste profile for our signature cocoa liquor. At the same time, the taste profile is easy to pair with a wide variety of flavours and ingredients.



Sustainable beans for our cocoa butter.

The beans we use for our cocoa butter are sourced following the mass balance principle. The idea behind mass balance is to promote sustainable farming practices without having to strictly separate sustainably grown beans in the flow: for every kg of cocoa beans processed, we pay a premium for each kg of beans that is bought. This amount goes to the cocoa farming communities in the Cocoa Horizons programme. Mass balance beans are non-traceable and are mixed with other beans during production. We mainly use them to produce cocoa butter for instance for our white, ruby and gold chocolates.



So...what else makes Callebaut cocoa beans special?

The cocoa farmers who grow the beans for our chocolate put all their craft into obtaining high-quality grade results. Now, what does that mean?

SUSTAINABLE COCOA FARMING



We partner directly with farmer cooperatives in Ivory Coast, Ghana and Ecuador in the Cocoa Horizons programme to grow sustainable and traceable cocoa. Farmers in the programme receive training and coaching to grow their skills in finance, their farms' management and best agricultural practices. The programme also deploys community activities to improve farmers' livelihoods, protect human rights and stop deforestation.

FERMENTED BETWEEN BANANA LEAVES



After the harvest, good fermentation is essential for the typical chocolate taste precursors inside the bean to develop. Traditionally, farmers in West Africa ferment the cocoa beans on the field between banana leaves.

SUN-DRIED TO REDUCE MOISTURE CONTENT BELOW 8%



After fermenting, the cocoa beans are spread on mats to sun-dry, and are turned regularly. Drying stops the fermentation process and makes the moisture inside the bean evaporate.

BIGGER SIZE MAIN CROP BEANS



We only select bigger, best-grade cocoa beans from the main crop. Their size and quality will yield a better and more intense cocoa taste. All beans undergo pre-cleaning and several quality checks before selection and shipping. Later on in the process, beans of about the same size will be crucial for even roasting results.

ONLY JUTE-BAGGED BEANS



The farmers and buying centres use jute bags to transport and store their cocoa beans. Jute is a natural material, which allows the beans to 'breathe' and regulates their moisture content. They're stacked in containers for shipping to the Antwerp port, where they undergo final quality checks.



What makes cocoa farmers genuine craftsmen?

Quality chocolate needs quality cocoa beans, and farmers dedicated to the craft. Because cocoa is a complex crop, it requires hard work and a lot of care and know-how to achieve prosperous yields. Being very vulnerable to climate change, pests, droughts and so much more, cocoa crops are constantly under pressure — and so are farmers whose livelihoods depend on the prosperity of the yields of mother nature.

This is why it's essential for current and future generations of farmers to have a positive outlook on the future of their craft. This not only requires a sustainable income for farmers, but also tools and knowledge to become better-informed and more resilient.

Through the Cocoa Horizons programme, we partner and source directly from the cocoa farmers, who earn a premium for every kilo of cocoa produced. One part of it is paid out in cash or it is paid out in cash to the farmers. The rest is invested in coaching, planting materials and community programmes to empower them. Through this partnership, we help farmers to gain updated know-how and expertise in cocoa farming: to grow better crops, obtain better yields and tap into multiple sources of income, so their livelihoods do not depend solely on one crop.

IN A NUTSHELL: WHAT OUR SUSTAINABILITY CLAIMS MEAN

Our chocolates are made with 100% sustainable cocoa beans. For our Finest Belgian Dark and Milk chocolates, we even source 100% traceable cocoa beans for our cocoa liquor.

TRACEABLE >>>

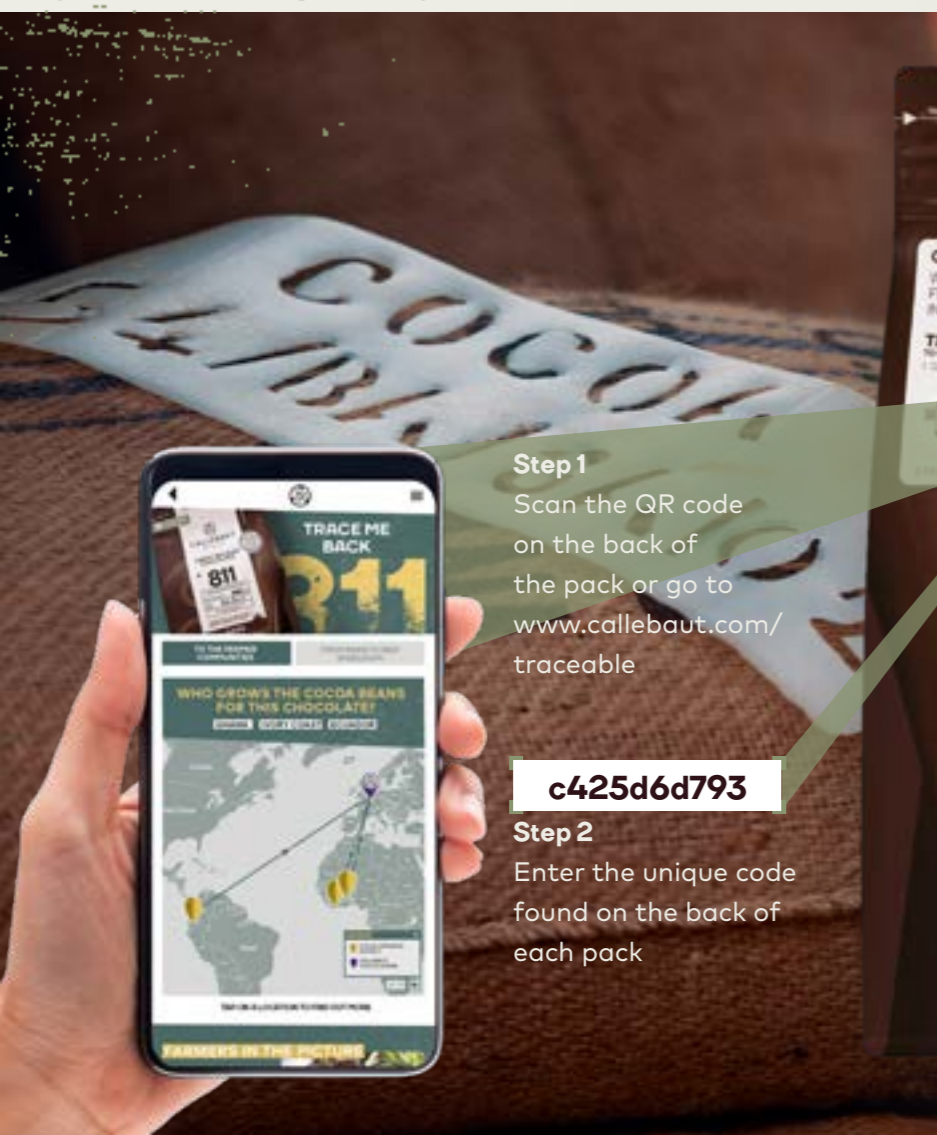
means the cocoa beans can be traced back from our cocoa warehouse in Belgium to the cooperatives that grew them. You can check out the farmer cooperatives we work with on callebaut.com/traceable

SUSTAINABLE >>>

the cocoa beans are sustainable according to the mass balance principle. That means that for every kg of cocoa beans used, we pay a premium that goes to the farmer communities in the Cocoa Horizons programme



More about Cocoa Horizons on www.cocoahorizons.org



Step 1

Scan the QR code on the back of the pack or go to www.callebaut.com/traceable

c425d6d793

Step 2

Enter the unique code found on the back of each pack

A COCOA TREE IN FIGURES

It takes **5 years** of farmer care for a seedling to grow into a cocoa tree that bears its first fruits.



A tree can grow about **25 years old**, yet needs pruning, grafting and lots of care to remain productive.

One tree bears **thousands of flowers** throughout the year, but only dozens will grow into a cocoa fruit.

It takes **6 months** to grow from flower to ripe cocoa fruit. One tree yields only **70 fruits annually**.



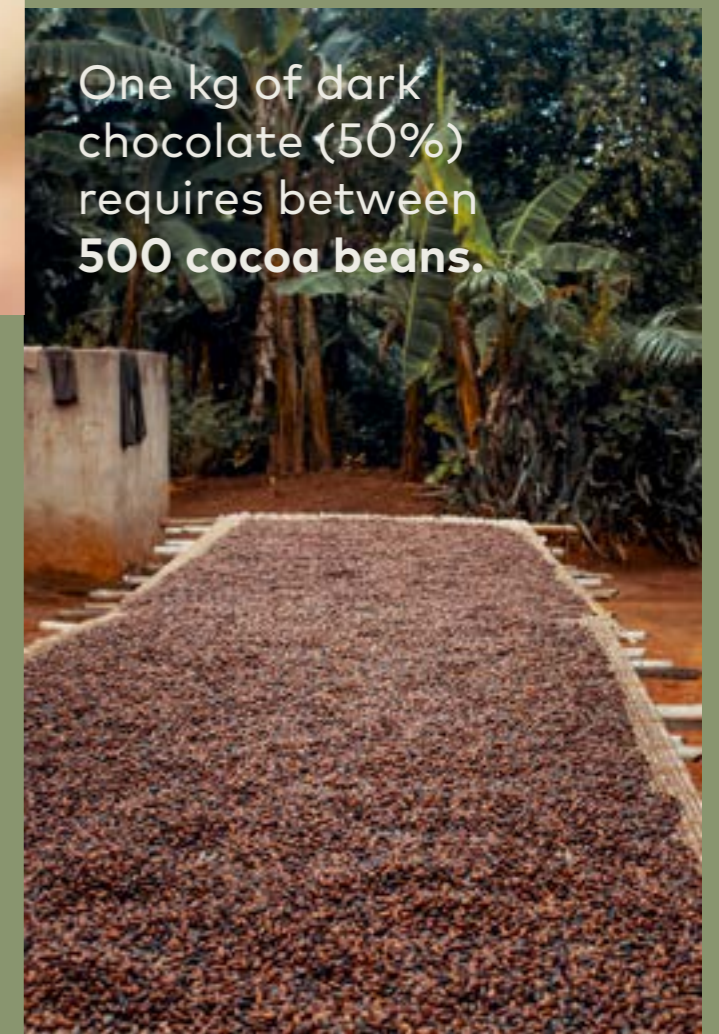
One fruit (or pod) holds **20 to 60 seeds** (the seeds are the actual cocoa beans – depending on the botanical variety).

Each seed is about **2.5 cm long** and weighs about **1 gram**.

One kg of dark chocolate (50%) requires between **500 cocoa beans**.

To make one 5 kg block of 811 dark chocolate (55%) we need the **annual yield of 1 cocoa tree**.

A farmer's craft continues after the harvest and equal days of hard work: removing the pulp with seeds, fermenting, drying and packing the beans requires farmer know-how and dedication to get the best out every bean.



Sebastian Pettersson
Pastry Chef & Chocolatier
Stockholm (Sweden)

FOCUSED TO THE BONE

Fast handshake. Slim. Humble. Commanding presence. Dark eyes. Cool gaze. Tattooed all-over. Who meets Sebastian Pettersson for the first time, can't be not impressed. I'm not referring to the expressive ink on his face and body. The young chef impresses with attitude. Spartan with words. Calculated in actions. Disciplined to the bone. And accoladed already from 19. Only Stella, his always accompanying French bulldog, succeeds in breaking his focus now and then.

‘If you only judge people by their appearance, you may be wrong’

ID CARD	
Name	Sebastian Pettersson
Born	1995
Works as	<ul style="list-style-type: none"> • Pastry consultant • Executive pastry chef in Hobo hotel (Stockholm / Helsinki) • Captain of the Swedish Pastry Team • Trains pastry and chocolate Masterclasses across the globe
Life motto	I'm a nerd. If I'm intrigued by something, I go all the way.
Accolades	<ul style="list-style-type: none"> • 2016 Gold medal – WACS Culinary Olympics Jr – Germany • 2018 Gold medal – WACS Culinary World Cup – Luxemburg • 2020 Silver medal – WACS Culinary Olympics – Germany • W2023 Preparing for the regional selections of the World Chocolate Masters – Nordics

Q: You are expressive in the way you look Sebastian. Don't people sometimes see you as bad-ass, or unapproachable?

Seb: 'Maybe... but that's exactly the point I want to make. If you only judge people by their appearance, you may be wrong. If you give me a chance, and take the trouble to look behind the façade, you'll discover someone totally different. My thrill is in trying to please people, giving them a moment of enjoyment... I'm a gentle and soft guy really. Being kind to others is key in life.'

Q: How did you become a pastry chef?

Seb: 'When I was 15, I started working as a barista. I got really intrigued by

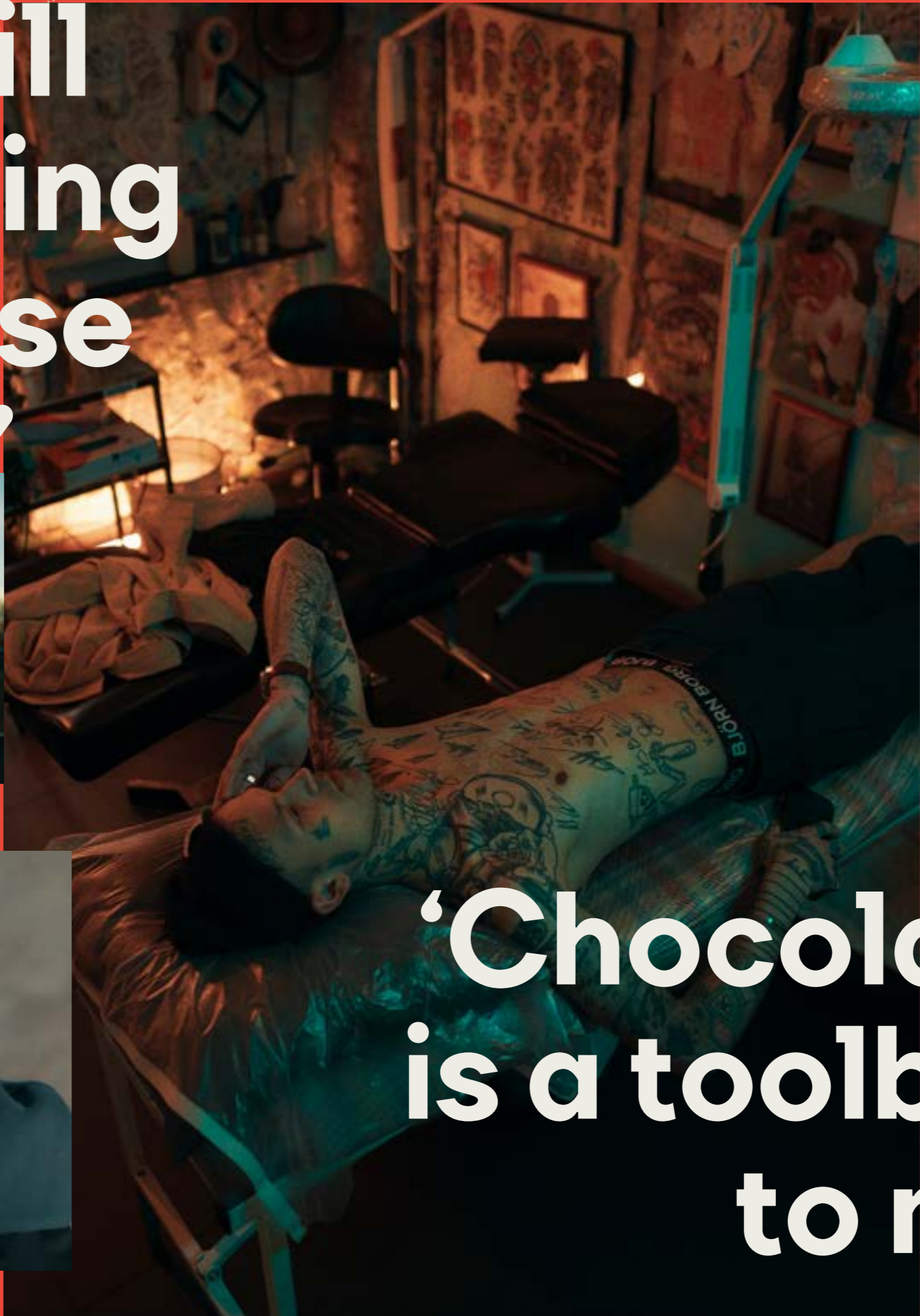
coffee... and the Nordic innovative vision of coffee – which was quite new at that time. So much even, that I wanted to know more, become better. The only way for me to learn fast was through barista competitions. They help you to dig deeper and become the best you can be...

From coffee came chocolate. They're very related – and at the same very different. I trained and trained to just get the hang of chocolate, of patisserie, of desserts... and then I actively started looking for a kitchen position as pastry chef. I was hired in a pastry kitchen. Soon after, I worked in the pastry kitchen of Oaxen Krog, and became a team member in the Swedish pastry team. That's how it all started.'

Note from the editor: Oaxen Krog is a praised 2 Michelin-star fine dining restaurant – closed in 2023 after the original owners retired.



**‘My thrill
is in trying
to please
people’**



**‘Chocolate
is a toolbox
to me’**



Q: Competition spirit runs in your blood, no? Why?

Seb: 'Yeah... because it is the only way to become better at something fast. What you learn from participating in a competition is like a rush course in your profession... What you take out, is invaluable. In a competition, you are your own limitations. So it's not as much a fight against the others, it's a fight against yourself, against your own boundaries. That's what you learn the most from. And of course, there's things you see and pick from colleague-chefs, or teammates. You exchange, you improve and that's priceless.'

Q: As a young chef: how do you cope with pressure?

Seb: 'Well... it is a lot, so I really need to work hard, make long days, be focused and disciplined to combine work in the restaurant, consultancy jobs, Masterclasses and competitions. But travel helps me to escape and breathe. Honestly, chef's life is quite tough – and sometimes kitchen environments can be toxic – but I think it's up to all of us, chefs, to change that and make it something of the past... How else will we find people who want to work in this industry?'

Q: Sebastian, what are you looking for in chocolate?

Seb: 'Chocolate is a toolbox to me. It's my go-to-ingredient to create taste, design a clean decoration that elevates a dessert, do an artistic piece... I mean, it's a versatile allrounder I use all the time.'

Q: And what do you expect from it?

Seb: 'Several things. It must be technically perfect. Chocolate you can temper easily, work with, has a fine structure and mouthfeel, melt again and retemper... I've worked with many brands, but Callebaut for me is extremely reliable. And then there's the taste. With Callebaut's chocolates, I can please many people. Everyone loves them. Honestly, I'm not too big a fan of chocolates that are too dominant or overpowering in taste. I'm looking for balance... chocolates that allow me to combine other flavours as well and that create the harmony of flavours I'm after. Working with 811 or 823 of Callebaut give me that freedom.'



Q: ... and is there a particular chocolate you work with most?

'Callebaut 2815 is really my chocolate. It does what I want it to do: it's more fluid – has more cocoa butter to make thin bonbon shells, fine decorations... And it doesn't overpower everything... It has a milder cocoa taste, sufficient bitterness, and then very elegant fruity notes. That's what I like. Because this chocolate is open to good pairings, and doesn't dominate with cocoa flavours.'

Q: How would you describe your style?

Seb: 'Clean. When it comes to design at least. I don't do unnecessary stuff on a plate – no frills or fringes for me. Just the essence. And in taste, I'm into a direct style with punchy flavours. If I create with yuzu, I want you to taste yuzu – but always in harmony. I don't like bonbons or desserts being too fragrant or intense. Also, I want chocolate to be chocolate. And then supported with some other flavours that make it surprising, give a bit of an edge to it... but one that can be appreciated by many people.'



Q: What's your life goal?




Seb: 'Mmm... I don't know really. Pastry and chocolate feel like the right thing for me right now. I feel there's still a lot to learn and improve. But I can't say if I'd still be in 5 years from now... I'm too much of a nerd... When something new intrigues me, I want to dig in and really master it. It's the reason why I started taking photography lessons. I wanted to learn it, shoot my own creations, my portraits.... It's my way to sculpt and control the image I want my creations and my brand to express. And I always love to explore my artistic side... I think that's my core DNA I discovered throughout the last years. That's the territory I want to keep developing.'



‘Participating in a competition is like a rush course in your profession’



SEBASTIAN'S FAVOURITE: N°2815

FINEST BELGIAN DARK CHOCOLATE	
THIN FLUIDITY	👉👉👉
COCOA SOLIDS	57.9%
TOTAL FAT	38.7%
MAIN APPLICATIONS	 FINE ENROBING  FINE MOULDING  PANNING
TASTE PROFILE	LIGHT ROASTED COCOA • SLIGHTLY SWEET

N°2815 is a slightly more fluid version of our 815 recipe. It has a very pure taste: gently roasted cocoa and slightly sweet notes.



When to use

- If you're looking for a chocolate that isn't overpowering: **N°2815** is mild and gentle – both pure or mixed with other ingredients.
- In pairings with other flavours, **N°2815** allows you to create beautiful harmonies.

Best pairings

Fruits	Sour cherry
Herbs	Mint • Wild thyme • Rosemary
Spices/seeds	Sesame
Other	Coffee • Goat cheese

3 creations by
Sebastian Pettersson
Pastry Chef &
Chocolatier – Sweden



A TASTE OF SWEDEN



PUZZLE CHOCOLATE BAR



Puzzle chocolate bar

Makes 4 bars

DARK TABLET (MOULDING)

Ingredients	Preparation
<ul style="list-style-type: none"> dark chocolate Callebaut 2815 	Temper the chocolate. Shell tablet moulds of your choice with the chocolate.

CRISPY CHOCOLATE FILLING

Ingredients	Preparation
<ul style="list-style-type: none"> 400 g dark chocolate Callebaut 2815 300 g caramelised hazelnuts 200 g caramelised cocoa nibs 	Mix altogether.

Fill the chocolate shells.
Leave to crystallise and seal.

DARK CHOCOLATE GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"> 250 g cream 35% 1 piece of vanilla 	Heat and let infuse for 1 hour.
<ul style="list-style-type: none"> 50 g sugar 50 g glucose syrup 40DE 	Cook sugars into a caramel. Deglaze with the infused cream and boil for another few minutes. Leave to cool to 80°C.
<ul style="list-style-type: none"> 210 g dark chocolate Callebaut 815 	Pour the blond caramel over the chocolate. Emulsify with the hand blender.
<ul style="list-style-type: none"> 50 g butter 	Add and further emulsify.

Keep at room temperature.

CRUNCHY COCOA BISCUIT

Ingredients	Preparation
<ul style="list-style-type: none"> 255 g cold butter (diced) 400 g flour T55 50 g roasted hazelnut flour 150 g icing powder 20 g cocoa powder 	Mix altogether in a stand mixer with paddle attachment.
<ul style="list-style-type: none"> 2 eggs 	Mix in one at the time.

Cover with a cling film and put in the fridge for 2 hours.
Roll to 2 mm thickness and cut into rectangle shapes slightly bigger than the bar mould.
Bake between perforated silpats on 165°C for 10-15 min.

ASSEMBLY AND DECORATION

Break the tablet into pieces like a puzzle.
Assemble and stick the pieces onto the slab of crunchy biscuit.
Pipe some of the ganache in between the different pieces.

MISO CARAMEL BONBON



Miso caramel bonbon

Makes 2 moulds of bonbons

SPRAY MIXTURE

Ingredients	Preparation
<ul style="list-style-type: none"> • 200 g dark chocolate Callebaut 2815 • 200 g cocoa butter Callebaut CB • 2 g copper colouring 	<p>Melt, mix and temper together. Spray bonbon moulds of your choice with the spray mix.</p>

BONBONS (MOULDING)

Ingredients	Preparation
<ul style="list-style-type: none"> • Milk chocolate Callebaut 823 	<p>Temper the chocolate and shell the moulds.</p>

MISO CAMEL

Ingredients	Preparation
<ul style="list-style-type: none"> • 1260 g cream 35% • 420 g liquid glucose 40DE • 140 g blond miso • 4 g salt 	<p>Heat together.</p>

<ul style="list-style-type: none"> • 600 g sugar 	<p>Cook into a blond caramel. Deglaze with the hot cream. Cook to 106°C.</p>
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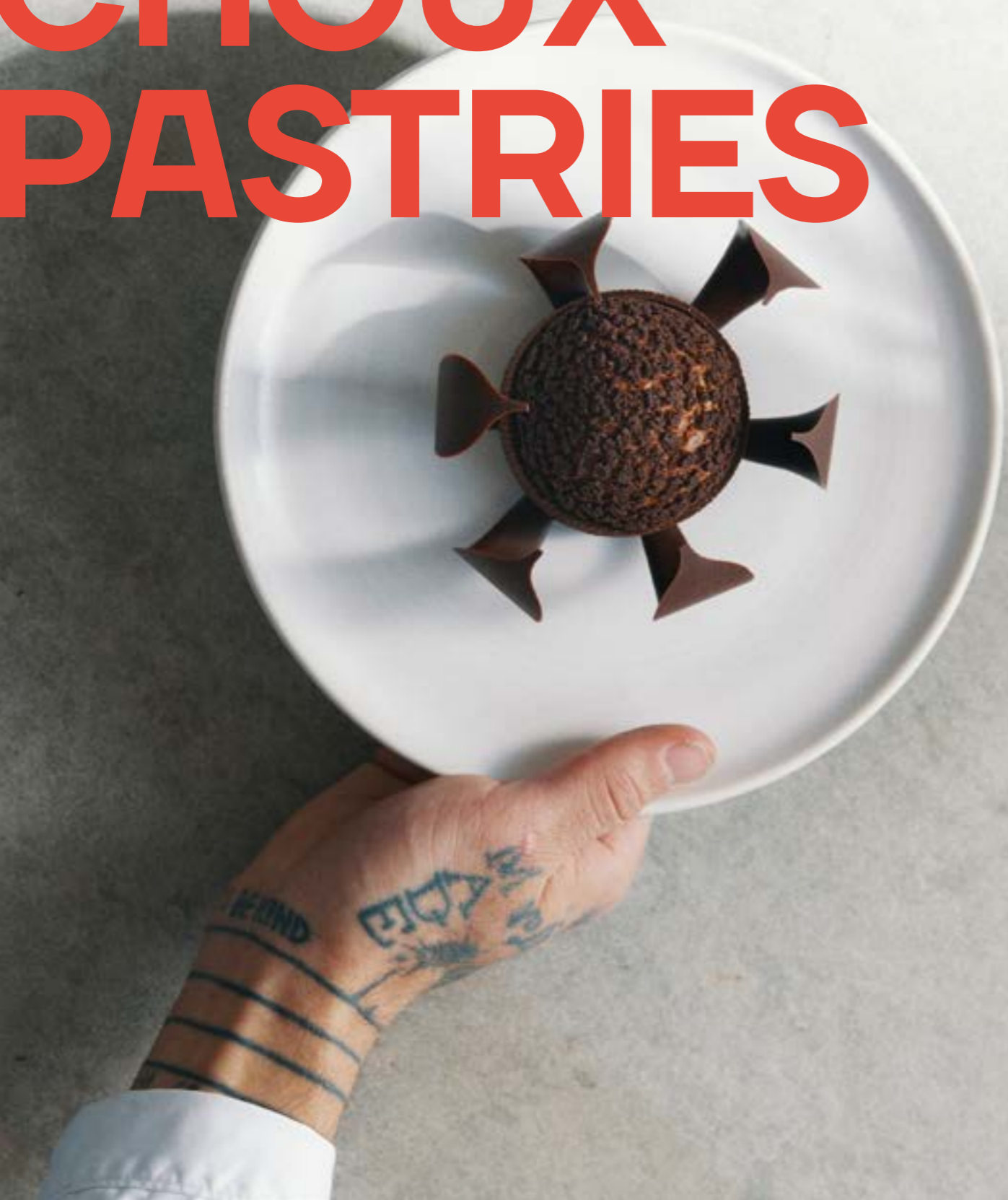
<ul style="list-style-type: none"> • 120 g milk chocolate Callebaut 823 • 300 g butter 	<p>Pour the miso caramel over the combined chocolate and butter. Emulsify with the hand blender.</p>
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Cool down to 35°C.

Fill the shells.

Seal the shells with tempered milk chocolate.

DOUBLE CHOCOLATE CHOUX PASTRIES



Double chocolate choux pastries

Makes 30 pieces

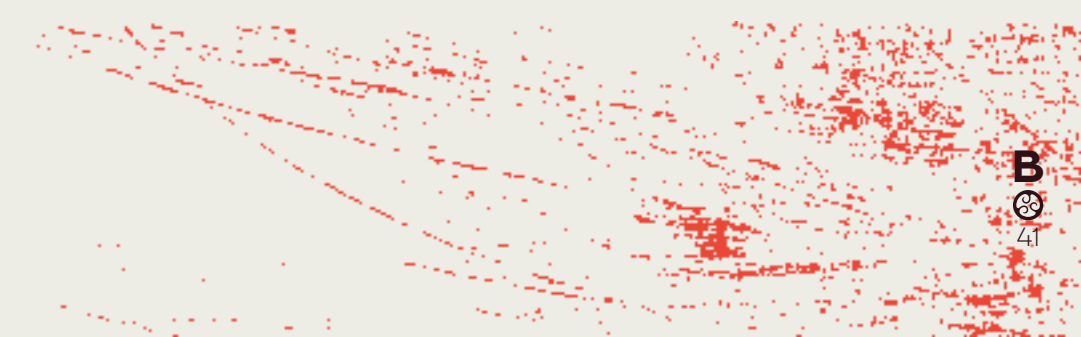
CRUNCHY COCOA BISCUIT

Ingredients	Preparation
<ul style="list-style-type: none">• 255 g cold butter (diced)• 400 g flour T55• 50 g roasted hazelnut flour• 20 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B• 150 g icing powder	Mix altogether in a stand mixer with paddle attachment.
<ul style="list-style-type: none">• 2 eggs	Mix in one at a time.

Cover with a cling film and put it in the fridge for 2 hours.

Roll to 2 mm thickness and cut into rectangle shapes slightly bigger than the bar mould.

Bake between perforated silpats on 165°C for 10-15 min.



CHOUX CRAQUELIN

Ingredients	Preparation
<ul style="list-style-type: none">• 200 g cold butter• 250 g brown sugar• 250 g flour T55• 40 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B	Mix altogether gently in a stand mixer with a paddle attachment.

Roll to 2 mm thickness, freeze, cut out circles of 8 cm Ø and stripes for the perforated ring mould. Set aside.

CHOCOLATE CHOUX

Ingredients	Preparation
<ul style="list-style-type: none">• 125 g milk• 125 g water• 15 g sugar• 5 g salt• 100 g butter	Heat.
<ul style="list-style-type: none">• 150 g flour T55	Add and cook the batter for ±5 min.
Bring the cooked batter in the bowl of a stand mixer with paddle attachment.	
<ul style="list-style-type: none">• 20 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B	Add and mix in.
<ul style="list-style-type: none">• 250 g eggs	Add bit by bit and mix in until well absorbed.

Leave to cool down.

Add the stripes of choux craquelin to the sides of the rings lined with Silpat stripes.

Pipe a bulb of choux batter into the 8 cm Ø cake rings.

Add a disc of choux craquelin on top of each choux bulb.

Bake at 165°C for 15 min.

WHIPPED GANACHE

Ingredients	Preparation
<ul style="list-style-type: none">• 225 g cream 35%• 25 g liquid glucose 40DE• 25 g inverted sugar	Heat together.
<ul style="list-style-type: none">• 280 g dark chocolate Callebaut 811	Pour the mixture over the chocolate.
<ul style="list-style-type: none">• 400 g cream 35%	Add cold cream.

Put it in the fridge for minimum 3 hours.

Whip just before use.





CHOCOLATE CARAMEL

Ingredients	Preparation
<ul style="list-style-type: none">• 420 g cream 35%• 140 g liquid glucose 40DE	Heat together.
<ul style="list-style-type: none">• 200 g sucrose	Cook into a blond caramel. Deglaze with the hot cream. Cook further to 106°C.
<ul style="list-style-type: none">• 100 g browned butter	Add and mix in.
<ul style="list-style-type: none">• 80 g dark chocolate Callebaut 815	Add and mix in. Emulsify.

Emulsify well and season with some salt.

ASSEMBLY AND DECORATION

Fill the chocolate choux with whipped ganache.

Also pipe a smaller amount of the chocolate caramel in the centre of the whipped ganache.

Place the choux on a disc of crunchy cocoa biscuit and decorate to your taste.

'What would happen if I mix this substance with this one?'. As the only 6-year-old son in a Cretan family, Nicolas Nikolakopoulos was fascinated with chemistry. He experimented on the afternoons his parents were out working. It would shape the curiosity and DNA of the daydreamer Nicolas is – even if his parents were mostly disapproving of his trials. While growing up and spending lots of time alone in the house, he also played around with old recipe books. 'Another kind of chemistry...!', Nicolas smiles – '...yet one my parents enjoyed very much.'

THE ALCHEMIST OF DREAMS

Nicolas Nikolakopoulos
Dessert Designer – Athens (Greece)

ID CARD	
Name	Nicolas Nikolakopoulos
Born	1984
Works as	• Dessert & Pastry Designer
Life motto	• I'm only happy if my desserts tell a story that touches the emotions.
Accolades	• 2022 3rd place in the World Chocolate Masters – World Final



‘I was intrigued by chemistry.’

Pastry is a kind of chemistry.’

Q: You are quite an unusual pastry chef Nicolas? What shaped your professional career?

Nicolas: ‘As a kid, I was mostly on my own. Without siblings, I had to find ways to play on my own. I loved making drawings, tinkering, baking... more creative stuff. And on the other hand, I was intrigued by science – chemistry to be specific. Things that allowed me to experiment, find my way and learn from them. I think that curiosity shaped who I am today..’

Q: So when and how did you become a pastry chef?

Nicolas: ‘I wanted to do something with my love for baking when I was in high school

– but I ended up choosing my passion for chemistry to study at the university in Athens. I graduated and applied for a job as a chemist... but I felt incomplete. Deep down, I was yearning for culinary exploration. You know, there are a lot of similarities between a chemist and a pastry chef. You mix, you explore, it all needs to be precise... But there’s also a big difference: as a pastry chef, you can tell a story with what you create. Something I lacked being a chemist. So, in the end, I gave up my security in life, started studies at Le Monde culinary school in Athens... and I ended up teaching pastry classes there! I’ve done it for 10 years. Something that really makes me happy, because you’re sharing with people who are eager to learn and know more about pastry.’



‘As a pastry chef, you can tell a story with what you create’





'Today we work as dessert designers'

Q: ... and then you started your own business, quite a leap from where you were. Why?

Nicolas: 'Well... there's a limit to teaching. Especially in Greece. This is not an easy country for a pastry chef to do what you want, be creative or develop new patisserie ideas... On average, people here are not willing to spend more than three or four euros for a cake or dessert... So, it imposes quite some limitations if you want to open up a chocolate or pastry shop here, you really need to find and create this audience. This can be tricky. Together with my business associate Zissis Goudas, we started a business as dessert designers. We work for restaurants, food companies, and retailers, and we focus on product development for them. We also aim for international clients beyond Greece, because they challenge us to go further and bring something creative to the table.'

Q: How did you manage to get their attention?

Nicolas: 'Mainly through our Instagram account and our network... People picked up the creations we posted and connected quite quickly. Competing in World Chocolate Masters and winning third place also helped us in doing work for companies in London, Bahrain and even Chicago. To us, that was really a dream come true. Today, we create bespoke products for our customers. They give us direct feedback. So, the possibilities are way bigger, also creatively. Opening a chocolate business is also a challenge we are considering since there's so much chocolate creativity inside us that we want to set free.'

Q: Now, what role does chocolate play in your life?

Nicolas: 'When I was taking my culinary classes, I discovered chocolate... and that was something BIG In my life. Chocolate became a muse. A medium. It was the ingredient that allowed me to express all my creativity. I really want my desserts and bonbons to tell a story. Chocolate allows me to do that. It's like... an ingredient to express my dreams, my ideas...'



Q: What do you expect from chocolate?

Nicolas: 'Well it needs to be original, have a unique property. I love particular or explicit chocolates. If it has a typical flavour note, it inspires me to work with that. Take Ruby for instance... RB1 is such a fruit explosion, it has acidity, it's very special and I like that. Because it triggers me to play with it, and use it to bring out an emotion. I also love for instance the milk chocolate Arriba. It's powerful and has lovely caramelly and fruity notes – something which invites me to look for ingredients to pair with. Now, I use Callebaut 811 and 823 a lot. What I like so much about them is their original and explicit taste, yet amazing to pair with other flavours and ingredients. They're great to work with – and you know that people who taste them in a dessert or bonbon will feel a connection with these flavours.'

Q: What do Callebaut chocolates mean to you?

Nicolas: 'Firstly, reliability! You will never disappoint with their chocolates. Not in taste. Not in the way they work. They do the job you want them to do.'

Q: How would you describe your style?

Nicolas: 'I think my style relies deeply on story-telling, both visually and flavour wise. I also love to work with ingredients that surround me. Again: Greece is not an obvious place to build a career as a pastry chef. But this country is one of many colours and many flavours. I love to work with what we have. Honey, sheep milk and butter, geranium and camomile, citrus, pistachios... all things grown on farms and orchards around us. And I prefer making flavours that are very direct, hit you immediately – yet with subtle notes and small surprises you wouldn't expect. For this magazine, I created for instance a pastry called Spring Dream with RB1. Just before serving it, I spray a mist of camomile geranium, and fresh herbs essence onto it... it's like a perfume complementing the flavours inside. For me, it's a way of telling a story. Something Greeks have been doing for centuries. It runs in our blood.'





‘I’m never
100%
satisfied’







Q: How do you know one of your creations is ready to be enjoyed?

Nicolas: 'I'm happy as a creating chef. And this means I'm never 100% satisfied. I think it's the perfectionist side in me that always wants to improve. Luckily I have my business partner who can convince me when a creation is good enough to finally present it and let it live its own life. It's something I had to learn – also when I participated in the World Chocolate Masters world final. At a certain moment, you have to let it go. And leave others to be the judge of it.'

Q: And when do feel happy about a creation?

Nicolas: 'Ah... when it does something to people. When it makes you feel something. That's I guess what marks the products I create. They need to tell a story... touch the emotions and evoke something. For me, that's even more important than liking the taste or not. If people feel something with my pastries or bonbons, then I accomplished my mission.'

NICOLAS' FAVOURITE: ARRIBA

SINGLE ORIGIN MILK CHOCOLATE			
FLUIDITY			
COCOA BEAN VARIETY	FORASTERO (NACIONAL) VARIETY		
COCOA SOLIDS	39%	TOTAL FAT	39.1%
MAIN APPLICATIONS	 MIXING & FLAVOURING	 ENROBING	 MOULDING
	TASTE PROFILE		
	PURE RAW COCOA • GENTLE CARAMEL • RICH MILK		

ARRIBA: We created a very expressive milk chocolate with pleasant sweetness, strong and pure raw cocoa flavours, rich, full milky and caramelly flavours. Notes of light-roasted hazelnut deepen the taste sensation.



When to use

- **ARRIBA** is great in bars and tablets, to discover pure.
- Also wonderful to create expressive ganaches and desserts. We recommend combining **ARRIBA** with ingredients that are not sweet, yet offer sufficient acidity or bitters.

Best pairings

Fruits	Citrus fruits (e.g. lemon, orange)
Spices	Nutmeg
Herbs/flowers	Elderflower
Nuts	Hazelnut
Other	Guatemala coffee • Papua New Guinea coffee • Olive oil

3 creations by
Nicolas Nikolakopoulos
Dessert Designer –
Athens



DREAMS FROM HELLAS

SOUR CHERRY OUZO BONBON

Sour cherry and Ouzo bonbon

Makes ±100 bonbons

SOUR CHERRY & ANISE GEL

Ingredients	Preparation
<ul style="list-style-type: none">• 7 g sugar• 1.65 g yellow pectin	Pre-mix both (for easier dispersion into the recipe).
<ul style="list-style-type: none">• 94 g sour cherry puree• 2 g star anise whole• 0.375 g carob gum• 57.5 g sugar• 31 g glucose	Combine all ingredients with the previous pectin-mix. Boil together. After boiling; remove from the heat.
<ul style="list-style-type: none">• 10 g Ouzo• 2.25 g citric acid solution 50%	Mix in.

Strain and cool.
Mix with the hand blender.
Fill prepared chocolate shells.





BUCKWHEAT ALMOND CRUNCH

Ingredients	Preparation
<ul style="list-style-type: none"> • 94 g white chocolate Callebaut Velvet • 7.5 g cocoa butter Callebaut CB 	Melt together.
<ul style="list-style-type: none"> • 38 g almond paste • 42 g biscuit crunch Callebaut M-7PAIL • 36 g almond bresilienne Callebaut NAN-CR-AL3724 • 48 g roasted buckwheat • 0.7 g salt 	Add the rest of the ingredients. Roll out between two plastic sheets at 3 mm.

Freeze.

Cut out small shapes to fit in every bonbon before sealing the bonbons.

MARZIPAN AND ANISE GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"> • 32 g cream 35% • 1.6 g star aniseeds • 40 g marzipan • 8 g trehalose • 12 g sorbitol • 12 g dextrose 	Heat together and leave to infuse for 15 minutes.
<ul style="list-style-type: none"> • 12 g cocoa butter Callebaut CB • 16 g dark chocolate Callebaut 811 • 52 g milk chocolate Callebaut 823 	Bring together. Pour the cream mixture over the chocolate-cocoa butter mixture. Emulsify.
<ul style="list-style-type: none"> • 24 g sour cherry puree 	Add and mix in.
<ul style="list-style-type: none"> • 9.6 g Amaretto liqueur • 20 g butter 82% 	When the ganache is at 35°C mix in Amaretto and butter.

Leave to cool.

Fill the bonbon shells when the filling is at 28°C.

BONBON SHELLS

Spray bonbon moulds with cherry-red coloured cocoa butter and leave to crystallise.

Cast the shells with 811 chocolate and fill with the above elements:

- first the gel
- then the ganache
- finish with the frozen crunch

Leave to crystallise for one night and close with tempered 811 chocolate.



SPRING DREAM



Spring dream

Makes 8 desserts

STRAWBERRY-LIME GEL

Ingredients	Preparation
<ul style="list-style-type: none">• 1 g carob gum• 2.5 g pectin NH• 60 g sugar	Mix.
<ul style="list-style-type: none">• 240 g strawberry puree• 40 g raspberry puree• 1 g lime zest• 20 g lime juice	Add previous and boil all ingredients together.
<ul style="list-style-type: none">• 6 g citric acid solution	Add and whisk after removing from the heat.

Leave to crystallise.

Smoothen with the hand blender.

Pipe into fleximoulds of 4.5 cm Ø in a thin layer and freeze.





RUBY & STRAWBERRY CRÉMEUX

Ingredients	Preparation
<ul style="list-style-type: none"> • 122 g cream 35% • 135 g milk • 22 g sugar • 69 g egg yolks 	Cook together into an anglaise.
<ul style="list-style-type: none"> • 216 g ruby chocolate Callebaut RB1 • 6 g gelatine sheets 120B (hydrated) 	Pour the anglaise over the combined chocolate and gelatine. Mix with the blender.
<ul style="list-style-type: none"> • 80 g wild strawberry puree • 20 g raspberry puree 	Add and mix in. Allow to cool completely in fridge, then whisk until smooth.
<ul style="list-style-type: none"> • 120 g diced strawberries 	Add to the mix.

Further fill the fleximould of 4.5 cm Ø: on top of the gel, pipe a layer of the cremeux.
Freeze.

VELVET-SPRING HERBS MOUSSE ALLÉGÉE

Ingredients	Preparation
<ul style="list-style-type: none"> • 160 g sheep milk • 4 g geranium leaves • 3 g kaffir lime leaves • 2 g camomile flowers • 2 g Melissa leaves • 2 g spearmint leaves 	Infuse milk with the herbs overnight. Strain the next day. Heat to 60°C.
<ul style="list-style-type: none"> • 14 g gelatine sheets 120B (hydrated) 	Mix in.
<ul style="list-style-type: none"> • 320 g white chocolate Callebaut Velvet 	Pour previous hot mixture over the chocolate. Emulsify and leave to cool at 30°C.
<ul style="list-style-type: none"> • 320 g semi-whipped cream 35% 	Fold in with cooled-down mixture.

Pipe a layer of the mousse in fleximoulds of 7 cm Ø.
Press the frozen gel-crèmeux inserts into the mousse.
Further fill with mousses and even the surface.
Freeze.

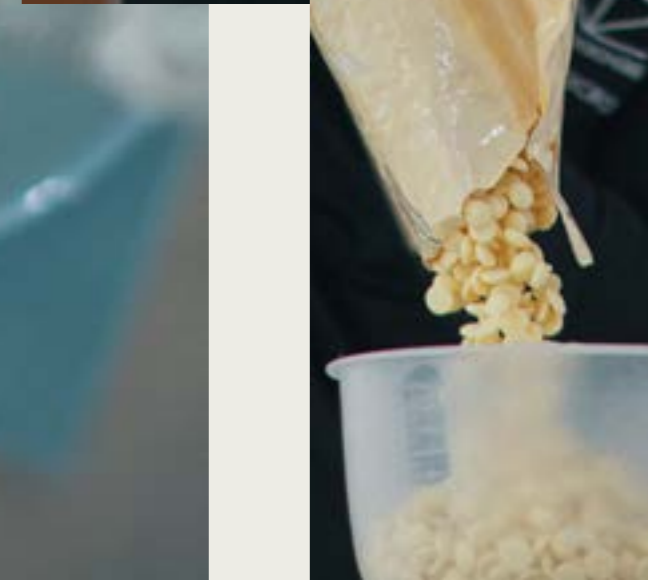
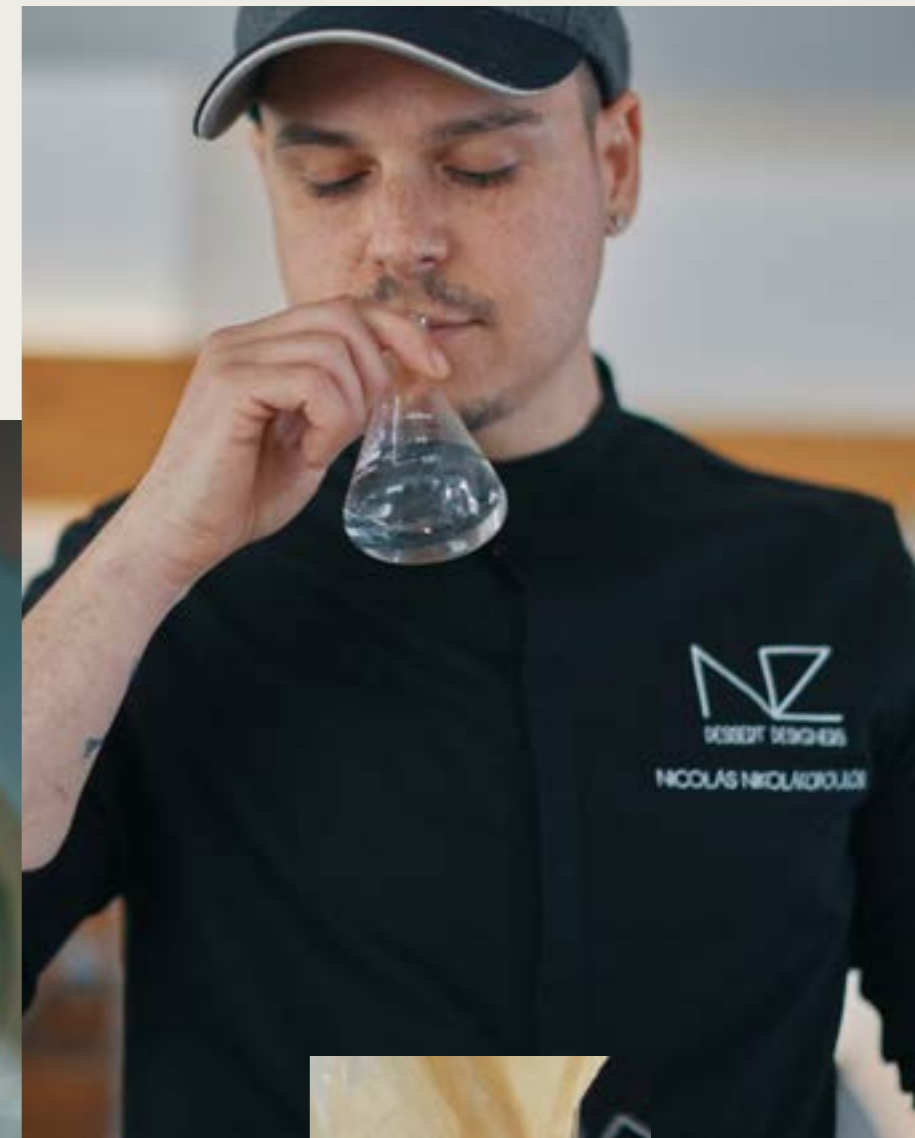
GERANIUM AND CAMOMILE SYRUP

Ingredients

- 150 g water
- 150 g sugar
- 4 g geranium leaves
- 4 g camomile flowers

Preparation

Boil everything together, let it cool and strain.



VELVET PISTACHIO-OLIVE OIL SOFT SPONGE

Ingredients	Preparation
<ul style="list-style-type: none"> • 170 g eggs • 10 g vanilla extract • 70 g icing sugar • 70 g pistachio powder • 30 g almond powder 	Beat together into a sabayon in stand mixer with a whisk attachment.
<ul style="list-style-type: none"> • 30 g pure pistachio paste Callebaut NPO-PI1-E4 • 25 g extra virgin olive oil 	Add to the previous mixture.
<ul style="list-style-type: none"> • 130 g egg whites • 75 g granulated sugar • 5 g albumin powder • 1 g spirulina powder 	Beat into meringue.
Combine both mixtures.	
<ul style="list-style-type: none"> • 65 g cake flour 	Fold in.
<p>Spread to 0.8 cm on a silicone mat and sprinkle with ground pistachio. Bake for about 15 min at 165°C. Cut out discs of 7.5 cm Ø. Lightly brush with geranium-camomile syrup. Place on thin velvet chocolate disc of same size.</p>	

STRAWBERRY SABLÉE

Ingredients	Preparation
<ul style="list-style-type: none"> • 90 g cold butter • 165 g flour • 22 g almond powder • 30 g starch • 15 g strawberry powder • 80 g icing sugar • 1 g salt 	Mix in the stand mixer (with paddle attachment) until a wet, sandy texture.
<ul style="list-style-type: none"> • 50 g eggs 	Add to the dough and homogenise.
<p>Roll out to 2 mm thickness. Cut out discs of 7 cm Ø. Bake at 170°C for 8-10 min.</p>	

ASSEMBLY AND DECORATION

Unmould the frozen mousse cylinders.
 Glaze with neutral gel.
 Place onto the strawberry sablée disc.
 Place the velvet chocolate-pistachio sponge discs on top.
 Sprinkle with pistachio powder.
 Place a ruby & white chocolate ring around.
 Decorate with Atsina cress, fresh camomile flowers and drops of neutral gel.



DISK OF PHAISTOS



Disk of Phaistos

Makes 10 tartlets of ±10 cm Ø

SPRAY MIX

Ingredients	Preparation
<ul style="list-style-type: none">• 400 g milk chocolate Callebaut 823• 100 g cocoa butter Callebaut CB	Melt together. Brush the insides of the Phaistos disc moulds and leave to crystallise. Keep the mixture at ±40°C in a heat cabinet for later use.

CREMEUX CHOCOLATE GOLD MADAGASCAR

Ingredients	Preparation
<ul style="list-style-type: none">• 75 g cream 35%• 75 g milk• 6 g sugar• 50 g eggs	Cook into crème anglaise.
<ul style="list-style-type: none">• 37.5 g caramel chocolate Callebaut Gold• 70 g dark chocolate Callebaut Origin Madagascar CHD-Q67MAD	Pour crème anglaise over the combined chocolates.

Blend with a hand blender.
Fill the Phaistos disk silicone moulds.
Freeze.
Unmould and - while frozen - immediately spray with the spray mix.





LEMON – VERBENA GEL

Ingredients	Preparation
<ul style="list-style-type: none"> • 180 g lemon juice • 4 g lemon zest • 60 g water • 2 g verbena leaves • 54 g sugar • 4.5 agar agar • 0.6 g carob gum 	Boil together.

Let it set.
Briefly smoothen with a hand blender before use.

GOLD, OLIVE OIL, LEMONY CARAMEL

Ingredients	Preparation
<ul style="list-style-type: none"> • 115 g cream 35% • 1.5 g lemon zest • 2.5 g verbena leaves • 1 g salt 	Boil together. Let infuse for 15 minutes and strain. Heat up once again.
<ul style="list-style-type: none"> • 27.5 g water • 82.5 g sugar • 72.5 g glucose syrup 	Cook into a honey-coloured caramel. Deglaze with the above hot cream and cook for a few more minutes.
<ul style="list-style-type: none"> • 45 g caramel chocolate Callebaut Gold • 1.5 g gelatine sheets 120B 	Pour the caramel over the combined chocolate and gelatine. Homogenise with the hand blender.
<ul style="list-style-type: none"> • 35 g butter • 15 g olive oil 	Add to the above and homogenise further.

Leave to crystallise overnight.

CHOCOLATE SABLÉE

Ingredients	Preparation
<ul style="list-style-type: none"> • 90 g cold butter • 165 g all-purpose flour • 80 g icing sugar • 1 g salt • 30 g corn starch • 18 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B • 10 g almond powder • 10 g cocoa nibs Callebaut NIBS-S502 (coarsely ground) 	Mix in the stand mixer (with paddle attachment) until a wet, sandy texture.
<ul style="list-style-type: none"> • 50 g eggs 	Add and mix in.

Roll to 2 mm thickness.
Line tartlet moulds of 7 cm Ø.
Bake at 170°C for 10-15 minutes.



HONEY MADAGASCAR CHOCOLATE BISCUIT

Ingredients	Preparation
<ul style="list-style-type: none">• 200 g honey• 2 g salt• 210 g egg whites	Cook into a Swiss meringue.
<ul style="list-style-type: none">• 160 g yolks	Add to the previous mixture.
<ul style="list-style-type: none">• 80 g dark chocolate Callebaut Origin Madagascar CHD-Q67MAD• 24 g butter• 16 g olive oil	Melt together.
<ul style="list-style-type: none">• 60 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B• 40 g cake flour	Sift.

Fold the Swiss meringue inside the Madagascar chocolate mixture and add flour mixture. Spread onto a silicone mat (1 cm thickness). Bake at 160°C for 15 minutes. Cut discs for the inside of the tarts and cut a 2 cm hole in the middle.

BANANA COMPOTE

Ingredients	Preparation
<ul style="list-style-type: none">• 250 g cretan dwarf bananas (diced)• 12 g lemon juice• 2 g lemon zest• 20 g sugar	Mix together.
<ul style="list-style-type: none">• 10 g butter	Melt and simmer the bananas in the butter. Cook briefly into a chunky compote.
<ul style="list-style-type: none">• 10 g olive oil• 2.5 g verbena leaves	Mix in.

Leave to cool.



ASSEMBLY AND DECORATION

Spread a thin layer of the lemon-verbena gel on the bottom of the chocolate sablée tart shell and place the honey Madagascar chocolate biscuit in the tart. Fill the hole in the biscuit ring with the gold, olive oil, lemony caramel. Spread the banana compote on top and level the tart. Add Phaistos disc on top and decorate with a gold-painted dark chocolate ring around the tart. Finish with two chocolate decorations in the shape of green olive leaves.



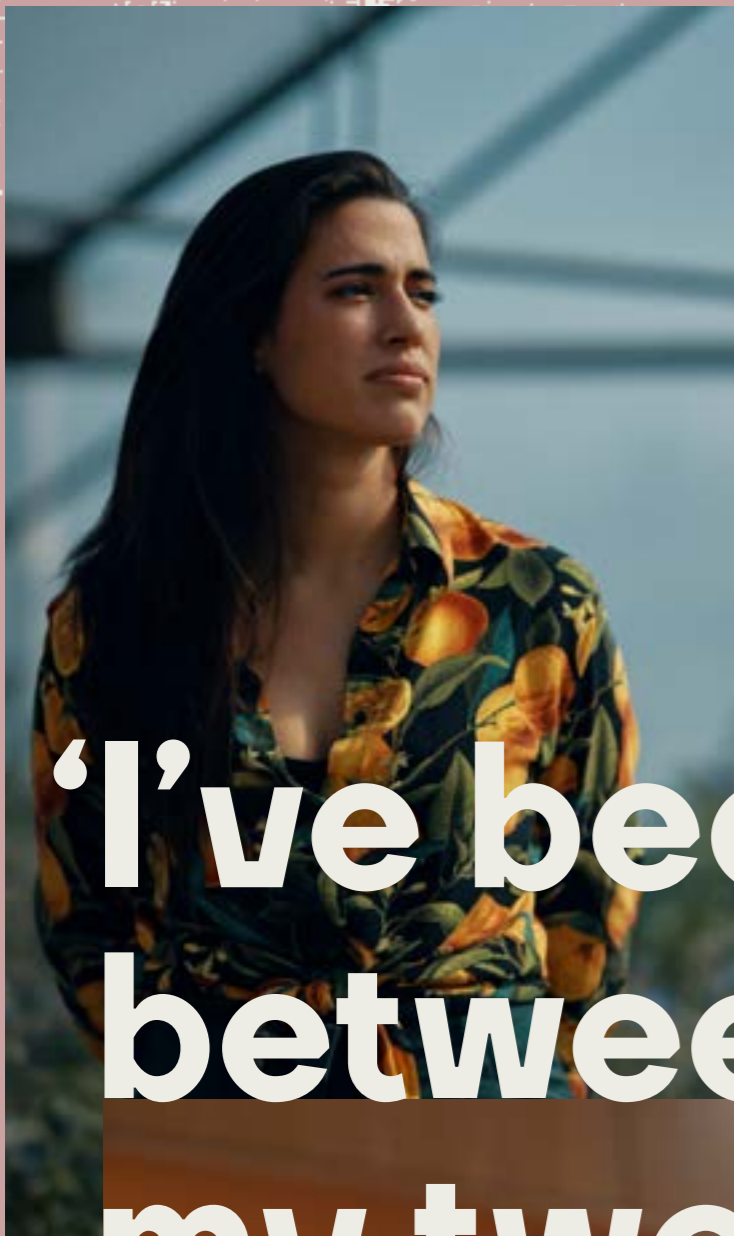
THE BALANCE SEEKER

Anaïs Gaudemer
Floral Pâtissier – Cokoa
Brussels (Belgium)

Meeting Anaïs Gaudemer is like sensing a breeze of fresh energy entering the room. But don't be fooled. Although this Belgian pastry chef is very humble and down-to-earth, she knows what she wants. In a world where mostly men take the helm of pastry businesses, Anaïs is an exception. 'I found my place in life by bringing balance into my creations, my life, and the two passions that inspire my work.' If you're intrigued about how Anaïs rewrote the rules of the game, keep reading.

ID CARD	
Name	Anaïs Gaudemer
Born	Belgium
Works as	• Self-employed pastry chef / Sweet entrepreneur
Life motto	• Balance is everything. In my creations, and in life.
Business	• Cokoa – specialised in floral patisserie (the name is a contraction of cocoa and Koa, which is a flowering tree, highlighting Anaïs' 2 passions)

**'I've been torn
between
my two
passions
for years'**





**‘I chose
to start
a business
to tell
my story’**

Q: Anaïs, you know pretty well what you want in life, no? Or is that a wrong assumption?

Anaïs: 'I think I do know - now ... but that wasn't the case 15 years ago. Honestly, I've been torn between my 2 passions for years. As a kid growing up in the catering kitchen of my dad, I became fond of baking. But my other passion for nature and landscape architecture prevailed when I had to choose my studies. So, I graduated and worked for a few years as a landscape architect. But then decided to do traineeship with a leading Belgian pastry chef for a year... and then went back to landscape architecture.'

Q: And then?

Anaïs: 'I really needed the time to carve out my own spot. So, after all those years of doubts going back and forth, I finally decided to start my business in patisserie... Not the patisserie as people knew it, but floral patisserie: something totally new at the time. Something in which I could combine both my passions. And something that would put me on the map.'

Q: But how did you get that idea?

Anaïs: 'It just happened. It hit me at a certain moment. I think the years of wandering between my 2 passions unconsciously stimulated me to find that niche. My style of patisserie has always revolved around fresh flavours and pure ingredients straight from nature. Adding floral or herbal aesthetics that turn a pastry into something incredibly ephemeral and Instagramable became my knack.'



Q: Now there were more things you wanted to change as pastry chef, right?

Anaïs: 'Oh yes! (smiles)... When I did my traineeship in a pastry business, I didn't really like the system. So, I looked for a way to make my ideas come to life. My search for balance in my creations, and a business style that allowed for a life outside work too. Something which was different than what I'd seen in this industry. I wanted to find a sweet spot in all aspects — the perfect harmony in the kitchen... and between work and personal life.'

Q: That's probably easier said than done. How did you manage to do that?

Anaïs: 'First and foremost, with hard work. Look, being a pastry chef is all about working hard - day and night. Not just me, but the team. We all fight for the same cause. And it's great to see it got us somewhere. It's also been crucial to me to create an atmosphere of harmony, where everyone in the team feels respected and empowered. Secondly, I've been looking at different ways to shape my business since day one. When I started Cokoa, I didn't start it as a classic shop concept where we make cakes and hopefully sell them out before the end of the day. I really applied the catering vision of my father to my business and focused on made-to-order cakes. We only produced what customers ordered online, and they picked up or we delivered. Today we still do. I initially also focused on caterers and the market of weddings, which allowed me to scale faster without the need of investing in everything a shop

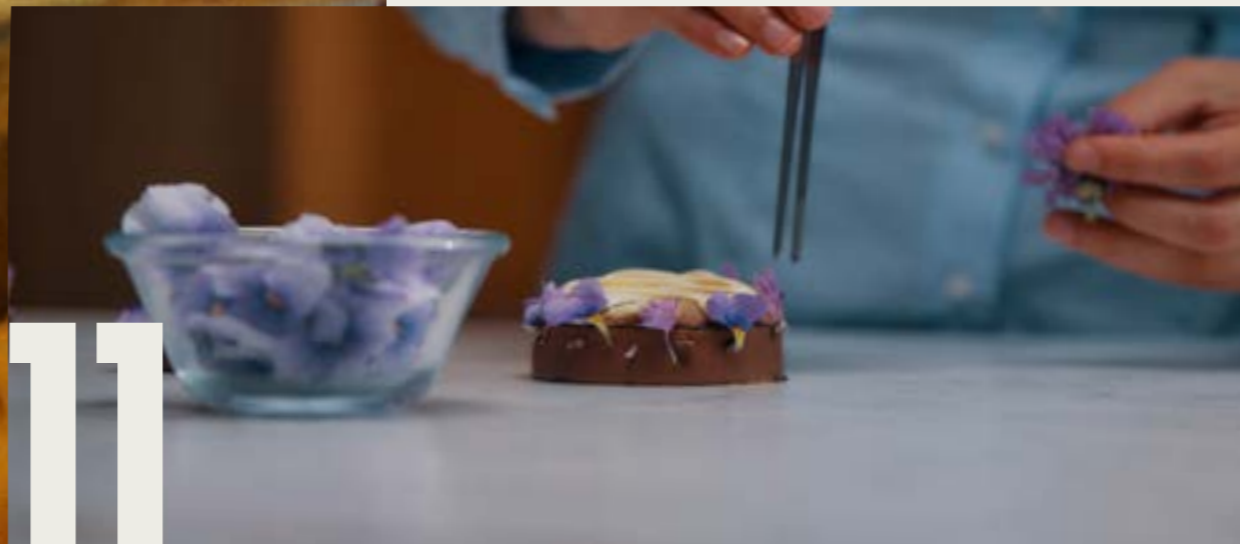
needs: shop assistants, shop interiors, cooling and presentation counters... The kitchen is actually our shop.'

'This concept allowed me to have a structure in place. One that created the balance I had been looking for — my team and I worked super hard. We made dreams come true, and that never stopped us from having a life outside the kitchen walls. This was a big achievement. Besides working hard, I need to be able to travel, visit art shows, see friends and so on to keep mentally fit and inspired.'



'I carved out my own spot; floral patisserie'

‘In my work, all revolves around natural flavours’



Q: How big is chocolate in your life?

Anaïs: 'In my work, all revolves around natural flavours. Chocolate is part of that. And I love to work with chocolate because it enriches my flavour palette. Chocolate is also a great medium to express beauty and aesthetics – something I find important as well.'

Q: What do you expect from it?

Anaïs: 'I'm not a classically trained chocolatier. I really learned to work with chocolate by doing it and taking classes in the Chocolate Academy. So chocolate that works easily and does what it should do is super important for me too.'

Q: Any favourite chocolates?

Anaïs: 'I'm quite fond of ruby and white chocolates like W and Velvet, especially in summer. They work so well with fruity and floral notes I bring into my cakes. Or even with fresh herbs. During winter times, I love to work more with dark chocolates. Flavours can be a bit more intense and fulfilling. And Callebaut's chocolates really work well with a big variety of flavours. That's what I love so much about them. Also origin chocolates like Madagascar are big favourites of the house.'

Q: How does the future look Anaïs?




Anaïs: 'Quite exciting. Next to Cokoa, I'll also be starting a new brand and online store concept that is all around guimauves (editor's note: a French, very soft and tender type of Marshmallow). I've just finalised the packaging design and the final product trials... So I can't wait to bring them to market.'

Q: Best of luck with the start!

Q: Cokoa employs only women. Was that also a conscious choice?

Anaïs: 'The women I work with are warriors. Together, we make things happen. However, an only-women team wasn't a conscious choice. It simply grew organically. I think because of the product we make. Floral patisserie probably appeals more to women in the industry. But we are always open to welcome men into this team too! I strive for Cokoa to be a nice working place for everyone – because all the different personalities in my team are the key to success, so I think it's important everyone feels at home and respected.'

ANAÏS' FAVOURITE: N°RB1

FINEST BELGIAN RUBY CHOCOLATE			
THIN FLUIDITY		👉👉👉	
COCOA SOLIDS	47.3%	TOTAL FAT	35.9%
MILK SOLIDS	26.3%		
MAIN APPLICATIONS	 MIXING & FLAVOURING	 ENROBING	 MOULDING
	TASTE PROFILE: DRIED STRAWBERRIES, CRANBERRIES • YOGHURTY HINTS		

Apart from its remarkable colour, Ruby N°RB1 brings intense fruity flavours of dried strawberries, cranberries and elderberry, and acidic flavours of yoghurt.



When to use

- **N°RB1** is great in bars and tablets, to discover pure.
- Also wonderful to create a totally different chocolate experience in desserts and patisserie. **N°RB1** makes its flavour stand out when mixed with (plant-based) cream, meringues, etc.

Note

When mixing RB1 with cream, milk or others, the typical ruby colour tends to fade. Adding a few drops of lemon juice or raspberry powder restores the original ruby colour.

Best pairings

Fruits	Red fruit • Apricot • Lychee • Coconut
Herbs/flowers	Rose
Spices	Nutmeg
Nuts	Almonds
Other	Beer • Caramel



3 creations by
Anais Gaudemer
Floral Pâtissier –
Belgium

FLOREAL FLAVOURS



ROSALA



Rosala

Makes 5 entremets of 18 cm Ø

GRAPEFRUIT & LITCHI MOUSSE

Ingredients	Preparation
<ul style="list-style-type: none">• 30 g gelatine powder• 180 g water	Hydrate.
<ul style="list-style-type: none">• 250 grapefruit puree	Heat puree to 50°C and mix in gelatine.
<ul style="list-style-type: none">• 750 g litchi puree	Mix in.
<ul style="list-style-type: none">• 400 sugar• 250 g mascarpone	Beat together.
<ul style="list-style-type: none">• 500 g cream 40%	Mix with the mascarpone.

Combine puree-mix and mascarpone-cream.

RASPBERRY COMPOTE

Ingredients	Preparation
<ul style="list-style-type: none">• 11 g gelatine powder• 66 g water	Hydrate.
<ul style="list-style-type: none">• 75 g lemon juice• 500 g raspberry puree	Heat together.
<ul style="list-style-type: none">• 60 g sugar• 2.5 g pectine	Mix in and leave to boil for 3-5 min.
<ul style="list-style-type: none">• 150 g fresh raspberries	Add and leave to cook for another 2 min. Remove from the heat and mix in the gelatine.

Pour in cake rings of 16 cm Ø.
Freeze.

PISTACHIO & RUBY FINANCIER

Ingredients	Preparation
<ul style="list-style-type: none">• 500 g icing sugar• 325 g almond powder• 225 g flour• 7.5 g baking powder• 5 g salt	Mix all dry ingredients.
<ul style="list-style-type: none">• 500 g egg whites	Add and mix in.
<ul style="list-style-type: none">• 100 g trimoline	Add and mix in.
<ul style="list-style-type: none">• 325 g neutral oil (e.g. sunflower)	Add and mix in. Pipe the dough into cake rings of 16 cm Ø.
<ul style="list-style-type: none">• 180 g roasted and broken pistachios• 180 g ruby chocolate Callebaut RB1	Sprinkle the surface of the dough with pistachios and Callets.

Bake at 180°C for 15 min.



ASSEMBLY AND DECORATION

Spread the grapefruit & litchi mousse into a cake ring of 18 cm Ø.
Press the frozen raspberry compote insert into the mousse.
Continue with a layer of the mousse.
Finish with the pistachio & ruby financier and even the surface.
Freeze.
Glaze with a marbled white and raspberry glaze.

CHOCO LAVENDER



Choco Lavender

Makes 8 individual pastries 10 cm Ø

COCOA NIBS SABLÉ TARTLETS

Ingredients	Preparation
<ul style="list-style-type: none">• 75 g butter• 50 g sugar• 15 g almond powder	Mix together.
<ul style="list-style-type: none">• 25 g eggs	Add and mix in until well absorbed.
<ul style="list-style-type: none">• 15 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B• 1.5 g salt• 115 g flour• 5 g cocoa nibs Callebaut NIBS-S (coarsely ground)• 5 g cocoa nibs Callebaut NIBS-S	Add and mix in.

Combine puree-mix and mascarpone-cream. Roll out to 3 mm thickness.
Line tartlet tins.
Bake at 180°C for 15 min.

HAZELNUT SPREAD

Ingredients	Preparation
<ul style="list-style-type: none">• 80 g sugar• 100 g butter	Cream sugar and butter together.
<ul style="list-style-type: none">• 100 g eggs	Add and mix in until well absorbed.
<ul style="list-style-type: none">• 100 g hazelnut powder• 20 g cocoa powder Cacao Barry Plein Arome DCP-22PLARO-89B	Add and mix.



APPLE-LAVENDER COMPOTE

Ingredients	Preparation
<ul style="list-style-type: none"> • 30 g sugar 	Cook into dry caramel.
<ul style="list-style-type: none"> • 25 g butter 	Deglaze caramel with the butter.
<ul style="list-style-type: none"> • 150 g Jonagold apples (diced) • 15 g pear puree • 10 g lemon juice • 0.5 g dried lavender 	Add and cook for several minutes until you obtain a chunky compote. Remove excess liquid and bring back to the heat.
<ul style="list-style-type: none"> • 5 g sugar • 1 g pectin 	Add and cook for another 3 min.



WHIPPED LAVENDER GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"> • 2 g gelatine • 10 g water 	Hydrate.
<ul style="list-style-type: none"> • 50 g cream 40% 	Heat. Then immediately mix in the gelatine.
<ul style="list-style-type: none"> • 45 g milk chocolate Callebaut 823 	Pour hot cream onto the chocolate. Emulsify.
<ul style="list-style-type: none"> • 100 g cream 40% 	Mix in. Seal and store in the fridge for 1 night.

Whip up until a Chantilly-like texture the next day.
Reserve in a piping bag.



ASSEMBLY AND DECORATION

Bake the sablé tartlets at 180°C for 15 min.
Spread a layer of the hazelnut spread on the bottom of each sable tartlet.
Bake for another 10 min.
Pipe in a layer of apple-lavender compote and even the surface.
Combine the 2 whipped ganache piping bags into one piping bag:
pipe the double ganache like a ribbon onto the tartlets.
Decorate with edible flowers.



CHARCOAL TACO



Charcoal taco

Makes 8 tacos

CHARCOAL TACO SABLÉ

Ingredients	Preparation
<ul style="list-style-type: none">• 40 g icing sugar• 55 g butter• 15 g almond powder	Mix.
<ul style="list-style-type: none">• 30 g eggs	Add and mix in until well absorbed.
<ul style="list-style-type: none">• 115 g flour• 2.5 g activated charcoal powder• 1 g salt	Add and mix in.

Roll out to 3 mm thickness.

Cut out taco-shapes (and make decorative floral incisions according to your taste).

Bake at 170°C for 15 min.

WILD STRAWBERRY COMPOTE

Ingredients	Preparation
<ul style="list-style-type: none">• 100 g fresh strawberries (diced)• 10 g lemon juice	Cream sugar and butter together.
<ul style="list-style-type: none">• 6 g sugar• 1.5 g pectin	Add and mix in. Leave to cook for another 3-5 min. Remove from the heat.
<ul style="list-style-type: none">• 25 g wild strawberries (diced)	Briefly mix in.

Pipe into small rectangular silicon moulds of 15 mm wide x 60 mm (15 mm high).

Freeze.

(Alternatively: spread into frame at 15 mm high and freeze. After freezing cut out the desired shapes and freeze again).



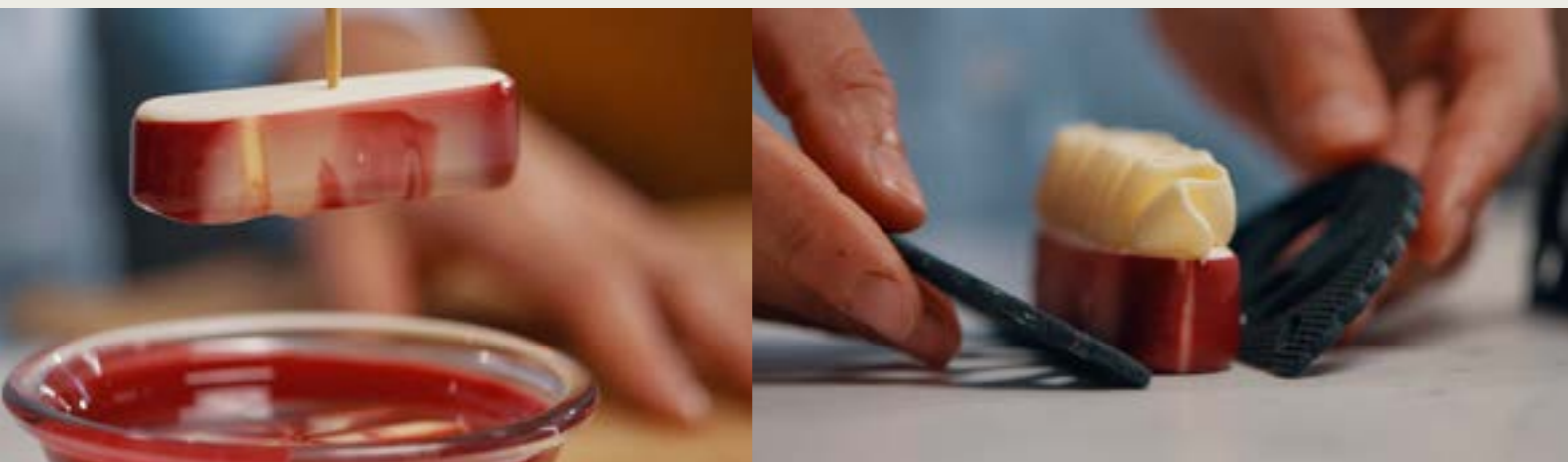
ALMOND JOCONDE

Ingredients	Preparation
<ul style="list-style-type: none">• 105 g almond powder• 105 g icing sugar• 150 g eggs	Beat together for 10 minutes.
<ul style="list-style-type: none">• 28 g flour (sieved)	Add and mix.
<ul style="list-style-type: none">• 100 g egg whites• 15 g sugar	Beat together and add the previous mixture.
<ul style="list-style-type: none">• 22 g butter (melted)	Finally fold into the batter until well incorporated.

ALMOND JOCONDE

Ingredients	Preparation
<ul style="list-style-type: none">• 4 g gelatine• 24 g water	Hydrate.
<ul style="list-style-type: none">• 400 g cream 40%• 40 g sugar	Heat to about 50°C. Immediately mix in the gelatine.
<ul style="list-style-type: none">• 200 g mascarpone	Pour the above the mascarpone and mix well.

Seal, store in the fridge for one night to whip the next day.



WHIPPED GANACHE YLANG YLANG

Ingredients	Preparation
<ul style="list-style-type: none">• 2 g gelatine• 10 g water	Hydrate.
<ul style="list-style-type: none">• 50 g cream 40%	Heat to 50°C. Immediately mix in the gelatine.
<ul style="list-style-type: none">• 65 g white chocolate Callebaut W	Pour the hot cream onto the chocolate. Emulsify.
<ul style="list-style-type: none">• 100 g cream 40%• 1 drop of Ylang Ylang essential oil	Add and mix in.

Seal, store in the fridge for one night to whip the next day.



ASSEMBLY AND DECORATION

1. Prepare the insert in small rectangular silicon moulds:
 - pipe in the mascarpone chantilly
 - insert the frozen wild strawberry compote
 - finish with almond joconde
 - freeze
 - after freezing: glaze with a mix of white chocolate W and cocoa butter (50/50)
2. Whip the ylang ylang ganache and pipe on top of the frozen insert.
3. Place a taco shell on both sides of the patisserie.
4. Finish with freshly diced strawberries and fresh herbs.

THE SUPPORT TO MAKE YOUR ORIGINALS

CHOCOLATE ACADEMY CHEFS AROUND THE WORLD

Take the tour with us to our Chocolate Academy™ centres around the world. Count on our global network of Callebaut chefs working there to help you with the right technical support, training and guidance.

In this first Born Original Magazine, we're happy to introduce you to a first line-up Arno Ralph (South Africa), Josep Maria Ribé (Spain), Russ Thayer (Canada), Yesim Erol (Turkey), Remy Delette (Serbia). Explore their favourite Callebaut chocolates and get a pre-taste of their inspiring creativity.

Let's go!



CHOCOLATE ACADEMY

CHOCOLATE ACADEMY CHEFS AROUND THE WORLD

Chocolate Academy South Africa

ARNO RALPH

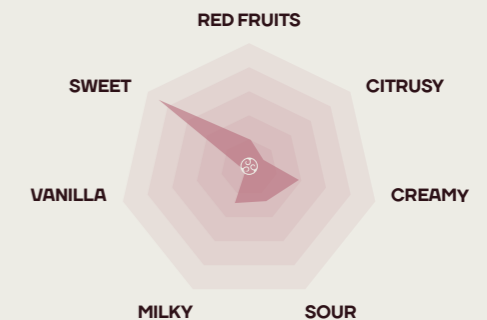
“One of my favourite flavours to work with is raspberry. It pairs perfectly with Callebaut Ruby chocolate. Adding Rooibos tea makes it more personal. As this brings out a bit of South African heritage but also highlights the more fruity notes from the Ruby Chocolate. Definitely one of my favorite combinations!”

ARNO'S CHOCOLATE CHOICE: N°RB1

RUBY CHOCOLATE

RB1

DRIED STRAWBERRIES | CRANBERRIES |
YOGHURTY HINTS



BEST USE

Great to eat as such in confectionery products – or to flavour mousses, crèmeux, pastry creams, ganaches, etc.

PAIRS BEST WITH

- nuts
- red fruits
- citrus
- earthy flavours (e.g. beetroot)





Arno Ralph's Ruby, raspberry & rooibos bonbon

ROOIBOS & HONEY GEL

Ingredients	Preparation
<ul style="list-style-type: none">• 225 g rooibos tea (3 bags)• 30 g honey• 13 g pectin	Mix and cook for 1 minute.
<ul style="list-style-type: none">• 10 g citric acid	Add in.

Leave to crystallise.

RUBY GANACHE

Ingredients	Preparation
<ul style="list-style-type: none">• 225 g ruby chocolate Callebaut RB1• 100 g glucose syrup• 100 g raspberry pulp	Boil pulp and glucose. Pour the mixture over the chocolate and mix to form a smooth ganache.

Leave to crystallise.

ASSEMBLY AND DECORATION

Decorate the mould with red and white colours.

Make a shell with tempered RB1 chocolate and leave it to crystallise.

Pipe fillings into the shell.

Leave to crystallise overnight.

Seal with RB1 chocolate and leave it to cool.

Unmould.

CHOCOLATE ACADEMY CHEFS AROUND THE WORLD

Chocolate Academy Montreal

RUSS THAYER

CHOCOLATE ACADEMY
Russ Thayer

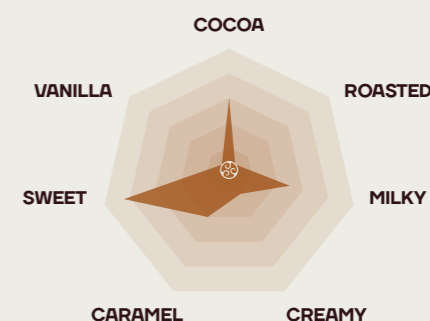
“Saffron and elderflower represent two of the most refined flowers used in cuisine. Both picked by hand, in limited yearly quantities, and with distinct flavour profiles, they speak to the labour-intensive process that produces the distinct taste of the Finest Belgian Chocolate. I work with the milk chocolate N° 845 in this recipe to provide balance and the fine mouthfeel and texture”

RUSS'S CHOCOLATE CHOICE: N°845

MILK CHOCOLATE

N°845

LIGHT ROASTED COCOA | PERSISTENT | RICH & MILKY



BEST USE:

In recipes where you're looking for subtle balance, without overpowering. I mixed it with Single Origine Sao Thomé to tone down the power of Sao Thomé and to pair with saffron and elderflower.

PAIRS BEST WITH

less sweet, nutty or even spicy ingredients

- hazelnuts - pecans
- apricots
- salt
- cardamom
- coffee



Russ Thayer's La Mancha

"LA MANCHA" SAFFRON ELDERFLOWER GANACHE

Ingredients	Preparation
<ul style="list-style-type: none">• 300 g heavy cream (36%)• 0.2 g saffron	Combine and infuse overnight.
<ul style="list-style-type: none">• 30 g sorbitol powder• 50 g honey• 100 g butter	Strain out the saffron threads. Mix altogether and heat at 35°C.
<ul style="list-style-type: none">• 320 g dark chocolate Callebaut Origin Sao Thomé CHD-Q67MAD-E4• 440 g milk chocolate Callebaut 845• 40 g cocoa butter powder Callebaut Mycryo NCB-HD706-E0	Pour the mixture at 35°C over the chocolates at 45°C. Form a ganache with a food processor or immersion blender.
<ul style="list-style-type: none">• 80 g St. Germain Elderflower Liqueur	Add in and blend.

Cast into a 9 mm frame at 32-34°C.

Crystallise for 12 hours at 16°C.

Cut to desired shape and dip in crystallised milk chocolate that has been coloured to match the deep red of the saffron stigma.



CHOCOLATE ACADEMY CHEFS AROUND THE WORLD

Chocolate Academy Istanbul

YESIM EROL



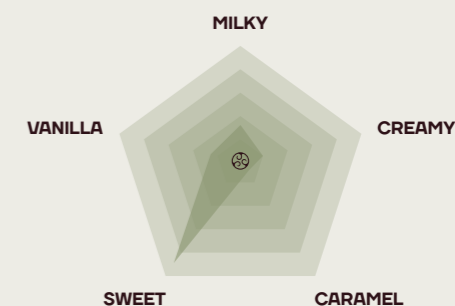
“Eid al-Fitr (the end of Ramadan) is the most widely celebrated holiday in our country. During the feast, traditional meals and sweets are consumed and shared in families. And Baklava is the most common dessert. I wanted to create an entremets that would remind me of the taste and characteristics of Baklava – with white chocolate W2 in the lead role”

YESIM'S CHOCOLATE CHOICE: W2

WHITE CHOCOLATE

W2

MILD MILKY | LIGHT CARAMEL |
SWEET | VANILLA



BEST USE

W2 is often used to shell bonbons and bars. Personally, I prefer it to flavour mousses and creams. Its sweet and caramelly character are perfect to sweeten milky or creamy recipes.

PAIRS BEST WITH

- less sweet, fruit and even acidic ingredients
- rhubarb | green apple | raspberries | lemon
 - pistachio nuts
 - green tea



Yesim Erol's White chocolate pistachio entremets

CALLEBAUT W2 MOUSSE

Ingredients	Preparation
<ul style="list-style-type: none"> • 625 g cream • 1220 g white chocolate Callebaut W2 	Warm the cream and pour over the chocolate.
<ul style="list-style-type: none"> • 860 g whipped cream 	Add in.

PISTACHIO CREPE FEUILLETINE CRUNCH

Ingredients	Preparation
<ul style="list-style-type: none"> • 80 g white chocolate Callebaut W2 • 40 g pistachios • 40 g biscuit crunch Callebaut M-7PAIL 	Melt the chocolate. Mix in biscuit crunch and pistachios.
Pour onto a silpat. Let rest.	

PISTACHIO SPONGE CAKE

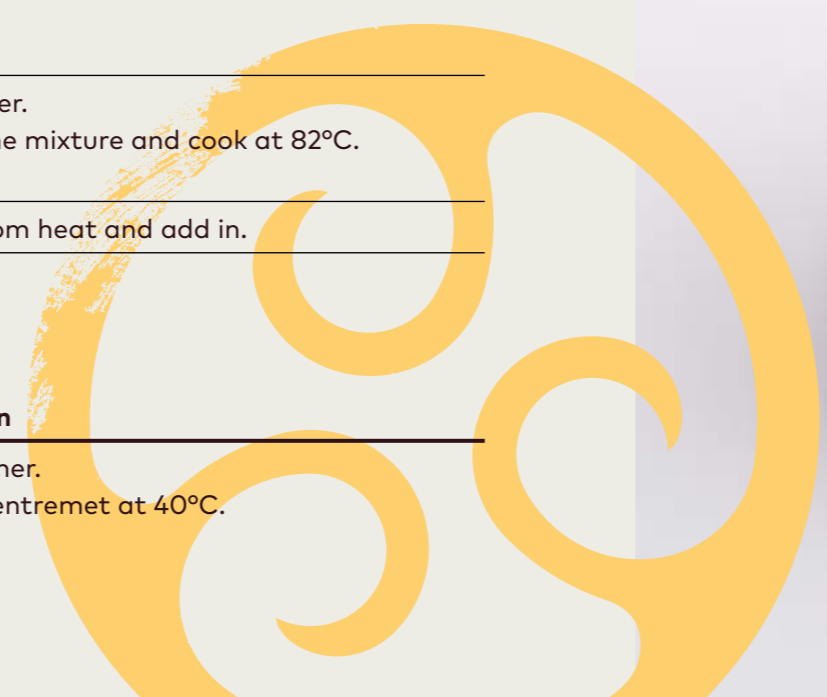
Ingredients	Preparation
<ul style="list-style-type: none"> • 300 g powder sugar • 180 g pistachio flour • 150 g almond flour • 250 g flour 	Mix together.
<ul style="list-style-type: none"> • 260 g eggs • 160 g egg yolks 	Add eggs and egg yolks to the mixture.
<ul style="list-style-type: none"> • 200 g sugar • 460 g egg whites 	Whip together in a mixer. Add into the mixture.
Pour mixture over flexipan 40x60 silicon. Bake it for 12 minutes at 180°C.	

PISTACHIO CREMEUX

Ingredients	Preparation
<ul style="list-style-type: none"> • 245 g cream • 130 g milk 	Heat up.
<ul style="list-style-type: none"> • 134 g egg yolks • 74 g sugar • 60 g pistachio paste 	Mix together. Add into the mixture and cook at 82°C.
<ul style="list-style-type: none"> • 10 g gelatine 	Remove from heat and add in.
Pour over the fleximould and freeze.	

WHITE CHOCOLATE SPRAY

Ingredients	Preparation
<ul style="list-style-type: none"> • 250 g white chocolate Callebaut W2 • 250 g cocoa butter Callebaut CB 	Melt together. Spray the entremet at 40°C.



CHOCOLATE ACADEMY CHEFS AROUND THE WORLD

Chocolate Academy Iberia

JOSEP MARIA RIBÉ

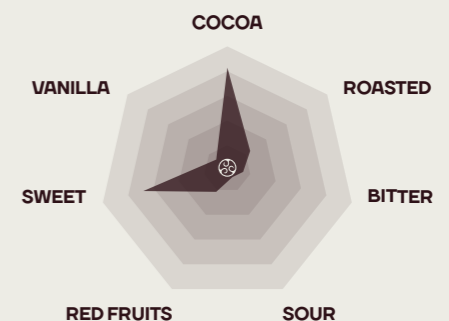
“I often mix Callebaut’s single origin chocolates, with a Finest Belgian chocolate. I love doing this because I think you get an amazing result. The Finest Belgian brings the solid, base flavours of a classic chocolate, and the origin chocolate adds a dimension of unexpected fine flavours”

JOSEP’S CHOCOLATE CHOICE: 60-40-38

DARK CHOCOLATE

60-40-38

DISTINCT ROUND COCOA |
GENTLE BITTER FINALE



BEST USE

For lovers of intense dark chocolate, 60-40-38 is great to eat as such in bonbons, tablets or even ganaches. Yet, it's also a great choice to flavour mousses, ganaches, crèmeux that need power and intensity – without becoming too intense.

PAIRS BEST WITH

spicy ingredients, intenser and acidic fruits

- raspberry | black cherry
- gingerbread
- caramel
- earl grey tea | coffee





Josep Maria Ribé's Chocolate-coffee-speculoos-hazelnuts

COFFEE AND HAZELNUT SABLÉ

Ingredients	Preparation
<ul style="list-style-type: none"> • 300 g butter • 125 g TPT roasted hazelnuts • 18 g ground coffee powder • 100 g strong flour • 100 g icing sugar • 100 g eggs 	Mix together.
<ul style="list-style-type: none"> • 400 g plain flour 	Sift flour and add in. Set aside in the fridge for 24 hours.

Roll out to a thickness of 2.5/3 mm.
Cut out circles of 13 cm Ø and place between two silpains.
Bake it for 18-20 minutes at 165°C.
Paint the sablés with tempered cocoa butter to make them moisture-resistant.

HAZELNUT MOELLEUX

Ingredients	Preparation
<ul style="list-style-type: none"> • 225 g icing sugar • 275 g roasted hazelnut powder 	Blend together into homogeneously mixed powder (using table top blender).
<ul style="list-style-type: none"> • 20 g pure hazelnut paste Callebaut PNP • 200 g hazelnut praline Callebaut PRA-CLAS • 275 g pasteurised eggs • 20 g aged rum (optional) 	Add in and process.
<ul style="list-style-type: none"> • 210 g liquid anhydrous butter (optional: grapeseed oil) 	Heat the butter at around 50°C. Add to the mix and emulsify.

Stretch a layer of moelleux on an 8 mm and 60x40 cm frame.
Bake in an air oven at 175°C for 14 minutes, on a 3-fan setting.
Freeze until ready to use.

HAZELNUT & SPECULOOS CRUNCH

Ingredients	Preparation
<ul style="list-style-type: none"> • 60 g hazelnut praline Callebaut PRA-CLAS • 60 g pure hazelnut paste Callebaut PNP • 85 g speculoos biscuits • 4.5 g speculoos spice mix 	Process together until a smooth paste is obtained.
<ul style="list-style-type: none"> • 15 g anhydrous butter • 35 g milk chocolate Callebaut Power 41 	Melt and add to the mix.
<ul style="list-style-type: none"> • 80 g biscuit crunch Callebaut M-7PAIL • 45 g broken speculoos biscuits • 30 g chopped caramelised hazelnuts Callebaut NAN-CR-HA3714 	Add in.

Pour 45 g doses in 10 cm Ø rings on top of the moelleux.
Freeze until ready to use.

CHOCOLATE & COFFEE TRUFFLE

Ingredients	Preparation
<ul style="list-style-type: none">• 375 g cream 35%• 175 g espresso coffee• 40 g trimoline inverted sugar• 30 g DE40 glucose syrup• 195 g butter	Boil together.
<ul style="list-style-type: none">• 205 g dark chocolate Callebaut 60-40-38• 65 g milk chocolate Callebaut 665NV• 190 g dark chocolate Callebaut Origin Sao Thomé CHD-Q67MAD-E4	Pour the mixture over the couvertures, stirring constantly until the mixture is homogeneous.

Mix with blender and set aside at room temperature until ready to use.
Use the mixture at 30-33°C.

DARK CHOCOLATE & COFFEE GLAZE

Ingredients	Preparation
<ul style="list-style-type: none">• 400 g espresso coffee• 100 g water• 400 g sugar• 600 g DE40 glucose syrup• 400 g condensed milk	Boil together.
<ul style="list-style-type: none">• 47 g gelatine	Mix in.
<ul style="list-style-type: none">• 500 g dark chocolate Callebaut Origin Sao Thomé CHD-Q67MAD-E4	Pour the mixture over the couverture until a good emulsion is achieved.

Mix with blender and let rest for 12 hours before use.
Use the mixture at 35-40°C.

DARK CHOCOLATE SPRAY-MIXTURE

Ingredients	Preparation
<ul style="list-style-type: none">• 700 g dark chocolate Callebaut 70-30-42NV• 300 g cocoa butter Callebaut CB	Melt together.
<ul style="list-style-type: none">• 6 g fat-soluble black colouring powder	Add in and mix with blender. Strain the mixture.

Cool to 35°C and spray onto the coffee decoration.

ASSEMBLY AND DECORATION

Pour 140-145 g of chocolate and coffee truffle mixture into each tartlet mould.
Insert the frozen sponge cake and crunch for a perfectly assembled cake.

Freeze.

Unmould when perfectly frozen and glaze with the glaze.

Place the cake on top of the sable.

Use coffee bean dark chocolate (painted on velvet) to decorate.



CHOCOLATE ACADEMY CHEFS AROUND THE WORLD

Chocolate Academy Belgrade

REMY DELETTE

“NXT dairy-free chocolate adds a nice, strong cocoa flavour and makes for a great combination with an ingredient that is loved and often used in Serbia: raspberry. With NXT, people that are intolerant to dairy products or people that are fasting can now also enjoy great taste”

REMY'S CHOCOLATE CHOICE: DFM-42

NXT DAIRY-FREE M_LK CHOCOLATE

DFM-42

RICH COCOA | BALANCED | CREAMY |
Caramel Hint

BEST USE

NXT dairy-free m_lk chocolate is a wonderful alternative to milk chocolate: both in tablets and bonbons. Because of its high cocoa content, this m_lk chocolate also works well to flavour plant-based mousses, ganaches, crêmeux and other pastry components.

PAIRS BEST WITH

Ingredients with nutty, acidic and/or powerful flavours, such as

- passion fruit | banana
- cashew | almonds
- caramel
- cognac | whisky





Remy Delette's NXT raspberry bonbon

SOFT RASPBERRY CARAMEL

Ingredients	Preparation
<ul style="list-style-type: none"> • 185 g sugar • 35 g glucose syrup • 100 g water 	Caramelise at 145°C.
<ul style="list-style-type: none"> • 267 g raspberry puree 	Bring the puree to a boil and add it to the caramel. Cook together at 115°C.
<ul style="list-style-type: none"> • 75 g dairy-free m_lk chocolate Callebaut NXT M_LK DFM-42 • 20 g cocoa butter Callebaut CB 	At 80°C, pour the caramel onto the pre-mixed chocolate and cocoa butter.
<ul style="list-style-type: none"> • 50 g vegan butter 	Add in and emulsify with the hand blender.

NXT RASPBERRY GANACHE

Ingredients	Preparation
<ul style="list-style-type: none"> • 160 g raspberry fruit puree • 34 g sugar • 12 g glucose 	Heat together at 85°C.
<ul style="list-style-type: none"> • 17 g cocoa butter Callebaut CB • 117 g m_lk chocolate Callebaut NXT M_LK DFM-42 	Pour the mixture over the chocolate and cocoa butter at 70°C.

Make an emulsion with a hand blender.
Leave it to cool and fill in the shells.

BONBON MOULDS

Ingredients	Preparation
<ul style="list-style-type: none"> • dairy-free m_lk chocolate Callebaut NXT M_LK DFM-42 	Shell half-sphere moulds with the dairy-free milk chocolate. Allow to crystallise.

Fill the shells half with caramel – half with ganache.
Leave to crystallise overnight.
Close the shells.
Store on the freezer before finishing.

RED CHOCOLATE SPRAY

Ingredients	Preparation
<ul style="list-style-type: none"> • 25 g dark chocolate Callebaut NXT DFD-55 	Melt together at 45°C.
<ul style="list-style-type: none"> • 75 g cocoa butter Callebaut CB • 2 g food colourant Mona Lisa Studio Power Flowers Classic Red 	Melt together at 45°C.

Mix the chocolate with the cocoa butter and colouring.
Spray it on the frozen bonbons.



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