



CALLEBAUT®

BELGIUM 1911

UNMISSABLE RECIPES WITH RUBY RB2



ELEVATE YOUR CREATIONS

**MORE INTENSE TASTE
MORE INTENSE COLOR**

A NEW GENERATION OF RUBY CHOCOLATE: THE 4TH CHOCOLATE AFTER DARK, MILK & WHITE

In 2018, Callebaut surprised the world with ruby: the 4th chocolate that spoils with intense fruitiness and fresh sour notes, and its remarkable ruby color. A new chocolate sensation to satisfy unmet needs. Today, we proudly present the next ruby generation.

RUBY RB2 TAKES INDULGENCE TO A NEW HIGH

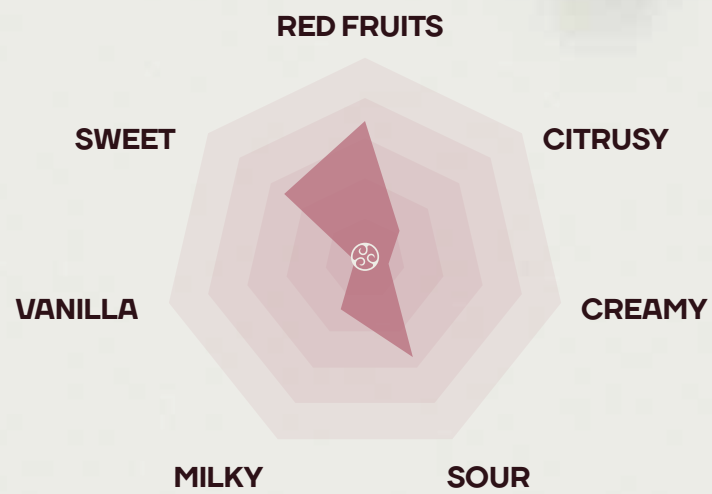
Consumers are looking for more intense taste experiences – more intense indulgence. With ruby RB2, you can satisfy their cravings for new chocolate sensations.

More intense TASTE

Ruby RB2 offers a more intense, fruity taste and tangy, sour notes than any ruby chocolate before.

More intense RUBY COLOR

Ruby RB2 also has a more intense, vibrant ruby color. Ideal to make your ruby creations stand out in a fully natural way.



RUBY: A GIFT OF MOTHER NATURE

The unique color and taste of ruby RB2 originate from nature, more specifically from the ruby cocoa beans. They hold specific precursors that unleash the ruby color and taste after meticulous processing of the beans.

No artificial colorants or berry-like flavorings are added. Ruby RB2 is nature at its most indulgent.



HOW TO CREATE MORE SPARK WITH RUBY RB2

1 PROCESSING RUBY RB2 IN ITS PURE FORM

(100% CHOCOLATE - IN BARS, TABLETS
AND HOLLOW FIGURES)

We recommend using ruby RB2 as a pure chocolate as much as you can. Simply to allow your customers to fully explore and enjoy the taste and color of the 4th chocolate in the purest possible way.

2 MIXING RUBY RB2 WITH FAT-BASED INGREDIENTS

(TO CREATE BUTTER CREAMS, ETC.)

For confectionery fillings and pastry creams, we recommend mixing ruby RB2 with fat-based ingredients, such as (anhydrous) butter.

3 MIXING RUBY RB2 WITH WATER-BASED INGREDIENTS

(TO CREATE GANACHES, MOUSSES, SAUCES, ETC.)

For pastry and dessert applications – such as chocolate creams, crèmeux, glazes, etc. – ruby RB2 can be mixed with water-based ingredients such as milk, cream, etc. to obtain a perfect taste and texture. Note: this may cause its natural color to fade. This is quite normal: adding water-containing ingredients changes the pH of ruby.

CHEF'S ADVICE ON COLOR:

OPTION 1: Simply adding a twist of lemon juice, lime juice, raspberry purée, passion purée or any acidic ingredient, restores the original pH and the extraordinary ruby color.

OPTION 2: Add naturally colored ingredients like dried flower petals. (rose, hibiscus), dried beetroot, raspberry powder etc.

4 STORAGE RUBY CHOCOLATE IN PRODUCTION AND ON SHELF

To maximise shelf life, always keep your ruby chocolate and/or finished products:

- in an air-conditioned environment: **max. 20°C**
- **away from sunlight**

Inform your customers about **storage recommendations** and **communicate them on-pack**.

We recommend to always **run a shelf-life test** of the final product prior to commercialisation.

TECHNICAL SPECS

RUBY RB2

Order reference:	CHR-Q37RB2-US-U75
Fluidity:	☹☹☹☹ All-round applications
Min. cocoa solids:	33%
Fat content:	37%
Min. milk solids:	20.6%
Packaging:	Callets™ 4 x 2.5 kg bags / box 42 boxes / pall



RECIPES

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SPRING DREAM



NICOLAS NIKOLAKOPOULOS

Spring dream

Makes 8 desserts

STRAWBERRY LIME GEL

Ingredients

- 1 g carob gum
- 2 g pectin NH
- 60 g sugar
- 240 g strawberry purée
- 40 g raspberry purée
- 1 g lime zest
- 20 g lime juice
- 6 g citric acid solution

Preparation

Mix carob gum, pectin, sugar, strawberry purée, raspberry purée, lime zest and lime juice and boil together.

Add citric acid solution and whisk after removing from the heat.

Leave to set.

Smoothen with the hand blender.

Pipe into fleximoulds of 7 cm Ø in a thin layer and freeze.

RUBY & STRAWBERRY CRÉMEUX

Ingredients

- 122 g cream 35%
- 135 g milk
- 22 g sugar
- 69 g egg yolks
- 216 g ruby chocolate **Callebaut RB2**
- 6 g gelatine sheets 120B (hydrated)
- 80 g wild strawberry purée
- 20 g raspberry purée

Preparation

Cook into anglaise.

Pour the anglaise over the combined chocolate and gelatine.

Mix with the blender.

Add wild strawberry and raspberry purée and mix altogether.

Further fill the fleximould of 7 cm Ø: on top of the gel, pipe a layer of the crèmeux.

Add diced strawberries.

Freeze.





STRAWBERRY SABLÉE

Ingredients

- 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

Preparation

Mix in the stand mixer (with paddle attachment) until a wet, sandy texture.
Add eggs to the dough and homogenise.
Roll out to 2 mm thickness and cut out discs of 10.5 cm Ø.
Bake at 170°C for 8-10 min.

ASSEMBLY AND DECORATION

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

HERB-INFUSED WHITE CHOCOLATE MOUSSE

Ingredients

- 2 g melissa leaves
- 2 g spearmint leaves
- 172 g milk
- 320 g white chocolate **Callebaut Velvet**

Preparation

Infuse milk with the herbs overnight.
Strain the next day and heat to 60°C.
Mix in gelatine sheets 120B (hydrated).
Pour previous hot mixture over the chocolate.
Emulsify and leave to cool.
Pipe a layer of the mousse in fleximoulds of 10 cm Ø.
Press the frozen gel-crèmeux inserts into the mousse.
Further fill with mousses and even the surface.
Freeze.

PISTACHIO & SPRING HERBS SPONGE

Ingredients

- 170 g eggs
- 10 g vanilla extract
- 70 g icing sugar
- 70 g pistachio powder
- 30 g almond powder
- 30 g pure pistachio paste
- 25 g extra-virgin olive oil
- 130 g egg whites
- 75 g granulated sugar
- 5 g albumin powder
- 1 g spirulina powder

Preparation

Beat eggs, vanilla extract, icing sugar, pistachio powder, almond powder together.
Add pure pistachio paste and extra-virgin olive oil into a mixture.
Mix egg whites, granulated sugar, albumin powder, and spirulina powder altogether.
Combine both mixtures and beat into a meringue.
Fold in cake flour.
Sprinkle with pistachio and chopped fresh herbs and bake for about 15 min at 165°C.
Cut out discs of ±10 cm Ø.



DILKUSH



VINESH JOHNY

Dilkush

Makes 2 cakes

STRAWBERRY CONFIT

Ingredients

- 237 g frozen strawberry
- 30 g caster sugar
- 5.5 g pectin NH
- 4 g lime juice

Preparation

Let the frozen strawberries thaw on a strainer and strain all the excess water before using.
Start cooking the strawberries in a heavy bottom pan. Once it reaches around 45°C, drizzle in the pectin and sugar mix and continue cooking.
Once it thickens, take the mixture off the heat and add in lime juice and pour over 10 cm rings prepped with cling film on the base and freeze.

COCONUT FILLING

Ingredients

- 55 g heavy cream
- 50 g pistachio
- 50 g dried apricot
- 50 g dried strawberry
- 50 g dried blueberry
- 50 g raisins
- 60 g fresh coconut
- 60 g desiccated coconut
- 100 g condensed milk
- 2 g cardamom powder

Preparation

Chop the nuts and dry fruits and combine all in a bowl. Mix all the ingredients to get a soft filling.
Once ready, spoon over frozen strawberry jelly and freeze till set, and then unmould.

RUBY RASPBERRY MARSHMALLOW

Ingredients

- 112 g caster sugar
- 26 g raspberry purée #1
- 21 g invert sugar #1
- 26 g raspberry purée #2
- 21 g invert sugar #2
- 10 g gelatin
- 52 g water
- 1 g crushed sea salt
- 30 g ruby chocolate **Callebaut RB2**

Preparation

Powder the sheets in a grinder and mix with cold water and allow to hydrate for 10 minutes.

Add caster sugar, purée #1 and invert sugar #1 in a stockpot. Cook the mixture to 112°C.

Add invert sugar #2, raspberry purée #2, and gelatine mass in a stand mixer bowl.

Pour the cooked sugar syrup over this mix and start whisking. Whip until the mixture is cooled down (at least 50°C) and thickened, add melted ruby chocolate, sea salt and mix.

ASSEMBLY

The insert - Prepare 10 cm rings with cling wrap on the bottom. Pour in 75 g of the strawberry confit and freeze. Once frozen, add in around 90 g of the coconut filling and freeze.

Sheet the laminated croissant dough to 5 mm thickness and using a 15 cm ring and an 18 cm ring cut out two discs of dough.

Place the 15 cm dough on the bottom and place the insert in the centre.

Cover this with the 18 cm disc, pinch the edges and seal, and place a 15 cm ring around it.

Allow this to proof for around 1 hour (Proofer at 30°C and 45-50% humidity).

Apply a thin layer of egg wash and bake at 180°C for around 22-25 minutes or until golden brown.

Prepare a 15 cm ring lined with acetate.

Place the ring on a tray with a silicon mat and light spray with oil on the mat and the acetate.

Make the marshmallow and immediately pour into the ring, about halfway up.

Flip the baked dilkhush and press onto the marshmallow and allow it to set.

Once set, unmould, coat the sides with some desiccated coconut and quenelle some chantilly and top off with your favourite berries.



RUBY & FOREST FRUIT BONBON

MARK TILLING

Ruby & forest fruit bonbon

Makes 200 bonbons

FOREST FRUIT GEL

Ingredients

- 105 g red fruit purée
- 20 g raspberry liqueur 45%
- 10 g sugar #1
- 1 g yellow pectin
- 125 g sugar #2
- 36 g glucose syrup
- 3 g citric acid solution

Preparation

Heat red fruit purée and raspberry liqueur and bring to a boil. Mix sugar #1 and pectin and add to boiling purée. Add sugar #2 to purée mixture. When boiling again, add glucose syrup and bring to 107°C. Add citric acid solution. Mix and pour into a container to cool.

RUBY & VANILLA GANACHE

Ingredients

- 372 g cream 35% fat
- 11 g citric acid solution (1:1 water + citric acid)
- 4 g vanilla bean
- 465 g ruby chocolate **Callebaut RB2**
- 149 g unsalted butter

Preparation

Heat cream, citric acid solution and vanilla. Bring to 40°C. Temper chocolate. Pour cream mixture onto chocolate and emulsify. Add softened butter while emulsifying.

ASSEMBLY AND DECORATION

Pre-clean moulds with alcohol. Spray the moulds with tempered, pink-colored cocoa butter. Line the moulds with tempered ruby chocolate RB2 and leave to set. Blitz the forest fruit gel to a smooth paste. Pipe in up to 1/3 of the mould and leave to set. Continue with the ruby & vanilla ganache to fill the mould. Leave to set. Close the moulds with tempered chocolate. Cap off with a silicone sheet. Leave to set. Remove the silicone sheet, unmould, and splatter with white, pink, and light, blue-colored cocoa butter.

RUBY & PASSION FRUIT SNACKING BAR



PHILIPPE VANCAYSEELE

Ruby & passion fruit snacking bar

Makes 25 bars

EXOTIC GANACHE

Ingredients

- 53 g passion fruit purée (10% sugar)
- 53 g mango purée (10% sugar)
- 47 g cream 35% fat
- 12 g sorbitol powder
- 12 g glucose syrup DE40
- 1 g fleur de sel (salt)
- 2 g lime juice
- 311 g ruby chocolate **Callebaut RB2**
- 9 g clarified butter

Preparation

Bring purées, cream, sugars, salt and lime juice to a boil.
Pour purée-cream mixture onto chocolate and emulsify.
Add butter and mix well.
Pre-crystallise ganache at 30°C before use.

ALMOND & COCOA SWEET DOUGH

Ingredients

- 127 g butter 82% fat
- 63 g sugar
- 53 g whole eggs
- 21 g almond powder (100% almonds)
- 21 g cocoa powder
- 211 g all-purpose flour
- 4 g baking powder

Preparation

Beat butter and sugar until smooth and creamy.
Add eggs and mix.
Sieve powders and flour. Add to previous mixture.
Bring the dough to right consistency without over-mixing.
Roll out onto a baking plate lined with silpat baking sheet to 2.5 mm thickness. Cover with cling film and freeze.
Cut into rectangles of 3x13 cm using the guitar cutter.
Bake on silpat for 15-20 minutes at 170°C and store dry.

HASKAP CONFIT

Ingredients

- 82 g fresh haskap berries
- 27 g blackcurrant purée (10% sugar)
- 18 g glucose syrup DE38
- 15 g sugar
- 2 g pectin NH
- 0.1 g xanthan gum
- 5 g fresh lemon juice

Preparation

Heat haskap berries, purée and glucose syrup.
Mix sugar, pectin and xanthan gum.
Add it to purée mixture and cook for 2 minutes.
Add lemon juice and leave to cool.

ASSEMBLY AND DECORATION

First decorate long snacking bar moulds:
spray dots of tempered yellow, pink, red and orange cocoa butter into each mould cavity.
Continue by spraying with a layer of pre-crystallised, white-colored cocoa butter.
Followed by pre-crystallised, pink-colored cocoa butter (on the sides).
Shell the moulds with pre-crystallised white chocolate W2 and leave to set before filling.
Next, pipe in a line of the haskap confit.
Continue with the exotic ganache, leaving 2-3 mm space from the top of the moulds. Leave to set in the fridge for about 15 minutes at 10°C.
Close the moulds and leave to set in the fridge for 10 minutes. Unmould.
Pipe a line of pre-crystallised dark chocolate 811 onto the sweet dough.
Press the bar on top and leave to set.

RUBY, DATE & CRANBERRY CARAMEL BONBON

CLARE ENGLAND

Ruby, date & cranberry caramel bonbon

Makes 300 bonbons

CHEWY CARAMEL

Ingredients

- 220 g sugar
- 42 g glucose syrup
- 196 g cream 35% fat
- 42 g butter 82% fat
- 1 g Madagascar vanilla beans

Preparation

Cook sugar and glucose syrup into dry, golden-brown caramel. Slowly add warm cream, butter and vanilla bean. Bring to 124°C. Immediately pour into a frame of 38x28 cm. Leave to set for 5 minutes.

RUBY, DATE & CRANBERRY FRUIT PASTE

Ingredients

- 192 g pitted dates
- 192 g dried cranberries
- 115 g ruby chocolate **Callebaut RB2**

Preparation

Blitz dates and cranberries in a food processor for 10-20 seconds. Melt chocolate and blitz with fruit to form a dough. Roll out to 38x28 cm.

ASSEMBLY AND DECORATION

Spread the date & cranberry fruit paste on top of the chewy caramel. Press lightly to bond the two layers together. Leave to set for 2-3 hours at room temperature. Cut into rectangles of ± 1x3 cm. Enrobe with tempered ruby chocolate RB2. Finish with dried cranberry.





RUBY & WILD STRAWBERRY BONBON

RYAN J. STEVENSON

Ruby & wild strawberry bonbon

Makes 96 bonbons

WILD STRAWBERRY COULIS

Ingredients

- 135 g wild strawberry & Mara des Bois strawberry purée
- 31 g lime purée
- 1 g Madagascar vanilla beans
- 2 g lime zest
- 123 g sugar
- 7 g glucose syrup DE40

Preparation

Mix ingredients together and boil to 105°C.

RUBY & WILD STRAWBERRY GANACHE

Ingredients

- 117 g wild strawberry & Mara des Bois strawberry purée
- 32 g sorbitol powder
- 20 g dextrose
- 24 g glucose syrup DE60
- 255 g ruby chocolate **Callebaut RB2**
- 27 g cacao butte
- 24 g butter 99% fat – PF17

Preparation

Mix purée and sugars and heat to 40°C.

Melt chocolate and cocoa butter at 35°C.

Add to purée-sugar mixture and emulsify.

Add butter (room temperature) while continuing to emulsify.

ASSEMBLY AND DECORATION

Spray a small line with tempered, red-colored cocoa butter on one side of each mould cavity.

Continue by spraying with tempered, white-colored cocoa butter.

Leave to set for 1 hour at 16°C.

Mould with tempered ruby chocolate RB2.

Fill the chocolate shells with 3 g of wild strawberry coulis followed by the ruby & wild strawberry ganache.

Leave to set for 4 hours at 16°C.

Close the moulds with tempered ruby chocolate RB2.

Leave to set before unMolding.

RUBY & BLACKBERRY SNACKING BAR

PHILIPPE VANCAYSEELE

Ruby & blackberry snacking bar

Makes 30 bars

BLACKBERRY PASTE

Ingredients

- 145 g blackberry purée
- 36 g apple juice
- 17 g sugar #1
- 4 g yellow pectin
- 159 g sugar #2
- 35 g glucose syrup DE40
- 30 g citric acid solution (1:1 water + citric acid)

Preparation

Bring purée and apple juice to a boil.

Mix sugar #1 with yellow pectin. Add to purée, bit by bit, while mixing well. Keep mixing until purée mixture starts to boil.

Add sugar #2 and glucose syrup.

Bring to 107°C.

Add citric acid and mix well. Immediately pour into a frame lined with Silpat sheet at a height of 4 mm.

Leave to cool at room temperature.

Cut into rectangles of 1×10.5 cm.

RUBY & MILK CHOCOLATE GANACHE

Ingredients

- 139 g cream 35% fat
- 28 g glycerine
- 46 g dextrose
- 23 g glucose syrup DE40
- 186 g ruby chocolate **Callebaut RB2**
- 130 g milk chocolate **Callebaut 845**
- 46 g butter 82% fat

Preparation

Bring cream, sugars and glycerine to a boil.

Pour cream mixture onto combined chocolates and emulsify, using an immersion blender.

Add butter and mix well until smooth.

Pre-crystallise ganache at 32°C before use.

ASSEMBLY AND DECORATION

Decorate half-sphere moulds: spray with tempered, white-colored cocoa butter and leave to set.

Shell the moulds with pre-crystallised ruby chocolate RB2 and leave to harden.

First, pipe in a base layer of the ruby & milk chocolate ganache.

Gently press a slice of cut blackberry paste into the ganache.

Continue with the ruby & milk chocolate ganache, leaving 2 mm from the top of the moulds.

Leave to set in the fridge for 15 minutes at 10°C.

Close the moulds with pre-crystallised ruby chocolate RB2.

Leave to cool for 10 minutes.

Unmould carefully.

RUBY & SOUR CHERRY GELATO BONBON



CIRO FRADDANNO

Ruby & sour cherry gelato bonbon

Makes 60 bonbons

BISCUIT CRUNCHY BASE

Ingredients

- 90 g ruby chocolate **Callebaut RB2**
- 80 g Callebaut almond praline
- 3 g fine sea salt
- 130 g digestive biscuits

Preparation

Melt chocolate at 45°C.
Add almond praline and salt and mix well.
Gently incorporate the powdered biscuits.
Spread mix at 2 mm height. Allow to rest in the fridge for 15 minutes. Cut 60 discs (3.5 cm Ø) out of the base, using a pastry cutter. Store in the fridge.

CANDIED SOUR CHERRIES

Ingredients

- 60 candied sour cherries

Preparation

Keep aside for assembly.

WHIPPED RUBY & AMARENA GELATO

Ingredients

- 207 g skimmed milk
- 2 g stabiliser
- 10 g sugar
- 20 g glucose powder
- 27 g dextrose
- 75 g cream cheese
- 75 g ruby chocolate **Callebaut RB2**
- 15 g gelatin mass (1:5 gelatin powder 200 bloom : water)
- 8 g lemon purée
- 75 g red cherry sour purée

Preparation

Heat milk to 40°C.
Pre-mix sugars and stabiliser. Add to milk and pasteurise at 85°C.
Pour hot milk mixture onto chocolate and cheese.
Emulsify well for ± 2 minutes, using an immersion blender.
Add gelatin mass and stir well. Chill to 4°C.
Add purées and leave to rest overnight. Tip: by taking away the gelatin mass from the recipe you obtain a classic gelato/sorbet mix to be frozen in a batch freezer.

ASSEMBLY AND DECORATION

Hand-decorate half-sphere mould cavities (4×3 cm Ø) with thin lines of tempered Mona Lisa colored cocoa butter flame red and leave to set.

Melt ruby ice chocolate RB2 and aromatise with 1 g of ground coffee beans. Leave to cool to 28.5°C.

Line the half-sphere moulds with the untempered coffee-flavoured ruby ice chocolate. Why untempered? Because it will melt easier in the mouth after freezing and will release its flavours faster. Important: when Molding the shell, make it quite thin and allow it to set at room temperature (± 15 minutes) or cool in the fridge for a few minutes.

Arrange 3-4 pieces of chopped candied sour cherry inside each mould cavity.

Whip the gelato preparation in a stand mixer for around 3-4 minutes until quite aeriated. Do not over- whip it; the mixture should not become spongy. Fill the moulds to 3 mm from the top with gelato, using a piping bag. Press a disc of the biscuit crunchy base on top (press slightly to remove air bubbles in the gelato). Finally, close the moulds by spreading untempered coffee-flavoured ruby ice chocolate (melted at around 35°C); spread it quickly without evening out too much. Freeze immediately. Unmould. Immediately apply a transfer sheet of your choice.

Freeze before removing the transfer sheet. Unmould. Store in the freezer at -18°C.

Pre-cool the stand mixer bowl before whipping the gelato mix. The time indicated is approximate. It depends on the type of whisk, the speed of the machine and the amount of gelato you're whipping.



RUBY SNACKING BAR

MINETTE SMITH

Ruby snacking bar

Makes 25 bars of 10 cm

PINK MARSHMALLOW

Ingredients

- 250 g raspberry fruit purée
- 380 g castor sugar
- 100 g glucose
- 10 leaves of gelatine

Preparation

Hydrate gelatine leaves.

Heat purée, sugar and glucose syrup.

Add hydrated gelatine leaves to the mixture and place in a mixing bowl.

Whip using stand mixer with a paddle attachment until you obtain soft peaks.

Pipe immediately in long shapes onto a sprayed sheet to prevent sticking and cut into 8 cm strips.

RUBY CRUNCH BASE

Ingredients

- Equal amounts of Mona Lisa Strawberry Meringue Drops and Callebaut Pailleté Feuilletine.

Preparation

Spread **Callebaut RB2** between two sheets.

Let it rest until crystallised.

Break into uneven pieces.

ASSEMBLY AND DECORATION

Place the pink marshmallow on top of the crunch base.
Finish off with the chocolate pieces.

RUBY MELLOW CAKE

MINETTE SMITH

Ruby mellow cake

Makes 30 cakes of 3 cm Ø

SABLÉ BASE

Ingredients

- 120 g butter
- 2 g salt
- 80 g icing sugar
- 30 g ground almonds
- 200 g flour
- 40 g eggs

Preparation

Use a stand mixer bowl with a paddle attachment to combine butter, salt, icing sugar, ground almonds and flour.

Mix in the eggs.

Let rest for 2 hours.

Roll out to 2.5 mm thickness and freeze.

Bake on a silicone baking sheet 10-12 minutes at 160°C until golden brown.

Store in an airtight container.

MARSHMALLOW

Ingredients

- 250 g raspberry fruit purée
- 380 g castor sugar
- 100 g glucose
- 10 leaves of gelatine

Preparation

Hydrate gelatine leaves.

Heat purée, sugar, and glucose syrup.

Add hydrated gelatine leaves to the mixture and place in a mixing bowl.

Whip using stand mixer with a paddle attachment until you obtain soft peaks.

ASSEMBLY AND DECORATION

Pipe immediately on top of the cooled sablé discs.

Inject the cakes with **Callebaut Crema RB2** and dip in **Callebaut RB2**.



RUBY TRAVEL CAKE



MINETTE SMITH

Ruby travel cake

Makes 3 cakes

DARK CHOCOLATE SPONGE

Ingredients

- 125 g unsalted butter (room temp.)
- 125 g sugar
- 2 g salt
- 45 g ground almonds
- 30 g plain yoghurt
- 50 g egg yolks
- 50 g whole eggs
- 175 g cake flour
- 2.5 g baking powder
- 27 g lemon juice
- 200 g chocolate chunks

Preparation

Cream the butter, sugar, and salt.
Add ground almonds and mix.
Add yoghurt and mix.
Fold in flour and baking powder.
Fold in lemon juice and chocolate cubes. Bake at 165°C for 20-25 minutes.

RUBY GANACHE

Ingredients

- 75 g raspberry purée
- 20 g lime juice
- 40 g glucose
- 30 g dextrose powder
- 225 g ruby chocolate **Callebaut RB2**

Preparation

Heat the purée and dissolve the sugars in it.
Let cool until 40°C.
Melt the chocolate (40°C), add to purée, and mix.
Add lime juice and emulsify.

RASPBERRY JELLY

Ingredients

- 235 g raspberry purée
- 275 g sugar
- 6 g yellow pectin
- 35 g glucose
- 10 g citric acid solution

Preparation

Mix 25 g of sugar with pectin.
Stir mix into purée.
Add remaining sugar and glucose and cook to 105°C.
Take off heat and add citric acid solution.
Transfer to mould and set on thin sheet.

ASSEMBLY AND DECORATION

Line mould with tempered chocolate (medium thick shell) and add all layers: ganache, sponge, jelly, ganache. Add a final layer of sponge.

Close off mould with tempered chocolate.

Let crystallise at least 4 hours.

Demould and brush with stainless steel brush to create texture.

Finish off with thin slides of jelly strips on top.

RUBY PINK LOVE TABLET



FRANK CARRIERI

Ruby pink love tablet

Makes 1 tablet of 32 x 32 cm

CITRUS PATE DE FRUIT

Ingredients

- 400 g boiron mandarin purée
- 100 g lime juice
- 266 g water
- 45 g granulated sugar #1
- 13 g yellow pectin
- 86 g glucose powder
- 400 g granulated sugar #2
- 8 g tartaric acid solution

Preparation

Prepare a 4.5 mm frame on a silpat.

In a sauce pot, bring purées and water to 50°C.

Combine granulated sugar #1 with pectin. Add to warm liquids & bring to a boil.

Combine granulated sugar #2 with glucose powder.

Add gradually to boiling liquid and cook to 105°C.

Remove from heat and add in the tartaric acid solution.

Cast into a 4.5 mm frame.

YUZU RB2 GANACHE

Ingredients

- 171 g boiron yuzu purée
- 85 g boiron mandarin purée
- 51 g glucose syrup DE40
- 80 g trimoline
- 1 g salt
- 878 g ruby chocolate **Callebaut RB2**
- 35 g deodorized cocoa butter

Preparation

Melt together the Callebaut RB2 and cocoa butter to 45°C.

Warm purée, sugars and salt to 30°C

Immersion blend the chocolate mixture with the liquids to create an emulsion.

Once emulsified, pre-crystallise to 35°C and cast into prepped 4.5 mm frame.

Allow the ganache to crystallise at 18-20°C for at least 12 hours, preferably overnight before cutting and dipping.

Prepare the foot (Chablon) and cut to desired size.

Enrobe.

ASSEMBLY AND DECORATION

Cut slabbed ganache into desired shape.

Enrobe ganache with Callebaut RB2.

Place plaque on top.



RUBY, RASPBERRY & ROOIBOS BONBON

ARNO RALPH

Ruby, raspberry & rooibos bonbon

Makes 50 bonbons

ROOIBOS & HONEY GEL

Ingredients

- 225 g rooibos tea (3 bags)
- 30 g honey
- 13 g pectin
- 10 g citric acid

Preparation

Mix and cook for 1 minute.
Add citric acid and leave it to set.

RUBY GANACHE

Ingredients

- 225 g ruby chocolate **Callebaut RB2**
- 100 g glucose syrup
- 100 g raspberry pulp

Preparation

Boil pulp and glucose.
Pour the mixture over the chocolate and mix to form a smooth ganache.
Leave it to set.

ASSEMBLY AND DECORATION

Decorate the mould with red and white colors.
Make a shell with tempered RB2 chocolate and leave it to crystallise.
Pipe fillings into the shell.
Leave to set overnight.
Seal with RB2 chocolate and leave it to cool.
Unmould.



RUBY MELT AWAY

DIMITRI FAYARD

Ruby melt away

Makes ± 50 bonbons

RUBY MELT AWAY

Ingredients	Preparation
<ul style="list-style-type: none"> • 520 g ruby chocolate Callebaut RB2 • 155 g coconut oil 	<p>Temper the ruby chocolate. Add the coconut oil and cast. Allow to crystallise before coating.</p>



RUBY POUND CAKE

DIMITRI FAYARD

Ruby pound cake

Makes 1 mould

POUND CAKE

Ingredients	Preparation
<ul style="list-style-type: none"> • 203 g yolks • 279 g sugar • 152 g crème fraîche • 215 g bread flour • 5 g baking powder • 82 g butter • 3 g vanilla paste • 120 g raspberry pieces • 120 g chopped ruby 	<p>Whip the yolks and the sugar to ribbon stage. Sift the dry ingredients and mix just until combined. Melt the butter, add in, followed by the vanilla and crème fraîche. Once combined fold in te raspberries and ruby chocolate pieces. Pour the batter into prepared loaf pan. Bake at 170°C for 35-40 minutes depending on size. Soak the cake after baking.</p>

VANILLA SYRUP

Ingredients	Preparation
<ul style="list-style-type: none"> • 200 g sugar • 200 g water • 20 g vanilla paste 	<p>Boil all the ingredients.</p>

RUBY GLAZE

Ingredients	Preparation
<ul style="list-style-type: none"> • 1070 g ruby chocolate Callebaut RB2 • 80 g grapeseed oil • 30 g butter 	<p>Melt the ruby chocolate to 40°C add the oil and butter. Use between 23 & 25°C.</p>



RUBY & PISTACHIO COOKIE

DIMITRI FAYARD

Ruby & pistachio cookie

Makes ± 16 cookies

COOKIES

Ingredients

- 115 g butter
- 62 g sugar
- 120 g brown sugar
- 66 g eggs
- 80 g pistachio flour
- 70 g pistachio paste
- 176 g pastry flour
- 4 g salt
- 3 g baking soda
- 3 g baking powder
- 98 g pistachio pcs
- 130 g ruby chocolate **Callebaut RB2**

Preparation

Paddle the butter to soften.
Add in the sugars and mix until just combined.
Incorporate the eggs slowly, followed by the pistachio paste.
Sift the dry ingredients and add into mixer.
Mix just until combined.
Add in the pistachio pieces and ruby chocolate just to incorporate.
Scoop cookies and bake at 180°C for 12-15 minutes until done.
While cookies are still hot, top with ruby caramel pieces, silicon pistachios, ruby pieces and fleur de sel, allow to melt.

RASPBERRY CARAMEL

Ingredients

- 75 g cream 35% fat
- 44 g sorbitol
- 230 g raspberry purée
- 180 g sugar
- 270 g glucose
- 60 g butter
- 3 g lecithin
- 110 g ruby chocolate **Callebaut RB2**

Preparation

Bring the cream, sorbitol and purée to a boil.
Add the glucose, bring to boil.
Whisk in sugar slowly to maintain the boil.
Cook to 115°C.
Add in the butter and the lecithin.
Cook to 118°C and take off the heat.
Add in the melted ruby chocolate.
Cast caramel into desired heat resistance shape.
Allow to set overnight before cutting.

RUBY & RED VELVET CUPCAKE



DIMITRI FAYARD

Ruby & red velvet cupcake

Makes ± 24 cakes

RED VELVET CUPCAKE

Ingredients

- 115 g butter
- 200 g sugar
- 115 g eggs
- 275 g cake flour
- 30 g cocoa powder
- 5 g baking soda
- 5 g baking powder
- 3 g salt
- 225 g buttermilk
- 15 g red coloring
- 5 g white vinegar
- 5 g vanilla paste

Preparation

Cream the butter and sugar.
Add the eggs one at a time.
Sift all dry ingredients together.
Combine the remaining wet ingredients in a separate bowl.
Alternate wet and dry ingredients into the butter mixture.
Scoop and bake cupcakes at 160°C for 18-22 minutes.

CREAM CHEESE FROSTING

Ingredients

- 450 g cream cheese
- 450 g butter
- 8 g salt
- 30 g lemon juice
- 4 g vanilla extract
- 400 g confectioner sugar
- 225 g ruby chocolate **Callebaut RB2**

Preparation

Paddle the cream cheese till smooth.
Cream the butter separately and combine with the cream cheese.
Add in the salt, vanilla and lemon juice.
Slowly add in the powdered sugar.
Melt the ruby chocolate to 40°C.
Fold in the ruby chocolate and whip to consistency.
Pipe on the cupcake and garnish.

OVERVIEW

RUBY CHOCOLATE RB2

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
33%

Total fat
36.8%

Milk solids
20.0%

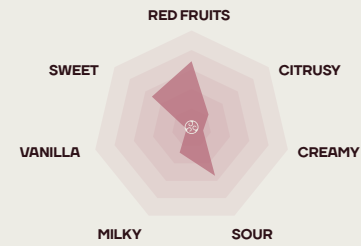
Taste
blood orange | elderberry | tangy | buttermilk

Recommended use

- ☾ Mixing & Flavoring
- ☒ Enrobing
- ☾ Molding

Packaging

Callets™ bag:
CHR-Q37RB2-US-U75 | 2.5 kg



MILK CHOCOLATE 845

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
32.6%

Total fat
37%

Milk solids
27.3%

Taste
light roasted cocoa | persistent | rich & milky

Recommended use

- ☾ Mixing & Flavoring
- ☒ Enrobing
- ☾ Molding

Packaging

Wrapped block:
845NV-132 | 5 kg



WHITE CHOCOLATE VELVET

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
32%

Total fat
40%

Milk solids
22.3%

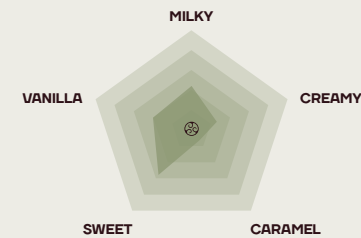
Taste
milky | smooth & creamy | less sweet

Recommended use

- ☾ Mixing & Flavoring
- ☒ Enrobing
- ☾ Molding

Packaging

Callets™ bag:
W3-2B-U76 | 2.5 kg



W2

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
28%

Total fat
35.8%

Milk solids
22%

Taste
mild milky | light caramel | sweet | vanilla

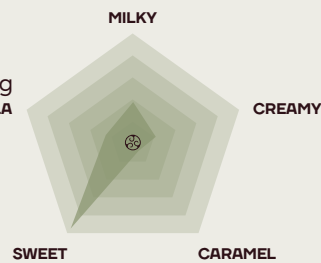
Recommended use

- ☾ Mixing & Flavoring
- ☒ Enrobing
- ☾ Molding

Packaging

Callets™ bag:
W2-US-U76 | 2.5 kg
W2NV-595 | 10 kg

Unwrapped block:
W2NV-132 | 5 kg





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TURN OFF LIGHTS
SUPPORTING SUSTAINABLE COCOA BEANS

CALLEBAUT
BELGIUM 1911



FINEST BELGIAN RUBY CHOCOLATE

No. RB2

ALLROUND APPLICATIONS	
MEDIUM FLUIDITY	
MILK COCOA SOLIDS	33%
BLOOD ORANGE · ELDERBERRY TANGY · BUTTERMILK	
TOTAL FAT	37%
MILK SOLIDS	20.6%

WE CRAFT FROM BEAN TO BAR CALLETS

RUBY

WITH COCOA BEANS GROWN IN WEST AFRICA AND LATIN AMERICA

NET WEIGHT - POZOS NETO - NETO BRUTO - PESO NETTO
GROSS WEIGHT - PESO BRUTO - NETO BRUTO - PESO BRUTO
2.5kg e - 5.1lbs

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