



Carmma®
SHAPING SWISS CHOCOLATE SINCE 1931

Recipe booklet





CELEBRATING
150 YEARS
EST. 1875
OF **SWISS MILK CHOCOLATE**

150 years of Swiss milk chocolate – a great reason to celebrate!

While chocolate dates back to more than 5,000 years, milk chocolate is a relatively recent invention. **In 1875** Swiss chocolatier Daniel Peter came up with the idea of adding condensed milk to dark chocolate to make it less bitter. This innovation expanded the versatility of chocolate, making it palatable to a wider audience. **Milk chocolate became so popular** that it helped boost the Swiss chocolate industry. And Daniel Peter's legacy has lived on in the form of sweet and deliciously creamy milk chocolate – a favourite around the world.

At CARMA®, we are committed to preserving **the rich heritage of Swiss chocolate making**. We use state-of-the-art conching techniques to bring out the full aromas of carefully selected cocoa beans and achieve our famous **melt-in-the-mouth texture**. We work with a wide range of milk powders to give each of our couvertures the perfect creaminess. And we strive to make Swiss chocolate better every day!



Three new CARMA® couvertures in 2025!

Available
from
July
2025



Naomi Wahl
Head of Chocolate
Academy™ Zurich

To celebrate “**150 years of Swiss milk chocolate**” CARMA® is introducing three new couverture recipes in 2025. These couvertures are a tribute to the wonderful heritage of Swiss chocolate making and Swiss chocolatiers pursuit of the perfect flavour. All three recipes take into account the growing demand for intense cocoa notes and distinct flavour profiles, and the two milk chocolate couvertures pick up on the trend towards less sweet chocolate.

The following recipes were developed by our chefs at Chocolate Academy™ Zurich. Naomi and Leon's creativity, expertise and passion for their craft shine in each of their creations. Dive in for inspiration and let's celebrate Swiss chocolate together!

Leon Krohn
Senior Chef Chocolate
Academy™ Zurich



CARMA® Milk Diama 39%

We are delighted to introduce **CARMA® Milk Diama 39%**, a milk chocolate couverture that perfectly complements our portfolio and meets consumers growing demand for slightly less sweet chocolate with higher cocoa content.

To celebrate “**150 years of milk chocolate**”, we've dedicated all recipes using the new **CARMA® Milk Diama 39%** to “**Swiss milk**”. You'll discover surprising creations using milk in all its forms: from Swiss mountain cheese to farmer's cheese, yoghurt, crème fraîche, etc.

You won't resist the fresh, creamy and intense delicacies created by our chefs Naomi Wahl and Leon Krohn!



CARMA® Milk Diama 39%

CARMA® Milk Diama 39% combines strong and fruity notes of cocoa predominantly from Venezuela with a deliciously smooth blend of Swiss milk powders. Less sweet than other CARMA® recipes, this delicious milk couverture adds a new taste profile to our range of Swiss milk couvertures, with distinct notes of pear, cinnamon and coconut.

Shelf life
18 months

Fat content
39%

Milk solids
Min. 28.8%

Unit
5 x 1.5kg drops

Working temperature
29–31°C

Viscosity
●●●●●
Fluid

Item number
CHM-N015DAMAE6-Z71

Taste profile



WHAT MAKES THIS COUVERTURE SO UNIQUE?

- Characteristic strong and fruity cocoa notes thanks to the high proportion of noble cocoa from Venezuela
- Delicious blend of Swiss milk powders, including skimmed milk powder, whole milk powder and cream powder
- Less sweet than other CARMA® milk couvertures





Yoghurt-ginger-hazelnut pralines

For 140 small pralines and 54 large snacking pralines

Ingredients	Preparation
Ginger jelly <ul style="list-style-type: none"> • 270 g ginger puree • 30 g lemon juice • 10 g sugar (for the pectin mix) • 3 g pectin (yellow ribbon) • 80 g sugar • 60 g glucose • 4 g citric acid 	<p>Heat the ginger puree and lemon juice to 40°C.</p> <p>Mix 10 g of sugar with the pectin, and add it to the puree while stirring.</p> <p>Bring briefly to a boil, add the remaining sugar, citric acid and glucose. Heat the jelly to 103°C.</p> <p>Let the jelly cool down completely, then puree using a hand blender to obtain a smooth texture.</p>
Ginger ganache <ul style="list-style-type: none"> • 270 g CARMA® Milk Dima 39% • 37 g invert sugar • 170 g cream • 8 g ginger powder • 0.5 g citric acid powder • 60 g butter • yoghurt crisps (for sprinkling the ganache) 	<p>Bring the cream to boiling point along with the ginger powder and sugar.</p> <p>Pour over the milk chocolate couverture, then use a hand blender to obtain a homogeneous mixture.</p> <p>Add the citric acid and butter and mix thoroughly once more.</p> <p>Pipe onto the jelly at 28°C. Sprinkle the ganache with yoghurt crisps. Let it crystallise for 8 hours until the crispy base is ready to be spread on top.</p>
Yoghurt crisps <ul style="list-style-type: none"> • 80 g Callebaut® Pailleté Feuilletine • 10 g yoghurt powder • 150 g 100% almond paste • 120 g almond praliné 50% • 2 g salt • 90 g CARMA® Milk Dima 39%, tempered • 30 g CARMA® Cocoa Butter, tempered 	<p>Mix together the feuilletine, yoghurt powder, almond paste, almond praliné and salt.</p> <p>Add the tempered milk chocolate couverture and cocoa butter. Mix thoroughly.</p> <p>Pipe onto the ganache and yoghurt crisps.</p>
Finishing touch/colouring <ul style="list-style-type: none"> • Mona Lisa® Cocoa Butter, Brown E-Free – F029187 • 2 g Mona Lisa® Cocoa Butter, Gold – F030651 	<p>Spray the polished moulds with tempered brown cocoa butter on one side, then with golden cocoa butter, and finally with a 1:1 couverture-cocoa butter mixture. Cast with the tempered couverture. Then pour the jelly first, followed by the ganache and finally the crispy base. Close with the pre-tempered couverture. Place in the chocolate fridge for 20 minutes before unmoulding.</p>





Appenzeller, apple & walnut pastry

For approx. 40 pieces (6.5 cm in diameter)

Ingredients	Preparation
Almond sponge cake <ul style="list-style-type: none"> • 300g CARMA® Almond Paste 1:1 • 295g whole egg • 93g melted butter • 60g flour • 4g baking powder 	<p>Slowly mix the almond paste with the eggs and beat to a certain texture or whip.</p> <p>Melt the butter up to 50°C. Slowly stir it into the mixture and then add the sifted flour and baking powder.</p> <p>Spread out to a 3mm thickness and bake at 180°C for approx. 8–10 minutes.</p>
Crispy base with walnuts <ul style="list-style-type: none"> • 450g CARMA® Praliné Selection • 100g CARMA® Milk Dama 39% • 210g Callebaut® Pailleté Feuilletine • 70g finely chopped walnuts • 2g salt 	<p>Melt the chocolate couverture and mix with the praliné paste.</p> <p>Chop the feuilletine and walnuts into small pieces, mix with the rest and add salt.</p> <p>Spread a thin layer on the sponge cake, let it set and then flip it over so the crispy base is at the bottom.</p> <p>(700g for a 40 × 60 cm baking tray)</p>
CARMA® Milk Dama 39% mousse <ul style="list-style-type: none"> • 3,200g milk • 858g CARMA® Milk Dama 39% • 4g gelatine • 750g cream 	<p>Melt the chocolate couverture.</p> <p>Heat the milk and pour onto it. Add the soaked gelatine and mix thoroughly.</p> <p>Whip the cream until getting a semi-stiff texture, and carefully fold in at 30°C.</p> <p>Pour into the frame with the sponge cake and crispy base.</p> <p>(1,650g for a 40 × 60 cm tray)</p>



Ingredients

Apple jelly with Appenzeller

- 300 g apple juice
- 50 g lemon juice
- 3 g citric acid
- 60 g sugar
- 12 g gelatine
- 300 g diced apple
- 225 g diced Appenzeller cheese

Preparation

Heat the apple juice with the lemon juice, citric acid and sugar.

Add the soaked gelatine. Cut the apples and Appenzeller cheese into small cubes, and mix into the juice.

Portion into silicone moulds, then freeze.

Use Silikomart SF243 silicon moulds.

For spraying

CARMA® Clear Gel, according to your preferences

Finishing touch

Cut out the mousse, sponge cake and crispy base using a cutter (6.5 cm in diameter).

Place the frozen apple and Appenzeller jelly on top, and then spray with **CARMA® Clear Gel**.

Pre-crystallise **CARMA® Milk Diamo 39%** and spread a thin layer of chocolate decoration on a 21 × 2 cm strip before placing it around the pastry. Decorate with a cheese-shaped piece of chocolate or any design of your choice.



Curd cheese and dried apricot **chocolate bars**

For approx. 20 bars

Ingredients

Preparation

- **Mona Lisa® Cocoa Butter**,
Black From Natural Origin – F029188,
according to your preferences
- **CARMA® Milk Diama 39%**
(quantity according to your needs)

Preparation

Spray small dots of pre-crystallised black cocoa butter into the mould, cast with in **CARMA® Milk Diama 39%**.

Curd cheese ganache

- 70g cream
- 20g curd cheese
- 17g glucose syrup
- 26g sorbitol
- 17g dextrose
- 190g **CARMA® White Nuit Blanche 37%**
- 300g dried apricots

Mix the cream and curd cheese. Heat up to 40°C with the glucose syrup, sorbitol and dextrose, but do not bring to a boil. Pour onto the **CARMA® White Nuit Blanche 37%**, then emulsify.

Pipe the mixture into the mould and add a few pieces of dried apricot.

Let it crystallise for a day, then close with pre-crystallised **CARMA® Milk Diama 39%** before unmoulding.

(Use approx. 15g of ganache per bar)



Crème fraîche, blackberries & sage **pastry**

For approx. 40 pieces

Ingredients

Chocolate sponge cake

- 60g butter
- 60g **CARMA® Cocoa Mass**
- 260g **CARMA® Almond Paste 1:1**
- 70g sugar 1
- 90g whole egg
- 130g egg yolk
- 150g egg white
- 90g sugar 2
- 60g flour
- 30g **CARMA® Cocoa Powder 22–24%**

Crispy base

- 440g **CARMA® Praliné Selection**
- 100g **CARMA® Milk Dama 39%**
- 210g **Callebaut® Pailleté Feuilletine**
- 4g salt

CARMA® Milk Dama 39% and blackberries and sage ganache

- 350g blackberry puree
- 10g sage leaves
- 30g lemon juice
- 150g glucose syrup
- 420g **CARMA® Milk Dama 39%**
- 67g butter
- 12g gelatine

Preparation

Melt the butter and cocoa mass together.

Mix the sugar and almond paste, then gradually add the whole eggs and egg yolks.

Whisk the mixture.

Whip the egg whites with the sugar 2, and fold it in.

Fold in the flour and cocoa powder, then fold in the butter and cocoa mass mixture at 50°C.

Spread out to a 3mm thickness and bake at 190°C for approx. 6 minutes.

Melt the **CARMA® Milk Dama 39%** chocolate couverture and mix it with the praliné paste.

Add the feuilletine and salt, mix and spread a thin layer on the chocolate sponge cake (600g per 40 × 60 cm sheet).

Add the sage to the warm puree, mix and let it infuse for 30 minutes.

Strain.

Heat the blackberry puree, lemon juice, glucose syrup and butter, and pour into the **CARMA® Milk Dama 39%**.

Add the gelatine and emulsify.

Fill the silicone moulds at about 1/3 volume, and let them set in the fridge.

Use Silikomart SF243 silicone moulds.



Ingredients

Crème fraîche and sage mousse

- 100g cream
- 10g sage leaves
- 400g crème fraîche
- 60g invert sugar
- 6g gelatine
- 300g cream

Fruit veil

- 120g water
- 20g blackcurrant puree
- 45g sugar
- 1.6g agar-agar
- 2g red fruit tea

Finishing touch

Mould the pastry and spray with **CARMA® Clear Gel**.
Cut the fresh blackberries in half and place 3 of them in the centre of the pastry.
Cover with a fruit veil and decorate with flowers.

Preparation

Heat the first quantity of cream with the sage and let it infuse for 30 minutes.

Heat the sage cream with the invert sugar, add the gelatine and mix with the crème fraîche. Whip the remaining second cream until getting a semi-stiff texture and carefully fold in.

Pour into the silicone moulds on top of the ganache. Cut out a slice of chocolate sponge cake with the crispy base, place on the mould and freeze before unmoulding.

Heat the water and let the tea infuse for 5 minutes.

Place the blackcurrant puree and tea in a pan.

Mix the agar-agar with the sugar. Stir into the liquid and bring to a boil.

Pour a thin layer onto a smooth surface, let it cool and cut out 5cm pieces.

Quantity for a 17 × 27 cm surface area.





Flowerly bars with yoghurt and lavender

For 10 moulds containing 3 pieces each

Ingredients	Preparation
<p>Preparation</p> <ul style="list-style-type: none">• 100g Mona Lisa® Cocoa Butter, Purple E-Free – F027551• 30g Mona Lisa® Cocoa Butter, White From Natural Origin – F031397• 100g Mona Lisa® Cocoa Butter, Pink E-Free – F027550• CARMA® Milk Diama 39% (quantity according to your needs)	<p>Mix the three cocoa butter colours to obtain the desired purple shade. Spray the moulds with pre-crystallised cocoa butter, then with pre-crystallised CARMA® Milk Diama 39%.</p>
<p>Yoghurt ganache with lavender</p> <ul style="list-style-type: none">• 276g cream• 10g lavender• 40g yoghurt powder• 49g glucose syrup• 74g sorbitol• 49g dextrose• 1.5g citric acid• 450g CARMA® White Nuit Blanche 37%	<p>Let the lavender infuse in the cream for 30 minutes. Strain and add weight as required.</p> <p>Heat the cream with the glucose syrup, sorbitol and dextrose to 40°C.</p> <p>Melt the CARMA® White Nuit Blanche 37% chocolate couverture at 35°C.</p> <p>Combine the two mixtures, add the yoghurt powder and citric acid, emulsify thoroughly.</p> <p>Pipe at 28°C into the casted mold. Leave to crystallize for 24 hours. Temper the CARMA® Milk Diama 39%, close the mould and sprinkle edible flowers over the couverture before it sets.</p>
<p>Finishing touch</p> <p>Dried edible flowers, according to your preferences</p>	<p>For decorating, pipe CARMA® Milk Diama 39% into the same mould, un mould and place in the freezer for 10 minutes.</p> <p>Spray with the same colour mixture as above at 45°C to obtain a velvety effect.</p> <p>Stick onto the bars.</p>



Caramel cookies with Alpine salt and Gruyère cheese

For 40 cookies

Ingredients

Cookies

- 40g water
- 80g sugar
- 80g butter
- 2g Alpine salt
- Lemon zest, according to your preferences
- 1g pepper
- 200g rye flour
- 2g baking powder
- 50g grated Gruyère cheese

Preparation

Bring the water, sugar, butter, salt and lemon zest to a boil. Place in a food processor and mix until the mixture has cooled. Add the flour, pepper, Gruyère cheese and baking powder, and mix.

Roll out the dough to a 2mm thickness.

Cut out the dough with a cutter (4cm in diameter).

Place on a Silpat mat and leave in the freezer for 10 minutes.

Bake at 160°C for 13 minutes.

Further processing/storage

Process immediately or store in an airtight container at room temperature.

Butter caramel

- 500g full cream
- 320g glucose syrup
- 120g sweetened condensed milk
- 16g Fleur des Alpes salt
- 4g scraped-out vanilla pods
- 100g sorbitol powder
- 400g sugar
- 280g butter
- 10g soy lecithin

Heat up all the ingredients, including the vanilla, strain. Melt the sorbitol powder in a pan.

Gradually add the sugar and cook to obtain a golden caramel.

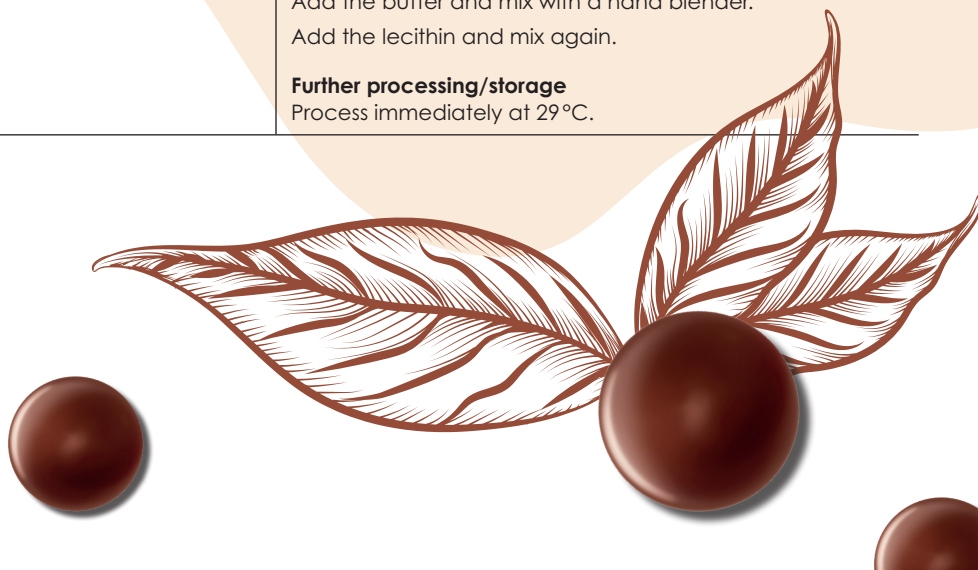
Deglaze with the warm cream.

Add the butter and mix with a hand blender.

Add the lecithin and mix again.

Further processing/storage

Process immediately at 29°C.



Ingredients

Gianduja filling

- 300 g **CARMA® Hazelnut Flavouring Paste**
- 300 g **CARMA® Milk Dama 39%**

Chocolate discs

- **CARMA® Milk Dama 39%**

Gruyère crisps

- 300 g grated Gruyère cheese
- 2 g pepper

Preparation

Mix all the ingredients together. Spread evenly between to bars of 4 mm. Once the mixture has completely set, cut it out with a cutter (4 cm in diameter). Then cut out the centre with a cutter (2 cm in diameter).

Spread the tempered chocolate couverture between 2 sheets of foil and cut out 3 cm discs using a round cutter.

Mix the ingredients together and place in a silicone mould (2 cm in diameter). Bake at 180°C on fan setting 6 for 4 minutes, flip the tray and bake again for 3 minutes or until the chips turn golden.

Finishing touch

Place the gianduja on the cookie, fill with caramel and apply a second cookie on top. Decorate with the chocolate discs and the Gruyère crisps.



CARMA® Milk Livina 48%

With the launch of **CARMA® Milk Livina 48%**, we wanted to respond to a growing consumer trend: the desire for less sweet chocolate. Indeed **72% of consumers** in Western Europe would rather have milk chocolate with higher cocoa content and less sugar*, and figures are even higher in regions such as Asia and South America. That's why our new dark milk chocolate couverture contains only 20% added sugar, almost half of our other well-known CARMA® milk chocolate couvertures. Higher cocoa content for a more intense tasting experience.

Inspired by consumers desire for healthy yet delicious sweets, our chefs Naomi and Leon have developed recipes on the themes of "energy" and "sweet snacks", carefully selecting their ingredients and putting emphasis on the presentation. Why not try our exciting re-interpretation of the classic muesli bar or our delicious "snacking bars" with honey-cardamom ganache? Two visually stunning creations.



CARMA® Milk Livina 48%

CARMA® Milk Livina 48% comes with only 20% added sugar and strong cocoa notes, combining slightly roasted-smoky flavours with the creaminess of Swiss milk. A couverture to meet the growing global demand for less sweet and more cocoa-dominated taste profiles.

Shelf life
18 months

Fat content
44.5%

Milk solids
Min. 27.5%

Unit
5 x 1.5 kg drops

Working temperature
30–32 °C

Viscosity
●●●●●
Fluid

Item number
CHM-K020LIVIE6-Z71

Taste profile

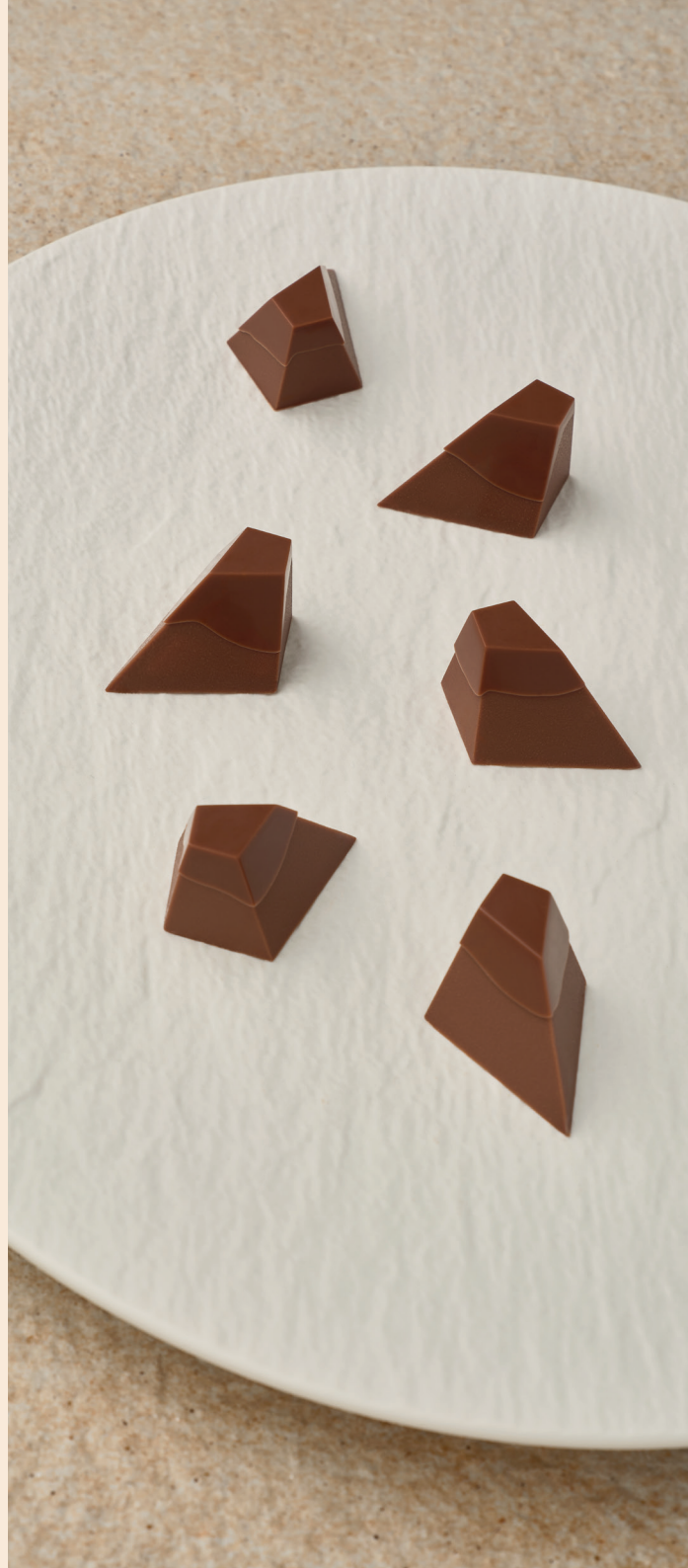


WHAT MAKES THIS COUVERTURE SO UNIQUE?

- Only 20% added sugar, a reduction of almost 50% versus CARMA®'s main milk couverture references
- Blend of cocoa beans from São Tomé and Príncipe, Ecuador and Santo Domingo
- Intensive taste profile with roasted-smoky flavours, balanced by the creaminess of Swiss milk

*Source: Barry Callebaut global market research, 08/2023





Energy bars with two fillings



For 20 bars

Ingredients

Apricot bars (light-coloured version)

- 250g oats
- 15g ground chia seeds
- 15g ground linseed
- 250g almond paste
- 90g grated coconut
- 130g dried apricots
- 55g candied ginger
- 55g candied orange
- 80g pumpkin seeds
- 30g **CARMA® Cocoa Butter**
- **CARMA® Milk Livina 48%**, as needed

Preparation

Place all the ingredients in a blender and mix until smooth. Roll out to a 1 cm thickness and cut into 2.5 × 10 cm bars. Cover the bottom of the bar with pre-tempered **CARMA® Milk Livina 48%**, leave to set and enrobe the bar with **CARMA® Milk Livina 48%**. Decorated as desired.

Further processing/storage

Store in an airtight container at room temperature.

Oat and cocoa bars (dark-coloured version)

- 180g oats
- 40g grated coconut
- 15g ground chia seeds
- 15g ground linseed
- 250g hazelnut paste
- 100g **CARMA® Cocoa Powder 22–24%**
- 190g dried dates
- 5g salt

Place all the ingredients in a blender and mix until smooth. Roll out to a 1 cm thickness and cut into 2.5 × 10 cm bars. Cover the bottom of the bar with pre-tempered **CARMA® Milk Livina 48%**, leave to set and enrobe the bar with **CARMA® Milk Livina 48%**. Decorated as desired.

Further processing/storage

Store in an airtight container at room temperature.





Chocolate dragées with candied ginger and cashew nuts

Ingredients

Cashew gianduja

- 500 g diced candied ginger
- 500 g cashew paste
- 500 g **CARMA® Milk Livina 48%**
- 5 g salt

Finishing touch

- 800 g **CARMA® Milk Livina 48%**
- Cocoa powder, according to your preferences

Preparation

Mix all the ingredients together.

Place the ginger in the sugar coating machine. Set the cold air to setting to 8°C and the speed up to 50%. Heat the cashew gianduja to 25 °C and gradually apply to the ginger.

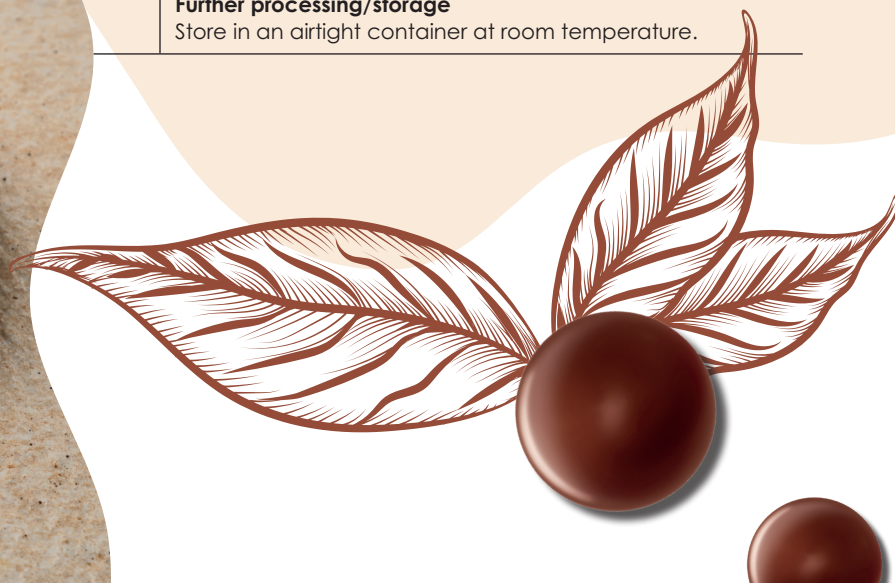
Apply a second coating in the same way.

Now set the cold air to 3°C and keep the speed at 50%. Remove the chocolate couverture from the side of the bowl using a hot air blower. Make sure the dragées do not get heated too much.

Roll the dragées, while still soft, in cocoa powder.

Further processing/storage

Store in an airtight container at room temperature.



Pralines with tonka ganache and coconut gianduja



For 120 pralines

Ingredients

Tonka ganache

- 70g cream
- 70g milk
- 3g grated tonka beans
- 2g salt
- 37g sorbitol
- 30g glucose
- 260g **CARMA® Milk Livina 48%**
- 7.5g clarified butter

Gianduja mass

- 200g coconut flakes
- 50g almonds, peeled and extra finely ground
- 200g icing sugar
- 2.5g table salt
- 1g vanilla pods
- 65g organic coconut fat

Coconut gianduja

- 150g **CARMA® White Nuit Blanche 37%**, tempered
- 18g grated coconut
- 230g coconut gianduja base
- 35g almond oil

Preparation

Mix the cream and milk with the grated tonka beans and heat gently. Let infuse for 10 minutes, strain and weigh the liquid again. Make adjustments if necessary.

Heat the infused liquid with the salt, sorbitol and glucose until all is completely dissolved, pour over the chocolate couverture and emulsify with a hand blender. Add the clarified butter and mix again. Let the ganache cool down to 27°C in a piping bag, then pipe into the mould, leaving about 1/3 of space.

Finely grind the almonds, coconut, vanilla and sugar in the Thermomix for approx. 3 minutes on the highest level. Place in the grinder with the coconut fat and salt, then grind for about 30 minutes on the finest setting.

Further processing/storage

Store at 19°C until further processing.

Melt the coconut gianduja base at 25–28°C. Add the pre-crystallised chocolate couverture and mix thoroughly. Fold in the coconut flakes.

Process immediately.

Finishing touch/colouring

Cast the well polished molds with tempered chocolate.

First fill with the ganache up to the halfway mark and after 8 hours, pipe the gianduja on top. Close with the pre-tempered couverture. Place in the chocolate fridge for 20 minutes before unmoulding.



Chocolate bars with honey-cardamom ganache



Ingredients	Preparation
<p>Honey-cardamom ganache</p> <ul style="list-style-type: none">• 270g CARMA® Milk Livina 48%• 170g cream• 8g grounded cardamom• 30g honey• 60g butter	<p>Boil the cream along with the cardamom and honey. Pour over the milk chocolate couverture and use a hand blender to obtain a homogeneous mixture. Add the butter and mix thoroughly again. Pipe into the moulds at 28°C.</p>
<p>Finishing touch/colouring</p> <ul style="list-style-type: none">• Mona Lisa® Cocoa Butter, Black From Natural Origin – F029188• Mona Lisa® Cocoa Butter, Sparkling Gold – F030651• CARMA® Milk Livina 48%, as needed	<p>Cover one corner of the polished moulds with foil and sprinkle the other side with the Mona Lisa® Cocoa Butter, Black From Natural Origin – F029188. Now apply the foil over the sprayed side and cover the other in Mona Lisa® Cocoa Butter, Sparkling Gold – F030651. Cast with tempered chocolate couverture. Pipe in the ganache, let it crystallise for about 8 hours. Close with the pre-tempered chocolate couverture. Place in the chocolate fridge for 20 minutes before unmoulding.</p>





Pralines with matcha sesame ganache and calamansi jelly

For 140 pralines

Ingredients	Preparation
Calamansi jelly <ul style="list-style-type: none">• 240g calamansi puree• 60g bergamot puree• 10g sugar• 3g pectin (yellow ribbon)• 80g sugar• 60g glucose• 4g citric acid 1:1	<p>Heat the calamansi and bergamot puree to 40°C.</p> <p>Mix 10g of sugar with the pectin and add the mixture to the puree while stirring.</p> <p>Bring to a boil briefly and add the remaining sugar and glucose. Heat the jelly up to 103°C.</p> <p>Leave the jelly to cool completely, add the citric acid and mix with a hand blender until obtaining a smooth texture.</p>
Sesame ganache <ul style="list-style-type: none">• 130g milk• 130g cream• 60g sorbitol powder• 60g tahini• 4g sieved matcha powder• 200g CARMA® Milk Lilvina 48%• 20g CARMA® Cocoa Butter• 40g sesame oil• 30g clarified butter	<p>Bring the cream, milk and sorbitol powder to boiling point.</p> <p>Pour the matcha powder, tahini, CARMA® Cocoa Butter and sesame oil over the milk couverture, and use a hand blender to obtain a homogeneous texture.</p> <p>Add the clarified butter and mix again.</p> <p>Pipe onto the jelly at 28°C. Let the ganache crystallise for 8 hours.</p>
Matcha sesame crispy base <ul style="list-style-type: none">• 80g Callebaut® Pailleté Feuilletine• 20g white sesame seeds• 170g almond paste• 100g almond praliné (50%)• 2g salt• 8g matcha powder• 90g CARMA® Milk Livina 48%• 30g CARMA® Cocoa Butter, tempered• 2 drops of lemon essence	<p>Briefly mix the feuilletine in the Thermomix.</p> <p>Mix all the ingredients together and spread onto the ganache.</p>



Ingredients

Finishing touch/colouring

- **Mona Lisa® Cocoa Butter**, Green – F006683
- **Mona Lisa® Cocoa Butter**, Citrus – F031394

Preparation

Spray the polished moulds with tempered green cocoa butter on one side, then with yellow cocoa butter, and finally with a 1:1 couverture-cocoa butter mixture. Cast in the tempered couverture. Then add the jelly, the ganache and finally the crispy base. Close with the pre-tempered couverture. Place in the chocolate fridge for 20 minutes before unmoulding.

Chocolate mousse

with grapefruit gel, mango and oatmeal crumble



Ingredients		Preparation	
Crumble <ul style="list-style-type: none">• 50g flour• 50g oats, roasted and ground• 15g coconut sugar• 15g muscovado sugar• 50g brown butter• 2g salt• 20g oats		<p>Mix all the ingredients in a stand mixer with the flat attachment until obtaining a crumbly texture.</p> <p>Bake at 160°C for 18 minutes until the preparation becomes golden brown.</p> <p>Further processing/storage</p> <p>Process immediately or store in an airtight container at room temperature.</p>	
CARMA® Milk Livina 48% mousse <ul style="list-style-type: none">• 200g milk• 858g CARMA® Milk Livina 48%• 4g gelatine• 750g cream		<p>Melt the chocolate couverture.</p> <p>Heat the milk and pour onto the couverture. Add the soaked gelatine and mix thoroughly.</p> <p>Whip the cream until obtaining a semi-stiff texture, and carefully fold in the mixture at 30°C.</p> <p>Pipe into silicone moulds and weigh them down to create a dent, then put in the freezer.</p> <p>After moulding, spray with a 60/40 mixture of CARMA® Milk Livina 48% and CARMA® Cocoa Butter at 45°C.</p>	
Grapefruit gel with agave syrup <ul style="list-style-type: none">• 165g grapefruit juice• 60g water• 20g lemon juice• 30g agave syrup• 2g gelatine• Diced fresh mango, according to your preferences		<p>Heat all the liquids with the agave syrup, add the gelatine and let the mixture gel.</p> <p>Blend according to your preferences and mix with diced fresh mango.</p> <p>Pour with a spoon into the mould containing the CARMA® Milk Livina 48% mousse.</p>	
Finishing touch <p>Pour the grapefruit gel with a spoon into the dent formed in the CARMA® Milk Livina 48% mousse, and serve with the crumble.</p>			





CARMA® Dark Larim 51%

Our new dark chocolate couverture **CARMA® Dark Larim 51%** is a fantastic all-rounder, which perfectly complements our portfolio with its unique flavour profile. It stands out not only for its intensity but also its pronounced roasted flavour with minimal bitterness and acidity.

The perfect couverture for Naomi and Leon to give free rein to their creativity! The chefs have crafted a whole range of unique recipes such as a chocolate sponge cake with chocolate mushroom ganache (yes, mushroom!) and osmanthus flowers, or a cookie "sandwich" with dark chocolate crèmeux, olive oil filling and fresh truffle.

Try out our creations and experience a true explosion of flavours!



CARMA® Dark Larim 51%

CARMA® Dark Larim 51% is a dark chocolate couverture with pronounced roasted cocoa flavours, smoky notes and almond aromas. Made with cocoa of the highest quality, mostly from Santo Domingo.

Shelf life
24 months

Fat content
33.7%

Milk solids
Min. 0%

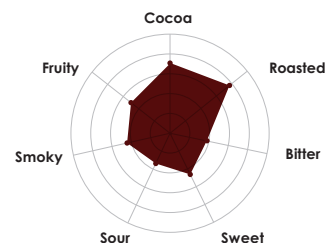
Unit
5 × 1.5kg drops

Working temperature
30–32 °C

Viscosity
●●●●●
Medium

Item number
CHD-Q040LARIE6-Z71

Taste profile



WHAT MAKES THIS COUVERTURE SO UNIQUE?

- Intense blend with a high proportion of fine cocoa from Santo Domingo
- Delicious taste profile featuring roasted and smoky notes without bitterness
- Adapted conching method to make use of the full aromatic potential of cocoa





Cookies with cocoa nib and Timut pepper Florentines



For 40 cookies

Ingredients

Cookie dough

- 40g water
- 80g sugar
- 80g butter
- 1.5g salt
- 150g rye flour
- 50g **CARMA® Cocoa Powder 22–24%**
- 2g baking powder

Preparation

Boil the water, sugar, butter and salt. Then pour into the food processor and mix until the mixture cools down. Add the flour, cocoa powder and baking powder, and mix again. Chill the dough for a few hours.

Roll out the dough to a 2.5mm thickness.

Then cut out the dough with a round cutter (4 cm in diameter).

Place the cut-outs on a Silpat mat and leave in the freezer for 10 minutes.

Bake at 160°C for 13 minutes.

Further processing/storage

Process immediately or store in an airtight container at room temperature.

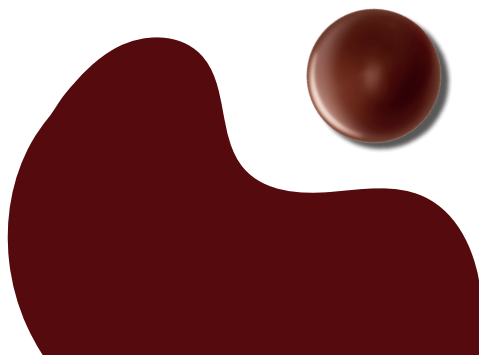
Florentines

- 27g cream
- 75g sugar
- 30g butter
- 25g honey
- 25g **Callebaut® Cocoa Nibs**
- 10g **CARMA® Cocoa Powder 22–24%**
- 75g almonds, sliced
- 25g cocoa nibs, whole
- 3g Timut pepper

Boil all the ingredients, including honey, at 117°C.

Mix with the almonds, cocoa, pepper and nibs, and process the mixture immediately: Press 3g into each hole of the mould and bake for 6 minutes at 170°C.

After baking, spray/brush with tempered cocoa butter on both sides, and wrap airtight.



Ingredients

Finishing touch

- **CARMA® Dark Larim 51%**, as needed

Preparation

Coat the cookies with the **CARMA® Dark Larim 51%**, and place the Florentines directly on top.



Hibiscus panna cotta

with chocolate crèmeux and raspberry meringue



Ingredients

Preparation

Before you start

Soak the gelatine.

Hibiscus panna cotta

- 500g cream
- 10g dried hibiscus flowers
- 1 drop of rose flavouring
- 1 lemon zest
- 6g gelatine
- 133g **CARMA® Nuit Blanche 37%**
- 150g plain yoghurt

Boil the cream, infuse the hibiscus flowers for 10 minutes, strain and add the gelatine. Pour the cream over the chocolate couverture and emulsify with a hand blender. Add the yoghurt, lemon zest and flavouring, and emulsify again.

Pour 50g directly into the dish and let it set completely in the fridge.

Chocolate crèmeux

- 280g cream
- 280g milk
- 50g sugar
- 170g egg yolk
- 6g gelatine
- 280g **CARMA® Dark Larim 51%**

Boil the cream and milk together. Mix the egg yolks and sugar. Pour the warm milk and cream over the egg mixture, mix thoroughly and put it back in the pan.

CAUTION: boil to 83°C while stirring constantly.

Temperature control is required. Add the soaked gelatine and strain over the chocolate couverture. Mix with a hand mixer to obtain an even batter. Pipe the crèmeux into a silicone ring (14 cm in diameter) and freeze.

Further processing/storage

Process immediately or store in the refrigerator at 2–5°C.

Raspberry meringue

- 100g egg white
- 100g sugar
- 100g icing sugar
- Raspberry powder, according to your preferences

Whisk the egg whites until getting a firm texture, and gradually add the sugar. Fold in the icing sugar and then spread the mixture in a thin layer. Sprinkle with raspberry powder (optional), and leave to dry at 60 °C. Store in a dry place until ready to use.

Finishing touch

Spray the frozen chocolate crèmeux with cocoa butter and couverture in a ratio of 3:7 to create a velvety look. Place on top of the panna cotta. Break the raspberry meringue into pieces and use to decorate the chocolate crèmeux. Garnish according to your preferences.





Pralines with chocolate ganache and whisky caramel



For 3 moulds with 21 pralines each

Ingredients

Preparation

- **CARMA® Dark Larim 51%**, quantity as required
- **Mona Lisa® Cocoa Butter**, Purple E-Free – F027551
- **Mona Lisa® Cocoa Butter**, Pink E-Free – F027550

Whisky caramel

- 55g sorbitol
- 225g sugar
- 280g cream
- 180g glucose syrup
- 65g sweetened condensed milk
- 240g butter
- 30g whisky

CARMA® Dark Larim 51% ganache with whisky

- 200g cream
- 32g sorbitol
- 30g glucose syrup
- 24g invert sugar
- 32g butter
- 280g **CARMA® Dark Larim 51%**
- 30g whisky

Preparation

First spray the moulds with pre-crystallised E-free Purple **Mona Lisa® Cocoa Butter** – F027551.

Then spray a second layer with pre-crystallised E-free Pink **Mona Lisa® Cocoa Butter** – F027550, with a slight offset.

Finally pour in **CARMA® Dark Larim 51%**.

Melt the sorbitol in a pan, add the sugar and make a dark caramel.

Boil the hot cream, glucose syrup and condensed milk. Add the butter and emulsify.

Mix in the whisky.

Let the caramel cool down.

Heat the cream with the sorbitol, glucose syrup, invert sugar and butter.

Pour onto the **CARMA® Dark Larim 51%**, and emulsify. Add the whisky and mix.

Use at 32°C.

Finishing touch

Spray and cast the molds with couverture, then add a little whisky caramel.

Pour in the **CARMA® Dark Larim 51%** ganache with whisky.

Let it crystallise for 24 hours and seal with pre-crystallised **CARMA® Dark Larim 51%**.

Unmould when ready. (Chocolate World CW12074)







Chocolate sponge cake with chocolate mushroom ganache and orange

Ingredients		Preparation	
Cookie <ul style="list-style-type: none">• 40g water• 80g sugar• 80g butter• 1.5g salt• 150g rye flour• 50g CARMA® Cocoa Powder 22–24%• 2g baking powder		<p>Boil the water, sugar, butter and salt. Place in a food processor and mix until the mixture has cooled down. Add the flour, cocoa powder and baking powder, and mix thoroughly.</p> <p>Roll out the dough to a 2.5mm thickness. Cut out the dough with a cutter (4cm in diameter). Place on a Silpat mat and leave in the freezer for 10 minutes. Bake at 160°C for 13 minutes.</p> <p>Further processing/storage Process immediately or store in an airtight container at room temperature.</p>	
Before you start Melt the chocolate couverture and butter at 40°C.			
Chocolate sponge cake <ul style="list-style-type: none">• 62g butter• 45g CARMA® Dark Larim 51%• 5g Jacobs Gold instant coffee• 81g fine granulated sugar• 95g whole egg• 1g baking powder• 8g white flour• 8g CARMA® Cocoa Powder 22–24%		<p>Mix the sugar and egg with a hand mixer until smooth. Add the instant coffee and couverture-butter mixture, and mix again.</p> <p>Sieve the flour, cocoa powder and baking powder, and add to the mixture, then mix again. Roll out to a 6mm thickness and bake at 160°C for 9 minutes.</p> <p>Further processing/storage Store in the freezer until further processing.</p>	
Orange marmalade <ul style="list-style-type: none">• 400g oranges• 110g orange puree• 100g sugar 1• 30g sugar 2• 6g pectin NH		<p>Mix sugar 2 with pectin.</p> <p>Blanch the oranges 3 times in cold water, then cut into pieces. Place the oranges, puree and sugar 1 in a pan, and boil the mixture. Add the sugar and pectin mixture, and simmer until the oranges are soft.</p> <p>Blend more finely if necessary. Spread out to a 3cm thickness, freeze and cut out cm circles.</p> <p>Store in the freezer until ready to use.</p>	



Ingredients

Before you start

Soak the gelatine.

Crèmeux

- 280 g full cream 35%
- 280 g milk
- 25 g dried shiitake mushrooms
- 25 g dried morels
- 56 g sugar
- 50 g soy reduction
- 140 g egg yolk
- 6 g gelatine
- 280 g **CARMA® Dark Larim 51%**

Crumble

- 50 g sugar
- 40 g white flour
- 10 g **CARMA® Cocoa Powder 22–24%**
- 65 g butter
- 10 g **Callebaut® Cocoa Nibs**, coarsely ground
- 50 g almonds, ground

Finishing touch

Place the frozen orange marmalade discs on top of the cookie. Shape the crèmeux into spirals (4 cm in diameter), freeze and spray with a 1:1 cocoa butter / couverture mixture to achieve a velvet effect. Spread some crèmeux around the biscuit and smooth it out. Mix osmanthus flowers (approx. 20 g) into the crumble and cover the sides of the cookie with it. Place the spirals on top.

Preparation

Bring the cream and milk to a boil, to simmer, add the mushrooms and let infuse for 20 minutes.

Strain the mushrooms and weigh, then adjust the quantity of cream and milk (510 g in total required). Boil the mixture again along with the soy reduction.

Mix the egg yolks and sugar.

Pour the warm milk and cream over the egg mixture, mix thoroughly and put it back in the pan.

CAUTION: boil to 83°C while stirring constantly. Temperature control is required. Add the soaked gelatine. Pour over the chocolate couverture and mix with a hand mixer to obtain an even batter.

Further processing/storage

Store in the refrigerator at 2–5°C.

Mix all the ingredients in a mixing bowl with a flat beater until obtaining a crumbly texture. Spread evenly on the tray and bake at 165 °C for 18 minutes.

Further processing/storage

Store at room temperature until further processing.

Dark chocolate bars with caramelised cocoa nibs and wild rice

For approx. 30 bars

Ingredients

Preparation

Preparation

Spray small dots of pre-crystallised **Mona Lisa® Cocoa Butter**, Black from Natural Origin – F029188 into the mould.

Caramelised cocoa nibs

- 100g **Callebaut® Cocoa Nibs**
- 60g icing sugar

Place the cocoa nibs with the icing sugar in a pan, and heat until the sugar is slightly caramelised.
Let it cool and store away.

Broken chocolate with wild rice

- 1,000g **CARMA® Dark Larim 51%**
- 150g fried wild rice
- 150g caramelised cocoa nibs

Place a mixture of the wild rice and caramelised cocoa nibs on one half of the mould and stick it down with a little **CARMA® Dark Larim 51%**.
Temper the chocolate couverture, mix with the remaining wild rice and caramelised cocoa nibs, and pipe into the moulds.
Let it crystallise before unmoulding.





Cookie “sandwich” with dark chocolate crèmeux, olive oil filling and fresh truffle

Ingredients	Preparation
Cookie <ul style="list-style-type: none">• 40g water• 80g sugar• 80g butter• 1.5g salt• 150g rye flour• 50g CARMA® Cocoa Powder 22–24%• 2g baking powder	<p>Boil the water, sugar, butter and salt. Place in a food processor and mix until the mixture has cooled down. Add the flour, cocoa powder and baking powder, and mix thoroughly.</p> <p>Roll out the dough to a 2.5mm thickness.</p> <p>Cut out the dough using the sandwich cutter (Fingers75 by Silikomart Professional). Place on a Silpat mat and leave in the freezer for 10 minutes.</p> <p>Bake at 160°C for 13 minutes.</p> <p>Spray with tempered cocoa butter tempered at room temperature.</p> <p>Further processing/storage</p> <p>Process directly or store in an airtight container at room temperature.</p>
Olive oil filling <ul style="list-style-type: none">• 250g olive oil• 50g CARMA® Cocoa Butter• 1 g Wax Concept beeswax	<p>Melt the beeswax and mix it with the warm cocoa butter.</p> <p>Mix with the olive oil and add 1% of cocoa butter from the Magic temper at 30°C.</p> <p>Cool down to 20°C, then pour 30g into the silicone mould and let it crystallise in the fridge.</p> <p>Use Silikomart SF248 silicone mould.</p>



Ingredients

Before you start

Soak the gelatine.

Chocolate crèmeux

- 280g cream
- 280g milk
- 50g sugar
- 170g egg yolk
- 6g gelatine
- 280g **CARMA® Dark Larim 51%**

Preparation

Bring the cream and milk to a boil.

Mix the egg yolks and sugar.

Pour the warm milk and cream over the egg mixture, mix thoroughly and pour it back in the pan.

CAUTION: boil to 83°C while stirring constantly. Temperature control is required. Add the soaked gelatine. Pour over the chocolate couverture and mix with a hand mixer to obtain an even batter.

Further processing/storage

Process immediately or store in the refrigerator at 2–5°C.

Finishing touch

Place the olive oil filling on a cookie and spread the crèmeux over it. Place a second cookie on top and smooth out the crèmeux around it. Dip 1/3 of the cookie sandwich into the tempered **CARMA® Dark Larim 51%** chocolate couverture (with 10% oil), and spread evenly. Top off with freshly grated truffle.





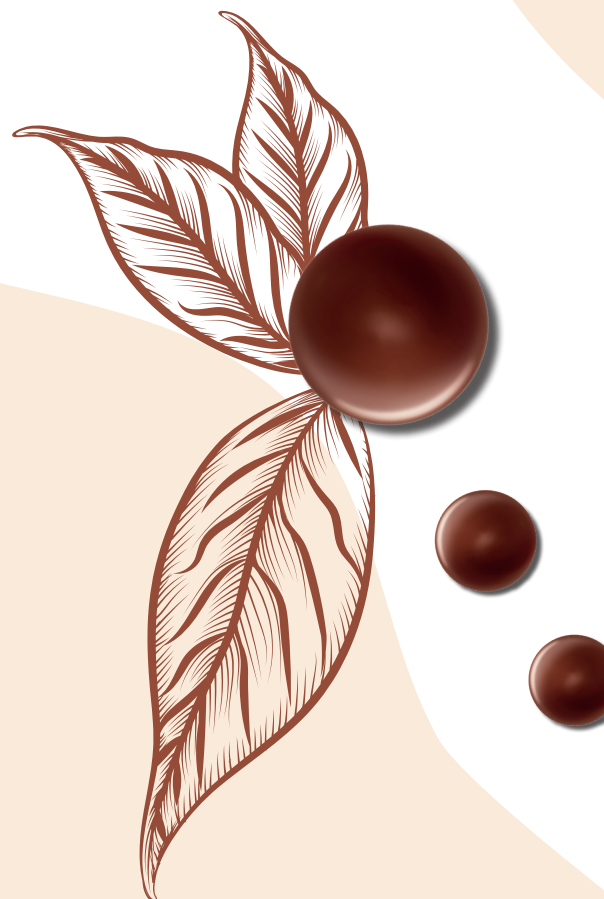
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