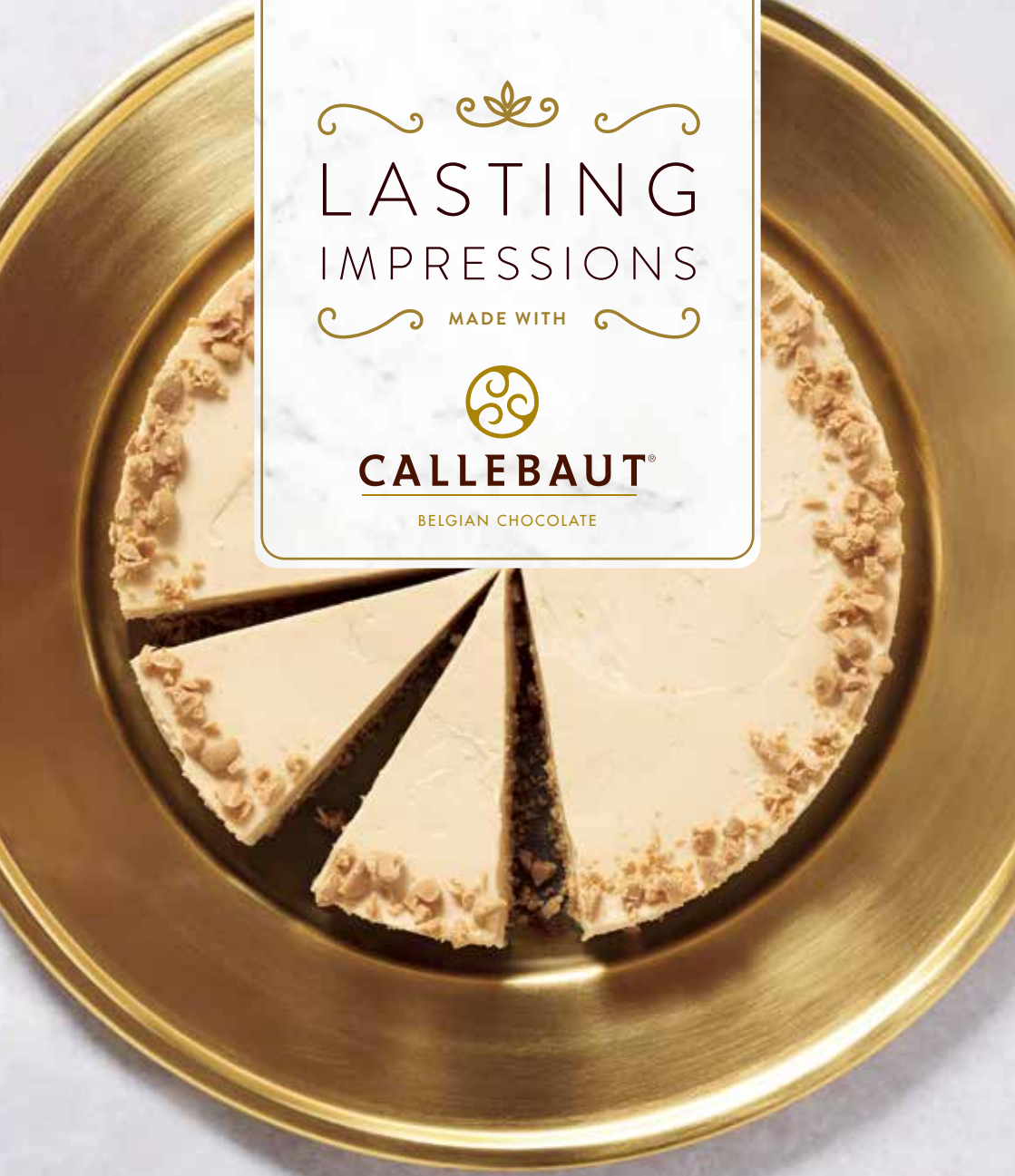


LASTING IMPRESSIONS

MADE WITH

CALLEBAUT®

BELGIAN CHOCOLATE

RECIPE COLLECTION

fortheloveofchoc.com

HOW TO DELIVER A LASTING IMPRESSION

DELICIOUS DESSERTS THAT CAN BE ENJOYED BY THE WHOLE TABLE

"Here at Callebaut, we understand the day to day struggles when creating a menu that appeals to diners, offers good profit margins and also meets common dietary requirements or lifestyle choices.

Whilst **3% of consumers in Great Britain are vegan**, **15%** of today's consumers say they would be **more likely** to order a dessert that is **vegan**. The number of Brits following vegan or flexitarian diets is also expected to keep growing with **one in ten** people more likely to order a dessert that is **gluten free**.

As we know it can be difficult to create dishes that offer variety and cater to all without compromising on taste or quality, we've devised a **four-part guide** full of indulgent recipes to cover all day parts.

From vegan to gluten free, we've got the whole table covered, with **real Belgian chocolate** desserts you can rely on. Right from the first meal of the day to the after dinner chocolate delivered with the bill, our guide will help you to leave a **Lasting Impression** on customers every time."

Julie x.

Julie Sharp
Chocolate Academy Chef UK and Ireland

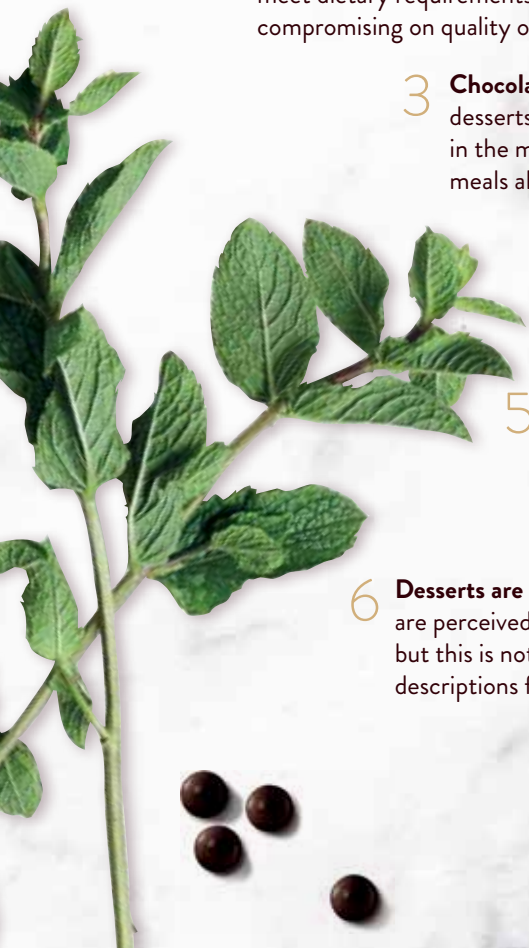
CREATE CALLEBAUT'S RUBY GLAZE

METHOD

1. Temper 150g **Ruby** chocolate to 31°C
2. Add 115ml grape seed oil
3. Add a splash of beetroot powder for emphasised colour

LEAVE A GREAT LASTING IMPRESSION EVERY VISIT WITH OUR TOP TIPS:

1. **Focus on serving** delicious desserts that appeal to everyone by looking at quality ingredients and tasty flavour combinations
2. **Favourite desserts** can be adapted to meet dietary requirements, without compromising on quality or taste
3. **Chocolate treats** are not confined to post-meal desserts, serve across the day by offering pastries in the mornings, cakes and biscuits in-between meals alongside more decadent desserts
4. **Switch your usual flour** to gluten free alternatives for a gluten free bake
5. **Choose chocolate suitable for vegans**, such as Callebaut 811 dark chocolate, and opt for non-dairy alternatives to butter for vegan-friendly desserts
6. **Desserts are still treats**, often free-from desserts are perceived as less indulgent and less tasty, but this is not the case. Use the same flavour descriptions for all the desserts on your menu



CALLEBAUT

FIRST IMPRESSIONS

BREAKFAST RECIPES

SERVES 2
Makes 6-7 pancakes

Breakfast
PANCAKE STACK

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**70g**
Plain flour	135g
Baking powder	1 tsp
Salt	¼ tsp
Almond milk	250ml
Sugar	2 tbsp
Coconut oil, melted	15ml
Coconut milk	20ml

METHOD

1. Mix the flour, baking powder, and salt. Once combined, stir in 45g of chocolate callets
2. Heat the almond milk in the microwave then add the coconut oil and sugar
3. Add to the dry ingredients and mix well
4. Spoon a portion of the batter into a hot non-stick pan
5. Cook for 3-4 minutes on each side, flipping occasionally
6. Repeat to make 6-7 pancakes
7. For the sauce, melt the remaining 25g of chocolate callets and coconut milk in the microwave, stirring every 20 seconds until you have a smooth, creamy chocolate sauce
8. Drizzle the chocolate sauce on the pancake stack and serve with fresh fruit

CALLEBAUT®

Chocolate
BREAKFAST BARS

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets or Callebaut® 823 Milk Chocolate Callets	**100g**
Gluten free oats	400g
Butter	200g
Soft brown sugar	125g
Pumpkin seeds	75g
Sunflower seeds	75g
Cinnamon	1 tsp
Honey	3 tbsp
Nut butter	100g
Dried apricots, chopped	100g
Raisins	100g

METHOD

1. Melt the butter, sugar, honey and nut butter together
2. Stir in the oats, seeds, cinnamon and dried fruit, allow to cool
3. Stir in the chocolate callets
4. Press into a lined baking tin and bake at 160°C for 25 mins
5. Cool and cut into bars, drizzle over melted chocolate to finish

MAKES 20

Chocolate
CHIA POT

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**100g**
Soya milk	400ml
Chia Seeds	100g
Vanilla Extract	1 tsp
Honey	1 tsp

METHOD

1. Heat the callets with the soya milk, stirring regularly
2. Combine all the ingredients in an airtight container, blend with a hand blender for a smooth texture
3. Leave to soak overnight, the pudding will keep in the fridge for up to 4 days
4. To serve, portion into individual ramekins and top with callets, honey and your choice of seeds, dried or fresh fruit

TOP TIP
Make it vegan by switching the honey for maple syrup

CALLEBAUT®

TOP TIP
Make it vegan by switching the honey for maple syrup

Breakfast PROTEIN SHAKE

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**80g**
Oat milk	500ml
Banana	1
Honey	1 tbsp
Vegan chocolate protein powder (optional)	30g

METHOD

1. Melt the callets in half of the oat milk, stirring regularly
2. Add a couple of ice cubes and mix with the rest of the oat milk to cool
3. Blend all of the ingredients together to make a thick shake
4. Pour into a cold glass and top with grated chocolate and sliced banana

A SWEET TREAT IN-BETWEEN

SNACK RECIPES

Ruby CHOCOLATE TIFFIN

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® Ruby Chocolate Callets	**450g**
Butter	100g
Golden syrup	140ml
Gluten free rich tea biscuits	250g
Chopped cranberries and cherries	250g
Grape seed oil	115ml
Beetroot powder (to colour)	

METHOD

1. Place 300g of the Ruby chocolate, butter and golden syrup into a plastic bowl and melt in the microwave
2. Break the biscuits into small pieces and fold through the chocolate mix
3. Fold through the dried fruit or nuts
4. Spoon the mixture into a lined baking tin to create an even layer
5. Place into the fridge to set for a couple of hours
6. To make the glaze, temper 150g of the Ruby chocolate to 31°C and then add in the grape seed oil and beetroot powder
7. Pour a thin layer on top of the tiffin, then allow to set for another few hours
8. To serve, cut squares into desired sizes

CALLEBAUT®

SERVES
8 - 12

Gold Chocolate
CHEESECAKE

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® Gold Chocolate Callets	**200g**
Cream cheese	340g
Caster sugar	120g
Double cream	130ml
Gluten free digestive biscuits	150g
Butter	50g

METHOD

1. Whip the cream until smooth
2. Mix the caster sugar and cream cheese together
3. Melt the chocolate and then add into the cream cheese mix
4. Fold in the cream
5. For the base, melt the butter and blitz the biscuits, then fold the biscuits through the butter mixure
6. Press the biscuit crumb into the base of an 8 inch tin
7. Pipe the cheesecake mix onto the biscuit base and refrigerate or freeze
8. Top with crumbled biscuit and Gold callets before slicing

Rocky ROAD

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**350g**
Non-dairy margarine	150g
Digestive biscuits (check they are suitable for vegans)	400g
Cocoa powder	1 tbsp
Golden syrup	6 tbsp
Glacé cherries, chopped	90g
Vegan mini marshmallows (optional)	60g

METHOD

1. Put the biscuits in a plastic bag and crush with a rolling pin to create crumbs, leave a few larger pieces to create texture
2. In a pan, melt the chocolate callets, margarine, cocoa powder and golden syrup together and stir to create a glossy mixture.
3. Pour two-thirds of the chocolate mixture into a bowl and stir in the biscuits, cherries and marshmallows
4. Spoon the mixture into a lined square tin and press down
5. Top with the rest of the chocolate and smooth across
6. Chill for a couple of hours to set and cut into equal sized slices

Ginger Beer
CUPCAKES

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**275g**
Plain flour	125g
Caster sugar	150g
Cocoa powder	30g
Baking powder	5g
Bicarbonate of soda	2.5g
Ground ginger	3g
Vegan butter	125g
Ginger beer	125g
Soya milk	65ml
Flax egg (Ground flax seed 10g, Water 45ml)	1
Oat cream	225ml
Glucose	25g
Rum	20ml
Crystallised ginger (to decorate)	

TOP TIP
Use gluten free flour for a gluten free bake

METHOD

1. Sieve the dry ingredients together
2. Melt the butter and ginger beer together
3. Mix the ground flax and water together to make the flax egg
4. Add the milk and flax egg to the butter and ginger beer mix
5. Mix the liquid and dry ingredients, whisking continuously to avoid any lumps
6. Add 25g of callets and pour into cupcake cases
7. Bake at 180°C for 15 minutes
8. For the ganache, warm together the oat cream and glucose
9. Pour over the dark chocolate and whisk together
10. When cooled, stir in the rum
11. Whisk the ganache while heating to 33°C in a bain marie to aerate
12. Pipe bulbs around the edge of the cupcakes and decorate with crystallised ginger

CALLEBAUT®

SERVES 4

Cashew
CHOCOLATE POTS

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**250g**
Cashew nut butter	3 tbsp
Ripe Avocados	2
Soya milk	2 tbsp
Maple syrup	1 tbsp
Handful of chopped cashews	

METHOD

1. Melt the Cashew nut butter and chocolate in a bain marie
2. In a food processor, blend the avocado flesh until smooth
3. Add the soya milk and the maple syrup and blend
4. Mix in the melted chocolate cashew mixture
5. Divide the mixture between four ramekins or small cups and chill
6. Decorate the chocolate pots with chopped cashews and drizzle with maple syrup

Salted Caramel
AND CHOCOLATE TARTLETS

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets, melted	**100g**
White plain flour	120g
Icing sugar	6 tsp
Cocoa powder	6 tsp
Olive oil	40ml
Warm water	20-30ml
Brown sugar	75g
Full fat coconut milk	75ml
Fine salt	1 tsp
Sea salt flakes (to decorate)	

METHOD

1. Sift flour, icing sugar and cocoa powder into a mixing bowl. Add olive oil and rub it into the dry ingredients
2. Mix in the water and pinch of salt to form a dough – combine in a food processor. Wrap in cling film to chill in the fridge for 30 minutes
3. Roll out four circles for 8cm diameter tart tins. Remove excess pastry, prick the bases and chill for an hour.
4. Blind bake the pastry for 15 minutes at 175°C, then uncover and bake for a further 5 minutes.
5. To make the caramel, heat the brown sugar and separately heat the coconut milk
6. Once the sugar turns to caramel, take off the heat and stir in the coconut milk and salt. Allow to cool
7. Fill each tartlet with a level tablespoon of caramel
8. Top with melted chocolate and allow to set, garnish with sea salt

SERVES 4

SERVES 4

Chocolate & Lime
MERINGUE NESTS

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets, melted	**150g**
Large meringue nests	4
Coconut milk	400ml
Lime zest and juice	1

METHOD

1. Dip half of each meringue nest into the melted chocolate and leave to set
2. Whip the coconut milk with the juice of a lime
3. Top the meringue with cream and decorate with lime zest

AFTER DINNER INDULGENCE

DESSERT RECIPES

Chocolate
COCO-NUTTY TART

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**200g**
Whole almonds	140g
Desiccated coconut	75g
Cocoa powder	2 tbsp
Dates	6
Coconut oil, melted	3 tbsp
Caster sugar	1 tbsp
Full fat coconut milk	400ml
Flaked almond and coconut shavings (to decorate)	

METHOD

1. Blitz the almonds in a food processor to form a crumb
2. Add the dates, desiccated coconut, sugar, cocoa powder and coconut oil and blitz to make a crumbly pastry
3. Press the pastry into the base of a 9-inch tart tin and chill
4. Gently heat the coconut milk until simmering and then pour over the chocolate callets to form a ganache
5. Pour into the tart case and smooth, chill for four hours, or overnight
6. Cut into slices and top with coconut shavings and flaked almonds

SERVES 8

SERVES 4

Brownie
SUNDAE

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**375g**
Ice cream flavour of choice	2-3 scoops
Margarine	250g
Gluten free plain flour	65g
Cocoa powder	60g
Eggs	3
Egg yolk	1
Caster sugar	250g
Vanilla extract	2 tsp
Pinch of salt	
Cream	20ml

METHOD

1. Melt the margarine and 250g of chocolate callets together
2. Mix the eggs, egg yolk, sugar, vanilla extract and salt together
3. Whisk in the melted chocolate and butter, flour and cocoa powder
4. Fold in 100g callets and pour into a lined 20m square tin
5. Bake at 140°C for 45 minutes and allow to cool
6. For the sauce, melt the remaining 25g of chocolate callets and cream in the microwave, stirring every 20 seconds until you have a smooth, creamy chocolate sauce
7. To serve, stack brownie chunks in a glass with ice cream and drizzle on Callebaut sauce

TOP TIP

Make it dairy free, use dairy free ice cream and swap the cream for coconut milk.

CALLEBAUT®

Chocolate
ALMOND CAKE

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**320g**
Eggs (separated)	6
Caster sugar	150g
Pinch of salt	
Ground almond	180g
Whipping cream	200g
Flaked almonds (to decorate)	

METHOD

1. Whisk the egg whites and caster sugar into soft peaks
2. Separately whisk the egg yolks and a pinch of salt – and then carefully fold into the egg whites
3. Melt 120g chocolate callets in the microwave
4. Fold the melted chocolate and ground almonds into the egg mixture
5. Pour into cake tin and bake at 180°C
6. Allow to cool
7. For the ganache, bring the cream to the boil, stir until smooth and then pour over 200g of chocolate callets
8. When the cake is cool, top with the ganache and almonds

Gold and Ruby
CUSTARD

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut ®Gold Chocolate Callets, melted	**100g**
Callebaut® Ruby Chocolate Callets, melted	**100g**
Salted caramel sauce	25g
Banana, chopped	50g
Custard	270g
Double cream, whipped	230ml
Lemon juice	10ml

METHOD

1. Mix the banana with the caramel sauce
2. Warm the custard and combine 160g with the gold chocolate. Once cool fold in half the whipped cream
3. Melt the ruby callets with lemon juice and mix with the remaining custard
4. Once cool, fold in the rest of the whipped cream
5. Layer the banana sauce, gold custard and ruby custard in glasses

CALLEBAUT®

Gold & Ruby
CHOCOLATE CAKE

SUITABLE FOR GLUTEN FREE DIETS

INGREDIENTS

Callebaut® Ruby Chocolate Callets	**225g**
Callebaut® Gold Chocolate Callets	**80g**
Soft butter	225g
Caster Sugar	225g
Gluten free self-raising flour	225g
Medium eggs	4
Fresh raspberries	100g
Raspberry puree	180g
Juice of one Lemon	
Icing sugar	20g
Raspberries (for decoration)	

SERVES 12

METHOD

1. Preheat your oven to 160°C. Grease and line an 8 inch cake tin.
2. In a large bowl, cream the butter and sugar together until light and fluffy
3. Beat in the eggs to the butter mixture, one at a time, until combined
4. Sieve in the flour and mix well
5. Add the fresh raspberries and Callebaut Gold Chocolate Callets and fold in gently
6. Pour the mixture into the tin and transfer to the oven to bake for 35 - 40 minutes
7. Once baked, leave to cool
8. For the Ruby ganache, melt the Callebaut Ruby Chocolate Callets in a bain marie; add 100g of the raspberry puree gradually, followed by the lemon juice
9. Spread the ruby ganache over the top of the cake, chill for 2 hours before cutting
10. For the coulis, mix together the remaining 80g puree with the icing sugar and serve with raspberries for decoration

Chocolate
FRUIT & NUT SORBET

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**100g**
Coconut milk	400ml
Caster sugar	1 tbsp
Cocoa powder	2 tbsp
Dried cranberries	100g
Zest of one orange	
Candied peel	50g
Pistachios	100g
Amaretti biscuits, crushed	100g
Raspberries to serve	

METHOD

1. Heat the coconut milk with the sugar, orange zest and cocoa, stirring until the sugar has dissolved
2. Pour the hot coconut milk mixture over the callets to melt
3. Stir in the dried fruit, crushed biscuits and nuts until evenly distributed
4. Spoon into an airtight container and freeze
5. Serve using an ice cream scoop and top with fresh raspberries and chopped nuts

CALLEBAUT®

Chocolate
& ORANGE CAKE

SUITABLE FOR VEGANS

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**220g**
Non-dairy margarine	220g
Water	360ml
Zest of two oranges	
Self-raising flour	125g
Plain flour	125g
Cocoa powder	50g
Baking powder	1tsp
Bicarbonate of soda	1tsp
Caster sugar	480g
Ground flax seed	15g
Water (for the flax eggs)	50ml
Vegetable oil	35ml
Oat crème fraiche	100ml

METHOD

1. Melt the butter and dark chocolate together in a plastic bowl in the microwave then add in the water
2. Add in the orange zest
3. Sift the flour, cocoa powder, baking powder and bicarbonate of soda into a large bowl, stir in the sugar
4. Mix the ground flax and water together to make the flax egg
5. Add in the flax eggs, crème fraiche and oil and then fold in the chocolate mixture
6. Place into a cake tin
7. Bake in a lined round tin at 160°C for 20 minutes until the cake is springy
8. Decorate with melted chocolate and crystallised orange

SERVES 18

Espresso
NO-TINI BROWNIES

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**350g**
Butter	250g
Plain flour	65g
Cocoa powder	60g
Eggs	3
Egg yolk	1
Caster sugar	225g
Vanilla extract	2 tsp
Pinch of salt	
Coffee essence	2 tbsp

METHOD

1. Melt the butter and 250g of chocolate callets
2. Whisk together the eggs, egg yolk, sugar, vanilla, coffee essence and salt
3. Combine with the melted chocolate and fold in the flour, cocoa powder and 100g of chocolate callets
4. Pour the batter into a lined 20cm square tin and bake for 45 minutes at 140°C
5. Cut into squares and serve stacked in a cocktail glass with cream

TOP TIP

Create as a gluten free recipe by swapping the plain flour for gluten free flour.

LASTING IMPRESSIONS

Leave a great lasting impression by serving a sweet treat with the bill to say thank you and encourage customers to come back again and again

TOP TIP

Leave a lasting impression by serving a Chocolate & Mint Shard as an after dinner treat with the bill

Chocolate & MINT SHARDS

SUITABLE FOR VEGANS

SERVES 22 - 24

INGREDIENTS

Callebaut® 811 Dark Chocolate Callets	**400g**
Demerara sugar	100g
Peppermint oil	20 drops

METHOD

1. Temper the dark chocolate by heating it to 45°C and then cooling to 31°C
2. Fold through the Demerara sugar to add a crunchy texture
3. Add peppermint oil to taste
4. Pour out onto silicone paper (40cm x 30cm) and immediately spread into a thin sheet
5. Allow to set for one hour
6. Break into shards and serve

CALLEBAUT®

EASY PEASY REAL CHOCOLATE SAUCE

INGREDIENTS

Whipping Cream 20ml

Callebaut® Chocolate Callets 25g

Place the cream and chocolate in a small bowl and heat gradually in the microwave, stirring every 20 seconds until you have a smooth, creamy chocolate sauce

FOR MORE INSPIRATION, CHECK OUT OUR SERVING SUGGESTIONS ONLINE

Callebaut® has created a range of free materials, including channel guides and point of sale to help operators promote their sweet treats.

fortheloveofchoc.com

Callebaut.gb @Callebaut_UKIE YouTube Callebaut Chocolate

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