



*Carma*<sup>®</sup>  
SHAPING SWISS CHOCOLATE SINCE 1931



• \*  
\* **Under the  
Christmas tree** •



Swiss premium products  
for artisans and chefs since 1931



**Leon Krohn**  
Senior Chef at Chocolate Academy™ Zurich



**Justus Terno**  
Chef at Chocolate Academy™ Zurich

Dear clients and prospects,

This year, **Leon Krohn**, Senior Chef at Chocolate Academy™ Zurich, and **Justus Terno**, Chef at Chocolate Academy™ Zurich, would like to get you in the mood for the holiday season. Our chefs have created a selection of recipes that borrow from current trends and will delight your customers around Christmas time. They have also focused heavily on three newly launched CARMA® couvertures, which pay homage to the rich heritage of Swiss chocolate craftsmanship and its pursuit of excellence. These new recipes stand out for their intense cocoa notes and distinct taste profiles. Two of them are milk couvertures with lower sugar content, in line with the recent trend towards less sweet chocolate. The third is a dark couverture with great versatility. In the following pages you will find, among other things:

- An overview of market trends relating to seasonal highlights
- Our product recommendations, including the three new CARMA® couvertures
- A confectionery section with a highlight: “Peaks Bûche de Noël” by Chef Leon
- A selection of baking recipes

With this recipe booklet, our chefs would like to share their technical expertise and offer valuable tips to optimise your processes.

The featured recipes will help you increase your sales and delight your customers.

For more inspiration, follow us on [@carmachocolate](#) and [@chocolateacademyzh](#)



# Market trends



Moments of indulgence are being redefined. It is no longer about satisfying a “sweet tooth” but rather about creating a holistic experience that connects flavour with the five senses and personal well-being.

## MULTISENSORIALITY

Nowadays consumers are looking for multisensory experiences that appeal to all their senses. Whether it's the intense aromas of freshly ground cocoa beans, the delicious crunch of a chocolate bar or a visually stunning dessert, brands are striving to transform everyday moments of indulgence into unforgettable memories.

# 54%

of consumers in Western Europe prefer chocolate products that are available in multiple flavours. (2023)<sup>2</sup>

## EXCLUSIVITY

Exclusive offers and targeted scarcity campaigns have become effective levers for enhancing products and experiences. Limited editions and exclusive deals entice customers by creating a sense of urgency.

# 4 out of 10

consumers in Western Europe favour exclusive or limited-edition chocolate products. (2023)<sup>2</sup>

## SNACKING

Small sweet snacks are all the rage at the moment. Enjoyable treats in mini format provide useful energy throughout the day, offering short but meaningful breaks – perfectly suited to an active lifestyle.

# 69%

of consumers in Western Europe prefer a small portion of high-quality chocolate over bigger yet less flavourful products. (2023)<sup>2</sup>

Source: exclusive study by Barry Callebaut, conducted online in August 2023 via Qualtrics in the following countries: Belgium, Brazil, Canada, Chile, China, France, Germany, India, Indonesia, Italy, Japan, Mexico, Poland, Spain, Sweden, Switzerland, Turkey, United Kingdom, United States. N = 7697.









# CARMA® Milk Diamo 39%

With **CARMA® Milk Diamo 39%** we are introducing a milk couverture that perfectly complements our portfolio and meets consumer preference for slightly less sweet couvertures with a higher cocoa content.



NEW  
2025



## CARMA® Milk Diamo 39%

**CARMA® Milk Diamo 39%** combines strong and fruity notes of cocoa, mainly from Venezuela, with a creamy blend of Swiss milk powders. This exquisite milk couverture is less sweet than other CARMA® recipes, expanding our range with a new taste profile characterised by distinct notes of pear, cinnamon and coconut.

**Shelf life**  
18 months

**Fat content**  
39%

**Dry milk solids**  
Min. 28.8%

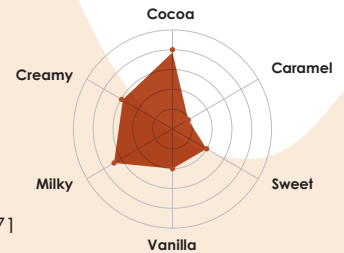
**Available sizes**  
5 × 1.5 kg drops

**Processing temperature**  
29–31°C

**Fluidity**  
●●●●○  
Liquid

**Order codes**  
CHM-N015DAMAE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE

- Distinctive strong and fruity cocoa flavours thanks to a high proportion of fine flavour cocoa from Venezuela
- Delicious blend of Swiss milk powders, including skimmed milk powder, whole milk powder and cream powder
- Lower sugar content than in other CARMA® milk couvertures



# 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 in Western Europe, no less than **72% of consumers** now favour milk chocolate with higher cocoa content and less sugar\*, and figures are even higher in other regions such as Asia and South America. That's why our brand-new dark milk chocolate couverture contains only 20% added sugar, almost half as much as our other CARMA® milk couvertures. Higher cocoa content for a more intense tasting experience.

NEW  
2025



## CARMA® Milk Livina 48%

**CARMA® Milk Livina 48%** contains only 20% added sugar and stands out for its strong cocoa notes that blend lightly roasted, smoky flavours with creamy Swiss milk. A chocolate couverture that will meet the growing demand worldwide for less sweet and more intense cocoa taste profiles.

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

**Shelf life**  
18 months

**Fat content**  
44.5%

**Dry milk solids**  
Min. 27.5%

**Available sizes**  
5 x 1.5 kg drops

**Processing temperature**  
30–32°C

**Fluidity**  
●●●●○  
Liquid

**Order codes**  
CHM-K020LIVIE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE

- Only 20% added sugar, almost 50% less than most of our CARMA® milk couvertures
- Blend of cocoa beans from São Tomé and Príncipe, Ecuador and Santo Domingo
- Intense taste profile with roasted and smoky aromas, balanced by creamy Swiss milk



# CARMA® Dark Larim 51%

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

NEW  
2025



## CARMA® Dark Larim 51%

**CARMA® Dark Larim 51%** is a dark chocolate couverture with pronounced roasted cocoa aromas as well as as well as smoky notes and hints of almond thanks to the fine flavour cocoa, which comes mainly from Santo Domingo.

**Shelf life**  
24 months

**Fat content**  
33.7%

**Dry milk solids**  
Min. 0%

**Available sizes**  
5 × 1.5 kg drops

**Processing temperature**  
30–32°C

**Fluidity**  
●●●○○  
Medium

**Order codes**  
CHD-Q040LARIE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE UNIQUE

- Intense cocoa blend with a high proportion of fine flavour cocoa from Santo Domingo
- Delicious taste profile with roasted and smoky notes
- Adapted conching process to leverage the cocoa's full aromatic potential



# \* Two confectionery pastes you should try! \*

CARMA® confectionery pastes are ideal for flavouring couvertures, glazes, ganaches, creams, ice creams and cakes.



**CARMA® Praline Selection (palm free), dark**  
Praline Selection is a delicious, dark, soya-free hazelnut paste that is ideal for confectionery. It contains no foreign fats and has a high nut content of 44%. It is ready to use and can also be frozen.



**CARMA® Carmaduja, medium dark**  
This ready-to-use hazelnut paste with its rich and firm texture offers a balanced taste profile by blending 37% Swiss chocolate with 33% premium quality hazelnuts.

Creativity is so much more than beautiful aesthetics: our confectionery pastes are expertly crafted to add intense flavours to your creations. Our range includes chocolate praline pastes (hazelnut and almond), pure flavouring pastes as well as fillings and gianduja pastes.





# \* Chocolate indulgence without compromise \*

Chocolate panettone is a delicacy beloved by many! But most chocolate cubes are not up to the challenge. That's why Callebaut® is proud to introduce Chococubes, the only chocolate cubes that keep their shape and texture inside your panettone. Made from 100% delicious Callebaut® chocolate.

## 1. SIZE MATTERS

The perfect size (10 × 10 × 10 mm) means the Chococubes absorb less moisture, resulting in an intense chocolate experience, a fresher dough colour and a softer texture for your customers.

## 2. LESS COCOA BUTTER FOR LONGER BAKING TIMES

Callebaut® Chococubes contain less cocoa butter, meaning they can endure longer baking times and temperatures up to 200 °C. They do not completely melt into the dough, thus preserving the crunchiness and gloss of the Chococubes inside your delicious creations.

## 3. PRO TIP

Only add the Chococubes to your dough at the very end of the kneading process. This will prevent the cubes from melting and the dough from changing colour.









## Our confectionnery selection

For the holidays, our chefs Leon & Justus have put together a selection of seven confectionery recipes that will bring joy and intense tasting experiences to your customers. Each creation combines contrasting textures with exciting flavour combinations: crispy pralines with liquid filling, melt-in-the-mouth ganaches with winter spices, or gianduja with dried fruit. An invitation to sensory exploration that brings delight with every bite.

To meet new consumer trends, all these products are available in a practical snacking format – ideal for impulse purchases, last-minute gifts or little treats on the go. By including these exclusive, limited-edition confectionery creations in your Christmas offering, you will be relying on two powerful levers to promote end-of-year sales: targeted scarcity and seasonal relevance. These high-quality and uniquely appealing products will bring new energy to your range and provide targeted incentives to buy.



# "Santa's hat" winter pralines

For 2 moulds with 32 pralines each  
Mould reference: CW2295 - Chocolate World

Ingredients	Preparation
<b>Spray colouring</b> <ul style="list-style-type: none"> <li>100 g <b>CARMA® White Nutt Blanche 37%</b></li> <li>100 g <b>CARMA® Cocoa Butter</b></li> <li>4 g <b>Mona Lisa® Power Flowers Classic Red</b></li> </ul>	Pre-crystallise and spray onto the moulds.
<b>Coating</b> <ul style="list-style-type: none"> <li><b>CARMA® Milk Livina 48%</b>, according to your preferences</li> </ul>	Pre-crystallise the couverture and pour into the moulds.
<b>Honey component</b> <ul style="list-style-type: none"> <li>60 g chestnut honey</li> <li>30 g glucose syrup</li> <li>1 g salt</li> <li>2 g lime juice</li> <li>15 g <b>CARMA® Cocoa Butter</b></li> </ul>	Heat everything together and emulsify. Once you've reached 29 °C, pour a large drop into the mould.
<b>Tonka Ganache</b> <ul style="list-style-type: none"> <li>270 g cream 35%</li> <li>60 g glucose syrup</li> <li>67 g sorbitol powder</li> <li>30 g invert sugar</li> <li>80 g butter</li> <li>450 g <b>CARMA® Milk Livina 48%</b></li> <li>2 g grated tonka beans</li> </ul>	Boil the cream with the grated tonka beans and steep. Strain and bring the mixture once more to the boil with the sugars. Pour in the couverture and mix thoroughly. Add the butter and mix again. Fill the moulds about half full and let the preparation crystallise.
<b>Walnut crunch</b> <ul style="list-style-type: none"> <li>20 g chopped walnuts</li> <li>30 g <b>Callebaut® Pailleté Feuilletine™</b></li> <li>20 g walnut paste</li> <li>1 g salt</li> <li>70 g <b>CARMA® Milk Livina 48%</b></li> </ul>	Mix the chopped walnuts and <b>Callebaut® Pailleté Feuilletine™</b> together with the salt and walnut paste. Heat to about 26 °C, add the pre-crystallised couverture and mix thoroughly. Pipe onto the ganache and leave some space to be able to close it afterwards.







## Ingredients

### Decorative elements

- **CARMA® White Nuit Blanche 37%**, according to your preferences
- **Mona Lisa® Cocoa Butter**, white, according to your preferences

## Preparation

To make the brim, spread a thin layer of pre-crystallised **CARMA® White Nuit Blanche 37%** onto an 11 × 11 cm transfer sheet. As soon as the couverture is a little firmer, use a ruler to cut fine strips and place a sheet of baking paper of the same size on top. Then wrap the strips around a 3 cm diameter rolling pin and secure in place with 3 pieces of tape. Let them crystallise completely.

To make the pom-poms, flip the praline mould upside down and pour thick drops with pre-crystallised **CARMA® White Nuit Blanche 37%**.

As soon as both have crystallised, place the rings for the brim on a silicone mould and freeze together with the pom-poms on a baking tray. After about 10 minutes, spray them with white cocoa butter to create a velvety effect and then garnish the chocolates with them. Carefully place the rings around the pralines and close the back with a small dot of couverture. Spread a little couverture on the tip of the pralines and then carefully place the pom-poms on top.



**Justus Terno**  
Chef at Chocolate  
Academy™ Zurich





# "Peaks" bûche de Noël

Leon Krohn  
Senior Chef  
at Chocolate  
Academy™ Zurich



Bûche format: (25 × 8 × 6.5 cm) | Silikomart reference: Diamond Bûche – 25.074.63.0065

Recipe for the bûche's fillings | For 1 baking tray (40 × 60 cm)



## Ingredients

### Chocolate Pain de Gênes

- 700 g **CARMA® Almond Paste 1:1**
- 840 g whole eggs
- 420 g **CARMA® Dark Edelbitter 70%**
- 210 g butter
- 112 g flour
- 20 g baking powder

### Crunchy with black lime, 700 g per baking tray

- 162 g **CARMA® Milk Livina 48%**
- 400 g **CARMA® Hazelnut Paste**, for flavouring
- 140 g **Callebaut® Pailleté Feuilletine™**
- 26 g butter
- 1.5 g salt
- 10 g black lime, ground
- ½ lemon rind

### Bananas and exotic fruit compote

- 1,125 g bananas, diced
- 525 g passion fruit puree
- 300 g banana puree
- 750 g mango puree
- 170 g inulin
- 56 g pectin NH
- 115 g glucose syrup

## Preparation

Pour the **CARMA® Almond Paste 1:1** into a bowl. Slowly add the whole eggs and whisk.

Melt the butter and **CARMA® Dark Edelbitter 70%** at 50 °C.

Mix the butter and chocolate couverture with the whisked eggs and almond mixture.

Finally, fold in the flour and baking powder.

Spread onto a baking tray with high edges. Bake at 210 °C for approx. 8-10 minutes and then let it cool down.

Cut into the size of a 17 cm × 24 cm frame and insert.

Melt the **CARMA® Milk Livina 48%** and butter, and mix with the hazelnut paste.

Add the **Callebaut® Pailleté Feuilletine™**, salt, black lime and lemon rind, and mix thoroughly.

Spread the preparation on the Chocolate Pain de Gênes in the frame and let it set. Flip the sponge cake over so that the crunchy layer is at the bottom of the frame.

Mix the pectin with the inulin.

Roughly dice the bananas or leave them whole depending on your preferences.

Place in a pan with the fruit puree and glucose syrup.

Heat, stir in the pectin and inulin at 40 °C, and bring to the boil.

Mix according to your preferences, depending on how chunky you want the bananas.

Let the preparation cool down slightly, spread onto the sponge cake with the crunchy layer at the bottom of the frame and let it gel.



### Chocolate crémeux with CARMA® Milk Livina 48%

- 1,150 g milk
- 820 g **CARMA® Milk Livina 48%**
- 930 g **CARMA® Dark Madagascar 64%**
- 42 g gelatine 220 Bloom
- 2,300 g cream 35%, cold

Soak the gelatine in cold water and squeeze excess water out. Bring the milk to a boil, dissolve the gelatine and pour over the **CARMA® couvertures**.

Blend with a hand blender, add the cold cream and blend again.

Let it cool down slightly in the fridge until the crémeux thickens a little and pour onto the jellied compote in the frame.

Put it in the freezer and then cut into rectangles according to the size of the bûche.

The core should be no more than 5 cm tall.

### Chocolate mousse with CARMA® Milk Livina 48%

- 500 g milk
- 675 g **CARMA® Milk Livina 48%**
- 12 g gelatine 220 Bloom
- 1,000 g cream 35%

Soak the gelatine in cold water and squeeze excess water out. Bring the milk to the boil, dissolve the gelatine, pour over the **CARMA® Milk Livina 48%** and mix thoroughly.

Whip the cream and carefully fold in at 28 °C.

Pipe the preparation into the bûche mould and insert the core. Freeze and then unmould.

### Spray mix

- 100 g **CARMA® Dark Madagascar 64%**
- 80 g **CARMA® Cocoa Butter**

Melt the chocolate couverture and cocoa butter at 45 °C and drizzle onto the frozen bûche.

### Cake icing

- 300 g sugar
- 140 g water
- 250 g cream 35%
- 120 g glucose syrup
- 36 g invert sugar
- 92 g **CARMA® Cocoa Powder 22–24%**
- 14 g gelatine 220 Bloom

Soak the gelatine in cold water and squeeze excess water out. Heat the water with the sugar to 121 °C.

In a second pan, bring the cream, glucose syrup, invert sugar and cocoa powder to the boil while stirring.

Mix the glucose syrup with the cream mixture and boil again.

Add the gelatine and mix thoroughly whilst ensuring you avoid air bubbles.

Warm up the next day and use at 35 °C.

### Decoration

- **CARMA® Milk Livina 48%**, according to your preferences
- **Callebaut® Cocoa Nibs**, according to your preferences
- Gold leaves, according to your preferences

Line the bûche mould with the Silikomart Diamond Buche silicone mat. Pour in the mousse and insert the core.

Freeze and then unmould. Remove the silicone mat and spray the diamond part with the spray mixture.

Glaze the rest of the bûche and decorate with cocoa nibs and gold leaves.

Temper the **CARMA® Milk Livina 48%**, spread and cut out two pieces to cover the ends of the bûche.









# Knitted bears



Mould reference	Mould weight	Dimensions	Number of hollow moulds	Number of plates
MLD-090667-M00	80 g	120 × 90 × 60 mm	2	2

## Ingredients

### Red nose

- 30 g **CARMA® White Nuit Blanche 37%**
- 10 g **CARMA® Cocoa Butter**
- 1 piece of **Mona Lisa® Power Flowers Classic Red**

### Paws

- **CARMA® Milk Diamo 39%**, according to your preferences
- **CARMA® Dark Larim 51%**, according to your preferences
- **CARMA® Gold Quintin 31%**, according to your preferences

### Spray mixture for CARMA® Milk Diamo 39% – bear

- 60 g **CARMA® Milk Diamo 39%**
- 40 g **CARMA® Cocoa Butter**

### Spray mixture for CARMA® Dark Larim 51% – bear

- 60 g **CARMA® Dark Larim 51%**
- 40 g **CARMA® Cocoa Butter**

### Spray mixture for CARMA® Gold Quintin 31% – bear

- 60 g **CARMA® Gold Quintin 31%**
- 40 g **CARMA® Cocoa Butter**

## Preparation

Colour the **CARMA® White Nuit Blanche 37%** couverture with the cocoa butter and the Power Flowers colouring. Pre-crystallise and use it to outline the bear's nose.

Pre-crystallise the couverture of your choice, and use it to outline the bear's paws and tail.

Pre-crystallise the mixture and spray the mould with it. Then fill the mould with the pre-crystallised chocolate couverture.



## Finishing touch

Unmould both halves, melt slightly and carefully assemble.

**Note:** the process is the same for each bear.

**CARMA® Milk Diamo 39% bear :** **CARMA® Dark Larim 51% paws**

**CARMA® Dark Larim 51% bear :** **CARMA® Gold Quintin 31% paws**

**CARMA® Gold Quintin 31% bear :** **CARMA® Milk Diamo 39% paws**



# “Peaks” snack bars with cinnamon gianduja and cranberries

For 24 bars

Mould reference: Chocolate World – 2497CW Chocolate Mould Glacier Bar

## Ingredients

### Gold dots

- **Mona Lisa® Cocoa Butter**, gold, according to your preferences

### Spray colouring

- 30 g **Mona Lisa® Cocoa Butter**, flame red
- 40 g **Mona Lisa® Cocoa Butter**, pink

### Coating

- **CARMA® Milk Livina 48%**, according to your preferences

### Cinnamon-cranberry gianduja filling

- 450 g **CARMA® Carmaduja Almond**, light-coloured
- 1.5 g cinnamon powder
- 150 g cranberries, dried

## Preparation

Pre-crystallise the cocoa butter and add small dots to the moulds.

Mix and pre-crystallise the colours, then spray the moulds.

Pre-crystallise the chocolate couverture and pour into the moulds. Use a brush on the hollow parts to avoid air bubbles.

Melt the **CARMA® Carmaduja Almond** at 30 °C, mix with the cinnamon powder and pour into the moulds. Leave space for the cranberries and add them in. Cover with a little extra **CARMA® Carmaduja Almond** and let the preparation crystallise.

Close off with **CARMA® Milk Livina 48%** and unmould after a few hours.



# "Peaks" snack bars with ginger

For 24 bars

Mould reference: Chocolate World – 2497CW Chocolate Mould Glacier Bar

## Ingredients

### Spray colouring

- 60 g **CARMA® White Nuit Blanche 37%**
- 40 g **CARMA® Cocoa Butter**
- Vanilla pods, according to your preferences

### Coating

- **CARMA® White Nuit Blanche 37%**, according to your preferences

### Ginger ganache with **CARMA® White Nuit Blanche 37%**

- 83 g cream 35%
- 2 g ginger, grated
- 23 g sorbitol powder
- 15 g glucose syrup
- 25 g dextrose
- 135 g **CARMA® White Nuit Blanche 37%**
- 17 g **CARMA® Cocoa Butter**

## Preparation

Slit the vanilla pod, scrape out the seeds and mix with the rest. Pre-crystallise and spray onto the moulds.

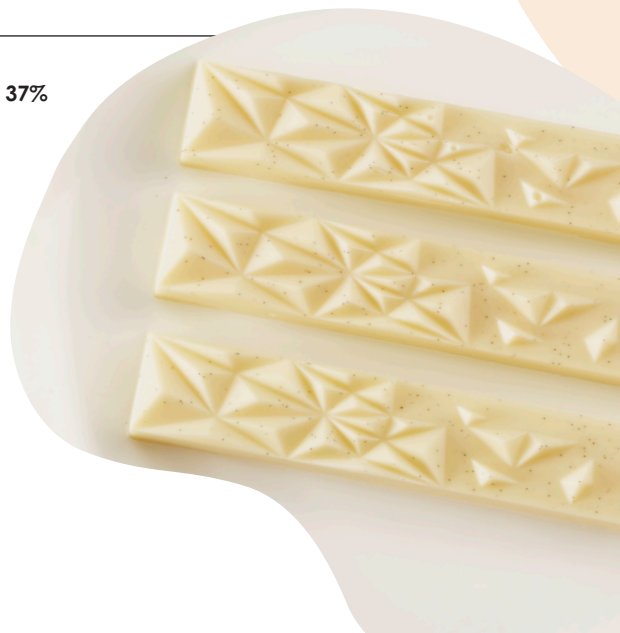
Pre-crystallise **CARMA® White Nuit Blanche 37%** and pour into the moulds. Use a brush on the hollow parts to avoid air bubbles.

Grate the ginger and steep in hot cream for 30 minutes. Strain and add more cream to reach the required weight. Heat with the sugar, and pour onto the cocoa butter and **CARMA® White Nuit Blanche 37%**. Emulsify and pour into the moulds at 27 °C.

## Further processing / storage

Let the ganache crystallise for 24 hours, close with **CARMA® White Nuit Blanche 37%** and unmould after a few hours. Sprinkle with silver flakes.

Leon Krohn  
Senior Chef  
at Chocolate  
Academy™ Zurich











# Coconut mandarin bûchettes



For 2 moulds of 40 pralines each

We do not have a reference for the mould. The pralines are 1.5 × 3 cm each.

## Ingredients

### Spray colouring

- 50 g **Mona Lisa® Cocoa Butter**, white
- 25 g **CARMA® White Nuit Blanche 37%**
- 25 g **CARMA® Cocoa Butter**

### Mandarin-cardamom ganache filling

- 276 g cream 35%
- 50 g glucose syrup
- 75 g sorbitol powder
- 50 g dextrose
- 1 g cardamom powder
- 4 g mandarin zest
- 10 g calamansi puree
- 450 g **CARMA® White Nuit Blanche 37%**

### Coconut crunch

- 75 g roasted grated coconut
- 30 g coconut oil
- 1.5 g salt
- 90 g **CARMA® White Nuit Blanche 37%**

### Decorative elements

- 100 g **CARMA® White Nuit Blanche 37%**
- 50 g **Mona Lisa® Cocoa Butter**, white

## Preparation

Pre-crystallise the mixture and spray the mould with it.

### To pour:

Pre-crystallise the **CARMA® White Nuit Blanche 37%** couverture and pour into the moulds.

Boil the cream along with the mandarin zest and cardamom powder, and steep for 15 minutes. Strain and bring to the boil again with the sugars.  
Pour over the chocolate couverture, mix thoroughly and finally add the calamansi puree before mixing once again.  
Fill half of the pralines with the ganache at 29 °C.

Toast the grated coconut until golden brown and let it cool down. Melt the coconut oil, and mix with the grated coconut and salt.

Heat the mixture up to around 26 °C, then add the pre-crystallised chocolate couverture and mix thoroughly.  
Pour directly into the praline mould on top of the ganache, leaving some space for closing.

In an empty praline mould, spray in cloud shapes using the pre-crystallised chocolate couverture and let crystallise.

Unmould, place on a lined tray and freeze. When frozen, spray with cocoa butter and place the clouds on the moulded pralines. Dust with silver powder according to your preferences.

Justus Terno  
Chef at Chocolate  
Academy™ Zurich





# Caramel-lemon winter pralines

For 3 moulds with 24 pralines each

Mould reference: Chocolate World Chocolate Mould Praline Calisson – Martin Diez CW2482

## Ingredients

### Spray colouring

- **Mona Lisa® Cocoa Butter**, gold, for the dots
- 30 g **Mona Lisa® Cocoa Butter**, green
- 10 g **Mona Lisa® Cocoa Butter**, white
- 1.5 g **Mona Lisa® Cocoa Butter**, gold

### Coating

- **CARMA® Gold Quintin 31%**, according to your preferences

### CARMA® Caramel Citron filling

- 30 g **CARMA® Caramel Citron** filling

### CARMA® Dark Venezuela 70% ganache with lemon

- 90 g cream 35%
- ½ lemon rind
- 40 g glucose syrup
- 21 g sorbitol powder
- 10 g invert sugar
- 30 g butter
- 126 g **CARMA® Dark Venezuela 70%**

## Preparation

Spray the mould with small dots of pre-crystallised **Mona Lisa® Cocoa Butter Gold**

Then mix the green cocoa butter with the other colours and pre-crystallise.

Spray the mould with this preparation.

Fill the sprayed mould with pre-crystallised **CARMA® Gold Quintin 31%**.

Fill the mould with a small amount of **CARMA® Caramel Citron**.

Steep the lemon rind in hot cream for 20 minutes. Strain and add more cream to reach the required weight. Heat up the cream along with the sugars and butter, and pour over the **CARMA® Dark Venezuela 70%**. Emulsify and pour into the mould at 32 °C.

## Further processing / storage

Let the ganache crystallise for 24 hours and then close it with **CARMA® Gold Quintin 31%**.

Unmould.



**Leon Krohn**  
Senior Chef  
at Chocolate  
Academy™ Zurich





# New Year's pralines



**Justus Terno**  
Chef at Chocolate  
Academy™ Zurich



For 2 moulds with 15 pralines each

## Ingredients

### Spray colouring

- 100 g **Mona Lisa® Cocoa Butter**, black

### Coating

- **CARMA® Dark Larim 51%**, according to your preferences

### Plum gel

- 220 g plum puree
- 80 g apricot puree
- 10 g sugar (1)
- 1.5 g pectin (yellow ribbon)
- 80 g sugar (2)
- 60 g glucose syrup
- 4 g citric acid

### Carmaduja hazelnut

- 400 g **CARMA® Carmaduja hazelnut**
- 8 g Earl Grey tea powder

### Hazelnut wax

- 50 g hazelnut oil
- 25 g **CARMA® Hazelnut Paste**
- 25 g **CARMA® Cocoa Butter**
- 0.5 g Sosa wax concept



### Decorative elements

- 100 g **CARMA® Dark Larim 51%**
- 50 g **Mona Lisa® Cocoa Butter**, black
- 10 g gold powder
- 100 g sugar

## Preparation

Pre-crystallise and spray the moulds with it.

Pre-crystallise the couverture and fill the moulds with it.

Heat up the puree to 40 °C and add the pectin mixed with the sugar (1) and stir thoroughly. Bring to the boil, then add the remaining sugar and boil again. Remove from the heat and add the citric acid. Pour into the mould at around 28 °C.

Heat up the **CARMA® Carmaduja hazelnut** to 26 °C, add the tea powder and stir thoroughly. Pour in directly, leaving some space for the hazelnut wax insert.

Heat up the hazelnut oil, hazelnut paste and **CARMA® Cocoa Butter** to around 50 °C. Add the Sosa wax concept and mix thoroughly.

Temper the mix to 23 °C and pour into a 2 cm hemisphere silicone mould. Let crystallise for at least 12 hours, then place in the still soft gianduja.

Let the filling crystallise for at least 12 hours and then close it with the pre-crystallised **CARMA® Dark Larim 51%**. Unmould after a few hours.

For the gold disc, spread a thin layer of pre-crystallised **CARMA® Dark Larim 51%** on a transfer sheet and cut out the disc with a round cutter with the exact same diameter as the praline. Then let it crystallise while weighed down, roll it into a mixture of gold powder and sugar, and place it on the base of the praline with a small dab of chocolate couverture.

Prepare a stencil for the 2026 disc that is slightly smaller in diameter than the praline. Spread a thin layer of pre-crystallised **CARMA® Dark Larim 51%** onto it and let it crystallise while weighed down. Then carefully remove it from the mould and spray with black cocoa butter. Place two small dabs of couverture on the gold disc and carefully add the black 2026 disc on top.











# Our bakery selection

Meet your customers' expectations with a bakery range that combines product innovation with strong differentiating features. Our three end-of-year creations pick up on current trends – focusing first and foremost on multisensory: the king cake with chocolate and almonds combines golden baked crispness, melting chocolate notes and sweet frangipane to create an indulgent experience rich with texture and aromatic depth.

With a target group that values both convenience and exclusiveness, the chocolate stollen with a modern twist and the brioche with caramel and chocolate were developed in a convenient single-serve format – ideal for on-the-go treats or impulse purchases. You can offer these products as limited editions, and create a sense of scarcity and exclusiveness – two great levers to boost sales during the holidays. A trio of products that are strategically strong and will revitalise your range in the bakery-pastry segment by specifically addressing new consumer expectations.





# Orange and cocoa king cake

For 3-5 pieces, depending on the diameter

## Ingredients

### Cocoa brioche dough

- 620 g flour type 550
- 63 g **CARMA® Cocoa Powder 22–24%**
- 30 g milk
- 13 g salt
- 40 g sugar
- 30 g milk powder
- 235 g water
- 125 g whole eggs
- 27 g fresh yeast
- 63 g sourdough

### Laminating

- 500 g butter

### Almond cream with Callebaut® Dark Chococubes

- 220 g almond flour
- 30 g flour
- 180 g sugar
- 200 g butter, soft
- 125 g whole eggs
- 20 g Grand Marnier
- 80 g candied orange peel, chopped
- **Callebaut® Dark Chococubes**, according to your preferences

## Preparation

Mix all the ingredients and knead for 5 minutes on a low setting.

Knead for a further 10 minutes at medium speed until the dough shows great gluten development.

Prove the dough for an hour in a warm place. Then leave to rest in the fridge until the following day.

The next day, roll out the dough and beat in the butter.

Make a single and a double fold with the dough.

Let the dough rest for 30 minutes and roll out to a 6 mm thickness.

Roll out about 20% of the dough to a 1.5 mm thickness and set aside for the base.

Cut the remaining dough into 1 cm thick strips.

Mix the soft butter with the sugar. Slowly add the whole eggs and mix thoroughly. Add the almond flour as well as the flour.

Finally, incorporate the alcohol (according to your preferences) and the candied orange peel.

Pipe the almond cream into ring moulds (18 cm in diameter, 2.5 cm thick) onto baking paper and cover with **Callebaut® Dark Chococubes**. Hide a small figurine in the cream and freeze the rings. Set aside for the finishing touch.



Leon Krohn  
Senior Chef  
at Chocolate  
Academy™ Zurich





## Ingredients

### Sweet syrup

- 100 g water
- 100 g sugar

## Preparation

Boil the water and sugar together, and set aside.

### Finishing touch

Take the almond cream ring out of the freezer, place it on the thin puff pastry (1.5 mm) and cut out. Shape the pastry around the almond cream and place in the tin with a diameter of approx. 22 cm.

Cut the rest of the pastry into 1 cm thick strips, cut these into various lengths (4 to 7 cm) and place them in an irregular pattern on the wrapped almond cream ring to cover it completely.

Prove the dough at 25 °C for approx. 90 minutes and then bake at 150 °C for approx. 45 minutes. Remove from the oven, brush sweet syrup on top and bake again in the oven for 3 minutes.

Decorate with candied orange peel according to your preferences.





# Snowflake brioches with caramel and dark chocolate



**Leon Krohn**  
Senior Chef  
at Chocolate  
Academy™ Zurich



For 50 brioches of 30 g each

## Ingredients

### Brioche dough

- 1,000 g flour type 550
- 20 g salt
- 120 g sugar
- 40 g fresh yeast
- 500 g whole eggs
- 50 g milk
- 400 g butter, in cubes



### Crunchy layer

- 200 g butter
- 200 g cane sugar
- 200 g flour
- 200 g ground almonds

### CARMA® Dark Larim 51% Crèmeux

- 150 g milk
- 10 g glucose syrup
- 4 g gelatine 220 Bloom
- 420 g **CARMA® Dark Larim 51%**
- 300 g cream 35%

### Chocolate-caramel filling

- 500 g **CARMA® Caramel Selection**
- **CARMA® Cocoa Powder 22-24%**, according to your preferences

## Preparation

Knead all the ingredients, except the butter, for 5 minutes in a mixer at the lowest speed setting. When the dough is well kneaded, gradually add the butter and knead the dough further until it comes off from the sides.

Prove the dough for 30 minutes. Fold once and keep in the fridge until the following day.

The next day, divide into 30 g portions and shape them into balls.

Prove the portions at 27 °C for approx. 90 minutes. Place a crispy layer on each brioche before baking.

Mix all the ingredients together in a mixer until a dough forms. Roll out to a 2 mm thickness and cut out slices with a diameter of 5 cm.

Before baking, cover the brioche with a slice of crispy topping and bake at 145 °C for approx. 15 minutes.

Let the preparation cool down.

Soak the gelatine in cold water and squeeze excess water out. Heat up the milk with the glucose, and pour over the couverture and gelatine. Mix thoroughly and add the cold cream.

Mix again and pour into a piping bag the next day. Set aside for filling the brioche.

Keep the **CARMA® Caramel Selection** in a piping bag for filling.

## Finishing touch

Let the brioche cool down. Fill with a little **CARMA® Caramel Selection**. Then fill with the **CARMA® Dark Larim 51%** Crèmeux. Place a stencil on top and dust with **CARMA® Cocoa Powder**.





# Chocolate stollen

For 36 pieces of approx. 50 g each

## Ingredients

### Stollen dough

- 200 g butter
- 100 g icing sugar
- 500 g flour type 550
- 14 g dried yeast
- 2 g stollen spice
- 5 g salt
- 130 g milk

### To fold in

- 100 g sultanas
- 100 g candied lemons
- 100 g chopped almonds
- 60 g rum or apple juice

### To roll up

- 70 g **CARMA® Almond Paste 1:1**
- 70 g **Callebaut® Dark Chococubes**

### To spread

- Butter, according to your preferences
- Icing sugar, according to your preferences

## Preparation

Mix the sultanas and candied lemons with the rum (or apple juice), and steep for at least one night.

Beat the butter with the icing sugar until soft.

Add all the remaining ingredients and knead into a dough for a few minutes.

Add the soaked sultanas as well as lemons and chopped almonds.

Prove the dough for 2 hours.

Then shape it into several rolls.

Roll these out to a width of 8 cm. Knead the almond mixture into a small roll and place it on the rolled-out dough. Add a few **Callebaut® Dark Chococubes** and fold over the dough once.

Cut into pieces approx. 3.5 cm wide (or according to your preferences).

Let the pieces rest for 10 minutes and then bake at 170 °C for approx. 15 minutes.

Straight out of the oven, soak the pieces on both sides in melted butter and sprinkle with icing sugar.



**Justus Terno**  
Chef at Chocolate  
Academy™ Zurich





**CARMA®**  
**White Nuit Blanche 37%**  
1.5 kg • CHW-NI53NUBLE6-Z71



**CARMA®**  
**Gold Quintin 31%**  
1.5 kg • CHW-R118GOLDE6-Z71



**CARMA®**  
**Milk Diama 39%**  
1.5 kg • CHM-N015DAMAE6-Z71



**CARMA®**  
**Milk Livina 48%**  
1.5 kg • CHM-K020LIVIE6-Z71



**CARMA®**  
**Dark Larim 51%**  
1.5 kg • CHD-Q040LARIE6-Z71



**CARMA®**  
**Dark Madagascar 64%**  
1.5 kg • CHD-N089MAD-E6-Z71



**CARMA®**  
**Dark Venezuela 70%**  
1.5 kg • CHD-PI03VEN-E6-Z71



**CARMA®**  
**Dark Edelbitter 70%**  
1.5 kg • CHD-Q028EDBIE6-Z71



**CARMA®**  
**Caramel Selection**  
13 kg • FWF-518CARASEC-Z51



**CARMA®**  
**Caramel Citron**  
2.5 kg • FWF-519CACIT-Z54



**CARMA®**  
**Cocoa Powder 22-24%**  
1 kg • DCP-22H05-CAE6-89B



**CARMA®**  
**Cocoa Butter drops**  
3 kg • NCB-HD703-CA-654



**CARMA®**  
**Carmaduja Almond. light**  
7 kg • GID-I10HAZ-Z90



**CARMA®**  
**Almond Paste 1:1**  
2.5 kg • PWN-AL570MASII-Z54



**CARMA®**  
**Hazelnut Paste,  
for flavouring**  
2.1 kg • FRN-065NOSOR-Z60



**MoNA  
LISA**



**Mona Lisa®  
Power Flowers Classic Red**  
50 g • F012316B



**Mona Lisa®  
Cocoa Butter green**  
245 g • F029186



**Mona Lisa®  
Cocoa Butter white**  
245 g • F031397



**Mona Lisa®  
Cocoa Butter gold**  
245 g • F030651



**Mona Lisa®  
Cocoa Butter flame red**  
245 g • F006680



**Mona Lisa®  
Cocoa Butter pink**  
245 g • F027550



**Mona Lisa®  
Cocoa Butter black**  
245 g • F029188



**CALLEBAUT®**

BELGIUM 1911



**Callebaut®  
Cocoa Nibs**  
0.8 kg • NIBS-S502-X47



**Callebaut®  
Dark Chococubes, bake stable**  
2.5 kg • CHD-CU-7Y1-E5-U70



**Callebaut®  
Pailleté Feuilletine™**  
2.5 kg • M-7PAIL-E0-401





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SHAPING SWISS CHOCOLATE SINCE 1931



For more recipes and inspiration, visit:  
[www.carma.ch](http://www.carma.ch)

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