



**Carma®**  
SHAPING SWISS CHOCOLATE SINCE 1931



**Fusion of flavours –  
Easter classics  
inspired by near and far**



**Raphael Küng**  
Head  
Callebaut Chocolate Academy Switzerland



**Leon Krohn**  
Senior Chef  
Callebaut Chocolate Academy Switzerland



**Justus Terno**  
Junior Chef  
Callebaut Chocolate Academy Switzerland

Dear clients,

**Discover our Easter classics reinterpreted with flavours from around the world!**

The chefs at the Callebaut Chocolate Academy Switzerland **Raphael Küng, Leon Krohn and Justus Terno** have masterfully embraced the trend of "couture eggs" and combined them with bold flavours from around the globe. They have also developed a selection of eggs in various sizes that mix traditional flavours with exotic inspirations, much to the delight of customers looking for something a little special. Whether in large or small formats, these creations are far more than mere window designs, and offer an unforgettable tasting experience.

This Easter, reinvent your classics with our recipes combining flavours from all over the world with appealing visuals: a brioche filled with pistachio and orange, a carrot croissant with spices, and Easter cakes with caramel or raspberry. Blending together tradition, originality and indulgence to create a modern and truly irresistible range.

**Highlights of this recipe booklet:**

- Focus on the three new CARMA® chocolate couvertures.
- The "Peaks" snacking bar with raspberry and Lillet, created by Alessia Signer, winner of the exclusive CARMA® competition in the "Dark" category.
- Delicious and inspiring flavour combinations.
- Confectionery and bakery recipes for all levels of experience, from beginners to professionals.

This recipe booklet will help you find inspiration and bolster your creativity to expand your range and make this Easter a moment of wonder, sophistication and delight. Bring some novelty in your shop windows and offer your customers a new take on an age-old tradition, where boldness, craftsmanship and exotic flavours combine deliciously.

Scan here to discover the courses  
available at the  
Callebaut Chocolate Academy Switzerland.



# Market trends for Easter 2026

Tap into current trends and tailor your range to consumer needs.

## INNOVATION IN TEXTURES AND FORMATS

IN 2026, CONSUMERS WILL BE LOOKING FOR INTENSE SENSORY EXPERIENCES. CONTRASTS IN TEXTURE AND FORM WILL BECOME KEY ELEMENTS IN HIGHLIGHTING CRAFTSMANSHIP AND AROUSING DESIRE – BOTH IN BAKERY AND CONFECTIONERY.

## SPRING COLOURS AND FLAVOURS

EASTER CREATIONS SHINE WITH VIBRANT COLOURS AND PLAY WITH SEASONAL FLAVOUR COMBINATIONS SUCH AS PISTACHIO, MATCHA, SAFFRON, HONEY OR ALMOND, GRACEFULLY BLENDING FRESHNESS, ELEGANCE AND A TOUCH OF PREMIUM INDULGENCE – PERFECT FOR A MATURE, DISCERNING AUDIENCE.

## PREMIUMISATION

EASTER REMAINS A TIME OF DELIGHT AND GENEROSITY, WITH A CLEAR TREND TOWARDS HIGH-END CREATIONS: COUTURE EASTER EGGS, ELEGANT FINISHES AND REFINED FLAVOURS LIKE MATCHA CREATE AN EXTRAORDINARY TASTING EXPERIENCE.

# Our product recommendations for Easter 2026

## CARMA® Milk Diama 39%

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



### CARMA® Milk Diama 39%

**CARMA® Milk Diama 39%** combines strong and fruity notes of cocoa, sourced 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 size**  
5 × 1.5kg drops

**Processing temperature**  
29–31°C

**Fluidity**  
●●●●○  
Liquid

**Article number**  
CHM-N015DAMAE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE SO UNIQUE

- Distinctive strong and fruity cocoa notes to a thanks to a high proportion high proportion of fine 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 want 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 or South America. That's why our brand-new dark milk 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.



## 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%

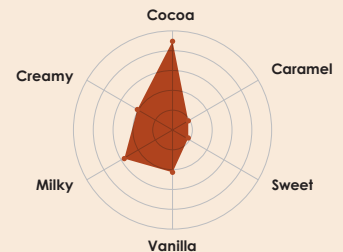
**Available size**  
5 × 1.5 kg drops

**Processing temperature**  
30–32°C

**Fluidity**  
●●●●○  
Liquid

**Article number**  
CHM-K020LIVIE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE SO 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 flavours with minimal bitterness and acidity.



## CARMA® Dark Larim 51%

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

**Shelf life**  
24 months

**Fat content**  
33.7%

**Dry milk solids**  
Min. 0%

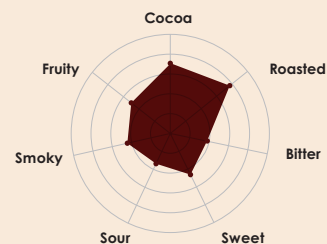
**Available size**  
5 × 1.5 kg drops

**Processing temperature**  
30–32°C

**Fluidity**  
●●●○  
Medium

**Article number**  
CHD-Q040LARIE6-Z71

### Taste profile



### WHAT MAKES THIS COUVERTURE SO UNIQUE

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



# CARMA® Caramel Citron & CARMA® Carmamella Selection

Timeless and always popular: caramel has delighted generations with its intense, delicious flavours, nostalgic charm and versatility – from fine pastries to ready-to-eat desserts.

**CARMA® Carmamella Selection** and **CARMA® Caramel Citron** are ready-to-use, all-around caramel fillings developed to enrich your range with delicious and distinctive notes.

- With its mild flavour and creamy texture, **CARMA® Carmamella Selection** is ideal for classic and modern creations, and is also excellent for nutty cakes.
- **CARMA® Caramel Citron** is a refreshing innovation that combines the intense notes of caramel with a subtle, balanced lemon flavour to create an extraordinary tasting experience.

	Product name	Article number	Packaging	Shelf life (in months)	Ready to use	Can be used in whipped preparations	Can be flavoured	Can be used as flavouring	Bake stable	Freezable	Processing temperature	Product description	Applications
Fillings for bakery and confectionery	<b>CARMA® Carmamella Selection</b> Caramel filling, creamy	FWF-518CARASEC-Z51	Pail 13kg	12	•	•	(•)	•	•	•	20 – 30 °C	Ready-to-use, bake-stable caramel mass (only for closed applications). Light caramel colour. Soft toffee flavour, creamy texture. Carmamella Selection does not contain vanillin.	Filling or flavouring for pastries, desserts, ice cream specialties and pralines. Tip: perfect for nutty pies.
	<b>CARMA® Caramel Citron</b> Caramel filling with lemon flavour, creamy	FWF-519CACIT-Z54	Pail 2.5kg	12	•	•	•	•	•	•	20 – 30 °C	Caramel filling in light brown colour. Mild caramel flavour with a finely balanced hint of lemon, creamy texture.	Filling or flavouring for pastries, desserts, ice cream specialties and pralines. Tip: suitable for “One Shot” machines.



# CARMA® Moccoro

Enhance your creations with **CARMA® Moccoro** and awaken your senses with powerful, authentic flavours!

- **CARMA® Moccoro** is a water-free, concentrated coffee paste containing 59.5% pure roasted coffee – for an intense and refined aroma that enhances any creation.
- Its clean label recipe, without hydrogenated fats, ensures optimum stability, even in the most demanding professional applications.
- The ready-to-use **CARMA® Moccoro** paste saves valuable production time and is highly versatile – ideal for ganaches, creams, fillings and so much more.



Packaging  
Shelf life (in months)  
Ready to use  
Can be used in whipped preparations  
Can be flavoured  
Baking stable  
Freezable  
Processing temperature

	Product name	Article number									Product description	Applications
Naturally flavoured pastes	CARMA® Moccoro Water-free, concentrated coffee paste	FRD-62MOCCO-72V	Pail 1.2kg	18	•		•	•	•	20–24 °C	59.5% coffee content. Ready-to-use, water-free paste. Made from roasted coffee beans. Intense dark colour, strong coffee aroma. Contains non-hydrogenated fats.	Recommended dosage: 1–3% (10–30 g per kg of mixture). Perfect for flavouring couvertures, glazes, ganache, creams, fillings, glacés, baking dough and buttercream.







# A world of chocolate sculptures with flavours from around the globe

Inspired by flavours from all over the world – from Asia and the Middle East to Europe –, the chefs at the Callebaut Chocolate Academy Switzerland have created a selection of Easter eggs that elegantly combine tradition and modernity: sweet caramel, fresh matcha, intense coffee, exotic coconut, soft sesame, and even spicy wasabi. Not to mention a variety of nuts – hazelnut, pecan, macadamia, almond – that add crunch and character to every bite. Together, these flavours make every Easter egg a tribute to tastes and festive delights from around the world.

Easter is a celebration of rebirth, colours and, of course, chocolate. From delicate mini praline eggs to spectacular couture creations, the egg has become the medium of choice for expressing one's imagination and invoking sensory delight. This recipe booklet brings you on a chocolate-filled journey to discover eggs of all sizes and styles: from deliciously filled mini pralines to couture eggs that will be the main attraction in any shop window. Each recipe showcases tremendous craftsmanship and creativity, painting a fascinating picture for chocolate lovers and experienced chocolatiers alike.

Reinvent your Easter collection, surprise your customers and make your mark: turn every egg into a unique creation that reflects your skill.



# The Peaks snacking bar imagined by Alessia Signer

**Alessia Signer tested one of our new couvertures, CARMA® Dark Larim 51%. Using CARMA®'s signature mould as a base, she created a recipe characterised by freshness and indulgence.**

**Alessia Signer** is a dedicated pastry chef with extensive experience in Switzerland and abroad. Her professional career began with an apprenticeship as a pastry chef at Confiserie Wanger in Liechtenstein, where she learned the ropes of her craft and developed her passion for fine patisserie.

After completing her apprenticeship, she moved to Zurich to further develop her skills at Confiserie Freytag. In 2020, Alessia gained valuable international experience and expanded her knowledge of the upscale industry during a six-month term working at the patisserie of the 5-star Interlpen Hotel Tyrol (Austria).

Since 2021, she has been working in her parents' business, where she has taken over the management of the confectionery department. In 2022, she began preparing for the professional examination, which she successfully passed in 2024.

And since 2024, Alessia has been teaching with great dedication at the vocational school in Chur where she passes on her know-how and passion for the confectionery trade to young professionals.

"The inspiration came on a lovely evening when we were drinking Lillet. That's how I came up with the idea for a raspberry jelly with a Lillet ganache based on **CARMA® White Ivoire 35%** – the whole covered in **CARMA® Dark Larim 51%**. My tip when working with the Peaks snacking bar moulds? Always pre-brush them!" Alessia said looking back on the competition.

**Alessia Signer**  
Author of the recipe



# Peaks snacking bar – raspberry jelly & Lillet ganache

Recipe for 60 bars –  
mould reference: Chocolate World – CW2497 glacier bar mould

Ingredients	Preparation
<b>Raspberry jelly</b> <ul style="list-style-type: none"> <li>• 38g sugar (1)</li> <li>• 6g yellow pectin, dry mix</li> <li>• 250g raspberry purée</li> <li>• 100g Liquiss glucose syrup</li> <li>• 200g sugar (2)</li> <li>• 6g citric acid</li> <li>• 15g Lillet rosé</li> </ul>	<p>Mix sugar (1) and pectin. Bring the raspberry purée to a boil along with the sugar (1) and pectin. Add glucose syrup and sugar (2), and boil to 103°C. Let cool down and add citric acid. Finally, mix the jelly with Lillet and bottle it.</p>
<b>Lillet Rosé &amp; CARMA® White Ivoire 35% ganache</b> <ul style="list-style-type: none"> <li>• 200g full cream 35%</li> <li>• 15g Liquiss glucose syrup</li> <li>• 90g raspberry purée</li> <li>• 300g <b>CARMA® White Ivoire 35%</b></li> <li>• 90g Lillet Rosé, 17% vol.</li> <li>• <b>CARMA® Dark Larim 51%</b>, according to your preferences</li> </ul>	<p>Blow dry and polish the moulds. Pre-brush with <b>CARMA® Dark Larim 51%</b> and pour in a thin layer of couverture. Weigh all ingredients precisely. Bring the raspberry purée, full cream and glucose syrup to a boil. Then add to the tempered <b>CARMA® White Ivoire 35%</b>, and mix. Add the Lillet Rosé and blend until smooth. Fill at 29°C. Pour the jelly into the mould so that the base is fully covered. Fill in with the Lillet ganache, and let it crystallise. Close and wait until the next day to unmount. Decorate with red spray.</p>





# Cappuccino bunnies



Recipe for 8 bunnies – mould reference: MLD-090615-M00

## Ingredients

- 20g **CARMA® Cocoa Powder 20-22%**
- 600g **CARMA® White Nuit Blanche 37%**
- 20g **CARMA® Cocoa Butter**
- 3g **CARMA® Moccoro**

## Preparation

Mix 20g of the chocolate couverture with **CARMA® Cocoa Butter** and pre-crystallise. Spray the polished rabbit moulds with a thin layer of this mixture, and dust with **CARMA® Cocoa Powder 20-22%** while the layer is still soft. Now pour over a thin film of tempered **CARMA® White Nuit Blanche 37%** and let it crystallise. Mix 300 g of tempered couverture with **CARMA® Moccoro Paste**, and pour another thin layer over the moulds. Let it crystallise, unmould and stick both sides together.







# Elegant egg

Recipe for 6 half shells – mould reference: Pitec, half egg moulds



## Ingredients

## Preparation

### Coating

- 100g **Mona Lisa® Cocoa Butter White**
- 500g **CARMA® White Nuit Blanche 37%**

Spray the polished egg moulds with the tempered coloured cocoa butter, and pour in tempered **CARMA® White Nuit Blanche 37%**.

### Sesame gianduja

- 200g sesame paste
- 100g **CARMA® White Nuit Blanche 37%**
- 3g salt

Add salt to the sesame paste, and heat to approximately 50°C. Now mix with the melted **CARMA® White Nuit Blanche 37%** and pre-crystallise at 23°C. Pour this mixture over the half eggs to create a thin layer over the couverture.

### Decorative elements

- 100g **CARMA® White Nuit Blanche 37%**

Place a piece of cling film on a work surface, coat the lower half with tempered **CARMA® White Nuit Blanche 37%**, then fold the top half on top and smooth it out. Cut out shapes using a rabbit-shaped cookie cutter and place them in a rounded corrugated paper mould. Once the couverture has crystallised, unmount and set aside. Pour the remaining tempered couverture into a round silicone mould or baking frame to form stands on which to place the eggs later.

## Final steps

Lightly melt two egg halves, and stick them together. Do the same for the underside and place the egg on its stand. Use tempered couverture to make a seam on the egg so you can stick on the rabbit decorations. Use ice spray if necessary.



# Surprise egg

Recipe for 3 whole textured eggs – mould reference: Pitec, half egg moulds

## Ingredients

### Coating

- 1,000g **CARMA® Dark Larim 51%**
- 75g **CARMA® Dark Larim 51%**
- 75g **CARMA® Cocoa Butter**

## Preparation

Place two 5-cm-wide strips of tape in an X shape on the polished egg moulds. Mark the second piece of tape, as this will be the one you need to remove first. Fill the mould to the brim with tempered **CARMA® Dark Larim 51%**, leave to settle for 3 minutes and then pour out. Place the mould upside down on silicone paper, and leave for another 3 minutes. In the meantime, pour couverture in the other half of the egg in the same way, but without tape. The taped half can now be carefully removed from the paper and flipped over. Once the couverture has a waxy consistency, you can remove the tape carefully, starting with the marked one. Decorate the cavities by applying curved lines using a piping bag. Let the finished half shells crystallise completely overnight. The next day, put them in the refrigerator for 10 minutes, then carefully unmould. Pour tempered **CARMA® Dark Larim 51%** in a round silicone mould or baking frame to form stands on which to place the eggs later. Mix the small amount of couverture and **CARMA® Cocoa Butter** thoroughly, and temper it so that you can spray the egg halves and bases together with it. Let crystallise to avoid fingerprints, and only continue processing after approx. 6 hours.

### Wasabi dragées

- 500g wasabi peanuts
- 300g **CARMA® White Nuit Blanche 37%**
- 30g matcha powder (1)
- 50g matcha powder (2)

Mix the matcha powder (1) thoroughly with **CARMA® White Nuit Blanche 37%**, and temper. Place the wasabi peanuts in a coating machine, and add the tempered matcha couverture in batches until the wasabi peanuts are completely coated. Immediately after adding the last batch of couverture, dust the wasabi nuts with matcha powder (2), remove from the coating machine and store in an airtight container.





### Coconut dragées

- 100g coconut flakes
- 25g blanched almonds
- 100g icing sugar
- 2g salt
- 1g vanilla
- 35g coconut oil
- 250g **CARMA® White Niobo 34%**
- 300g **CARMA® White Nuit Blanche 37%**

Blend the almonds, coconut, vanilla and sugar on the highest setting for about 3 minutes. Place in a stone mill with the coconut oil and salt, and grind for about 30 minutes on the finest setting. Let it cool down, then mix with the melted chocolate couverture, and temper at 23°C. Let it set in a 1-cm-high baking frame, then cut into 1 cm cubes. Roll these into balls, and place them in a coating machine. Add tempered **CARMA® White Nuit Blanche 37%** in batches until the gianduja balls are completely coated. Coat the balls until they have a nice shine, then remove directly from the coating machine and store them in an airtight container.

### Final steps

Attach the bottom half of the egg, i.e. the half without an opening, to the stand at a 30° angle. Fill it with as many dragées as possible to create a small mound. Now carefully melt the top half and stick it to the bottom half.





# Birdhouse



Recipe for 2 birdhouses – mould reference: Pitec, half egg moulds

## Ingredients

### Coating

- 100g **Mona Lisa® Cocoa Butter White**
- 50g **CARMA® Milk des Alpes 35%**
- 50g **CARMA® Milk Livina 48%** (1)
- 50g **CARMA® Cocoa Butter**
- 1,000g **CARMA® Milk Livina 48%** (2)

## Preparation

Mix 50g of coloured cocoa butter with **CARMA® Milk des Alpes 35%** and temper. Spray fine dots into the polished egg mould with the remaining tempered coloured cocoa butter and the mixed **CARMA® Milk des Alpes 35%**. Mix the cocoa butter with **CARMA® Milk Livina 48%** (1), temper and fully spray the mould with it. Pour a thick layer of tempered **CARMA® Milk Livina 48%** into the egg mould and let it crystallise. Then pour tempered **CARMA® Milk des Alpes 35%** into a round silicone mould or baking frame to form stands on which to place the eggs later. Unmould the egg halves and use an egg-shaped or oval cutter to cut a hole in one of the halves from the outside. Spread out a 3-mm-thick layer of tempered **CARMA® Milk Livina 48%** and, as soon as it is soft, cut out two 3 × 1.5 cm rectangles. Once they have crystallised, fit one to match the inner curve and one to match the outer curve of the egg so they can be attached in front of and behind the opening. Now stick the two egg halves together and attach the egg to the stand.







## Roof

- 250g **CARMA® Milk Seriz 35%**
- 200g **CARMA® Milk Livina 48%**
- 700g **CARMA® Dark Fahey 52%**
- 50g **CARMA® Cocoa Butter**

Spread out **CARMA® Dark Fahey 52%** to form two 15 × 15 cm squares, and let them crystallise under a weight. Now melt one end of both squares at a 45° angle so they can be stuck together to form a roof shape. Secure the underside of the angle with a little tempered **CARMA® Dark Fahey 52%**, and place it standing up again. Now spread a thin layer of tempered **CARMA® Milk Seriz 35%**, **CARMA® Milk Livina 48%** and **CARMA® Dark Fahey 52%** between cling film, and quickly cut out 30 circles for each colour using a 3 cm round cutter, and let them crystallise. Now attach these circles to the sides of the roof in the same order from the bottom up in order to create a tile pattern. The sides can be smoothed out later on with a hot knife. Melt 50g **CARMA® Milk Seriz 35%** and **CARMA® Cocoa Butter** together, temper and spray lightly onto the roof to create a matt effect. For the beams, spread tempered **CARMA® Dark Fahey 52%** to form bars at least 16 cm long using a 1-cm-wide fluted dough scraper, then let them crystallise. Cut four of these beams to the length of the sides of the roof, melt them on one side and install at a 45° angle, then cut another to size for the top of the roof. Brush finely with tempered **CARMA® Dark Fahey 52%** to create a grainy texture. Stick these beams to the sides of the roof at the appropriate angles, and place the last one on top.

## Bird and chicken

- 300g **CARMA® Gold Quintin 31%**
- 20g **Mona Lisa® Cocoa Butter Forsythia**
- **Mona Lisa® Gold Powder**

For the chicken, use a stencil to spread the tempered **CARMA® Gold Quintin 31%**, and remove it while it is still soft. Let it crystallise, brush with gold powder, and stick it to the top of the roof. For the bird, take an egg mould (approx. 5 cm in size) and pour in a thick layer of **CARMA® Gold Quintin 31%**. Let it crystallise and stick both halves together. Make a narrow cone out of baking paper and colour about 20g of the chocolate couverture using the coloured cocoa butter. Now pour this into the cone, set it upright and let it harden before removing the paper. Then cut to the desired length and stick to one side of the bird. Finally, stick the bird to the entrance of the birdhouse.



# Confetti eggs in 6 colours

Recipe for 2 moulds of 30 eggs each (approx. 150 g/mould) – mould reference: Pitec, half egg moulds

## Ingredients

## Preparation

### For all moulds

Temper the various coloured cocoa butters, and spray the egg mould with small dots in yellow, red, green and blue. Pour the chocolate couverture of your choice into each sprayed mould. Then prepare the filling (see below), pre-crystallise and pour into the moulds. Let it crystallise, close and wait until the next day to unmould.

### **CARMA® White Nuit Blanche 37% – cashew nuts with vanilla**

- 100 g sugar
- 100 g cashew nuts
- 50 g **CARMA® White Nuit Blanche 37%**
- ½ vanilla pod
- 10 g sunflower oil
- 0.5 g salt

Roast the cashew nuts for 15 minutes at 160°C. Make dry caramel with the sugar and pour it over the cashew nuts. Let it cool down and grind with the vanilla pod in a blender to form a liquid paste. Mix with the melted chocolate couverture and the salt. Temper at 25°C and pour into the moulds. Close and wait until the next day to unmould.

### **CARMA® Milk Diama 39% – walnuts with cinnamon**

- 100 g sugar
- 100 g walnuts
- 80 g **CARMA® Milk Diama 39%**
- 5 g ground cinnamon
- 0.5 g salt

Roast the walnuts for 15 minutes at 16°C. Make dry caramel with the sugar and pour it over the walnuts. Let it cool down and grind with the cinnamon in a blender to form a liquid paste. Mix with the melted **CARMA® Milk Diama 39%** and the salt. Temper at 25°C and pour into the moulds. Close and wait until the next day to unmould.

### **CARMA® Ruby Azalina 40% – hazelnuts with tonka**

- 100 g sugar
- 100 g hazelnuts
- 80 g **CARMA® Ruby Azalina 40%**
- 0.5 g salt
- 0.5 g tonka bean

Roast the hazelnuts for 15 minutes at 160°C. Make dry caramel with the sugar and pour it over the hazelnuts. Let it cool down and grind in a blender to form a liquid paste. Grate the tonka bean, and mix with the melted **CARMA® Ruby Azalina 40%** and the salt. Temper at 25°C and pour into the moulds. Close and wait until the next day to unmould.

### **CARMA® Gold Quintin 31% – peanuts with caramel**

- 50 g **CARMA® Caramel Citron**
- 100 g sugar
- 100 g peanuts
- 80 g **CARMA® Gold Quintin 31%**
- 0.5 g salt

Pour the **CARMA® Caramel Citron** filling in a piping bag, and pipe a small amount into the mould. Roast the peanuts for 15 minutes at 160°C. Make dry caramel with the sugar and pour it over the peanuts. Let it cool down and grind in a blender to form a liquid paste. Mix with the melted **CARMA® Gold Quintin 31%** and the salt. Temper at 25°C and pour into the moulds. Close and wait until the next day to unmould.





### CARMA® Dark Larim 51% – macadamia nuts with chilli

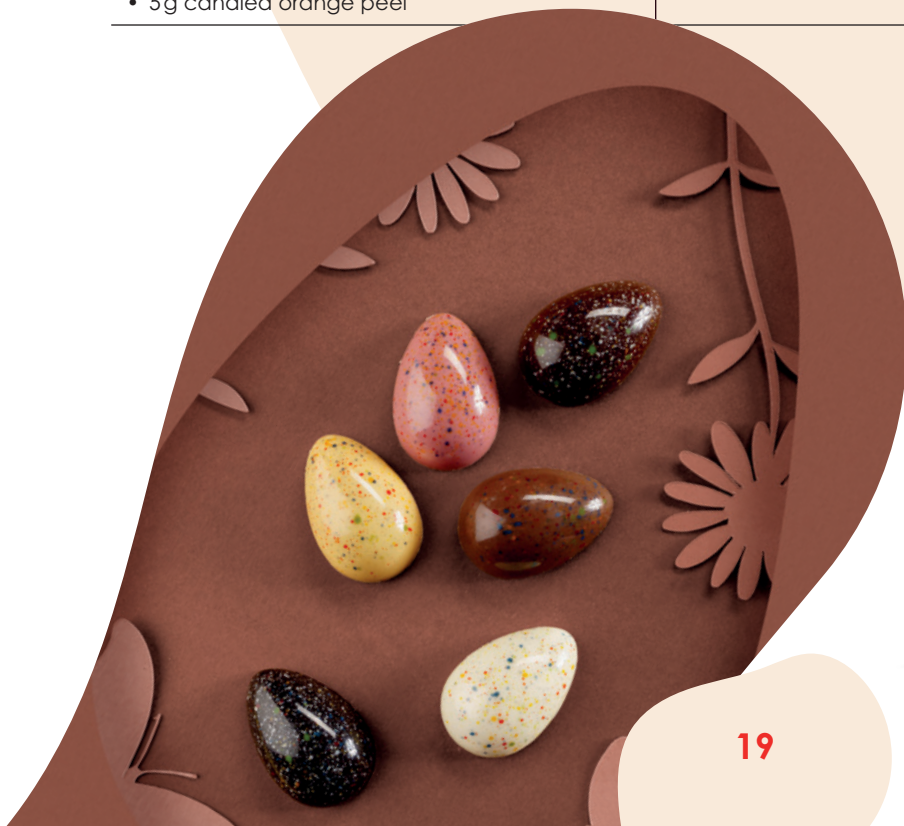
- 100g sugar
- 100g macadamia nuts
- 90g **CARMA® Dark Larim 51%**
- 0.5g salt
- 1g chilli flakes

Roast the macadamia nuts for 15 minutes at 160°C. Make dry caramel with the sugar, and pour it over the macadamia nuts and chilli. Let it cool down and grind in a blender to form a liquid paste. Mix with the melted **CARMA® Dark Larim 51%** and the salt. Temper at 25°C and pour into the moulds. Close and wait until the next day to unmould.

### CARMA® Black Zabuye 83% – pine nuts with orange

- 100g sugar
- 100g pine nuts
- 40g **CARMA® Black Zabuye 83%**
- 0.5g salt
- 5g candied orange peel

Roast the pine nuts for 15 minutes at 160°C. Make dry caramel with the sugar and pour it over the pine nuts. Let it cool down and grind in a blender to form a liquid paste. Grind the candied oranges into a paste as well and mix together. Then mix with the melted **CARMA® Black Zabuye 83%** and the salt. Temper at 25°C and pour into the moulds. Close and wait until the next day to unmould.







The egg quartet:  
four flavour compositions

# Matcha egg

Recipe for approx. 40 faceted eggs

### Ingredients

#### Coating

- 20g **Mona Lisa® Cocoa Butter Green**
- 20g **Mona Lisa® Cocoa Butter White**
- 20g **Mona Lisa® Cocoa Butter Yellow Citrus**
- 300g **CARMA® White Nuit Blanche 37%**

#### CARMA® Caramel Citron

- 100g **CARMA® Caramel Citron**
- 1 g lemon zest

#### Matcha ganache

- 92g cream
- 16g glucose syrup
- 24g sorbitol powder
- 16g dextrose powder
- 3g matcha powder
- 150g **CARMA® White Nuit Blanche 37%**

#### Final steps

Once the shell has fully crystallised, pour in the **CARMA® Caramel Citron** and matcha ganache at 29°C, leaving enough space to cover. Seal with **CARMA® White Nuit Blanche 37%** and unmould.

### Preparation

Tape the polished chocolate egg moulds vertically through the middle with chocolate tape, and spray them with a pastel green colour made from tempered green and white coloured cocoa butter. As soon as the cocoa butter layer begins to crystallise, carefully remove the tape from the mould. Spray the resulting stripes with yellow coloured cocoa butter. Finally, pour **CARMA® White Nuit Blanche 37%** into the crystallised moulds.

Mix **CARMA® Caramel Citron** thoroughly with the fresh lemon zest.

Heat the cream, glucose, sorbitol, dextrose and matcha powder, and mix thoroughly until everything has dissolved. Pour over the **CARMA® White Nuit Blanche 37%** and emulsify.





The egg quartet:  
four flavour compositions



# Date marzipan egg

Recipe for approx. 65 wave eggs

Ingredients	Preparation
<b>Coating</b> <ul style="list-style-type: none"> <li>• 20g <b>Mona Lisa® Cocoa Butter Copper</b></li> <li>• 300g <b>CARMA® Milk Dima 39%</b></li> </ul>	Lightly dab the polished chocolate egg moulds with a sponge and the tempered coloured cocoa butter. Then pour <b>CARMA® Milk Dima 39%</b> into the crystallised moulds.
<b>Date marzipan</b> <ul style="list-style-type: none"> <li>• 200g dates</li> <li>• 30g date syrup</li> <li>• 150g <b>CARMA® Almond Paste 1:1</b></li> </ul>	Chop the dates as finely as possible to form a paste. Add the syrup and almond paste, and mix thoroughly again to form a homogeneous mixture.
<b>Mace ganache</b> <ul style="list-style-type: none"> <li>• 150g cream</li> <li>• 30g glucose syrup</li> <li>• 20g sorbitol powder</li> <li>• 20g dextrose powder</li> <li>• 25g clarified butter</li> <li>• 205g <b>CARMA® Milk Dima 39%</b></li> <li>• 5g mace</li> </ul>	Heat the cream and mace, and let it infuse for about one hour. Strain, add the glucose, sorbitol and dextrose, and heat again until everything has dissolved. Pour over the <b>CARMA® Milk Dima 39%</b> and clarified butter, and emulsify.

## Final steps

Once the shell has fully crystallised, fill it halfway with marzipan and then add the ganache. Leave enough space to cover and put on the lid once the ganache has set.



The egg quartet:  
four flavour compositions

# Port wine egg

Recipe for approx. 40 port wine eggs

## Ingredients

### Coating

- 20g **Mona Lisa® Cocoa Butter Flame Red**
- 20g **Mona Lisa® Cocoa Butter White**
- 20g **CARMA® Dark Bourbon 50%**
- 300g **CARMA® Dark Lesuk 65%**

### Port wine ganache

- 70g port wine
- 27g cream
- 13.5g glucose syrup
- 24g sorbitol powder
- 11g dextrose
- 11g clarified butter
- 160g **CARMA® White Ivoire 37%**

### Coffee crunch

- 80g **CARMA® Dark Lesuk 65%**
- 15g cocoa nibs
- 15g coffee beans
- 35g feuilletine
- 40g sunflower oil
- 1g salt

## Preparation

Fill the chocolate egg moulds to about  $\frac{3}{4}$  full with **CARMA® Dark Lesuk 65%**, insert a skewer or modelling tool, secure it in place with ice spray, and let it crystallise to create a sort of stamp. Pour a dab of **CARMA® Dark Bourbon 50%** in the polished mould, press it lightly into the mould with the stamp and quickly pull it back out to create a grainy effect in the mould. Repeat for all the eggs and allow to crystallise. Now spray fully with tempered pastel red cocoa butter made from mixing flame red and white, and pour **CARMA® Dark Lesuk 65%** all over.

Heat the cream, port wine, glucose, sorbitol and dextrose until everything has dissolved. Pour over the **CARMA® White Ivoire 37%** and clarified butter, and emulsify.

Blend the cocoa nibs and coffee beans until finely chopped. Mix with the crushed feuilletine and the salt. Combine the tempered **CARMA® Dark Lesuk 65%** and oil, then add the dry mixture. Process immediately.

## Final steps

Once the shell has fully crystallised, fill to about  $\frac{2}{3}$  full with the ganache at 30°C and add the crunchy layer on top. Leave enough space to cover and put on the lid as soon as the crunchy layer has set.



The egg quartet:  
four flavour compositions

# Carmamella egg

Recipe for approx. 65 carmamella eggs

## Ingredients

### Coating

- 20g **Mona Lisa® Cocoa Butter Gold**
- 300g **CARMA® Milk Seriz 35%**

### CARMA® Carmamella Selection

- 100g **CARMA® Carmamella Selection**
- 1g salt

### Brown butter ganache

- 135g cream
- 31g glucose syrup
- 20g sorbitol powder
- 21g dextrose powder
- 40g brown butter
- 250g **CARMA® Milk Seriz 35%**

## Preparation

Spray the tempered coloured cocoa butter through a sieve into the polished praline egg moulds to create a checkered pattern. Then pour **CARMA® Milk Seriz 35%** into the crystallised moulds.

Mix the **CARMA® Carmamella Selection** with the salt.

Heat the cream, glucose, sorbitol and dextrose until everything has dissolved. Pour over the **CARMA® Milk Seriz 35%** and brown butter, and emulsify.

## Final steps

Once the shell has fully crystallised, fill it to about ⅓ full with **CARMA® Carmamella Selection**, and top up with the ganache. Leave enough space to cover and put on the lid as soon as the ganache has set.











# Easter 2026 – revisit your bakery classics with international flavours

Our bakery collection presents three inspiring creations to expand your seasonal range. Each product reflects the major trends for Easter 2026: culinary innovation, premiumisation, creative design, and layered textures. These creations offer high added value, seasonal differentiation, and a modern reinterpretation of great classics.

## **Easter bread wreath filled with pistachios and oranges**

This brioche combines a rich yet soft texture with an intense, floral taste profile inspired by Middle Eastern flavours. The pairing of pistachios with candied oranges offers a fine balance between sweetness and freshness, making this a premium seasonal delicacy for gourmets seeking the finest flavours.

## **Easter carrot croissants with gingerbread notes**

A playful and modern reinterpretation of the classic croissant, perfectly in line with the growing trend of visually appealing and "Instagram-worthy" products. This buttery puff pastry, combined with a spicy gingerbread-style filling, offers a warm, delicious tasting experience. And the original design will undoubtedly attract attention in shop windows and increase customer loyalty.

## **Revisited Easter chüechli – a classic available in two versions**

- **Premium version with caramel:** an indulgent creation that leans into the popularity of limited editions, with warm, melted caramel notes finely balanced for connoisseurs.
- **Traditional raspberry version:** fresh and fruity, easy to prepare, for an elegant tasting experience.

For Easter, offer your customers a modern, attractive seasonal range where tradition meets innovation – with surprising flavours and new formats.



# Easter wreath



Recipe for 3 wreaths

## Ingredients

### Yeast dough

- 1,000g patent flour
- 500g milk
- 100g sugar
- 75g cube yeast
- 75g whole eggs
- 150g buttermilk
- 20g salt

### Pistachio filling

- 400g **CARMA® Almond Baking Paste 24%**
- 400g roasted pistachios
- 150g candied oranges
- 2g saffron

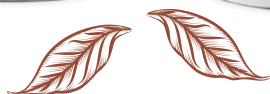
## Preparation

Briefly knead the flour, milk, sugar, yeast and eggs. Add the buttermilk and knead until the dough is elastic. Leave to rise at room temperature for about one hour. Divide the dough into 3 even pieces, roll out to a 2.5mm thickness and 20 × 60 cm in dimensions. Freeze until ready to use.

Mix the pistachios, saffron and candied oranges thoroughly until they are fine but not yet pasty. Mix thoroughly with the **CARMA® Almond Baking Paste 24%** and divide into 3 even pieces, roll out to a 1.5mm thickness and 20 × 60 cm in dimensions. Freeze immediately until further processing.

## Final steps

Place the pistachio layer on top of the yeast dough, let it thaw briefly and shape into a 60-cm-long roll. Let it firm up in the freezer for about 20 minutes, but do not let it freeze solid. Cut in half lengthwise with a sharp knife. Braid 3 strands into a wreath and leave to rise for about one hour at room temperature with a greased glass at the centre. Bake at 185°C for 18 minutes, then remove the glass and bake for another 9 minutes. After baking, brush with **CARMA® Apricoture** and garnish with flowers, candied oranges and roasted pistachios according to your preferences.











# Easter croissants



Recipe for approx. 25 croissants

## Ingredients

### Croissant dough

- 500g flour
- 10g salt
- 50g sugar
- 10g honey
- 20g fresh yeast
- 140g cold water
- 100g cold milk
- 125g butter (1)
- 250g butter (2)
- Food colouring, lemon yellow
- Food colouring, raspberry red

## Preparation

Mix the flour, salt and sugar in a dough mixer. Mix the water, milk, yeast and honey thoroughly until the yeast and sugar dissolve. Slowly knead in the liquid and do so for 5 minutes. Finally, add the butter (1) and knead until you achieve good gluten formation. Leave to rise at room temperature for one hour, then let it rise slowly in the fridge for 12 hours. Take 100g of the dough, colour it orange using the two food colourings, roll out to a 1.5mm thickness and freeze immediately. Roll out most of the dough into a rectangle, fold in the butter (2) and give it first a double turn, then a single turn. Roll out to about the same size as the orange dough and place it on top. Roll out the dough to a 3mm thickness and cut into triangles (12cm wide and 30cm long). Freeze for about 30 minutes, then cut in half crosswise with a sharp knife. Leave to rise for about 90 minutes and then bake at 155°C for 20 minutes. Immediately dust all sides with the glaze powder (see below) and bake again for 2 minutes at 200°C to melt the powder until the croissants are nice and shiny.

### Cream cheese filling

- 30g **CARMA® Carmavanil**
- 100g milk
- 100g cream cheese
- 2g gingerbread spice

Gently heat the cream cheese with the spice to make it smooth. Whisk **CARMA® Carmavanil** with milk for 5 minutes, and fold into the cream cheese.

### Carrot green decoration

- 100g **CARMA® White Nuit Blanche 37%**
- 10g **Mona Lisa® Cocoa Butter Green**

Mix **CARMA® White Nuit Blanche 37%** with the coloured cocoa butter thoroughly and pre-crystallise. Lightly dampen a baking tray, and spread a transfer sheet smoothly over it. Now slide this tray into a trolley with the sheet facing down. Dip a small cup or self-inking stamp into the **CARMA® White Nuit Blanche 37%** and wait a few seconds. Then press the stamp lightly onto the transfer sheet from below and pull it down sharply after 2–3 seconds to create chocolate threads. Allow these to crystallise, then remove the baking tray from the trolley and place it with the decoration facing up to remove it from the sheet. Spray with more coloured cocoa butter to adjust the colour if needed.

### Glaze powder

- 150g glucose syrup
- 225g **CARMA® Fondant**

Boil glucose and **CARMA® Fondant** together at 165°C, pour onto cling film and allow to crystallise. Grind into a powder and immediately pack in an airtight container. Sieve onto the baked product and put into the oven at 240°C for approx. 3 minutes. Bake until the powder has completely dissolved and developed a nice, opaque shine.





# Traditional Easter “chüechli” – raspberry edition

Recipe for approx. 40 small tartlets

## Ingredients

### Light-coloured shortbread

- 180g butter
- 150g icing sugar
- 50g whole eggs
- 325g patent flour
- 2g salt

### Cocoa shortbread

- 180g butter
- 150g icing sugar without additives
- 50g whole eggs
- 290g patent flour
- 35g **CARMA® Cocoa Powder 22–24%**
- 2g table salt

## Preparation

Mix the butter, icing sugar and salt thoroughly. Slowly add the eggs, then the flour (as well as **CARMA® Cocoa Powder 22–24%** for the cocoa shortbread) and knead to obtain a smooth dough. Leave to rest for 2 hours and then roll out to a 3mm thickness. Use half of the light-coloured shortbread to lay 8 cm tartlet rings and bake at 16°C for 20 minutes. Using 3 different round cutters (2, 4 and 6 cm in diameter), cut out a spotted pattern into the light-coloured shortbread dough, which should resemble the pattern of a cow. Now fill these gaps with the cocoa shortbread that you cut out earlier and vice versa. Roll out the resulting spotted “cow shortbread” to a 2.5mm thickness and cut out 5 cm circles. Bake at 160°C for 15 minutes. Alternative: use the inner circles of the “cow shortbread”.





<p><b>Recipe for approx. 20 pieces (5 cm circles)</b></p> <p><b>Rice cakes</b></p> <ul style="list-style-type: none"> <li>• 400g whole milk</li> <li>• 1 pinch of salt</li> <li>• 1 lemon, zested</li> <li>• 100g risotto rice</li> <li>• 75g soft butter</li> <li>• 55g sugar</li> <li>• 40g egg yolks (≈ 2 eggs)</li> <li>• 10g cornflour</li> <li>• 90–100g ground almonds</li> <li>• 75g <b>CARMA® Milk Livina 48%</b>, finely chopped</li> <li>• 150ml full cream</li> <li>• 60g egg whites (≈ 2 eggs)</li> <li>• 1 pinch of salt</li> </ul>	<p>Bring the milk, salt and lemon zest to a boil, stir in the rice and simmer gently for 30 minutes until the rice is soft but still al dente. Leave to cool. Cream the butter, sugar and egg yolks. Fold in the cornflour, almonds and <b>CARMA® Milk Livina 48%</b>. Loosen the cold rice pudding with the cream, and add the other mixture. Beat the egg whites with salt until stiff peaks form, and gently fold into the mixture. Pour into a greased baking frame about 2.5cm high. Bake at 180°C (top/bottom heat) for 35–40 minutes until golden brown. Let it cool down completely and cut out circles 5 cm in diameter, the same size as the “cow shortbread”. Alternative: use the inner circles of the “cow rice cake”.</p>
<p><b>Rice decoration</b></p> <ul style="list-style-type: none"> <li>• 300g oil</li> <li>• 50g risotto rice</li> <li>• 50g wild rice</li> </ul>	<p>Heat oil to 200°C, fry the rice in batches until puffed, then drain immediately on kitchen paper. Let it cool down, dabbing repeatedly with kitchen paper to remove as much oil as possible.</p>

**Final steps**

Use a piping cone or bag to pipe the **CARMA® Carmelade Raspberry** into the tartlets. Place the rice cake in the middle and press down gently so that the **CARMA® Carmelade Raspberry** is evenly squeezed to the sides. Place small raspberries in the gaps, and dust with icing sugar. Coat the “cow shortbread” with **CARMA® Clear Gel** and place it on the rice cake. Pipe dots of **CARMA® Carmelade Raspberry** onto the raspberries, and decorate with puffed rice and and slivered pistachios.





# Elegant Easter “chüechli” – cow edition

Recipe for approx. 40 cut-out tartlets

## Ingredients

### Light-coloured shortbread

- 180g butter
- 150g icing sugar
- 50g whole eggs
- 325g patent flour
- 2g salt

### Cocoa shortbread

- 180g butter
- 150g icing sugar without additives
- 50g whole eggs
- 290g patent flour
- 35g **CARMA® Cocoa Powder 22–24%**
- 2g table salt

### Recipe for approx. 10 pieces (9 cm circles)

#### Rice cakes

- 400g whole milk
- 1 pinch of salt
- 1 lemon, zested
- 100g risotto rice
- 75g soft butter
- 55g sugar
- 40g egg yolks (≈ 2 eggs)
- 10g cornflour
- 90–100g ground almonds
- 75g **CARMA® Milk Livina 48%**, finely chopped
- 150ml full cream
- 60g egg whites (≈ 2 eggs)
- 1 pinch of salt

## Preparation

Mix the butter, icing sugar and salt thoroughly. Slowly add the eggs, then the flour (as well as **CARMA® Cocoa Powder 22–24%** for the cocoa shortbread) and knead to obtain a smooth dough. Leave to rest for 2 hours and then roll out to a 3mm thickness. Using 3 different round cutters (2, 4 and 6 cm in diameter), cut out a spotted pattern into the light-coloured shortbread dough, which should resemble the pattern of a cow. Now fill these gaps with the cocoa shortbread that you cut out earlier and vice versa. Roll out the resulting spotted “cow shortbread” to a 2.5mm thickness and cut out circles with a 9 cm round cutter, cutter, then cut them into rings using a 5 cm cutter. Bake at 160°C for 15 minutes.

Bring the milk, salt and lemon zest to a boil, stir in the rice and simmer gently for 30 minutes until the rice is soft but still al dente. Leave to cool. Cream the butter, sugar and egg yolks. Fold in the cornflour, almonds and **CARMA® Milk Livina 48%**. Loosen the cold rice pudding with the cream, and add the other mixture. Beat the egg whites with salt until stiff peaks form, and gently fold into the mixture. Pour into a greased baking frame about 2.5cm high. Bake at 180°C (top/bottom heat) for 35–40 minutes until golden brown. Let it cool down completely and cut out using the same 9 cm and 5 cm cutters as for the “cow shortbread”.







<b>Rice decoration</b> <ul style="list-style-type: none"><li>• 300g oil</li><li>• 50g risotto rice</li><li>• 50g wild rice</li><li>• 200g <b>CARMA® White Nuit Blanche 37%</b></li></ul>	Heat oil to 200°C, fry the rice in batches until puffed, then drain immediately on kitchen paper. Let it cool down, dabbing repeatedly with kitchen paper to remove as much oil as possible. Cut 1.5-cm-wide and 10-cm-long strips in transfer sheet and coat with <b>CARMA® White Nuit Blanche 37%</b> . Coat both types of puffed rice, and place over a round tart ring to create a bow shape.
<b>Buttercream</b> <ul style="list-style-type: none"><li>• 100g butter</li><li>• 50g <b>CARMA® Carmamella Selection</b></li><li>• 1.5g salt</li></ul>	Lightly whip the softened butter, <b>CARMA® Carmamella Selection</b> and salt, then transfer into a piping bag fitted with a small Saint Honoré nozzle.
<b>Chocolate cow</b> <ul style="list-style-type: none"><li>• 50g <b>CARMA® White Nuit Blanche 37%</b></li><li>• 150g <b>CARMA® Dark Bourbon 50%</b></li></ul>	Place a small cow stencil on the cut transfer sheet. Use tempered <b>CARMA® White Nuit Blanche 37%</b> to draw dots inside the stencil. Then spread <b>CARMA® Dark Bourbon 50%</b> on top and remove the stencil to create clean edges. Let it crystallise between two chopping boards, then remove from the sheet.
<b>Final steps</b> <p>Take two tart rings and spread <b>CARMA® Dark Bourbon 50%</b> on one side of each. Then place the rice cake ring on one of these sides and place the other ring with the <b>CARMA® Dark Bourbon 50%</b> side on top, then press down lightly. Lightly grate one side with a Microplane to create a stable base to stand upright. Now stand it up and pipe the buttercream in a swirl pattern on top and in the middle. Carefully place the rice bow on top and insert the cow on the inside.</p>	





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



**CARMA®  
White Niobo 34%**  
5 kg • CHW-O050NIOBE6-Z72



**CARMA®  
White Ivoire 35%**  
1.5 kg • CHW-P109IVORE6-Z71



**CARMA®  
White Nuit Blanche 37%**  
1.5 kg • CHW-N153NUBLE6-Z71



**CARMA®  
Ruby Azalina 40%**  
1.5 kg • CHR-Q010RINAE6-Z71



**CARMA®  
Milk Seriz 35%**  
1.5 kg • CHM-N025SERIE6-Z72



**CARMA®  
Milk des Alpes 35%**  
1.5 kg • CHM-Q008DALPE6-Z71



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



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



**CARMA®  
Dark Bourbon 50%**  
1.5 kg • CHD-O030BURBE6-Z71



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



**CARMA®  
Dark Fahey 52%**  
1.5 kg • CHD-P136FAHYE6-Z71



**CARMA®  
Dark Lesuk™ 65%**  
1.5 kg • CHD-P202LESKE6-Z71



**CARMA®  
Black Zabuye 83%**  
1.5 kg • CHD-NI99BLZAE6-Z71



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



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



**CARMA®  
Cocoa Powder 20-22%**  
1 kg • DCP-20B20-CAE6-91B



**CARMA®  
Fondant**  
15 kg • COW-62FONDANT-Z37



**CARMA®  
Almond Baking Paste 24%**  
12.5 kg • PWN-AL580BAK24-671



**CARMA®  
Almond Paste 1:1**  
12.5 kg • PWN-AL570MAS11-671



**CARMA®  
Clear Gel**  
2.5 kg • JWW-007CLEAR-Z54



**CARMA®  
Moccoco**  
1.2 kg • FRD-62MOCCO-72V



**CARMA®  
Apricoture**  
13 kg • JWF-013APTUR-Z51



**CARMA®  
Carmelade Raspberry**  
12.5 kg • MWf-038RAS22-671



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



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



**CARMA®  
Carmavanil**  
2 kg • MXF-105CARVAN-Z81

**MoNA  
LISA®**



**Mona Lisa®  
IBC,  
Gold Powder**  
25 g • F030604



**Mona Lisa®  
Cocoa Butter,  
White**  
245 g • F031397



**Mona Lisa®  
Cocoa Butter,  
Yellow Citrus**  
245 g • F031394



**Mona Lisa®  
Cocoa Butter,  
Gold**  
245 g • F030651



**Mona Lisa®  
Cocoa Butter,  
Flame Red**  
245 g • F006680



**Mona Lisa®  
Cocoa Butter,  
Green**  
245 g • F006683



**Mona Lisa®  
Cocoa Butter,  
Forsythia**  
245 g • F031395



**Mona Lisa®  
Cocoa Butter,  
Copper**  
245 g • F027548





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