



Carma®

SHAPING SWISS CHOCOLATE SINCE 1931



Sweet delights of **Ramadan**



Swiss premium products
for artisans and chefs since 1931

We celebrate Ramadan

The Chefs of the Callebaut Chocolate Academy Switzerland (from left to right), Leon Krohn, Raphael Küng, Justus Terno and the Callebaut Chocolate Academy Dubai, Corentin Royer, have created special Ramadan recipes using local spices and ingredients, offering a modern interpretation of traditional dishes and bringing inspiration and flavor to this meaningful season.

We focused on three essential chocolate couvertures: **CARMA® White Niobo 34%**, **CARMA® Milk Seriz 35%** and **CARMA® Dark Madagascar 64%** which were brought to life through a range of recipes across three key categories: confectionery, bakery and plated desserts. Each creation showcases the versatility and premium quality of our couvertures while inspiring new ways to use them in every segment. At **CARMA®**, we cherish the traditions and communities celebrating Ramadan. Together, we embrace this special time and the traditions, joy and connections it creates.

We wish you a joyful Ramadan season and hope our recipe collection inspires you throughout this special time!



We are Swiss chocolate

In 1931, our founding father Carl Maentler took his first steps in creating high quality Swiss-made ingredients for pastry chefs, bakers and chocolatiers. Over the past 9 decades, we built our expertise on understanding and selecting the finest and sustainable ingredients from around the world to create extremely balanced blends of Swiss dairy and cocoa. We select the purest milk and grind cocoa in-house in small batches. We fully embrace the rich heritage of Swiss chocolate making. With state-of-the-art conching processes we bring out the full aroma of our carefully selected cocoa beans and we ensure our world-famous smooth-melting texture.

And in everything we do, we cherish what Switzerland stands for: highest precision, attention to detail and pride of our Swiss ingredients. We strive to support the ambitions of artisans and chefs to create memorable moments with the smooth taste of Swiss chocolate.



We take Swiss chocolate further

We continuously perfect our craft to create chocolate couvertures of exceptional quality

- with a perfect melting point, producing an incomparable taste from the very first seconds
- with an unparalleled delicate texture that creates a unique sensation in the mouth
- that win awards: **CARMA® Milk Claire 33%** – the world's best milk chocolate
- the whitest chocolate in the world – **CARMA® White Nuit Blanche 37%** – and the darkest – **CARMA® Black Zabuye 83%**
- the innovative and unique **CARMA® Ruby Azalina 40%** – our Ruby chocolate takes its place as the world's fourth naturally derived chocolate colour
- with ingredients that support sustainable farming, including cocoa, Swiss milk, Swiss sugar, and vanilla
- with tools for chefs that celebrate Swiss chocolate culture



We are sustainable

We are committed to expanding our sustainable practices on a global level

- by working with farmers all over the world on the sustainable cultivation of cocoa and vanilla, helping communities thrive
- by buying the purest Swiss milk from reliable farmers, respecting our environment and the welfare of animals
- by using Swiss sugar from producers who adhere to the highest standards of sustainable and environmentally friendly production
- by engaging deeply with the way we process chocolate to make sustainability an unshakeable pillar of Swiss chocolate culture



All CARMA® couvertures are made in our factory in Dübendorf, Switzerland, exclusively from Swiss sugar and milk.



"swissmilk green" is the production standard for sustainable Swiss milk. It ensures high standards for animal welfare, feeding, sustainability, and social criteria across the Swiss dairy industry. Dairy farmers must meet ten basic requirements and two additional ones from a selection to be certified, allowing their products to bear the "swissmilk green" label.



As a global brand, we offer chocolate made from halal-and kosher-certified milk.



This certification places the well-being of cocoa farmers in the foreground, thereby contributing to the creation of self-supporting agricultural communities that protect children and nature. The Cocoa Horizons Foundation is an independent, not-for-profit organization supervised by the Eidgenössische Stiftungsaufsicht (Swiss Federal Supervisory Authority for Foundations). It was founded in 2015 by Barry Callebaut.



Pistachio Orange Baklava



Recipe for 10 pieces with a 4 cm cookie cutter

Ingredients

Chocolate Crèmeux

- 230 g heavy cream
- 170 g milk
- 30 g invert sugar (Trimoline)
- 125 g egg yolks
- 150 g **CARMA® Dark Madagascar 64%**
- 150 g **CARMA® Milk Ecuador 42%**

Chantilly Cream

- 260 g milk
- 75 g sugar
- 53 g gelatin mass
- 167 g mascarpone
- 500 g heavy cream (35% fat)
- 2 g vanilla seeds
- 25 g **CARMA® White Niobo 34%**
- 20 g orange blossom water

Orange Compote

- 500 g orange segments (suprêmes)
- 50 g orange juice
- 60 g sugar
- 5 g pectin NH
- 10 g lemon juice

Preparation

Heat the cream, milk, invert sugar, and egg yolks to 85°C, stirring continuously. Strain the hot mixture through a fine sieve directly over the **CARMA® Dark Madagascar 64%** and **CARMA® Milk Ecuador 42%** and blend with an immersion blender until smooth and fully emulsified. Refrigerate overnight.

Bring the milk, sugar, and vanilla to a boil. Remove from the heat, cover, and leave to infuse for 20 minutes. Then remove the vanilla pods. Reheat the mixture, dissolve the gelatin mass in it, and pour over the mascarpone and **CARMA® White Niobo 34%**. Add the cold liquid cream and orange blossom water, then blend with an immersion blender until completely smooth. Refrigerate overnight.

Thoroughly combine the sugar and pectin NH while dry. Heat the orange segments together with the orange juice and gently simmer until softened. Blend the mixture briefly, leaving some texture. Gradually sprinkle in the sugar-pectin mixture while stirring continuously. Bring the compote to a full boil and boil until there is rarely any liquid left. Leave to cool until ready to use.

Pistachio Baklava & Layering

- 100g chopped pistachios (filling)
- 10g honey (filling)
- 1 g fleur de sel (filling)
- 100g honey (soaking syrup)
- 25g water (soaking syrup)
- As needed filo pastry
- As needed brown butter

Pistachio filling: Combine the chopped pistachios with 10 g honey and 1 g fleur de sel.

Soaking syrup: Combine the water and 100 g honey, bring to a boil, then allow to cool completely.

Layering: Cut or punch out the filo pastry precisely to fit the desired shape or mould.

First layer: Stack 6 sheets of filo pastry, generously brushing each individual sheet with melted brown butter.

Filling: Spread the pistachio mixture evenly over the filo pastry.

Second layer: Cover with another 6 sheets of filo pastry, again brushing each individual sheet with melted brown butter.

Bake: Bake at 150°C for approximately 25 minutes. For best results, bake in a suitably shaped silicone mould.

Soak: Immediately after baking, while the baklava is still piping hot, evenly pour the cold honey-water syrup over it.

Finishing

Once the baked and soaked pistachio baklava has cooled completely, place it on the serving plate as the base of the dessert. Pipe some dots of the chocolate crèmeux evenly onto the baklava. Whip the chilled Chantilly cream until light and stable, then pipe it neatly on top. Add the orange compote evenly in the middle to provide freshness and acidity. Finish the dessert with chopped or whole pistachios and fresh orange zest, if desired. As decoration pipe or pull tempered chocolate on a transfer sheet. Let it crystalize with some weight on top and cut into the desired length. For the best texture, assemble as close to serving as possible so that the baklava remains crisp while the crèmeux, orange compote, and Chantilly stay fresh and creamy.



Opera Skyline

Recipe for 22 slices

Ingredients

Pistachio biscuit: 2 baking trays

- 165g whole eggs
- 75g icing sugar
- 115g ground pistachios
- 25g sorbitol
- 35g sugar
- 130g egg whites
- 75g plain flour
- 35g pistachio paste

Pomegranate gel: 1 baking tray

- 530g pomegranate purée
- 2g sumac
- 55g sugar 1
- 13g NH pectin
- 100g sugar 2
- 50g glucose syrup
- 40g lemon juice

Preparation

Beat the eggs, icing sugar and sorbitol until fluffy. Add the almonds and mix again. Beat the egg whites with the sugar until fluffy, mix with the first egg preparation and fold in the flour. Mix in the pistachio paste, spread to a 3mm thickness and bake at 170°C for 9 minutes.

Bring the purée and sumac to the boil, leave to infuse and then strain. Bring sugar 1 and pectin to the boil together with the purée. Add sugar 2 and glucose syrup, and bring to the boil once more. Finally, stir in the lemon juice and leave to cool in a metal container. Purée until smooth and spread 3mm on the biscuit.

Ayran mousse: more than 1.5 baking trays

- 80g sugar
- 25g water
- 45g egg yolks
- 150g yoghurt
- 80g ayran
- 5g yoghurt powder
- 1g lemon juice
- 6g gelatine
- 300g cream
- 30g ayran reduction

Chocolate skyline

- 20g **CARMA® White Niobo 34%**
- 2g Mona Lisa® Gold Powder

Ayran whipped ganache

- 150g cream 35% (1)
- 100g **CARMA® White Niobo 34%**
- 2g gelatine
- 70g ayran
- 35g cream cheese
- 135g cream 35% (2)
- 40g cold lemon juice

Finishing

- **CARMA® Clear Gel** – depending on your preferences
- 6g ayran whipped ganache
- 3g pomegranate seeds

Boil the ayran and reduce significantly. Then strain the curdled milk proteins and set the liquid aside. Mix the yoghurt, ayran, ayran reduction and yoghurt powder thoroughly. Boil the water and sugar to 121°C, beating the egg yolks until fluffy. Stop boiling the syrup at 121°C, and slowly pour it over the egg yolk foam. After adding, resume at medium speed. Stir the pâte à bombe until cool. Heat the ayran reduction and dissolve the softened gelatine in it, strain over the yoghurt mixture and mix thoroughly. Fold the pâte à bombe into the yoghurt mixture at 35–40 °C, then fold in the whipped cream as well. Finally, spread 3mm onto the gel and freeze.

Temper the **CARMA® White Niobo 34%**. Spread through a skyline stencil onto a transfer sheet and let crystallise under a weight. Remove and dust with gold powder.

Heat the cream (1) and pour over the **CARMA® White Niobo 34%** couverture and gelatine. Purée the mixture, add the ayran, cream cheese and cream (2) and purée again. Add the cold lemon juice and purée once more. Whip the next day.

Cut off the dry edges of the sponge, place one of the sponges on a flat tray and arrange 6mm high rulers on the sides. Spread the gel on the sponge and remove the rulers as soon as the gel has set. Now place 9mm high rulers on the sides and spread the mousse onto the gel. Freeze everything and place an equally sized piece of biscuit on top of the mousse layer before pressing down gently. Cut the pastry into 12.5×3cm pieces. Place these pieces on their sides and coat the cut surface with **CARMA® Clear Gel**. Whip the ganache and pipe a few drops onto the slices at equal intervals. Place a few pomegranate seeds in between and stick the chocolate skyline decoration to the side.

Chocolate Island

Recipe for ca. 18 bars – Mould: Lawrence Bobo CW12157

Ingredients

Colouring

- 50g Mona Lisa® Cocoa Butter Bronze
- 25g Mona Lisa® Cocoa Butter Green
- 25g Mona Lisa® Cocoa Butter White
- 25g **CARMA® Cocoa Butter**
- 25g **CARMA® Milk Seriz 35%**

Lime gel: 7g per bar / Lime pâte de fruit (fruit jelly): 6g per bar

- 100g lime purée
- 2.5g Persian lime
- 18g sugar (1)
- 3.6g yellow pectin
- 87g sugar (2)
- 11g glucose syrup
- 3g citric acid

Preparation

All coloured cocoa butter products are sprayed at tempered temperature. Mix the green and white cocoa butter. Mix the cocoa butter and **CARMA® Milk Seriz 35%** as well. Now spray dots into the mould with the bronze and green-coloured cocoa butter, and spray the mould completely with the **CARMA® Milk Seriz 35%** and cocoa butter mixture. Finally, pour a thin layer of **CARMA® Milk Seriz 35%** over the top.

Bring the purée and Persian lime to the boil, and leave to infuse for 15 minutes. Strain and stir in sugar (1) and pectin. Bring to the boil again, then add sugar (2) and glucose syrup, and bring to the boil once more. Add citric acid last and pour half of the mixture into a 6mm frame. Leave the other half to cool and blend until smooth. Pour the blended mixture directly into the bar.

Date ganache: 13g per bar

- 75g cream
- 20g date syrup
- 10g sorbitol
- 10g dextrose
- 13g clarified butter
- 103g **CARMA® Milk Seriz 35%**

Heat the cream, syrup, sorbitol and dextrose until all the sugar has melted. Pour over the butter and **CARMA® Milk Seriz 35%**, and emulsify thoroughly. Cool to 30°C and pour directly onto the gel.

Caraway crisp: 10g per bar / 6g bite-sized pieces per bar

- 180g **CARMA® Milk Seriz 35%**
- 20g olive oil
- 1.8g salt
- 90g Callebaut® Pailleté Feuilletine™
- 2.7g caraway powder (black caraway, cumin, caraway)

Mix the oil, salt, caraway powder and crushed feuilletine thoroughly. Add the chocolate couverture and pour directly onto the ganache. Pour the rest into a 6mm mould and let both crystallise.

Opaline coins

- 40g isomalt
- 0.4g cumin powder (caraway, cumin, black cumin)

Pulverise the isomalt and cumin powder together, and sprinkle through a sieve onto a 2cm wide round stencil. Remove the stencil and melt in the oven at 170°C for 3 minutes. Immediately sprinkle the 3 types of cumin on top and let everything cool down, remove from the baking mat and store in a dry place.

Chocolate palm tree

- 20g **CARMA® White Niobo 34%**
- 5g Mona Lisa® Cocoa Butter Green

Mix **CARMA® White Niobo 34%** and coloured cocoa butter thoroughly and temper. Spread through a stencil onto a transfer sheet, place a weigh on top and let crystallise.

Assembly

Slightly melt the chocolate piece on the underside so it can stand upright. Add the crispy bites (cut into 0.5cm cubes), the “flowers” pâte de fruit (cut into 0.5cm thick and 1 cm wide pieces), date strips, opaline coins and the chocolate palm tree on top.





Karak Mosaic

Recipe for 96 chocolates (ganache is enough for 4 mould of 24 pieces each) – Mould: Implast 758

Ingredients

Colouring 1

- 50g Mona Lisa® Cocoa Butter Blue, mixed with
- 60g Mona Lisa® Cocoa Butter White

Colouring 2

- Mona Lisa® Cocoa Butter Gold

Karak Tea Caramel (30g per mould)

- 125g cream (prepare 160g)
- 30g ginger
- 6g cardamom
- 12g black tea
- 1g cloves
- 125g sugar
- 80g glucose syrup
- 30g condensed milk
- 80g butter

Karak ganache (120g per mould) – Infusion

- 50g sugar
- 250g water
- 18g black tea
- 4.5g cardamom
- 0.6g cloves
- 30g fresh ginger
- 150g condensed milk

Infusion (see above) 120g

- 46g sorbitol powder
- 53g glucose syrup
- 45g butter
- 220g **CARMA® White Niobo 34%**

Preparation

All coloured cocoa butter products are sprayed at room temperature. Spray the mould with a layer of coloured cocoa butter blue. Then spray a layer of coloured cocoa butter gold in the middle.

Bring 160g of cream to the boil along with the spices and tea. Leave to infuse for 1 hour, then strain and top up to 125g of cream. Caramelize the sugar, then deglaze with the flavoured cream, glucose syrup and condensed milk. Add the butter and mix thoroughly. Then let the mixture cool down.

Caramelize the sugar. Deglaze with hot water and condensed milk. Add the spices, bring to the boil and leave to infuse for 2 hours. Strain.

Heat the infusion along with sorbitol, glucose syrup and butter up to 35°C. Pour onto the **CARMA® White Niobo 34%** melted at 40°C and emulsify. Fill the pralines with a little caramel, then with ganache. Let it crystallise, then close and mould the next day.





Orange Ganache Praline with Saffron Gelée

Recipe for 48 pralines

Ingredients

Saffron Gelée

- 125g water
- 125g orange juice
- 90g sugar
- 9g pectin NH
- 1.2g saffron threads (pistils)
- 5g lemon juice

Orange Ganache

- 100g heavy cream (35% fat)
- 100g blood orange juice
- 35g sorbitol syrup
- 20g dextrose
- 30g glucose syrup
- 20g orange concentrate
- 100g **CARMA® Dark Madagascar 64%**
- 155g **CARMA® Milk Ecuador 42%**
- 8g **CARMA® Cocoa Butter**

Finishing

Preparation

Heat the water, orange juice, sugar, and saffron threads together. Remove from the heat, cover, and leave the saffron to infuse for 30 minutes. Strain the liquid through a fine sieve. Gradually incorporate the pectin NH and sugar mixture, stirring continuously. Cook the mixture to 106°C and let it cool down on a covered tray. Blend briefly until smooth and leave to cool completely. Once fully cooled, pipe a small drop of saffron gelée into each prepared praline mould.

Heat the cream, sorbitol, dextrose, glucose to 65°C until the sugars dissolve. Pour the warm mixture directly over the **CARMA® Dark Madagascar 64%** and **CARMA® Milk Ecuador 42%** and stir well, add the warmed orange juice and concentrate a blend until a homogeneous emulsion is obtained. Add the **CARMA® Cocoa Butter** and blend until completely smooth. Pipe the finished orange ganache into the praline moulds over the saffron gelée.

Spray the praline moulds with a tempered 50/50 mix of **CARMA® Dark Madagascar 64%** and **CARMA® Cocoa Butter**. Heat up a silikon stemp made for the desired mould and stemp the crystallized cocoa butter in the mould. Immediately clean the melted excess cocoa butter with a clean microfiber towel, cotton or a sponge. Spray the praline mould in gold to fill the created pattern. Prepare the praline moulds with a tempered chocolate shell and allow the chocolate to crystallize completely. Pipe a small amount of saffron gelée into the bottom of each chocolate shell, making sure to leave sufficient space for the ganache and final chocolate seal. Once the gelée has set, pipe the orange ganache over the saffron layer, leaving a small gap at the top of each mould. Allow the ganache to crystallize and stabilize overnight before closing the pralines. Seal each praline with tempered chocolate. Allow the pralines to crystallize completely before carefully un moulding. Store in a cool, dry place until serving.





			
CARMA® White Nibio 34 % 5 kg • CHW-O050NIBOE6-Z72	CARMA® Milk Seriz 35% 5 kg • CHM-N025SERIE6-Z72	CARMA® Milk Ecuador 42% 1.5 kg • CHM-O20IECU-E6-Z71	CARMA® Dark Madagascar 64% 1.5 kg • CHD-N089MAD-E6-Z71

	
CARMA® Cocoa Butter 3 kg • NCB-HD703-CA-654	CARMA® Clear Gel 2.5 kg • JWW-007CLEAR-Z54



Carma®
SHAPING SWISS CHOCOLATE SINCE 1931



Swiss premium products
for artisans and chefs since 1931

For more recipes and inspiration visit carma.ch



in

