



Carma®

SHAPING SWISS CHOCOLATE SINCE 1931



Sweet delights of **Ramadan**



Swiss premium products
for artisans and chefs since 1931

We celebrate **Ramadan**

The Chefs of the Callebaut Chocolate Academy Switzerland (from left to right), Leon Krohn, Raphael Küng and Justus Terno have created special Ramadan recipes using local spices and ingredients, offering a modern interpretation of traditional dishes and bringing inspiration and flavor to this meaningful season.

We focused on three essential chocolate couvertures: **CARMA® White Niobo 34%**, **CARMA® Milk Seriz 35%** and **CARMA® Dark 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 Ramadan. Together, we embrace this special time and the traditions, joy and connections it creates.

We wish you a joyful Ramadan season and hope our recipe collection inspires you throughout this special time!



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 colour
- 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.



Pistachio Moon

Recipe for 6 moons

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

Preparation

Knead all ingredients into a pastry dough. Remove 150g of dough (before laminating) and mix with 5g of green 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 green 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 out circles using a 16cm baking ring or cookie cutter. Place the coloured side down on baking paper and top off with 65g of pre-rolled pastry filling. Roll up evenly, seal the ends and smooth the bottom evenly to prevent bursting in the oven.

Place the little moons on an air mat or silicone baking mat, centred based on the 16cm ring, and adjust the shape using a 5.5cm baking ring.

Leave to rise gently in the proofing chamber for approx. 1 hour. Bake at 175°C (fan oven) for approx. 20–25 minutes. Depending on the colour, adjust the baking temperature halfway through if necessary. Dust the baked moons with the milk powder and bake briefly at 195°C on a high fan setting until the powder has completely dissolved and the surface is shiny. Garnish with pistachio sticks and candied orange.

Croissant filling

- 200g **CARMA® Almond Baking Paste 24%**
- 200g roasted pistachios
- 75g candied oranges
- a hint of saffron

Mix the pistachios, saffron and candied oranges thoroughly until they are fine but not yet pasty. Mix these with the **CARMA® Almond Baking Paste 24%** and form into rolls weighing 65g each.



Opera Skyline

Recipe for 22 slices

Ingredients

Pistachio biscuit: 2 baking trays

- 165g whole eggs
- 75g icing sugar
- 115g ground pistachios
- 25g sorbitol
- 35g sugar
- 130g egg whites
- 75g plain flour
- 35g pistachio paste

Pomegranate gel: 1 baking tray

- 530g pomegranate purée
- 2g sumac
- 55g sugar 1
- 13g NH pectin
- 100g sugar 2
- 50g glucose syrup
- 40g lemon juice

Preparation

Beat the eggs, icing sugar and sorbitol until fluffy. Add the almonds and mix again. Beat the egg whites with the sugar until fluffy, mix with the first egg preparation and fold in the flour. Mix in the pistachio paste, spread to a 3mm thickness and bake at 170°C for 9 minutes.

Bring the purée and sumac to the boil, leave to infuse and then strain. Bring sugar 1 and pectin to the boil together with the purée. Add sugar 2 and glucose syrup, and bring to the boil once more. Finally, stir in the lemon juice and leave to cool in a metal container. Purée until smooth and spread 3mm on the biscuit.





Ayran mousse: more than 1.5 baking trays

- 80g sugar
- 25g water
- 45g egg yolks
- 150g yoghurt
- 80g ayran
- 5g yoghurt powder
- 1g lemon juice
- 6g gelatine
- 300g cream
- 30g ayran reduction

Boil the ayran and reduce significantly. Then strain the curdled milk proteins and set the liquid aside. Mix the yoghurt, ayran, ayran reduction and yoghurt powder thoroughly. Boil the water and sugar to 121 °C, beating the egg yolks until fluffy. Stop boiling the syrup at 121 °C, and slowly pour it over the egg yolk foam. After adding, resume at medium speed. Stir the pâte à bombe until cool. Heat the ayran reduction and dissolve the softened gelatine in it, strain over the yoghurt mixture and mix thoroughly. Fold the pâte à bombe into the yoghurt mixture at 35–40 °C, then fold in the whipped cream as well. Finally, spread 3mm onto the gel and freeze.

Chocolate skyline

- 20g **CARMA® White Niobo 34%**
- 2g Mona Lisa® Gold Powder

Temper the **CARMA® White Niobo 34%**. Spread through a skyline stencil onto a transfer sheet and let crystallise under a weight. Remove and dust with gold powder.

Ayran whipped ganache

- 150g cream 35% (1)
- 100g **CARMA® White Niobo 34%**
- 2g gelatine
- 70g ayran
- 35g cream cheese
- 135g cream 35% (2)
- 40g cold lemon juice

Heat the cream (1) and pour over the **CARMA® White Niobo 34%** couverture and gelatine. Purée the mixture, add the ayran, cream cheese and cream (2) and purée again. Add the cold lemon juice and purée once more. Whip the next day.

Finishing

- **CARMA® Clear Gel** – depending on your preferences
- 6g ayran whipped ganache
- 3g pomegranate seeds

Cut off the dry edges of the sponge, place one of the sponges on a flat tray and arrange 6mm high rulers on the sides. Spread the gel on the sponge and remove the rulers as soon as the gel has set. Now place 9mm high rulers on the sides and spread the mousse onto the gel. Freeze everything and place an equally sized piece of biscuit on top of the mousse layer before pressing down gently. Cut the pastry into 12.5×3cm pieces. Place these pieces on their sides and coat the cut surface with **CARMA® Clear Gel**. Whip the ganache and pipe a few drops onto the slices at equal intervals. Place a few pomegranate seeds in between and stick the chocolate skyline decoration to the side.

Chocolate Island

Recipe for ca. 18 bars – Mould: Lawrence Bobo CW12157

Ingredients

Colouring

- 50g Mona Lisa® Cocoa Butter Bronze
- 25g Mona Lisa® Cocoa Butter Green
- 25g Mona Lisa® Cocoa Butter White
- 25g **CARMA® Cocoa Butter**
- 25g **CARMA® Milk Seriz 35%**

Preparation

All coloured cocoa butter products are sprayed at tempered temperature. Mix the green and white cocoa butter. Mix the cocoa butter and **CARMA® Milk Seriz 35%** as well. Now spray dots into the mould with the bronze and green-coloured cocoa butter, and spray the mould completely with the **CARMA® Milk Seriz 35%** and cocoa butter mixture. Finally, pour a thin layer of **CARMA® Milk Seriz 35%** over the top.

Lime gel: 7g per bar /

Lime pâte de fruit (fruit jelly): 6g per bar

- 100g lime purée
- 2.5g Persian lime
- 18g sugar (1)
- 3.6g yellow pectin
- 87g sugar (2)
- 11g glucose syrup
- 3g citric acid

Bring the purée and Persian lime to the boil, and leave to infuse for 15 minutes. Strain and stir in sugar (1) and pectin. Bring to the boil again, then add sugar (2) and glucose syrup, and bring to the boil once more. Add citric acid last and pour half of the mixture into a 6mm frame. Leave the other half to cool and blend until smooth. Pour the blended mixture directly into the bar.





Date ganache: 13g per bar <ul style="list-style-type: none"> • 75g cream • 20g date syrup • 10g sorbitol • 10g dextrose • 13g clarified butter • 103g CARMA® Milk Seriz 35% 	Heat the cream, syrup, sorbitol and dextrose until all the sugar has melted. Pour over the butter and CARMA® Milk Seriz 35% , and emulsify thoroughly. Cool to 30°C and pour directly onto the gel.
Caraway crisp: 10g per bar / 6g bite-sized pieces per bar <ul style="list-style-type: none"> • 180g CARMA® Milk Seriz 35% • 20g olive oil • 1.8g salt • 90g Callebaut® Pailleté Feuilletine™ • 2.7g caraway powder (black caraway, cumin, caraway) 	Mix the oil, salt, caraway powder and crushed feuilletine thoroughly. Add the chocolate couverture and pour directly onto the ganache. Pour the rest into a 6mm mould and let both crystallise.
Opaline coins <ul style="list-style-type: none"> • 40g isomalt • 0.4g cumin powder (caraway, cumin, black cumin) 	Pulverise the isomalt and cumin powder together, and sprinkle through a sieve onto a 2cm wide round stencil. Remove the stencil and melt in the oven at 170°C for 3 minutes. Immediately sprinkle the 3 types of cumin on top and let everything cool down, remove from the baking mat and store in a dry place.
Chocolate palm tree <ul style="list-style-type: none"> • 20g CARMA® White Niobo 34% • 5g Mona Lisa® Cocoa Butter Green 	Mix CARMA® White Niobo 34% and coloured cocoa butter thoroughly and temper. Spread through a stencil onto a transfer sheet, place a weigh on top and let crystallise.

Assembly

Slightly melt the chocolate piece on the underside so it can stand upright. Add the crispy bites (cut into 0.5cm cubes), the “flowers” pâte de fruit (cut into 0.5cm thick and 1 cm wide pieces), date strips, opaline coins and the chocolate palm tree on top.





Karak Mosaic

Recipe for 96 chocolates (ganache is enough for 4 mould of 24 pieces each) – Mould: Implast 758

Ingredients

Colouring 1

- 50g Mona Lisa® Cocoa Butter Blue, mixed with
- 60g Mona Lisa® Cocoa Butter White

Colouring 2

- Mona Lisa® Cocoa Butter Gold

Karak Tea Caramel (30g per mould)

- 125g cream (prepare 160g)
- 30g ginger
- 6g cardamom
- 12g black tea
- 1g cloves
- 125g sugar
- 80g glucose syrup
- 30g condensed milk
- 80g butter

Karak ganache (120g per mould) – Infusion

- 50g sugar
- 250g water
- 18g black tea
- 4.5g cardamom
- 0.6g cloves
- 30g fresh ginger
- 150g condensed milk

Infusion (see above) 120g

- 46g sorbitol powder
- 53g glucose syrup
- 45g butter
- 220g **CARMA® White Niobo 34%**

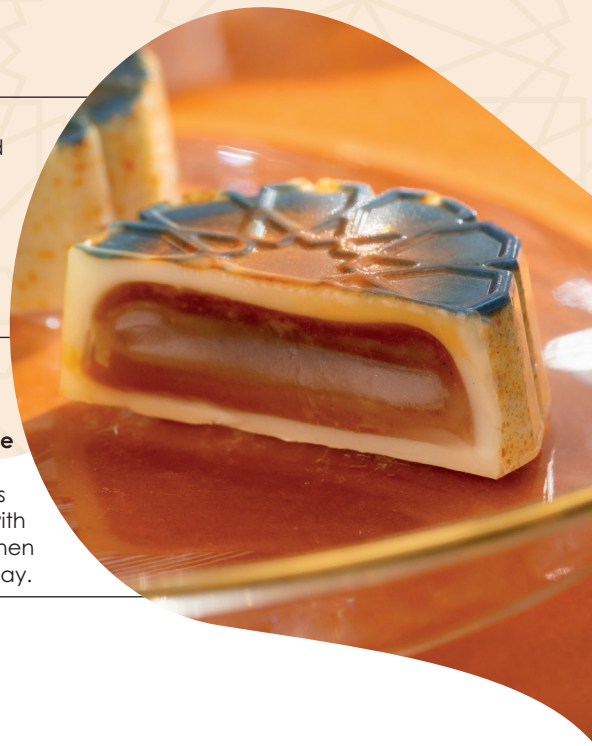
Preparation

All coloured cocoa butter products are sprayed at room temperature. Spray the mould with a layer of coloured cocoa butter blue. Then spray a layer of coloured cocoa butter gold in the middle.

Bring 160g of cream to the boil along with the spices and tea. Leave to infuse for 1 hour, then strain and top up to 125g of cream. Caramelize the sugar, then deglaze with the flavoured cream, glucose syrup and condensed milk. Add the butter and mix thoroughly. Then let the mixture cool down.

Caramelize the sugar. Deglaze with hot water and condensed milk. Add the spices, bring to the boil and leave to infuse for 2 hours. Strain.

Heat the infusion along with sorbitol, glucose syrup and butter up to 35°C. Pour onto the **CARMA® White Niobo 34%** melted at 40°C and emulsify. Fill the pralines with a little caramel, then with ganache. Let it crystallise, then close and mould the next day.





Golden Oasis

Recipe for 12 plated desserts

Ingredients	Preparation
Apricot and coriander sorbet: 22g per plate <ul style="list-style-type: none">• 200g apricot purée• 4g coriander seed powder• 46g water• 22g sugar• 30g dextrose• 0.7g sorbet stabiliser	Heat all ingredients up to 85°C, vacuum seal and leave to mature overnight in a cool place. The next day, pour into a Pacojet beaker and freeze.
Cocoa and coriander tuile <ul style="list-style-type: none">• 15g egg white• 15g icing sugar• 7.5g flour• 5g CARMA® Cocoa Powder 22-24%• 1g coriander seed powder• 15g melted butter	Beat the egg white and icing sugar until smooth. Sift in the flour and cocoa powder and slowly add the butter. Spread into the desired tuile shape and bake for 6 minutes at 160°C.
Fig gel <ul style="list-style-type: none">• 75g fig purée• 25g CARMA® Apricature• 1.8g agar agar• 2g lemon juice	Mix all ingredients thoroughly and bring to the boil. Let cool, mix thoroughly once more and pour into a squeeze bottle.
Apricot gel <ul style="list-style-type: none">• 75g apricot purée• 25g CARMA® Apricature• 2.1g agar agar• 2g lemon juice	Mix all ingredients thoroughly and bring to the boil. Let cool, mix thoroughly once more and pour into a spray bottle.
Date financiers approx. 15 pieces <ul style="list-style-type: none">• 73g icing sugar• 26g ground almonds• 27g flour• 0.7g baking powder• 74g egg whites• 40g brown butter• 10g date syrup• 0.6g salt	Mix the icing sugar, almonds, flour, baking powder and egg whites. Dissolve the date syrup and salt in the warm butter. Add the butter mixture to the dough and mix everything together. Spread out to a 6 mm thick layer and bake at 170°C for 10 minutes. Then cut out shapes using a 5×2.5cm cookie cutter.

Apricot sauce

- 50g apricot purée
- 25g brown sugar
- 25g water

Bring the brown sugar and water to the boil then let it cool down. Add the apricot purée, heat back up gently and pour through a fine sieve into a squeeze bottle.

Apricot and date ma'amouls: approx. 15 pieces

- 85g clarified butter
- 140g flour
- 40g sugar
- 10g rose water
- 45g milk
- 50g dried dates
- 50g dried apricots
- 15g apricot purée (1)
- 15g date syrup (1)
- 20g date syrup (2)
- 20g apricot purée (2)
- 20g **CARMA® Apricoture**
- 20g water

Melt the butter and mix with the sugar. Carefully fold in the flour, then add the milk and rose water. Knead to obtain a smooth dough. Let it rest for at least 30 minutes. Meanwhile, mix the dates, apricots, **CARMA® Apricoture** purée (1) and date syrup (1) thoroughly until you have a slightly chunky paste. Line the sides of the silicone mould with the dough and press the paste into the cavity. Cover with more dough and prick air holes with a fork. Bake at 180°C for 20 minutes and unmould once cooled. Bring the date syrup (2), apricot purée (2), apricoture and water to the boil and brush the ma'amouls twice with this mixture.

Goat's cheese mousse: for 15 mousses

- 80g milk
- 15g sugar
- 4g gelatine
- 200g fresh goat cheese
- 100g whipping cream
- 30g Mona Lisa® Cocoa Butter White

Heat up the milk and sugar, add the gelatine and stir in the goat cheese until smooth. Fold in the whipped cream and pour directly into the mould.

Crispy flatbread

- 70g **CARMA® Gold Quintin 31%**
- 30g roasted almond paste
- 0.8g salt
- 80g flatbread

Toast and dry the flatbread. Chop finely and mix with the almond paste, **CARMA® Gold Quintin 31%** and salt. Spread to a thickness of 6 mm and let crystallise. Cut out using a 3.5×2cm oval cookie cutter and place directly into the mousse. Freeze and unmould. Spray directly with white coloured cocoa butter to create a velvet effect.

Cocoa and coriander shortbread

- 37g icing sugar
- 26g butter
- 40g flour
- 10g **CARMA® Cocoa Powder 22–24%**
- 19g whole egg
- 10g ground almonds
- 2g ground coriander seeds

Mix the icing sugar and butter. Slowly add the egg and coriander. Add the flour, cocoa powder and almonds and knead until smooth. Let the mixture rest for two hours, then roll out to a 2mm thickness and cut out with a 5×2.5cm oval cookie cutter. Bake at 155°C for 10 minutes.

Chocolate decorations

- 75g **CARMA® Dark Padera 55%**

Spread a thin layer of tempered **CARMA® Dark Padera 55%** couverture on a transfer sheet and let it set slightly until it is soft. Cut out 15 pieces using a 5×2.5cm cookie cutter. Then cut out oval shapes using a 3.5×2cm oval cookie cutter. Cut out once again using a 2×1 cm oval cutter. Remove the innermost oval pieces and set aside. Finally, remove the outermost "ring" and also set aside.

Presentation

Starting from the bottom, place a financier on a plate and arrange three flambéed apricot pieces on top. Garnish with apricot gel, some flowers and small chocolate leaves. Place the ma'amoul on top and the chocolate ring above. Pipe three dots of apricot and fig gel on the top and bottom of the ring. Place a sablé on top, then the sprayed mousse and garnish with fig gel, flowers and small chocolate leaves. Add another sablé on top, then a scoop of apricot sorbet and garnish with the wafer. Finally, pour the sauce in the middle of the plate and serve.







**CARMA®
Gold Quintin 31%**
1.5 kg • CHW-R118GOLDE6-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®
Cocoa Powder 22-24%
100%**
1 kg • DCP-22H05-CAE6-89B



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



**CARMA®
Apricature**
2.5 kg • JWF-013APTUR-Z54



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



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



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SHAPING SWISS CHOCOLATE SINCE 1931



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