


Gourmet
Belgian chocolate



Born from
tradition,
made for your
PASSION.

Dark chocolate couverture / 2 x 5 kg (2 x 11 lb) bag / coins



Name	Description	Min. Cocoa solids	Average Fat	Viscosity	GANACHE	CAKES	PASTRIES	DESSERTS	MOUSSES	PRALINES	CHOCOLATE BARS	ENROBING MOULDING	ICE CREAM
Sensation 72	Strong, powerful chocolate, with a rich concentration of cocoa, giving it a positive bitterness and predominant fruitiness.	72%	45%	●●●●	•	•	•	•	•	•			•
Emotion 58	Dark, bittersweet chocolate with a delicate cocoa taste. A must-have for all artisans.	58%	37%		•	•	•	•	•			•	•
Essential 54	Well-balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.	54%	35.1%	●●●●	•	•	•	•	•			•	•
●●●● Best before: 24 months													

Milk chocolate couverture / 2 x 5 kg (2 x 11 lb) bag / coins










Name	Description	Min. Cocoa solids	Average Milk solids	Average Fat	Viscosity	GANACHE	CAKES	PASTRIES	DESSERTS	PRALINES	CHOCOLATE BARS	ENROBING MOULDING
Intense 35	Finest Belgian milk chocolate, composed with a pronounced milk profile, delicate caramel touches and a serene cocoa finish.	35%	21.8%	36.5%	●●●●	•	•	•	•	•	•	•
Best before: 18 months												









White chocolate / 2 x 5 kg (2 x 11 lb) bag / coins



Name	Description	Min. Cocoa solids	Average Milk solids	Average Fat	Viscosity	 GANACHE	 CAKES	 PASTRIES	 DESSERTS	 MOUSSES	 PRALINES	 ENROBING/MOULDING
Obsession 30	A rich creamy white chocolate with a superb balance of milky sweetness.	30%	22.7%	37.1%	●●●	•	•	•	•	•	•	•

Best before: 12 months

Service products

Name	Description	Packaging	 CAKES	 PASTRIES	 DESSERTS	 PRALINES	 CHOCOLATE BARS	 VERRINES
Crispy Crunchies	Crunchy, golden brown flakes of crumbled crispy crepes.	4 x 2 kg (4.4 lb) box	•	•	•	•	•	•

Best before: 12 months



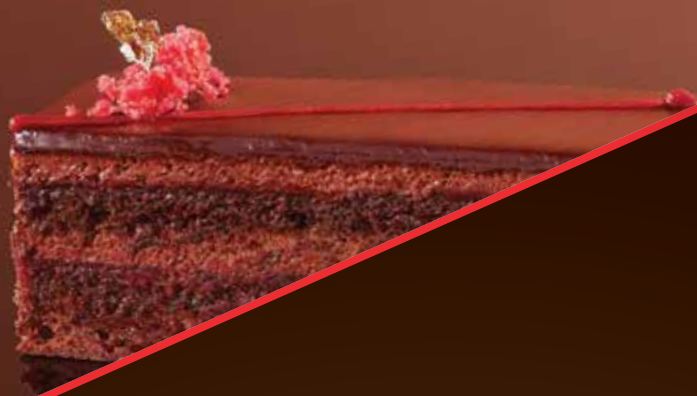
Name	Description	Packaging
Dark Chocolate Batons 8 cm	Bake stable bittersweet chocolate, a must-have for all bakers.	15 x 1.6 kg (3.5 lb) box

Best before: 24 months



●	Viscosity Scale	●●●●
Less Fluid		More Fluid





SENSATION 72

Dark Bittersweet Chocolate Couverture

Discover the delights of Veliche™ Gourmet

COMPLETE SUPPLY CHAIN CONTROL

- One of the few industry leaders with control from beans to chocolate.
- All of our Veliche™ Gourmet chocolate is manufactured in our Belgium facilities using ingredients of the highest quality and consistency.

QUALITY EUROPEAN & BELGIAN FINE CHOCOLATE

- Belgian chocolate: We are one of the few producers of real Belgian chocolate, renowned throughout the world over for its traditional processes and high quality.
- A rich heritage in cocoa processing: our customers benefit from superior quality liquor, butter and cocoa powder.
- High quality standards: Our couvertures are made with 100% cocoa butter and 100% natural vanilla extract.



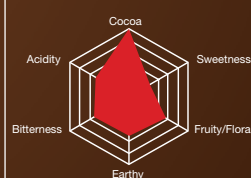
Dark bittersweet chocolate couverture / 5 kg (11 lb) bag / coins



Description:

Strong, powerful chocolate with a rich concentration of cocoa, giving it a positive bitterness and predominant fruitiness.

Applications:



Min Cocoa Solids: **72%**

Average Fat: **45%**

Viscosity: 



Best before:
24 months



Pink Peppercorn Chocolates



Ingredients

- 12 g pink peppercorns
- 480 g double cream
- 500 g Intense 35 milk couverture
- 350 g Sensation 72 dark couverture
- 72 g inverted sugar syrup
- 64 g fresh butter

Preparation

Infuse the chopped pink peppercorns in the cream for 24 hours. Heat the cream with the pink peppercorns and drain. Adjust the weight of the liquid with additional cream. Boil the cream and inverted sugar. Pour over Intense 35 and Sensation 72. At 35-45°C (95-104°F), add the butter and blend. Pour into a ganache tray. Allow to set for 24 hours. Cut into 3 cm square shapes before coating with Emotion 58.

Apricot Chocolate Brownie Parfait



Brownie

- 340 g butter 82%
- 390 g Emotion 58 dark couverture
- 6 eggs
- 20 g sugar
- 115 g cake flour
- 7.5 g baking powder
- pinch of salt

Melt the butter and Emotion 58 dark couverture together. Mix the eggs and sugar. Incorporate the chocolate mixture. Fold in the flours and pour into a 2 cm Flexipat®. Bake at 180°C (356°F) for 15 to 18 min.

Chocolate Crumble

- 100 g butter 82%
- 100 g cake flour
- 100 g sugar
- 100 g ground almonds
- 40 g cocoa powder

Combine all ingredients. Roll into a ball shape and bake at 180°C (356°F).

Milk & Dark Chocolate Crèmeux

- 180 g milk
- 120 g cream 35.1%
- 50 g egg yolks
- 50 g sugar
- 120 g Sensation 72 dark couverture
- 50 g Intense 35 milk couverture

Boil milk and cream together. Mix sugar and egg yolks. Temper the milk with egg and sugar mixture. Cook to 85°C (185°F).

Light Vanilla Cream

- 60 g pastry cream
- 1 vanilla bean
- 300 g whipped cream 35.1%

Smooth the pastry cream with a whisk. Add the vanilla bean. Fold in the whipped cream. Add sautéed IQF apricots during the assembly.

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Cargill NV
Dreve Gustave Fache 13
7700 Mouscron Belgium

EMOTION 58

Dark Chocolate Couverture

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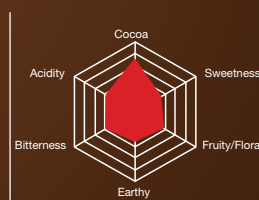
Dark chocolate couverture / 5 kg (11 lb) bag / coins



Description:

Dark, bittersweet chocolate with a delicate cocoa taste. A must-have for all artisans.

Applications:



Min Cocoa Solids: **58%**

Average Fat: **37%**

Viscosity:



Best before:
24 months

Emotion 58 Chocolate Mousse Cake

Emotion 58 Chocolate Sponge

Yield: makes 4 - 10" sponge layers

Ingredients

- 1080 g egg whites, pasteurized
- 300 g sugar
- 420 g egg yolks, pasteurized
- 1050 g Emotion 58 dark couverture
- 360 g butter

Preparation

1. Melt butter and Emotion 58 chocolate together in double boiler.
2. Add egg yolks and combine well.
3. Whip egg whites and sugar to medium peaks.
4. Combine chocolate and meringue mixtures.
5. Divide into four 10" cake rings.
6. Bake at 325°F/163°C for 12-15min.

Velvet Glacage

Ingredients

- 1134 g water
- 228 g Kahlua
- 1360 g sugar
- 765 g 22-24 cocoa powder
- 765 g crème fraîche
- 110 g gelatin, silver
- 30 g white rum

Preparation

1. In large double boiler, combine water, Kahlua, and sugar. Heat until sugar dissolves.
2. Add cocoa powder a little at a time, whisking to combine.
3. Add crème fraîche.
4. Bloom gelatin (in 10% water). Rinse. Heat with white rum. Strain into glacage mixture (chinois).
5. Whisk until smooth. Strain with China cap if needed. Pour into 4-5 small plastic containers. Cool uncovered or use immediately.

Caramel Chocolate Mousse

Ingredients

- 130 g sugar
- 280 g heavy cream
- 450 g Emotion 58 dark couverture
- 180 g egg yolks, pasteurized
- 1 L heavy cream, whipped

Preparation

1. Make a dry caramel with the 130 grams sugar.
2. Gradually add the warm heavy cream to make an emulsion.
3. Pour this over melted chocolate. Stir until well blended.
4. Add the yolks and whisk until the mixture cools down to 77°F/25°C.
5. Fold in the whipped cream.

Raspberry Chip Gelato

Ingredients

- 575 g milk, whole
- 400 g raspberry puree
- 60 g 0% milk powder
- 150 g butter
- 45 g egg yolks
- 150 g sugar
- 60 g glucose, atomized
- 6 g ice cream stabilizer
- 10 g vanilla bean paste
- 130 g chocolate shavings

Preparation

1. Warm all ingredients at 185°F/85°C. (NOTE: Can poach sous vide)
2. Chill; blend well.
3. Process in batch freezer; add chocolate shavings at end.

Raspberry Crisp

Ingredients

- 590 g butter
- 200 g powdered sugar
- 100 g raspberry puree
- 85 g cake flour

Preparation

1. Cream butter and sugar.
2. Add puree, mix; scrape. Add flour and combine. Chill.
3. Form circles on silpat with stencil. Freeze. Bake 6-8 min at 350°F/177°C.

To Assemble

1. Trim Emotion 58 chocolate sponge to 1.5 height. Line 10" x 3" metal cake ring with acetate.
2. Place sponge in ring. Fill to top with Chocolate Caramel Mousse. Freeze.
3. Prepare Velvet Glacage. Enrobe cake. Chill to set; cut when ½ thawed into 14 pieces.
4. Place Emotion 58 Mousse Cake on plate.
5. Add one raspberry crisp, some Obsession 30 white chocolate curls and a large scoop of Raspberry Chip Gelato.

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ESSENTIAL 54

Dark Chocolate Couverture

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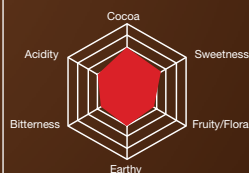
Dark chocolate couverture / 5 kg (11 lb) bag / coins



Description:

Well-balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.

Applications:



Min Cocoa Solids: **54%**

Average Fat: **35.1%**

Viscosity:



Best before:
24 months



Grand Marnier® Praline



Ingredients

- 450 g cream
- 500 g Essential 54 dark couverture
- 50 g inverted sugar
- 50 g butter
- 90 g Grand Marnier®

Preparation

Boil the cream and melt the chocolate separately. Slowly combine the cream and chocolate in five steps, mixing with a spatula. Add the butter and inverted sugar at 35°C (95°F). Finally, use a hand blender to mix. Mix in the Grand Marnier®. Coat coin shaped mold with Essential 54 or Emotion 58 before filling with the cold, but not set, ganache.

Crispy Praline



Ingredients

- 500 g hazelnut or almond paste
- 75 g Cocoa Butter
- 150 g Essential 54 dark couverture
- 120 g Crispy Crunchies

Preparation

Temper Cocoa Butter and Essential 54 dark couverture and fold in hazelnut or almond paste 50% and Crispy Crunchies.

Fill the cast shells with the ganache.

Let them set before closing them.

After 24 hours, seal with Intense 35 milk couverture.

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INTENSE 35

Milk Chocolate Couverture

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Milk chocolate couverture / 5 kg (11 lb) bag / coins



Description:

Finest Belgian milk chocolate, composed with a pronounced milk profile, delicate caramel touches and a serene cocoa finish.

Applications:



Min Cocoa Solids: **35%**

Average Milk Solids: **21.8%**

Average Fat: **36.5%**

Viscosity: **4**



Best before:
18 months



Caramel Tonka Bean Praline



Ingredients

- 360 g caster sugar
- 600 g cream
- 2 tonka beans
- 220 g glucose
- 50 g Intense 35 milk couverture
- 150 g butter

Preparation

Boil the cream with the glucose and ground tonka beans. Caramelize the sugar, and pour into the cream mixture. Cook to 104°C (219°F). At 80°C (176°F), mix in the chocolate. At 35°C (95°F), mix in the butter. Coat bean shaped mold with Essential 54 or Temptation 58 before filling with the cold, but not set, ganache.

Chocolate & Coffee Cream Dome

Coffee Joconde

- 1.5 kg ground almonds
- 1.5 kg icing sugar
- 400 g sifted flour
- 2 kg whole eggs
- 1.35 kg egg whites
- 200 g caster sugar
- 300 g melted butter
- 200 g ground Brazilian coffee



Beat the egg whites and caster sugar. Mix the ground coffee and melted butter. Whisk the eggs slightly before adding to ground almonds, icing sugar and flour mixture. Mix all the ingredients together (adding the coffee and butter mixture last). Bake for 15 minutes at 180°C (356°F). Allow to cool, before cutting into round shapes, 5 cm in diameter.

Coffee Cream

- 240 g caster sugar
- 1.2 kg UHT cream
- 200 g egg yolks
- 7 gelatin sheets
- 30 g Trablit® coffee paste
- 100 g ground Brazil coffee

Infuse the coffee in the cream, and cook a crème anglaise at 85°C (185°F). Add the gelatin, soaked and drained. Immediately add the coffee paste before pouring into the 5 cm rounds.

Milk Chocolate Mousse

- 120 g sugar
- 170 g egg yolks
- 200 g cream
- 10 g gelatin sheet
- 400 g Intense 35 milk couverture
- 800 g whipping cream

Make a crème anglaise, and pour it over the chocolate. Add the gelatin, soaked and drained. While tempering at 35°C (95°F), whip the remaining cream, making sure it remains fairly soft. Delicately mix a small portion of the whipped cream into the first mixture. Repeat several times, maintaining a homogenous, frothy consistency.

Milk Chocolate Flocking

- 200 g Intense 35 milk couverture
- 200 g Cocoa Butter

Separately melt Intense 35 and the Cocoa Butter prior to mixing. Once frozen, flock the cakes. Make sure to repeat several times to reach a smooth, velvety texture.

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OBSESSION 30

White Chocolate

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Milk chocolate couverture / 5 kg (11 lb) bag / coins



Description:

A rich creamy white chocolate with a superb balance of milky sweetness.

Applications:



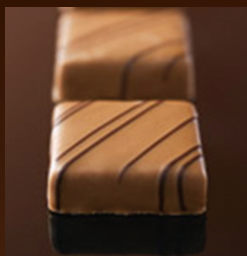
Min Cocoa Solids:	30%
Average Milk Solids:	22.7%
Average Fat:	37.1%
Viscosity:	☹☹☹



Best before:
12 months



Double Layer Pistachio Bonbons



Yield: Makes 100 pralines

Pistachio Praline

- 1,750 g almond praline paste
- 110 g Intense 35 milk couverture
- 110 g Ghana 70 dark origin couverture
- 150 g Cocoa Butter
- 300 g (roasted & salted) pistachios, chopped
- 200 g pistachio paste

Melt the couvertures and the Cocoa Butter together. Add the remaining ingredients. Pour at 27°C (81°F) to a thickness of 0.3 cm.

Pistachio Ganache

- 1.600 g liquid cream
- 500 g pistachio paste
- 400 g Obsession 30 white chocolate
- 750 g butter

Bring the cream and pistachio paste to a boil. Pour mixture over chopped Obsession 30 white chocolate. At 35-45°C (95-104°F), add the butter. Mix. Pour over the pistachio praline. Cut into 3x3 cm squares. Cover with Intense 35 milk couverture.

White Chocolate Raspberry Cake

White Chocolate Mousse

- 100 g water
- 4 g gelatin
- 175 g Obsession 30 white chocolate
- 187 g whipped cream 35.1%

Boil the water.

Add the softened gelatin.

Pour onto the chopped Obsession 30 white chocolate.

Allow to cool and fold into the whipped cream.

Mold in half-sphere Flexipan®.



Raspberry Compote

- 430 g raspberry puree
- 170 g iqf raspberries
- 130 g inverted sugar
- 10 g NH pectin
- 40 g caster sugar
- 10 g gelatin
- 10 g lemon juice

Raspberry Cream

- 200 g raspberry puree
- 75 g eggs
- 60 g egg yolks
- 60 g sugar
- 75 g butter 82%
- 5 g gelatin

Mix eggs, egg yolks, sugar and pectin.

Add the raspberry puree and cook to 84°C (183°F).

At 45°C (113°F), add the butter.

Almond Pistachio Sponge

- 320 g eggs
- 345 g almond paste 1:1 (raw)
- 100 g hot butter 82%
- 60 g flour
- 2 g baking powder
- pistachio paste

Heat the almond paste in the microwave.

Slowly add the eggs. Fold in the sifted flours.

Add the hot butter and bake at 180°C (356°F).

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SERVICE PRODUCTS



DARK CHOCOLATE BATONS 8cm

15 x 1.6 kg / box
(15 x 3.5 lb) / box

Best before:
24 months

Description:



CRISPY CRUNCHIES

4 x 2 kg / box
(4 x 4.4 lb) / box

Best before:
12 months

Description:

Crunchy, golden brown flakes

Applications:

