


veliche
GOURMET CHOCOLATE

Euphoria
Caramel

RECIPE COLLECTION







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BY CHEF

Peter Remmelzwaal

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BY CHEF

David Redon

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Euphoria Caramel

Let the taste, texture, and touch of nostalgia immerse you in a deep love for our first caramel: Euphoria. Its velvety texture, intense rich flavour with cookie notes, and a hint of saltiness, along with balanced caramelized sugar on the finish, create a harmonious crescendo of taste.

Euphoria is delivered in easy-to-use white chocolate caramel buttons, allowing you to create the delicacy of your desire. Let your imagination flow and be inspired with this recipe booklet.

We are offering you 11 recipes, from flavourful ice cream and elegant cakes to detailed chocolateries and delicious desserts. Discover the recipes of Chef Peter Remmelzwaal and Chef David Redon.





“

Euphoria offers a complex caramel flavour with cookie notes, a hint of saltiness, and subtle spices – really interesting to taste. There are so many things to explore with the Euphoria Caramel, I am really looking forward to seeing them in future recipes.”

François Galtier

Chocolatier, international pastry consultant, and owner of KKO Belgium

Chef François Galtier crafted a vintage music box made with Veliche chocolate and Euphoria caramel, for the launch of our Euphoria Caramel.

Travel Cake

Banana Toffee

BY CHEF PETER REMMELZWAAL

Recipe for 4 cakes

Cake mold 20 x 5,5 cm

This recipe consists out of 5 components:

01

Banana Cake

02

Caramel Ganache

03

Macadamia
Praline

04

Euphoria Caramel 31%,
Veliche (coating)

05

Caramel
Decoration



01 Banana Cake

INGREDIENTS

110 g	Cane sugar	3 g	Baking powder
50 g	Cassonade sugar	75 g	Walnut pieces
135 g	Butter	5 g	Mix of spices (cinnamon, anise, and clove)
2 g	Salt		
140 g	Flour		
185 g	Egg		
200 g	Banana (ripe)		

METHOD

- 01 Ingredients need to be at room temperature.
- 02 **Mix** the soft butter with a kitchen machine until smooth and mix with cane sugar, cassonade sugar and salt. After mixing the ingredients until a smooth texture, add the soft (ripe) banana pieces and mix smooth again.
- 03 **Add** the egg and **mix** slowly into the butter.
- 04 **Sift** the flour with baking powder, spices and **mix** with the batter.
- 05 As a last step, **add** the pieces of walnuts.
- 06 **Divide** the batter in 4 cake molds.
- 07 **Bake** at 160°C around 25 min.



You can add more banana pieces at step 5. In this case you will have some banana pieces in the end after baking. This is nice for the flavor and texture.



02 Caramel Ganache

INGREDIENTS

125 g	Cream 35%
30 g	Glucose
250 g	Euphoria Caramel 31%, Veliche
60 g	Butter
1 g	Sea salt
2 g	Vanilla

METHOD

- 01 **Heat up** the cream, glucose, salt, and vanilla until boiled.
- 02 **Add** the cream into the caramel chocolate and stir well.
- 03 **Mix** the soft butter and blend the mixture with a hand-held blender until well combined (smooth texture).
- 04 **Pour** the ganache in a tray, and let it crystalize at room temperature (1 night) before using.





Tip

To have more contrast between the coating and ganache on top of the cake, you can use half milk chocolate 35%/ half caramel chocolate. The taste will have some cocoa which combines nicely with the caramel flavor.

03 Macadamia Praline

INGREDIENTS

200 g Roasted macadamia
175 g Sugar
60 g Water
1 g Sea salt

METHOD

- 01** **Boil** the sugar, water, and salt.
- 02** **Add** the macadamia nuts and caramelize the sugar with nuts.
- 03** After caramelizing, place the nuts on a silicon mat and **let it cool down** completely.
- 04** **Turn** the nuts in a food processor into smooth praline.

04 Euphoria Caramel 31%, Veliche (coating)

INGREDIENTS

500 g **Euphoria Caramel 31%, Veliche**
40 g **Cocoa butter, Veliche**
75 g Macadamia pieces

METHOD

- 01** **Melt** the chocolate and Cocoa butter 45°C and **mix** with the macadamia pieces.
- 02** When the travel cake is frozen, **dip** it into the chocolate.





05 Caramel Decoration

INGREDIENTS

Caramel chocolate disks 4 cm
Macadamia nuts
Praline

METHOD

- 01 When the recipes are made, start by **cutting** the cake twice (in the length).
- 02 Use a piping bag to **divide** caramel ganache on the edge.
- 03 **Fill** with macadamia praline into the middle of the cake.
- 04 **Place** on layer on top of the other and reply the step before.
- 05 **Close** the cake with the last layer and use the ganache to make the cake straight on the sides.
- 06 **Place** the cake into a freezer.
- 07 **Dip** the frozen cake into the coating (recipe 4).
- 08 **Use** a small nozzle to pipe the ganache on top of the cake.
- 09 **Decorate** the cake like shows off the picture.

Paris Brest

Caramel

BY CHEF PETER REMMELZWAAL

Recipe for 10 Paris Brest Caramel

This recipe consists out of 6 components:

01

Pastry Choux

02

Craquelin
Dough

03

Crème Pâtissier
Caramel

04

Caramelized
Hazelnuts

05

Caramel Cream

06

Decoration
Caramel Curls

01 Pastry Choux

INGREDIENTS

160 g	Water
160 g	Milk
160 g	Butter (cubes)
4 g	Salt
10 g	Sugar
280 g	Whole egg
160 g	Flour

METHOD

- 01 **Bring** the water, milk, salt, sugar, and butter to a boil.
- 02 **Add** the sieved flour and mix the dough on high heat to cook on the stove.
- 03 **Pour** the dough in a mixer with paddle and mix the dough in low speed until cooled down.
- 04 **Add** the whole egg slowly (three parts).
- 05 **Pipe** the choux pastry (like an 8cm donut) with a piping bag.

02 Craquelin Dough

INGREDIENTS

140 g	Butter
90 g	Raw cane sugar
180 g	Flour
40 g	Hazelnut powder

METHOD

- 01 **Mix** all ingredients together.
- 02 **Roll out** between two plastic sheets about 1½mm thickness.
- 03 **Store** in the freezer.
- 04 **Cut out** as required (8cm outside, 3cm inside cutter).
- 05 **Place** a craquelin disk on top of each choux.
- 06 **Bake** on 165°C for about 40 minutes.



03 Crème Pâtissier Caramel

INGREDIENTS

20 g	Glucose	30 g	Sugar
80 g	Sugar	35 g	Cornstarch
400 g	Milk	100 g	Egg yolk
100 g	Cream	50 g	Butter

METHOD

- 01 **Bring** the milk and cream to a boil.
- 02 **Caramelize** the sugar with glucose until nice dark caramel.
- 03 **Pour** the hot milk on top of the caramel, boil for 1 min.
- 04 **Combine** sugar (2) with cornstarch and mix with the egg yolk.
- 05 **Mix** the hot caramel milk mass with the egg yolk mixture and bring to a boil under continued stirring.
- 06 After boiling take off the heat, **cool down** and add the soft butter.
- 07 **Mix** well and put the crème into a bowl, cover with plastic directly, and **let it cool down** in the fridge.
- 08 **Use** a whisk or paddle to stir the crème pâtissier smooth before using.



04 Caramelized Hazelnuts

INGREDIENTS

250 g	Semi roasted hazelnut
167 g	Sugar
42 g	Water
2 g	Vanilla pods
1 g	Sea salt

METHOD

- 01 **Boil** the sugar, water, sea salt and vanilla pods.
- 02 **Add** the roasted nuts inside and caramelize the nuts.
- 03 After caramelizing, **place** the nuts on a silicon mat.
- 04 **Use** half of the recipe (hazelnuts) and cut them in small pieces (for the bite).
- 05 **Turn** the remaining hazelnuts in a food processor into crunchy praline.
- 06 **Cool down** before using.



Don't make the Hazelnut Praline too smooth but keep texture of pieces of hazelnuts. Use Veliche Hazelnut Praline 65% for the soft texture. Pipe first a ring of the homemade hazelnut praline, and on top the soft one from Veliche. Delicious to combine both textures. Use pieces of caramelized hazelnuts for the bite.

05 Caramel Cream

INGREDIENTS

766 g	Cream 35%
5 g	Gelatin powder
25 g	Water
250 g	Euphoria Caramel 31%, Veliche

METHOD

- 01 **Soak up** gelatin powder with cold water.
- 02 **Heat up** the cream till 60°C.
- 03 **Melt** the gelatin in a microwave and combine with the cream.
- 04 **Mix** the cream with the chocolate buttons and stir well.
- 05 **Cool down** the mass in the fridge, 12h, before using.
- 06 **Whip** the cream until firm.

06 Decoration Caramel Curls

Start by **tempering** the caramel chocolate. **Divide** a very thin layer on top of the table. When the chocolate is almost crystalized, use a round cutter 4/5cm, to **create** the chocolate curls.

METHOD

- 01 **Start** by following the instructions above and then follow this method.
- 02 After baking the choux, **cut** the choux in half.
- 03 Start by **pipng** a round ring at the bottom of the choux with crème pâtissier caramel.
- 04 Inside this ring, you will **pipe** the soft praline (recipe 4).
- 05 On top of this layer you will **divide** some pieces of caramelized hazelnut.
- 06 After whipping up the caramel cream (recipe 5), **use** a star-shaped nozzle with 16 points, to create the nice design in the cream. **Use** a turning table, to make it easier to pipe.
- 07 **Cover** the cream with the top part of the choux.
- 08 **Decorate** the choux with non-melt icing sugar, praline, and caramel curls.





Smooth *Caramel Cake*

BY CHEF PETER REMMELZWAAL

Recipe for 4 cakes

Crumble ring: Ø18 cm + Ø16 cm

Mold: Cake ring round Ø16 cm

Cake Interior: Ø14 cm

This recipe consists out of 6 components:

01

Crumble

02

Hazelnut Sponge

03

Compote Apricot

04

Anglaise
Caramel/Vanilla

05

Mousse Euphoria
Caramel 31%,
Veliche

06

Caramel Cream

07

Caramel
Chocolate
Glaze

08

Decoration



01 Crumble

INGREDIENTS

300 g	Blond cassonade
300 g	Flour T55
150 g	Almond powder
150 g	Almond shavings (crushed)
3 g	Fleur du Sel

METHOD

- 01 Mix** the almond, salt, sugar, and flour in a machine bowl.
- 02 Add** the butter under high machine speed. **Stop** before it's totally mixed (needs to stay crumble).
- 03 Fill** the cake ring Ø18cm with 140gram crumble dough. **Place** in the center a cake ring of Ø16cm.
- 04 Bake** at 165°C.

02 Hazelnut Sponge

INGREDIENTS

Recipe for 1 baking tray 60x40cm

180 g	Whole egg	28 g	Butter
30 g	Egg yolk	125 g	Egg white
150 g	Sugar (1)	30 g	Sugar (2)
170 g	Hazelnut powder	2 g	Salt
50 g	Flour		

METHOD

- 01 Beat** the egg white and the sugar (1) until stiff.
- 02** Separately **beat** the whole egg, sugar (2), almond powder.
- 03 Add** the melted butter to the almond powder mixture.
- 04 Combine** the almond mixture and the stiff egg white with a spatula.
- 05 Add** the flour, and salt. Mix the batter well.
- 06 Divide** the sponge on two baking mat and bake at 215°C.
- 07 Cool down** at the freeze. Use a round cutter ø14m to cut the biscuit. Two biscuits in total for one cake.

03 Compote Apricot

INGREDIENTS

160 g	Apricot puree	2 g	Cinnamon
62 g	Sugar	20 g	Lemon juice
3 g	Pectin NH	1,5 g	Gelatin powder
125 g	Apricot pieces	8 g	Water

METHOD

- 01 **Mix** the gelatin powder in the cold water.
- 02 **Combine** the sugar and pectin.
- 03 **Heat up** the puree, apricot pieces, cinnamon until 40°C.
- 04 **Add** the mixed sugar with pectin and boil (2min).
- 05 **Add** the lemon juice and gelatin mass trough the hot mass and mix well.
- 06 **Divide** a layer on top of the hazelnut sponge.

04 Anglaise Caramel/Vanilla

INGREDIENTS

300 g	Cream 35%	25 g	Water
100 g	Milk	80 g	Euphoria Caramel 31%, Veliche
2 g	Vanilla	30 g	Milk chocolate Intense 35%, Veliche
85 g	Egg Yolk		
60 g	Sugar		
5 g	Gelatin powder		

METHOD

- 01 **Mix** the gelatin powder in the cold water.
- 02 **Bring** cream, milk, and vanilla to a boil.
- 03 **Combine** the egg yolk with sugar.
- 04 **Add** the cream to the egg mixture, **combine** well and **heat** it up to 84°C.
- 05 **Remove** the pan from the heat and **add** the gelatin to the mixture.
- 06 Let the cremeux cool down to 45°C and then **add** the chocolates. **Mix** shortly with a hand blender.
- 07 **Divide** the anglaise on top of the hazelnut sponge, and **place** in freezer.



05 Mousse Euphoria Caramel 31%, Veliche

INGREDIENTS

960 g	Cream 35% (1)
485 g	Euphoria Caramel 31%, Veliche
185 g	Pasteurized egg yolks
185 g	Sugar
70 g	Water
200 g	Milk
15 g	Gelatin powder
75 g	Water

METHOD

- 01 **Combine** gelatin powder with cold water.
- 02 **Make** a 'pâte a bomb' with the egg yolks, **boil** water and sugar till (120°C).
- 03 **Whip** the cream (1) until smooth Chantilly.
- 04 **Boil** the milk, **add** the gelatin mass, and pour into the chocolate. Let the ganache cool down to 35°C.
- 05 **Combine** the 'pâte a bomb' and the chocolate ganache.
- 06 **Add** the whipped cream to the mixture and stir until well combined (totally smooth).
- 07 **Fill** the tart ring with the mousse, **put** inside the interior.
- 08 **Place** the cakes into the freezer.



06 Caramel Cream

INGREDIENTS

500 g	Cream 35%	50 g	Hazelnut Praline 65%, Veliche
5 g	Gelatin powder	10 g	Amaretto liquor (optional)
25 g	Water	2 g	Vanilla bean
150 g	Euphoria Caramel 31%, Veliche		

METHOD

- 01 Mix** the cold water and gelatin powder together (gelatin mass).
- 02 Scrape** the vanilla bean and **heat up** the cream till 60°C.
- 03** Melt the gelatin mass (in a microwave) and bring it to a simmer.
- 04 Add** the gelatin mass into the cream. After the gelatin mass, add the Hazelnut Praline.
- 05 Melt** the white chocolate (45°C) and add the cream.
- 06 Use** a hand blender to mix all ingredients together.
- 07** Let the cream cool down in the fridge for 12 hours. **Add** the Amaretto liquor then whip the cream to desired consistency.

07 Caramel Chocolate Glaze

INGREDIENTS

12 g	Gelatin	90 g	Condensed milk
60 g	Water (1)	135 g	Glucose
170 g	Euphoria Caramel 31%, Veliche	135 g	Sugar
		65 g	Water (2)

METHOD

- 01 Mix** the gelatin with cold water.
- 02 Boil** the water (2) with the sugar. **Add** the glucose after boiling.
- 03 Get** the pan off the heat and **add** the gelatin.
- 04** After the gelatin **add** the condensed milk and chocolate.
- 05 Mix** together with a hand-held blender to a smooth glaze.
- 06 Cool down** before using. Heat again and use at 35°C.

08 Chocolate Decoration

INGREDIENTS

After tempering the caramel chocolate by following the white tempering curve on the packaging, create 3x flower petals and place them together like a flame (see product picture).

ASSEMBLY

- 01 **Start** by making the recipe and follow the methods below the recipes.
- 02 **Make** the interior of the cake separately, inside a 14cm cake ring.
- 03 **Start** with hazelnut sponge. On top of the hazelnut sponge you will add a layer of apricot compote.
- 04 **Put** another layer of sponge on top of the compote and divide a layer of caramel vanilla anglaise. Make sure the interior is not higher than 3,5cm. Place the interior into the freezer.



- 05 **Make** the caramel mousse. Prepare a cake ring 16cm with plastic sheet/band and fill half with the mousse.
- 06 **Insert** the frozen interior in the middle of the cake ring. Make it straight (4,5cm high) in total. Insert the cake ring in the freezer.
- 07 **Whip up** the caramel cream and use a Saint Honoré nozzle top to make the cream decoration (round disk 12cm).

08 **Spray** velvet with caramel chocolate spray when the disk is frozen.

09 **Glaze** the cake with the caramel glaze and insert the cake directly in the center of the baked crumble (recipe 1).

10 **Finish** the cake with the caramel chocolate decoration, piece of apricot and caramel cubes.



Euphoric *Plated Dessert*

BY CHEF PETER REMMELZWAAL

Mold: ring 8,5 cm Pavoni - Quenelle mold

This recipe consists out of 9 components:

01
Crumble

02
Hazelnut
Sponge

03
Passionfruit
Crèmeux

04
Pastry Choux

05
Mousse Euphoria
Caramel 31%,
Veliche

06
Caramel
Cream

07
Caramel
Chocolate Glaze

08
Caramel Sauce

09
Chocolate
Decoration



01 Crumble

INGREDIENTS

50 g	Butter
50 g	Blond cassonade
50 g	Flour T55
25 g	Almond powder
25 g	Almond shavings (crushed)
1 g	Orange zest
0,5 g	Fleur du Sel

METHOD

- 01 **Mix** the almond, salt, sugar, orange zest and flour in a machine bowl.
- 02 **Add** the butter under high machine speed. Stop before it's totally mixed (needs to stay crumble).
- 03 **Bake** at 165°C.

02 Hazelnut Sponge

INGREDIENTS

Recipe for 1 baking tray 60x40cm

180 g	Whole egg	125 g	Egg white
30 g	Egg yolk	30 g	Sugar (2)
150 g	Sugar (1)	2 g	Salt
170 g	Hazelnut powder		
50 g	Flour		
28 g	Butter		

METHOD

- 01 **Beat** the egg white and the sugar (1) until stiff.
- 02 Separately **beat** the whole egg, sugar (2), almond powder.
- 03 **Add** the melted butter to the almond powder mixture.
- 04 **Combine** the almond mixture and the stiff egg white with a spatula.
- 05 **Add** the flour, and salt. **Mix** the batter well.
- 06 **Divide** the sponge on two baking mats and bake at 215°C.
- 07 **Cool down** at the freeze. **Use** a round 'donut' cutter to cut the sponge. One sponge 'disk' in total for one cake.



03 Passionfruit Cremeux

INGREDIENTS

110 g	Passionfruit puree	3,5 g	Gelatin powder
45 g	Mango puree	17 g	Water
84 g	Sugar	45 g	Butter
140 g	Whole egg	45 g	White Chocolate
70 g	Egg yolk		Obsession 30%, Veliche

METHOD

- 01 **Mix** the gelatin powder in the cold water.
- 02 **Bring** the puree and the sugar to a boil.
- 03 **Combine** the whole egg and the egg yolk.
- 04 **Add** the hot puree to the egg mixture, **combine** well and **heat** it up to 84°C.
- 05 **Remove** the pan from the heat and **add** the gelatin to the mixture.
- 06 Let the cremeux **cool down** to 38°C and then add the melted white chocolate and soft butter. **Mix** shortly with a hand blender.
- 07 **Use** directly and fill some quenelle molds. Left over you will use to fill the pastry choux.

04 Choux Dough

INGREDIENTS

80 g	Water	5 g	Sugar
80 g	Milk	140 g	Whole egg
80 g	Butter (cubes)	80 g	Flour
2 g	Salt		

METHOD

- 01 **Bring** the water, milk, salt, sugar, and butter to a boil.
- 02 **Add** the sieved flour and **mix** the dough on high heat to cook on the stove.
- 03 **Pour** the dough in a mixer with paddle and mix the dough on low speed until cooled down.
- 04 **Add** the whole egg slowly (three parts).
- 05 **Pipe** the choux pastry (small) with piping bag.
- 06 **Bake** the pastry choux at 165°C for around 30min.
- 07 When the choux has cooled, **dip** the choux into hot caramel, before filling with the passionfruit cremeux.

05 Mousse Euphoria

Caramel 31%, Veliche

INGREDIENTS

480 g	Cream 35% (1)	30 g	Water
240 g	Euphoria Caramel 31%, Veliche	100 g	Milk
90 g	Pasteurized egg yolks	7,5 g	Gelatin powder
90 g	Sugar	38 g	Water

METHOD

- 01 **Combine** gelatin powder with cold water.
- 02 **Make** a 'pâte a bomb' with the egg yolks, **boil** water and sugar till (120°C).
- 03 **Whip** the cream (1) until smooth Chantilly.
- 04 **Boil** the milk, add the gelatin mass, and **pour** into the chocolate. Let the ganache cool down to 35°C.
- 05 **Combine** the 'pâte a bomb' and the chocolate ganache.
- 06 **Add** the whipped cream to the mixture and **stir** until well combined (totally smooth).
- 07 **Fill** the tart ring with the mousse, **put** inside the interior.
- 08 **Place** the cakes in the freezer.



06 Caramel Cream

INGREDIENTS

250 g	Cream 35%	5 g	Amaretto liquor
2,5 g	Gelatin powder		(optional)
12 g	Water	1 g	Vanilla bean
75 g	Euphoria Caramel		
	31%, Veliche		
25 g	Hazelnut Praline		
	65%, Veliche		

METHOD

- 01 **Mix** the cold water and gelatin powder together (gelatin mass).
- 02 **Scrape** the vanilla bean and heat up the cream till 60°C.
- 03 **Melt** the gelatin mass (in a microwave) and **bring** it to a simmer.
- 04 **Add** the gelatin mass into the cream. After the gelatin mass, **add** the Hazelnut Praline.
- 05 **Melt** the white chocolate (45°C) and **add** the cream.
- 06 **Use** a hand blender to mix all ingredients together.
- 07 Let the cream cool down in the fridge for 12 hours. **Add** the Amaretto liquor then **whip** the cream to desired consistency.

07 Caramel Chocolate Glaze

INGREDIENTS

6 g	Gelatin	68 g	Glucose
30 g	Water (1)	68 g	Sugar
85 g	Euphoria Caramel	32 g	Water (2)
	31%, Veliche		
45 g	Condensed milk		

METHOD

- 01 **Soak up** the gelatin with cold water.
- 02 **Boil** the water (2) with the sugar. **Add** the glucose after boiling.
- 03 Get the pan off the heat and **add** the gelatin.
- 04 After the gelatin **add** the condensed milk and chocolate.
- 05 **Mix** together with a hand-held blender to a smooth glaze.
- 06 **Cool down** before using. **Heat** again and use at 35°C.

08 Caramel Sauce

INGREDIENTS

50 g	Sugar	1 g	Vanilla
120 g	Cream 35%	20 g	Butter
75 g	Honey	1 g	Salt
24 g	Water		

METHOD

- 01 Boil** sugar, water, and glucose till caramelized.
- 02 Heat up** the cream with salt and vanilla.
- 03 Use** the hot cream and add to the caramel when ready.
- 04 Stir** and boil until the mass reaches 103°C.
- 05 Cool down** the caramel until 40°C.
- 06 Add** the soft butter and stir the caramel till smooth.

09 Chocolate Decoration

INGREDIENTS

After tempering the caramel chocolate by following the white tempering curve on the packaging, create a chocolate stick by using a knife. The small chocolate curls you can make with a small cutter.

ASSEMBLY

- 01** Start by **making** the recipe and follow the methods below the recipes.
- 02 Make** the caramel mousse and fill the mold with the mousse.
- 03** When the mousse is frozen, **release** it out of the mold.
- 04 Spray** the frozen dessert ring velvet, by using a spray gun. For spraying use a mix of caramel chocolate and cocoa butter.



05 Finish the plated dessert as you can see on the picture

- Pieces crumble
- Quenelle covered with the caramel glaze
- Dots of caramel cream
- Hazelnut dipped into hot caramel
- Caramel chocolate decorations
- Pastry choux with passionfruit cremeux
- Pieces of fresh mandarin



Tip

You can use the passionfruit cremeux or coulis as interior inside the mousse.

Caramel *Chocolate Bar*

BY CHEF PETER REMMELZWAAL

Recipe for 14 bars a 25 gram
Mold: CF0240

This recipe consists out of 5 components:

01

Euphoria Caramel
31%, Veliche

02

Soft Vanilla
Caramel

03

Hazelnut Praline,
Veliche

04

Airbrush Cocoa
Butter Dark
Brown / Gold

05

Gold Leaf
(Leman decorations)

01 Euphoria Caramel 31%, Veliche

Follow the white chocolate tempering curve (See packaging) for tempering the caramel chocolate.



02 Soft Vanilla Caramel

INGREDIENTS

50 g	Sugar
120 g	Cream 35%
75 g	Glucose
24 g	Water
1 g	Vanilla
85 g	Euphoria Caramel 31%, Veliche
20 g	Butter
1 g	Salt

METHOD

- 01 Boil** sugar, water, and glucose till caramelized.
- 02 Heat up** the cream with salt and vanilla.
- 03 Use** the hot cream and **add** to the caramel when ready.
- 04 Stir** and **boil** until the mass reaches 103°C.
- 05 Cool down** the caramel until 75°C.
- 06 Add** the caramel and **mix** with the caramel chocolate.
- 07 Add** the soft butter and **stir** the caramel till smooth.
- 08 Use** directly (28°C).



03 Hazelnut Praline

INGREDIENTS

300 g	Hazelnut Praline 65%, Veliche
80 g	Crispy crunchies/feuilletine, Veliche
2 g	Salt
160 g	Milk Chocolate Intense 35%, Veliche
28 g	Cocoa Butter, Veliche

METHOD

- 01 **Melt** the chocolate until the temperature reaches 45°C.
- 02 **Mix** the melted chocolate with the praline, cocoa butter, and salt.
- 03 Finally **add** the crispy crunchies (Crush to very thin pieces).
- 04 **Cool down** the praline (tempering) till 28°C.
- 05 **Use** directly and divide a layer on top of the caramel.

04 Cocoa Butter Airbush

Use colored cocoa butter dark brown and **mix** it with some fine gold powder (Leman decorations) and **temper** at 28°C. Use an airbrush gun and **brush** a thin layer into the mold.

05 Gold Leaf

After unmolding the bars, **decorate** with some gold leaves to give the finishing touch. (optional)



I Scream Bun

BY CHEF DAVID REDON

Recipe for 35 ice cream buns

This recipe consists out of 5 components:

01
Brioche Buns

03
Raspberry
Caramel

05
Assembly

02
Caramel Ice
Cream

04
Caramel
Pistacchios



01 Brioche Buns

INGREDIENTS

1000 g	Flour T55	For egg wash	
500 g	Whole eggs	50 g	Full fat milk
150 g	Sugar	100 g	Whole eggs
22 g	Sea salt		
140 g	Full fat milk		
45 g	Fresh yeast		
450 g	Butter		

METHOD

- 01 Mix** the flour, whole eggs, sugar, sea salt and full fat milk 4 minutes in 1st speed, by scrapping the side from time to time.
- 02 Add** the fresh yeast, and **mix** 4 minutes in 2nd speed.
- 03 Add** butter slightly soft to facilitate the incorporation and **mix** till the dough unsticks from the side (need to do in 2nd or 3rd speed). The final temperature of the dough should be around 24°C.
- 04** When the dough is ready, **remove** from the mixing bowl, give few folds to strengthen the dough and **put** in a bowl covered with plastic and **let set** at ambient temperature for an hour.
- 05 Unmold, give** 2-3 folds again and **put** in the fridge for 12-15h at 4°C.
- 06** After resting, **scale** 60 gr pieces and shape in balls.
- 07 Dispose** on baking tray in greased metal rings of Ø 8 cm and 5 cm high and proof for approximately 1h30 to 2h at 28°C with 80% humidity.
- 08 Spray** the egg wash (whole eggs mix with milk) and **bake** at 170°C in convection oven for 12 minutes, **close** damper.
- 09** After baking, **remove** the ring when the buns are still slightly warm.
- 10 Burn** the top with a snow flake stamp.



02 Caramel Ice Cream

INGREDIENTS

1011 g	Full fat milk
496 g	UHT cream 35%
111 g	Caramelized sugar powder
23 g	Skimmed Milk powder
106 g	Glucose powder
4 g	Stabilizer
249 g	Euphoria Caramel 31%, Veliche

METHOD

- 01 **Caramelize** the sugar to light brown color and let it set, then **blend** in powder.
- 02 **Mix** together caramel powder, milk powder, glucose powder and stabilizer.
- 03 **Warm** milk and cream, add powders around 35-40°C, then pasteurize at 85°C.
- 04 **Let it mature** for 12h at 4°C and turbinat.
- 05 **Mold** in silicon mold Silikomart Promise 65 and **freeze**.

03 Raspberry Caramel

INGREDIENTS

12 g	Raspberry powder
212 g	Maltodextrose
2 g	Pectin NH
212 g	Raspberry puree
390 g	Sugar
116 g	Glucose syrup
566 g	UHT cream 35%
88 g	Cocoa Butter, Veliche

METHOD

- 01 **Mix** powders together and mix with lukewarm raspberry puree to dissolve them.
- 02 **Caramelize** sugar and glucose to 190°C, **stop cooking** and **add** progressively warm cream inside, then **add** raspberry puree mixed with powders, **give** a boil and remove.
- 03 **Add** the cocoa butter and blend.
- 04 **Cover** in contact with cling film and reserve in the fridge.

04 Caramel Pistachios

INGREDIENTS

200 g Roasted pistachios
Q.N. **Euphoria Caramel 31%, Veliche**

METHOD

- 01** In a container, **put** the cold roasted pistachios and **add** the equivalent of a soup spoon of tempered Euphoria caramel chocolate.
- 02** **Mix** gently with a spatula till the chocolate sets around the nuts.
- 03** **Repeat** this action several times till obtaining a 3 mm layer around.
- 04** During the last covering, when the chocolate just set, **sprinkle** some icing sugar. Let set.

05 Assembly

METHOD

- 01** **Cut** the bun in 2 parts from the center and **place** a ring of caramel frozen caramel ice cream.
- 02** **Pipe** around 40 gr of raspberry caramel in the center and sprinkle some pistachios.
- 03** **Place** the top part of the bun and sprinkle some raspberry powder on top.





Tip

Brioche buns can be served slightly warm.

Caramel

Latte

BY CHEF DAVID REDON

Recipe for 30 individual pastries

This recipe consists out of 7 components:

01

Brittany
Shortbread

02

Soft Praliné

03

Caramel
Coffee
Creamy

04

Whipped
Caramel
Ganache

05

Caramel
Glaze

06

Spiced
Meringue

07

Assembly

01 Brittany Shortbread

INGREDIENTS

225 g	Flour
7 g	Baking powder
160 g	Sugar
2 g	Sea salt
160 g	Butter
80 g	Egg yolks

METHOD

- 01 **Mix** all together except egg yolks to obtain a sandy texture,
- 02 **Add** egg yolks to realize the final dough.
- 03 **Cool down** and rest in the fridge.
- 04 **Roll out** to 5 mm and cut out ring of 4 cm Ø.
- 05 **Bake** at 160°C for 15 min.

02 Soft Praliné

INGREDIENTS

280 g	Hazelnut Praliné 65%, Veliche
4 g	Sea salt

METHOD

- 01 **Pipe** 10 gr per mold Silikomart SF022.
- 02 **Freeze** it.

03 Caramel Coffee Creamy

INGREDIENTS

200 g	Full fat milk
48 g	Coffee grains
52 g	Gelatin mass (1/5)
360 g	Euphoria Caramel 31%, Veliche
400 g	UHT cream 35%

METHOD

- 01 **Warm** the milk with broken coffee grains and infuse for 10 min.
- 02 **Sift out**, complete the loss and warm at 75°C.
- 03 **Pour over** the chocolate.
- 04 **Mix** and **add** the cold liquid cream.
- 05 **Blend** it and fill 30 g on top of the frozen praliné.

04 Whipped Caramel Ganache

INGREDIENTS

500 g	UHT cream 35%
38 g	Gelatin mass (1/5)
238 g	Euphoria Caramel 31%, Veliche
500 g	Liquid cream 35%

METHOD

- 01 **Warm** the cream at 80°C, **add** the gelatin and **pour over** the chocolate.
- 02 **Add** the cold liquid cream and **blend** to realize a good emulsion.
- 03 **Let set** a night in the fridge.
- 04 **Whip** before using to a firm texture.

05 Caramel Glaze

INGREDIENTS

100 g	UHT cream 35%
70 g	Sugar
410 g	Glucose Syrup
18 g	Gelatin Mass (1/5)
180 g	Euphoria Caramel 31%, Veliche
700 g	Mirror glaze neutral

METHOD

- 01 **Boil** cream, sugar and glucose.
- 02 **Add** gelatin mass and **pour** on chocolate, mix well.
- 03 **Add** mirror glaze at the end.
- 04 **Blend** and **use** at 35/38°C.



06 Spiced Meringue

INGREDIENTS

200 g	Eggwhite
400 g	Sugar
3 g	Speculoos spices

METHOD

- 01 **Mix** egg whites with sugar, **warm** gently to 40°C.
- 02 **Add** spices and **whip** till obtaining a firm texture.
- 03 **Pipe** dome of Ø 6 cm on top of the silicon mold Silikomart Plisse SF312,
- 04 **Bake** 3 hours at 90°C.
- 05 **Keep** in a dry place.



07 Assembly

METHOD

- 01 In inox cake ring of Ø 6 cm and 3.5 cm high, **pipe** the whipped caramel ganache.
- 02 **Push** inside the frozen insert of coffee creamy with soft praline.
- 03 **Pipe** a bit of whipped caramel ganache and **finish** with the Brittany shortbread.
- 04 **Freeze** it.
- 05 **Unmold, cover** with Caramel glaze.
- 06 **Place** a meringue on top with the relief up and grate some coffee beans on top.

Sea, Sun *Chocolate*

BY CHEF DAVID REDON

Recipe for 10 Drinks

This recipe consists out of 4 components:

01

Coconut
Container

03

Tropical Drink

02

Brown Cocoa
Spray

04

Assembly



01 Coconut Container

INGREDIENTS

Q.N. Euphoria Caramel 31%, Veliche

METHOD

- 01 **Temper** chocolate following the tempering curve of 40-45 / 25-26 / 28-29°C.
- 02 **Mold** 2 layers in a half sphere mold Ø 8 cm.
- 03 **Let set, unmold** and **stick** together to obtain a sphere.
- 04 **Roll out** a piece of cling film of 40 x40 cm, **pipe** approximately 100 g of tempered chocolate in the center, **place** a sphere on top and wrap the film to the top, tighten it to create grooves.
- 05 Once hard, **remove** the cling film and using a round cutter slightly warm, cut out a hole of Ø 3 cm.

02 Brown Cocoa Spray

INGREDIENTS

260 g Cocoa Butter, Veliche
40 g Cocoa powder, Veliche

METHOD

- 01 **Melt** cocoa butter and **mix** with cocoa powder.
- 02 **Use** at 29-31°C and **spray** on the sphere.
- 03 After crystallization, **scratch** with a metallic brush following the lines from the cling film and **give** some contrast.





03 Tropical Drink

INGREDIENTS

500 g	Full fat milk
510 g	Euphoria Caramel 31%, Veliche
1100 g	Unsweet coconut milk 17% fat
60 g	Caramelized sugar
20 g	Lime juice
8 g	Lime zests

METHOD

- 01 **Warm** the milk around 50°C and **pour over** the chocolate.
- 02 **Mix** and **add** the rest of the ingredients.
- 03 **Blend** well to get a smooth and unctuous drink.
- 04 **Cool down** in the fridge.

04 Assembly

METHOD

- 01 **Pour** the cold drink in the coconut container till the top (± 220 ml).
- 02 **Place** a cocktail straw of Ø 8mm and 14 cm length.



Spinner

BY CHEF DAVID REDON

Recipe 120 pralines

This recipe consists out of 6 components:

01

Green Cocoa
Spray

02

Caramel Chocolate
Shells

03

Crunchy Base

04

Sudachi
Gel

05

Caramel
Ganache

06

Assembly



01 Green Cocoa Spray

INGREDIENTS

300 g Cocoa Butter, Veliche
3 g Green natural coloring
2 g Yellow natural coloring

METHOD

- 01 Melt** cocoa butter and mix with coloring.
- 02 Use** at 29-31°C and spray a green layer in the mold CW 1984.

02 Caramel Chocolate Shells

INGREDIENTS

Q.N. Euphoria Caramel 31%, Veliche

METHOD

- 01 Temper** chocolate following the tempering curve of 40-45/ 25-26 / 28-29°C.
- 02 Mold** 2 thin layers in the mold CW 1984 and one layer in the mold Silikomart Degusta01-P. **Let crystallise.**

03 Crunchy Base

INGREDIENTS

240 g Euphoria Caramel 31%, Veliche
200 g Crispy crunchy, Veliche

METHOD

- 01 Melt** the chocolate around 33-35°.
- 02 Mix** with the crispy crunchy and **fill** completely the base mold (± 4g).
- 03 Let crystallise** and **scrape off** the excess to have a smooth and clean surface. **Reserve.**





04 Sudachi Gel

INGREDIENTS

88	g	Sudachi puree
130	g	Pineapple puree
58	g	Glucose syrup
127	g	Maltodextrose
95	g	Sugar
1.1	g	NH pectin

METHOD

- 01 **Warm** the fruit puree with glucose.
- 02 **Add** maltodextrose, sugar and pectin together and **cook** around 104°C, the preparation should be at 70°Brix.
- 03 **Cool down** completely.

05 Caramel Ganache

INGREDIENTS

137	g	UHT cream 35%
52	g	Butter
54	g	Glucose syrup
60	g	Dextrose
270	g	Euphoria Caramel 31%, Veliche
26	g	Cocoa butter, Veliche

METHOD

- 01 **Warm** the cream, butter, glucose, and dextrose to 70-75°C.
- 02 **Pour over** the chocolate and cocoa butter.
- 03 **Blend** to get a good emulsion.



06 Assembly

METHOD

- 01 In the mold CW 1984, **pipe** 2.5 g of Sudachi gel and **fill** till the top with the caramel ganache.
- 02 **Scrape off** the excess of ganache to get a smooth flat surface.
- 03 **Pipe** a dot of ganache and **stick** the crunchy base in contact to close the praline.
- 04 Let **crystallise** at 16-18°C for 12h. Unmold.

Average shelf life: 70 days



Sweet Leaf

BY CHEF DAVID REDON

Recipe for 30 Cookies

This recipe consists out of 4 components:

01

Oolong Tea
Cookie

03

Caramel
Leaf

02

Caramel
Chocolate

04

Assembly



01 Oolong Tea Cookie

INGREDIENTS

400 g	Flour	70 g	Almond powder
15 g	Oolong tea	1.5 g	Sea salt
6 g	Lemon zests	240 g	Butter
4 g	Baking powder	100 g	Whole eggs
100 g	Icing sugar		

METHOD

- 01** In a food processor, **blend** flour, oolong tea, lemon zests, baking powder, icing sugar, almond powder and sea salt.
- 02** **Add** butter and mix till sanded aspect.
- 03** **Add** eggs and link the powders, **reserve** in the fridge.
- 04** **Roll** to 4 mm and cut out disc of Ø 6 cm.
- 05** **Bake** during 15 min at 170°C between 2 perforated silicon mats. **Reserve**.





02 Caramel Chocolate

INGREDIENTS

172	g	Sugar
153	g	Glucose syrup
57	g	Unsweet condensed milk
268	g	UHT cream 35%
1.9	g	Sea salt
144	g	Euphoria Caramel 31%, Veliche
203	g	Butter

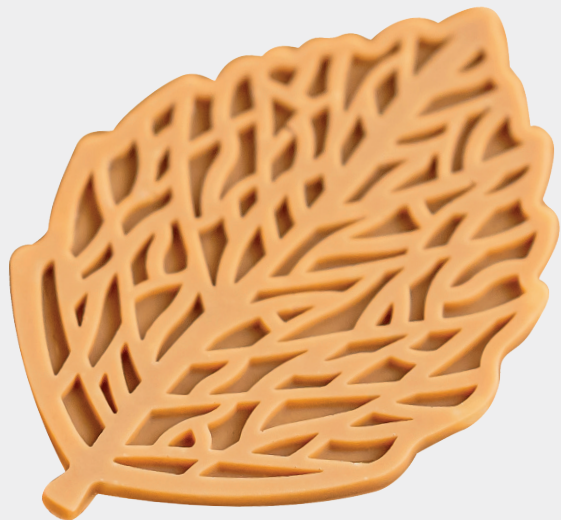
METHOD

- 01 **Caramelize** the sugar and glucose at 190°C, meanwhile, **warm** around 60°C the condensed milk, cream and sea salt.
- 02 Stop **cooking** by adding that to the caramel.
- 03 **Give** a boil and **pour over** the chocolate and butter, **blend it, cover** with cling film in contact and **let set**.

To obtain a constant texture, after cooking the liquid part should scale 410 g (for 144 g chocolate), if necessary complete with water.



03 Caramel Leaf



INGREDIENTS

Q.N. Euphoria Caramel 31%, Veliche

METHOD

- 01 Temper** chocolate following the tempering curve of 40-45 / 25-26 / 28-29°C.
- 02 Spread** approximately 1-2 mm chocolate between 2 plastic sheets and **cut out** circles of 6 cm Ø, then let set.
- 03** On the silikonart silicon mat Foresta, **spread** the chocolate inside the leaf shapes and **stick** the crystallized and shiny chocolate disc.
- 04 Pipe** a drop of chocolate and **stick** a cold cookie on top.
- 05 Let set** and **unmold** to print the relief.





04 Assembly

METHOD

01 Pipe in the center a dome of 15 gr of set caramel chocolate on top of a cookie layer and **place** another one with the leaf design.

02 Press to spread the caramel everywhere till the side.

Cookie has to be made in advance for a better stability and cohesiveness in the final texture.



Alicante

BY CHEF DAVID REDON

Recipe for 140 pralines

This recipe consists out of 3 components:

01

Almond Orange
Duja

02

Caramel Chocolate
Enrobing

03

Assembly



01 Almond Orange Duja

INGREDIENTS

440 g	Whole raw almonds
31 g	Honey
0.6 g	Cinnamon powder
0.9 g	Sea salt
352 g	Euphoria Caramel 31%, Veliche
26 g	Cocoa butter, Veliche
48 g	Candied orange finely chopped

METHOD

- 01 **Roast** almonds at 160°C during 12 min and cool down.
- 02 In a food processor, **blend** to obtain a fine paste, **add** honey, cinnamon powder and salt.
- 03 **Add** melted chocolate and cocoa butter at 40°C, **temper** to 26-28°.
- 04 **Add** the candied oranges and **pour** in a frame of 28x28x0.5 cm which has been laced on plastic sheet cover with a chablon of caramel chocolate.
- 05 **Smoothen** the surface and let crystalise.

02 Caramel Chocolate Enrobing

INGREDIENTS

Q.N. Euphoria Caramel 31%, Veliche

METHOD

Temper chocolate following the tempering curve of 40-45 / 25-26 / 28-29°C.

03 Assembly

METHOD

Cut squares of 2.2 cm with the cutting guitare and enrobe in tempered Veliche Euphoria Caramel then place a transfer sheet **Leman ref: 46686**.

Average shelf life: 90 days





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