



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



# Sweet delights of **Chinese New Year**



Swiss premium products  
for artisans and chefs since 1931

# We celebrate Chinese New Year



**Jeffrey Tan**  
Malaysian Pastry Chef

The Chefs of the Callebaut Chocolate Academy Switzerland (from left to right), Leon Krohn, Raphael Küng and Justus Terno have created special Chinese New Year recipes using local spices and ingredients, offering a modern interpretation of traditional dishes and bringing inspiration and flavor to this meaningful holiday. In an exclusive collaboration with Malaysian Pastry Chef Jeffrey Tan we created a modern interpretation of the traditional Lotus cake.

We focused on four essential chocolate couvertures: **CARMA® White Niobo 34%**, **CARMA® Milk Seriz 35%**, **CARMA® Ruby Azalina 40%** and **CARMA® Padera 55%** which were brought to life through a range of recipes across three key categories: confectionery, bakery, and plated desserts. Each creation showcases the versatility and premium quality of our couvertures while inspiring new ways to use them in every segment.

At **CARMA®**, we cherish the traditions and communities celebrating Chinese New Year. Together, we embrace this special time and the traditions, joy, and connections it creates.

We wish you a prosperous New Year and hope our recipe collection inspires you throughout the festive season!



# We are Swiss chocolate

In 1931, our founding father Carl Maentler took his first steps in creating high quality Swiss-made ingredients for pastry chefs, bakers and chocolatiers. Over the past 9 decades, we built our expertise on understanding and selecting the finest and sustainable ingredients from around the world to create extremely balanced blends of Swiss dairy and cocoa.

We select the purest milk and grind cocoa in-house in small batches. We fully embrace the rich heritage of Swiss chocolate making. With state-of-the-art conching processes we bring out the full aroma of our carefully selected cocoa beans and we ensure our world-famous smooth-melting texture.

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



# We take **Swiss** chocolate further

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

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



# We are Sustainable

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

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



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



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



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



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

# Golden Dragon Roll

Recipe for for 30 pcs. – 18g/piece

## Ingredients

### Laminated yeast dough

- 650g white flour
- 100g whole eggs
- 15g sea salt
- 170g water
- 70g fresh yeast
- 50g granulated sugar
- 20g whole milk powder
- 75g butter
- 380g laminating butter

### Chocolate sticks

- 140g **CARMA® Dark Padera 55%**
- 60g pumpkin seed praline  
(70% pumpkin seeds / 30% caramel)
- 20g cornflour
- 2g Sichuan pepper
- 30g chopped pumpkin seeds

## Preparation

Knead all ingredients into a pastry dough. Remove 150g of dough (before laminating) and mix with 5g of red fat-soluble food colouring. Use a blender to distribute the colour quickly and evenly throughout the dough.

Knead the pastry dough with the laminating butter: do it twice before leaving it to rest for 30 minutes. Knead twice once again then put it in the fridge for 30 more minutes. In the meantime, roll out the green-coloured dough to a 2mm thickness and leave to rest in the freezer.

Press the finished laminated dough onto the red dough sheet and cut to size with a cutter. Put the dough block in the freezer for 30 minutes. Use a ruler to cut 1 cm wide strips, and place them on the block with the laminated side facing up. Cut enough strips to cover the entire block, then leave to rest in the fridge for another 30 minutes.

Roll out the dough to a 3.5mm thickness and leave to rest in the fridge for 30 minutes. Cut into 12×8cm pieces. Place the coloured side down on baking paper and top off with the chocolate stick (see next step). Roll up evenly, seal the ends and smooth out the bottom evenly to prevent it from bursting open in the oven.

Leave to rise gently in the proofing chamber for approx. 1 hour. Bake at 175°C (fan oven) for approx. 15–20 minutes. Depending on the colour, adjust the baking temperature halfway through if necessary.

Dust the finished firecrackers with milk powder and bake briefly at 195°C on a high fan setting until the powder has completely dissolved and the surface is shiny.

Roast the pumpkin seeds and make a dry caramel. Use both to prepare a praline with 70% pumpkin seeds and 30% caramel. Finely chop the remaining pumpkin seeds. Mix the praline thoroughly with the tempered **CARMA® Dark Padera 55%**, cornflour, pepper and chopped pumpkin seeds. Heat the mixture up to 28°C and pipe into 1 cm wide strips. Once hardened, cut into 8cm long strips.



**Chocolate decorations: Golden stripes**

- 30g **CARMA® White Niobo 34%**
- 5g Mona Lisa® Gold Powder

Mix tempered **CARMA® White Niobo 34%** with the gold powder, then spread stripes onto a 0.5cm wide transfer sheet. Place these onto the Golden Dragon Roll while it's still soft, let them crystallise and then remove the transfer sheet.



# Lotus Cake

Recipe for 15 pcs.

## Ingredients

### Peanut sponge: 35 × 25 × 1 cm (h) Ø 5.5 cm

- 88 g egg whites
- 50 g sugar A
- 39 g peanut ground
- 39 g almond ground
- 93 g icing
- 54 g yolks
- 54 g egg
- 38 g unsalted butter
- 25 g grapeseed oil
- 55 g cake flour

### Hazelnut praline

- 45 g water
- 150 g sugar
- 250 g hazelnuts
- 6 g sea salt
- 80 g grapeseed oil

### Croustillant: 30 × 20 × 0.5 cm (h) Ø 5.5 cm

- 200 g **CARMA® Praliné 1:1 Intense Hazelnut paste, dark**
- 28 g **CARMA® Cocoa Butter**
- 72 g feuilletine

## Preparation

Bain-marie the icing, yolks and egg to 38°C, then whisk until fluffy. Mix in the peanut ground and almond ground. Add in melted butter and grapeseed oil. Fold in the cake flour, and mix until no lumps remain. Whip the meringue to stiff peak, mix and fold into the egg batter. Pour the cake batter into a tray, spread evenly, and bake at 170°C for 10–12 minutes.

Convection oven 170°C 10–12 min (preheat 190°C)  
Deck oven ↑210°C / ↓140°C 12–15 min

Caramelize water and sugar to an amber colour. Pour the caramel on a silicone mat and sprinkle sea salt on top. Set aside and let cool. Using a food processor, blend toasted hazelnuts and caramel, then add in grapeseed oil gradually.

Mix the **CARMA® Praliné 1:1 Intense Hazelnut paste, dark** and melted **CARMA® Cocoa Butter** thoroughly. Fold in the feuilletine, and mix evenly.





#### Calamansi smooth caramel: 15g/piece

- 50g calamansi puree
- 30g glucose 43
- 80g cream
- 2g sea salt
- 140g sugar
- 100g unsalted butter

Warm the calamansi puree along with the glucose up to 60°C. Add the cream and sea salt, and bring the mixture to a boil. In a saucepan, gradually add the sugar in portions to make dry caramel. Pour the warm calamansi mixture into dry caramel, and cook it to 108°C. Now cool the mixture down to 80°C, pour into a jug with a cold butter cube in it. Emulsify with a hand blender. Pour onto a tray, wrap the surface, and let chill overnight. Whip the caramel before use.

#### Chocolate mousse: 65g/piece

- 303g **CARMA® Dark Padera 55%**
- 0.5g salt
- 240g cream
- 21g glucose 43
- 3g gelatine
- 15g water
- 315g whipping cream

Bring the cream and glucose syrup to a boil. Pour the hot cream into a jug that already contains the **CARMA® Dark Padera 55%**, salt and gelatine, then emulsify with a hand blender. Cool the mixture down to 32–32 °C. Whip the cream to medium peak, then fold it into the chocolate mixture until well combined.

#### Calamansi whipped cream: 25g/piece

- 60g cream cheese
- 45g sugar
- 30g calamansi puree
- 3g gelatine
- 15g water
- 240g whipping cream

Beat the cream cheese, sugar and vanilla paste until smooth and lump free. Add the melted gelatine and mix thoroughly. Gradually add the cream in portions and whip to mid-stiff peak.

#### Maroon spray

- 134g **CARMA® Dark Padera 55%**
- 200g **CARMA® Cocoa Butter**
- 5g red colouring
- 0.2g blue colouring
- 0.1g black colouring
- 40g grapeseed oil

Melt the **CARMA® Cocoa Butter** before pouring it into the **CARMA® Dark Padera 55%** chocolate. Add the food colouring and mix with hand blender. Gradually add the grapeseed oil and blend thoroughly.

#### Pectin NH glaze

- 300g water
- 450g sugar
- 8g pectin NH
- 60g sugar
- 150g glucose 43
- 20g gelatine
- 100g water

Heat up the water and sugar until warm. Add the pectin NH and sugar, stirring continuously. Bring the mixture to a boil. Then add the glucose syrup and bring to a boil once more before adding the gelatine. Mix thoroughly. Let the pectin NH glaze chill overnight. Use at 30–32 °C.



# Marshmallow Cookie

Recipe for 40 pcs.

## Ingredients

**Sablé: 1 sablé biscuit –  
2.7 g, 2 mm thick and 4 cm in diameter**

- 36g butter
- 30g icing sugar
- 10g whole egg
- 65g white flour
- 0.5g salt
- 0.5g Timut pepper
- 1g osmanthus blossoms

**Mandarin marshmallow: 3.5g, 4 cm and 1.7 cm  
round cookie cutters, 6 mm thick**

- 76g sugar
- 20g **CARMA® White Niobo 34%**
- 25g invert sugar (1)
- 50g mandarin puree
- 32g invert sugar (2)
- 33g gelatine mixture
- 0.6g citric acid

**Mandarin Apricot gel: 2g gel**

- 110g **CARMA® Aprico Gel**
- 42.5g mandarin puree
- 7.5g calamansi puree
- 4.5g sugar (1)
- 0.9g yellow pectin
- 47.5g sugar (2)
- 5.5g glucose syrup
- 1.5g citric acid

## Presentation

- 40g Mona Lisa® Cocoa Butter Flame Red
- 5g Mona Lisa® Cocoa Butter Forsythia
- 10g **CARMA® Massa Ticino™ Tropic**
- 5g dried flowers

## Preparation

Mix the butter, sugar and salt thoroughly. Slowly add the whole egg, then the flour, pepper and osmanthus blossoms. Knead to form a smooth dough.

Boil the sugar, invert sugar (1), and puree together to 110°C. Melt the invert sugar (2) and gelatine mixture in a saucepan and whisk. Stir in at 110°C, pour on top, add **CARMA® White Niobo 34%** and whisk to form a foamy, cold marshmallow mixture. Then slowly add the citric acid. Spread out to a 6 mm thickness and cut out with a 4 cm wide round cutter. Finally, cut a 1.5 cm wide hole in each piece.

Mix both purees with sugar (1) and pectin, and bring to a boil. Add sugar (2) and glucose syrup, and boil again. Now add citric acid, mix thoroughly and let the mixture cool in a metal container. Blend until smooth, add **CARMA® Aprico Gel** and fill into a piping bag.

Place the cut-out marshmallow on a sablé biscuit and fill the middle with mandarin gel. Then place another sablé biscuit on top and spray everything with the tempered flame red cocoa butter. Sprinkle dried flowers directly onto one side. Knead the **CARMA® Massa Ticino™ Tropic** with the orange cocoa butter and shape into small mandarins. Finally, place these on the top biscuit.





# Red Lantern

Recipe for 60 pcs.

## Ingredients

### Coating

- 10g Mona Lisa® Cocoa Butter Gold
- 50g Mona Lisa® Cocoa Butter Flame Red
- 20g Mona Lisa® Cocoa Butter Yellow Citrus
- 400g **CARMA® Dark Padera 55%**

### Filling: Pineapple gel – 2g per praline

- 100g pineapple puree
- 13g sugar (1)
- 2.5g yellow pectin
- 82g sugar (2)
- 11g glucose syrup
- 4g citric acid
- 1.5g chilli flakes

### Filling: Chilli ganache – 8g per praline

- 150g cream
- 35g sorbitol powder
- 35g glucose syrup
- 25g invert sugar
- 2g chilli flakes (1)
- 5g chilli flakes (2)
- 45g oil
- 200g **CARMA® Dark Padera 55%**

## Preparation

All colours are to be sprayed tempered. Spray a dot (about 1 cm in size) using the gold-coloured cocoa butter at the top and bottom of the mould. Then spray the mould in full with the red cocoa butter, and let it set. Now spray a yellow dot in the middle then spray another layer of red over it to create a light effect. Finally, pour in **CARMA® Dark Padera 55%** and let it crystallise.

Mix the sugar (1) thoroughly with the pectin, and stir into the puree. Bring the mixture to a boil, add the sugar (2) and glucose, and boil again. Let it cool on a silicone mat, then blend until smooth along with the chilli flakes. Fill into a piping bag, and pipe 2g per praline.

Bring the cream and chilli (1) to a boil and leave to infuse for 15 minutes. In the meantime, heat the oil up to 200°C and pour over the chilli (2) to make chilli oil. Leave this to infuse as well. Strain the chillies from the cream, top up back to the original weight, and then add the sorbitol, glucose and invert sugar before heating the mixture until all the sugar has dissolved. Pour directly onto the **CARMA® Dark Padera 55%** and emulsify thoroughly. Add the oil and mix thoroughly again until a smooth ganache is formed. Pour it onto the gel at approx. 31 °C, leaving some space for the lid. Let it crystallise overnight, then seal with tempered **CARMA® Dark Padera 55%** the next day and unmould.





# Purple Lantern

Recipe for 60 pcs.

## Ingredients

### Coating

- 10g Mona Lisa® Cocoa Butter Copper
- 50g Mona Lisa® Cocoa Butter White
- 1g Mona Lisa® Power Flowers Classic Red
- 0.5g Mona Lisa® Power Flowers Classic Blue
- 20g Mona Lisa® Cocoa Butter Yellow Citrus
- 400g **CARMA® Milk Seriz 35%**

### Filling: Plum gel – 2g per praline

- 80g plum puree
- 20g apricot puree
- 8g sugar (1)
- 1.6g yellow pectin
- 77g sugar (2)
- 10g glucose syrup
- 2.8g citric acid

### Filling: Five-spice ganache – 8g per praline

- 145g cream
- 20g sorbitol powder
- 30g glucose syrup
- 20g dextrose powder
- 30g clarified butter
- 250g **CARMA® Milk Seriz 35%**
- 4g five-spice powder

## Preparation

All colours are to be sprayed tempered. Mix the white coloured cocoa butter thoroughly with the Power Flowers Classic Red and Classic Blue to create a purple colour. Spray a dot (about 1 cm in size) using the copper coloured cocoa butter at the top and bottom of the mould. Then spray the mould fully with purple and let it set. Now spray a yellow dot in the middle then spray another layer of purple over it to create a light effect. Finally, pour in **CARMA® Milk Seriz 35%** and let crystallise.

Mix the sugar (1) thoroughly with the pectin and stir into the puree. Bring the mixture to a boil, add the sugar (2) and glucose, and boil again. Let it cool on a silicone mat, then blend until smooth. Fill into a piping bag and pipe 2g per praline.

Bring the cream and five-spice powder to a boil and leave to infuse for 15 minutes. Strain, top up back to the original weight, then add the sorbitol, glucose and dextrose before heating and dissolving all the sugar. Pour directly onto the couverture and mix thoroughly until a smooth ganache is formed. Pour onto the gel at approx. 30°C, leaving some space for the lid. Let it crystallise overnight, then seal with tempered **CARMA® Milk Seriz 35%** the next day and unmould.





# Waterlilies

Recipe for 8 desserts

## Ingredients

### Blood peach opaline: 1 coin (0.3g)

- 85g blood peach puree
- 5g glucose powder
- 28g isomalt
- 0.3g salt
- 7.5g potato starch

### Grapefruit meringue: 1 coin (0.1g)

- 60g egg whites
- 0.2g salt
- 70g sugar
- 3g grapefruit zest
- 3g grapefruit juice

### Ruby coins: 1 coin (0.6g)

- 40g **CARMA® Ruby Azalina 40%** (1)
- 10g **CARMA® Cocoa Butter**
- 10g **CARMA® Ruby Azalina 40%**

### Rice vinegar whipped ganache: 15g per plate

- 42g cream (1)
- 25g **CARMA® White Niobo 34%**
- 6g gelatine mixture
- 44g cream (2)
- 19g rice vinegar

### Star anise crumble: 3.5g per plate

- 20g butter
- 20g flour
- 10g sugar
- 10g brown sugar
- 0.6g ground star anise

## Preparation

Stir the starch into the puree until no lumps remain. Add the glucose, isomalt and salt, and bring to a boil until a thick paste forms. Let the mixture cool, then spread onto a 2cm wide circular stencil. Remove it and dry the circles at 110°C for 2 hours. Leave to cool, remove from the mat, and store in a dry place.

Beat the egg whites with salt. Slowly add the sugar bit by bit, then add the zest and juice. Spread onto a 2cm wide circle stencil, then remove it and dry the circles at 110°C for 1 hour. Leave to cool, remove from the mat, and store in a dry place.

Spread **CARMA® Ruby Azalina 40%** (1) thinly onto a transfer sheet and let set slightly until it is soft. Then cut out 2cm wide circles and allow to crystallise under a weight. Unmould the circles and spread them out on a baking tray. Mix **CARMA® Cocoa Butter** and **CARMA® Ruby Azalina 40%** thoroughly and temper. Now spray the coins with this mixture to create a matt effect, and store in a dry place.

Heat the cream (1) along with the gelatine mixture and pour over the **CARMA® White Niobo 34%**. Add the cold cream (2) and mix thoroughly again. Finally, emulsify the rice vinegar and chill overnight.

Knead all ingredients together and leave to rest in a cool place for 2 hours. Grate using a coarse grater, and bake at 170°C for about 8 minutes until golden brown. Crumble the mixture a little and store in a dry place.





<p><b>Blood peach compote: 15 g per plate</b></p> <ul style="list-style-type: none"> <li>• 75 g blood peach puree</li> <li>• 0.7 g agar agar</li> <li>• 10 g sugar</li> <li>• 8 g lemon juice</li> <li>• 75 g fresh peach</li> </ul>	<p>Mix the sugar and agar agar powder thoroughly, and stir into the puree and lemon juice blend, making sure no lumps remain. Bring the mixture to a boil and let it cool down in a metal container with a lid. Mix thoroughly to form a smooth gel and combine with the finely diced peach. Cover and store in a cool place.</p>
<p><b>Blood peach panna cotta: 8 g per plate</b></p> <ul style="list-style-type: none"> <li>• 100 g cream</li> <li>• 100 g blood peach puree</li> <li>• 30 g <b>CARMA® Panna Cotta</b></li> </ul>	<p>Mix the cream and puree thoroughly, and bring 150g of this mixture to a boil. Mix the remaining 50 g with the <b>CARMA® Panna Cotta</b>, and stir into the boiling mixture. Boil again and pour into a metal container to let it cool for at least 2 hours. Then blend until smooth and fill into a piping bag.</p>
<p><b>Grapefruit star anise sorbet: 12 g per plate</b></p> <ul style="list-style-type: none"> <li>• 100 g grapefruit puree</li> <li>• 7 g water</li> <li>• 22 g sugar</li> <li>• 13 g dextrose</li> <li>• 1 g star anise</li> <li>• 0.8 g sorbet stabiliser</li> </ul>	<p>Briefly bring the star anise and puree to a boil, and let the mixture infuse for 10 minutes. Strain, add the remaining ingredients, then heat up to 85°C before letting mature overnight in a vacuum-sealed container. The next day, pour into a Pacojet beaker and freeze.</p>
<p><b>Decorations</b></p>	
<p><b>Fresh grapefruit: 15 g per plate / 1 fillet</b></p>	<p>Fillet the grapefruit and cut one fillet into approximately 6 equal pieces.</p>
<p><b>Puffed rice: 2 g per plate / 10 pieces</b></p>	<p>Roast the puffed rice at 150°C for 10 minutes and store in a dry place.</p>
<p><b>Ruby decoration: 3 strips per plate (0.1 g each)</b></p> <ul style="list-style-type: none"> <li>• 30 g <b>CARMA® Ruby Azalina 40%</b></li> <li>• 2 g grapefruit zest</li> </ul>	<p>Pour tempered <b>CARMA® Ruby Azalina 40%</b> onto a transfer sheet and use a 1.8mm wide tooth horn to draw thin strips. Leave to crystallise under a weight. Cut into 10cm long strips, place 3 of them on top of one another in a staggered pattern and secure in place with a dab of chocolate couverture.</p>

**Serving**

Whip the ganache and pipe 7 dollops onto the plate using an 8mm nozzle. Scatter the crumble in between and pipe the whipped panna cotta on top. Spread the compote on the plate. Scatter grapefruit pieces and puffed rice on top so that everything is roughly the same height. Arrange the opaline, meringue and ruby coins in circles. Place a scoop of grapefruit sorbet in the middle and top off with the ruby decoration.





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



**CARMA®**  
**White Nibio 34%**  
5 kg • CHW-O050NIBOE6-Z72



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



**CARMA®**  
**Dark Padera 55%**  
5 kg • CHD-P002PADRE6-Z72



**CARMA®**  
**Panna Cotta**  
440 g pouch  
MXW- 142PANCOE6-Z55



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



**CARMA®**  
**Praliné 1:1 Intense**  
**Hazelnut paste, dark**  
6 kg • PRN-562DAR11-Z76



**CARMA®**  
**Massa Ticino™**  
**Tropic White sugar paste**  
7 kg • COW-031-MTT-Z18



**CARMA®**  
**Aprico Gel**  
6 kg • JWF-011APR-642





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



For more recipes and inspiration visit [carma.ch](https://carma.ch)

