



Gourmet
made easy

RECIPE COLLECTION







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About Gourmet *Made easy*

Unlock the secrets to creating decadent and elegant desserts with ease. Veliche™ Gourmet is excited to share our recipe collection, Gourmet Made Easy, featuring easy yet indulgent recipes from five expert chefs: Peter Remmelzwaal, Joeri Vanderkerkhove, Piet de Vos, Roel Wagenaar, and Willem Verlooy.

We believe that every chef, regardless of experience level, can benefit from these expert tips and techniques.

Each recipe in this booklet is crafted by one of our expert chefs, showcasing the possibilities of effortlessly balancing decadence and ease. Sacrificing one over the other will never be necessary again!

We're excited to help you delight your customers and elevate your business with these sophisticated, yet simple desserts created with our Veliche Gourmet products.



Whether you're a seasoned professional or just starting out, these recipes will help you take your creations to the next level and impress your customers every time.



Confectionery Recipes



USED VELICHE PRODUCTS

A chef with light brown hair and a slight beard, wearing a black chef's jacket, is leaning over a light-colored wooden table. He is looking down at several macarons on the table. His right hand is reaching towards one of the macarons. The background is a plain, light-colored wall.

CONFECTIONERY RECIPE

Chocolate *Macarons*

BY CHEF PETER REMMELZWAAL

Recipe for 35 macarons,
2 baking trays 60x40 cm

This recipe consists out of 2 components:

01
Macarons

02
Temptation
Chocolate Ganache

01 Macarons



4 gr
High fat
cocoa powder,
Veliche



275 gr
Sugar



90 gr
Water



275 gr
Icing sugar



275 gr
Almond flour/
powder (extra
fine)



100 gr
Egg white



2 gr
Brown food
coloring

METHOD

01 Mix the icing sugar with almond flour and cocoa powder. Add the brown food coloring to 100 gr egg white and mix shortly with a hand blender. Mix the almond flour with the egg white until you get a thick almond paste. Cover with plastic foil.

02 Add the sugar to the water and boil until it reaches 118°C.

03 In the meantime, **whip up** the egg white (with a kitchen machine and whisk) until foamy and soft peaks appear.

04 Add the boiled sugar (syrup) gently to the meringue and **beat** until the meringue is firm.

05 In three parts, **mix** the meringue with the almond mixture and **stir** with a spatula until smooth with the right fluidity.

06 Use a piping bag with a nozzle of 12 mm and **pipe** the macarons (4 cm) on the baking tray with a silicon sheet.

07 Let the macarons 'dry' before baking (approx. 30 min).

08 Bake the macarons at 150°C for around 20 minutes.



Use cocoa nibs
for decoration
and extra bite.



02 Temptation Chocolate Ganache



300 gr

Dark chocolate
Temptation 64%,
Veliche



360 gr

Cream 35%



50 gr

Trimoline
(invert sugar)



25 gr

Butter

METHOD

01 Boil the cream and add the Trimoline after heating.

02 Pour the cream (in three parts) on the dark chocolate and **mix** until the chocolate is completely dissolved.

03 Add the soft butter (room temperature) and use a hand-blender to mix the ganache until smooth.

04 Divide the ganache in a bowl and cover with plastic foil. Keep in room temperature for around 12 hours before using.





CONFECTIONERY RECIPE

Valentine *Bonbon*

BY CHEF PETER REMMELZWAAL

Recipe for one bonbon frame
(30x30 cm) 1 cm high

**This recipe consists out
of 2 components:**

01

Crispy
Praline

02

Chocolate
Ganache



01 Crispy Praline



140 gr

Dark chocolate
Temptation 64%,
Veliche



200 gr

Hazelnut praliné
65%, Veliche



25 gr

Cocoa butter,
Veliche



35 gr

Crispy crunchies,
Veliche



200 gr

Almond paste
100%



40 gr

Rice crispy
fine

METHOD

01 Melt the cocoa butter and add to the melted chocolate. **Temper** the chocolate.

02 Mix the chocolate with the hazelnut and almond praline.

03 Add the crunchies and **mix** with the chocolate.

04 Divide the praline in the bonbon frame, 2-3 mm thickness and let crystalize until firm.



If you want some extra raspberry flavor, you can add 15 gr of raspberry powder to the crispy praline.



02 Chocolate Ganache



350 gr
Dark chocolate
Emotion 58%,
Veliche



30 gr
Cocoa butter,
Veliche



170 gr
Cream 35%



100 gr
Raspberry
puree 100%



60 gr
Glucose



65 gr
Butter

METHOD

- 01 Boil** the cream and add the raspberry puree and the glucose after heating. **Stir** well with a whisk.
- 02 Pour** the cream on the dark chocolate & cocoa butter drops, and mix until the chocolate is completely dissolved.
- 03** Add the soft butter (room temperature) and use a hand-blender to **mix** into a smooth ganache.
- 04 Divide** the ganache on top of the crunchy layer (bonbon frame). Keep at room temperature for around 12 hours before cutting.
- 05 Remove** the frame, **turn around** the ganache and **divide** a thin layer of tempered dark chocolate on top. Then turn around again to prepare for cutting.
- 06 Cut** the ganache in cubes 3x3 cm.
- 07** Use tempered Emotion 64% for **dipping and enrobing** the bonbons.





CONFECTIONERY RECIPE

Milk Chocolate

Truffles

BY CHEF PETER REMMELZWAAL

Recipe for around 35 truffles

**This recipe consists out
of 3 components:**

01

Crispy
Praline with
orange

02

Milk
Chocolate
Truffle Shells

03

Salted
Caramel
Coating



01 Crispy Praline with orange



90 gr
Milk chocolate
Intense 35%,
Veliche



200 gr
Hazelnut
praliné 65%,
Veliche



25 gr
Cocoa
butter,
Veliche



35 gr
Crispy
crunchies,
Veliche



1 gr
Salt



2 gr
Orange
zest

02 Milk Chocolate Truffle Shells



Milk chocolate
truffles, Smet

METHOD

01

Melt the cocoa butter and add to the melted chocolate.

02

Mix the chocolate with the hazelnut praline, salt and fine orange zests.

03

Crush the crispy crunchies to make them very fine and mix them with the chocolate.

04

Temper the praline.

01

Use a piping bag to **fill** the Smet truffle shells with the crispy praline with orange.

02

When the crispy praline is crystalized, **close** the truffle with a small drop of tempered milk chocolate.



03 Salted Caramel Coating



Milk chocolate
Intense 35%,
Veliche



50%
Salty caramel
curls, Leman
Decorations



50%
Crispy cereal
mix, Leman
decorations

METHOD

- 01** **Roll** the truffles (by hand) covering them with a thin layer of milk chocolate.
- 02** After crystallization, **roll** them again (second layer) into the milk chocolate and then **cover** them with the Salty Caramel curl decoration or the Crispy cereal mix.
- 03** Gently **shake** the bowl to cover the whole truffle with curls or cereals.





Tip

Give it a shiny twist
by **brushing** with
some gold powder.

CONFECTIONERY RECIPE

White Chocolate

Bars & Sticks

BY CHEF PETER REMMELZWAAL

**With this recipe you can
create two types of treats:**

01
Raspberry
Ganache
Bars

02
White Chocolate
Sticks with roses
and jelly cubes



01 A Raspberry Ganache Bars

Recipe for around 25 chocolate bars



250 gr

White chocolate
Obsession 30%,
Veliche



40 gr

Cocoa butter,
Veliche



110 gr

Raspberry
puree 100%



68 gr

Glucose



35 gr

Butter



10 gr

Hybiscus or
raspberry powder
(optional)

01 B White Chocolate for molding



1000 gr

White chocolate
Obsession 30%,
Veliche



30 gr

Cocoa butter,
Veliche



1

Vanilla
stick

METHOD

01 Heat the raspberry puree with the glucose until 45°C. **Stir** well with a whisk.

02 Melt the white chocolate and cocoa butter (40°C) and **mix** with the hybiscus or raspberry powder. **Pour** the raspberry puree (in three parts) on the white chocolate. **Mix** until the chocolate is completely dissolved and smooth.

03 Add the soft butter (room temperature) and use a hand blender to **mix** into a smooth ganache.

04 Use the ganache directly (at 30°C) in the bar mold, covered with white chocolate.

05 Close the mold with white chocolate. For an extra design element **use** a transfer sheet.



To give an extra twist on flavor and to cover up the sweetness of the white chocolate, you can use some spices like pink pepper which combines very nice with the raspberry and white chocolate.



METHOD

01 To give a special touch, you can **make** a vanilla infusion with cocoa butter. **Use** one vanilla stick and 30 gr of melted cocoa butter. **Scrape** the seeds out of the vanilla bean and **cut** the vanilla bean in small pieces.

02 Put it into the melted cocoa butter and let it infuse for 1 night in a heat-box.

03 Sieve the vanilla infusion and **mix** with 1 kg melted white chocolate.

04 Temper the chocolate and **use**.

02 White Chocolate Sticks with roses and jelly cubes



500 gr
White chocolate
Obsession 30%,
Veliche



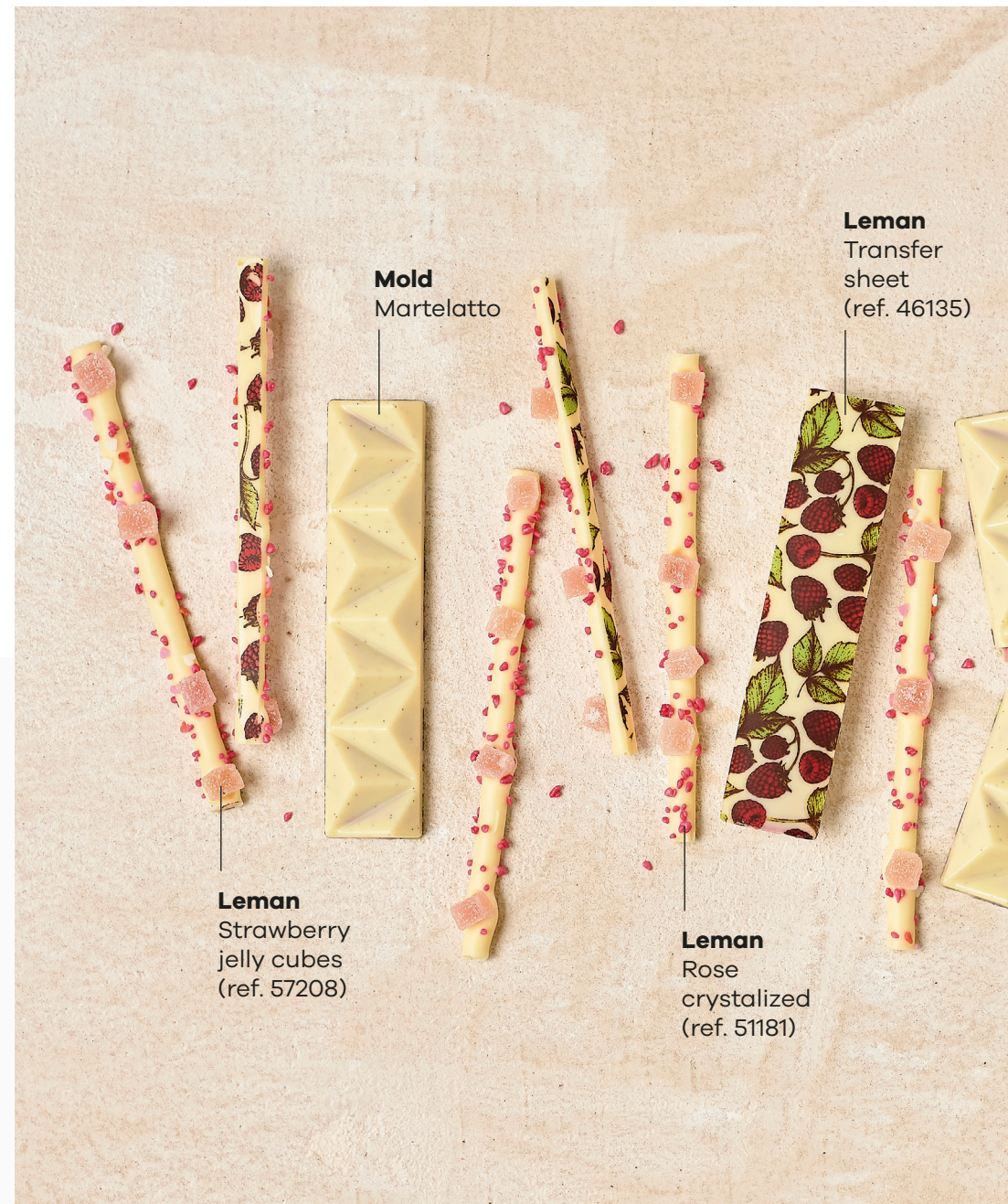
Rose
crystalized,
Leman
Decorations



Strawberry jelly
cubes, Leman
Decorations

METHOD

- 01 Temper** the white chocolate Obsession 30%.
- 02 Use** a scraper with square holes and divide the chocolate on top of the transfer sheet.
- 03 Sprinkle** with pieces of jelly cubes and crystalized roses.
- 04** When the chocolate is almost crystalized, **cut** the sticks to a length of 12 cm.
- 05** After total crystallization, **remove** the sticks from the transfer sheets.







Bakery Recipes



USED VELICHE PRODUCTS

BAKERY RECIPE

Chocolate Raspberry *Cookies*

BY JOERI VANDEKERKHOVE

Recipe for around 20 portions
(35 gr/pc)

**This recipe consists out
of 3 components:**

01

Chocolate
Chip
Cookies

02

Dark Chocolate
Ganache D.R.
Congo 65%

03

Raspberry
Jelly



01 Chocolate Chip Cookies



190 gr
Dark chocolate
Signature
Origins D.R.
Congo 65%,
Veliche



17 gr
High fat
cocoa
powder,
Veliche



113 gr
Butter



113 gr
Dark
cassonade



83 gr
Blond
cassonade



3 gr
Fleur
de sel



122 gr
Flower
T55



2,5 gr
Bicarbonate



51 gr
Whole
eggs

METHOD

- 01 Mix** the butter with the cassonade and fleur de sel in a kitchen machine.
- 02 Add** the whole eggs and mix until the dough is soft.
- 03** Add the flower, cocoa powder, salt and bicarbonate. Lastly, **add** the melted hot chocolate (45°C) and mix till it forms a cookie dough.
- 04 Divide** the dough in small portions of 35 gr/pcs and make nice balls.
- 05 Place** on baking plates and store in the refrigerator for 1 hour. **Heat up** the oven to 175°C.
- 06 Bake** the cookies 8 minutes and let them cool down.



02 Dark Chocolate Ganache



250 gr

Dark Chocolate
Signature Origins
D.R. Congo 65%,
Veliche



250 gr

Cream 35%



90 gr

Glucose



90 gr

Sugar



90 gr

Butter

03 Raspberry Jelly



200 gr

Raspberry
puree



10 gr

Red fruit
vinegar



20 gr

Dextrose



6 gr

Emulsifier
New TEX

METHOD

01

Heat up the cream with the sugar and glucose.

02

Pour over the dark chocolate and mix.

03

Cool down until it reaches 40°C and mix the butter in the ganache.

METHOD

01

Mix the dextrose with the Emulsifier dry by hand.

02

Mix all the ingredients in a blender.

03

Store overnight and **pipe** small dots.





Finishing touches

Pipe some small dots of the chocolate ganache on top of the cookies, do the same with the raspberry jelly in different sizes.

Place the fresh raspberries on the ganache and finish the cookies with the brownie pieces and small cress leaves.



BAKERY RECIPE

Pain *Suisse*

BY ROEL WAGENAAR

Recipe for around 50 portions

This recipe consists out of 3 components:

01

Croissant
Dough

02

Chocolate
Croissant
Dough

03

Chocolate
Pastry Cream

01 Croissant Dough



2000 gr
Flour type 45



500 gr
Milk



500 gr
Water (20% ice)



100 gr
Fresh yeast



200 gr
Sugar



40 gr
Salt



200 gr
Butter



1000 gr
Dry butter
(82% fat)

02 Chocolate Croissant Dough



140 gr
High fat cocoa
powder, Veliche



500 gr
Flour type 45



195 gr
Milk



125 gr
Water (20% ice)



46 gr
Fresh yeast



120 gr
Sugar



10 gr
Salt



120 gr
Butter



250 gr
Dry butter
(82% fat)

METHOD

- 01 Combine** the flour, salt, sugar, fresh yeast, water, milk and butter in the bowl of an electric mixer fitted with the dough hook attachment (for the chocolate dough also add the cocoa powder). **Knead** on speed 1 for about 10 minutes, after that knead on speed 2 for 4 minutes.
- 02** Let the dough **rise** at room temperature for 20 minutes.
- 03 Fold** the dough over itself, cover the surface directly with cling film and freeze for 1 hour to stop the fermentation.
- 04 Place** in the chiller for 12 hours (slow fermentation).
- 05** The following day, **roll out** the dough and place the dry butter in the center. Fold the dough on the sides over the butter so the dough seals it in like an envelope. Give it a double turn, leave to rest for 30 minutes and finish with a single turn.
- 06 Repeat** the same steps for the chocolate dough.

03 Chocolate Pastry Cream



50 gr
High fat
cocoa powder,
Veliche



1500 gr
Milk



3
Sticks
vanilla



300 gr
Sugar



135 gr
Starch



225 gr
Egg
yolks



75 gr
Eggs



75 gr
Butter



750
Bake-stable
dark chocolate
drops, Veliche

METHOD

- 01 Boil** the milk with the vanilla and half of the sugar (150 gr).
- 02 Mix** the remaining sugar with the starch and cocoa powder and then **whisk** in the eggs and egg yolks.
- 03 Strain** the hot milk over the starch mixture and cook for 2 minutes.
- 04 Finally mix** in the butter, **pour** onto a tray and cover with cling film.
- 05 Let it cool** and then **mix** in the bake-stable dark chocolate drops.

ASSEMBLING

- 01 Slice** 0,4 cm off the chocolate croissant dough sides and put it on top of the normal croissant dough with the layers facing the surface.
- 02 Roll out** the dough to 3,25 mm thick. Cut the croissant dough on 30 cm and spread the chocolate pastry cream on the non layered side. Fold both sides to the middle so that the layered side is all around. Cut the 15 cm dough into rectangles of 5 cm.
- 03 Transfer** to a baking mat and set to proof at 25°C for 2 hours.
- 04 Bake** at 160°C for 23 minutes. Brush immediately with some sugar water and bake again at the same temperature for 2 minutes and allow to cool down on wire racks.



Tip

Always roll out the dough with the lines on top and horizontal to prevent butter lines sticking to each other.



BAKERY RECIPE

Chocolate Carrot

Cake

BY PIET DE VOS

Recipe for 2 cakes

This recipe consists out
of 3 components:

01

Carrot Cake

02

Chocolate Cream with anise

03

Chocolate Coating

01 Carrot Cake



225 gr
Blond
cassonade



110 gr
Eggs



225 gr
Sunflower
oil



225 gr
Flour



3 gr
Sodium
bicarbonate



0,2 gr
Baking
powder



1,5 gr
Cinnamon



1,7 gr
Salt



225 gr
Grated
carrots



60 gr
Crushed
nuts (walnuts
/ pecans /
hazelnuts)



15 gr
Pumpkin
seeds



Tray of solid
chocolate
chunks,
Veliche

METHOD

- 01 **Mix** the cassonade, egg and oil.
- 02 **Sieve** flour, sodium bicarbonate, baking powder, and cinnamon. Briefly **mix** with the cassonade, egg, oil mixture.
- 03 Finally, **mix** in the nuts, seeds, and chunks.

- 04 **Spread** into a buttered and floured cake tin mould. Use a cake tin with a tube or hollow out the cake afterwards with an apple corer.

- 05 **Bake** at 170°C for ± 40 min.



02 Chocolate Cream with anise



480 gr
Milk chocolate
Intense 35%,
Veliche



500 gr
Cream



380 gr
Milk



17 gr
Agar+



75 gr
Sugar



Optional
Crush 2 star
anise and soak
in milk

03 Chocolate Coating



400 gr
Dark chocolate
Sensation 72%, Veliche
(use Essential 54% for a
thicker coating)



400 gr
Cocoa butter,
Veliche



250 gr
Chopped nuts
(choose from
those used in
the cake)

METHOD

01

Mix sugar and
agar+ then **add** to
the cream and milk
(with star anise).

03

Sieve to remove
the star anise.

05

Leave to set in
the fridge.

02

Heat at above
85°C.

04

Now **pour** the cream
onto the chocolate.

METHOD

01

Melt the cocoa
butter and
chocolate together.

02

When melted
add the toasted
chopped nuts.

ASSEMBLING

- 01 **Fill** the cake inside with the ganache and dip the top with the ganache.
- 02 Stick it briefly in the freezer and finally **dip** it in the chocolate coating.

Leman
Transfer sheet
(ref. 46189)



BAKERY RECIPE

Pain *Chocolat*

BY ROEL WAGENAAR

Recipe for around 50 portions



This recipe consists out of 3 components:

01

Croissant
Dough

02

Chocolate
Croissant
Dough

03

Caramel
Spread

01 Croissant Dough



02 Chocolate Croissant Dough



METHOD

- 01 Combine** the flour, salt, sugar, fresh yeast, water, milk and butter in the bowl of an electric mixer fitted with the dough hook attachment (for the chocolate dough also add the cocoa powder).
- 02 Knead** on speed 1 for about 10 minutes, after that knead on speed 2 for 4 minutes. Let the dough rise at room temperature for 20 minutes.
- 03 Fold** it over itself, **cover** the surface directly with cling film and **freeze** for 1 hour to stop the fermentation.
- 04 Place** in the chiller for 12 hours (slow fermentation).
- 05** The following day, **roll out** the dough and place the dry butter in the center. Fold the dough on the sides over the butter so the dough seals it in like an envelope. Give it a double turn, leave to rest for 30 minutes and finish with a single turn. Do the same with the chocolate dough.
- 06 Slice** 0,5 cm off the chocolate croissant dough side and put it on top of the normal croissant dough with the layers faced the surface. **Roll out** the dough to 4,5 mm thick and roll out into a rectangle of 60x40 cm.
- 07 Roll it up** with Veliche dark chocolate batons and store in the freezer for 30 minutes, then cut in pieces of 3,5 cm width.
- 08 Arrange** on a baking mat and set top roof at 25°C for 2 hours. **Bake** for 23 minutes on 160°C and allow to cool on wire racks.

03 Caramel Spread



480 gr
Caster
sugar



1
Vanilla
bean



480 gr
Cream 35%



300 gr
Dry butter
82%

METHOD

- 01** In a saucepan, **caramelize** the sugar, then **add** the boiling cream previously infused with the vanilla seeds and pods.
- 02** **Cook** again to 108°C, **pour over** the butter and **blend** using a handmixer.
- 03** **Leave** to cool in an airtight plastic container and **store** at 16°C overnight for a perfect crystallization.

ASSEMBLING

- 01** **Take** the cooled **off** chocolate croissant and **pipe over** some chocolate cremeux (from the sacher recipe), **put on top** some Veliche Emotion 58% drops. **Sieve** some powder sugar over it.
- 02** **Finish off** with caramel and some Smet 1045 Roulettes.



Tip

Before you slice the chocolate croissant dough, roll it out more to get thinner and closer lines on the outside off your roll.





BAKERY RECIPE

Madeleine

BY WILLEM VERLOOY

Recipe for around 75 portions

**This recipe consists
out of 1 component:**

01
Madeleine Dough



01 Madeleine Dough



50 gr
High fat cocoa
powder, Veliche



150 gr
Whole eggs



70 gr
Milk



80 gr
Sugar



50 gr
Brown sugar



30 gr
Invert sugar
or honey



4 gr
Salt



6 gr
Lime zest



150 gr
All-purpose
flour



7 gr
Baking
powder



200 gr
Butter



100 gr
Milk chocolate
chunks, Veliche

METHOD

01 Melt the butter until 50°C.

02 Sift the dry ingredients.

03 Mix the whole eggs, milk, sugars and salt. **Add** the sifted flour and the melted butter.

04 Fold in the milk chocolate chunks and **bake** in a madeleine tray at 210°C.

05 Allow to **cool down** before decorating.



BAKERY RECIPE

Chocolate *Flan*

BY ROEL WAGENAAR

Recipe for around 30 portions

**This recipe consists out
of 3 components:**

01

Chocolate
Croissant
Dough

02

Chocolate
Hazelnut
Dip

03

Chocolate
Flan Mass



01 Chocolate Croissant Dough



METHOD

- 01 Combine** the flour, salt, sugar, fresh yeast, water, milk, cacaopowder and butter in the bowl of an electric mixer fitted with the dough hook attachment.
- 02 Knead** on speed 1 for about 10 minutes, after that knead on speed 2 for 4 minutes.
- 03** Let the dough **rise** at room temperature for 20 minutes. Fold it over itself, cover the surface directly with cling film and freeze for 1 hour to stop the fermentation. Place in the chiller for 12 hours (slow fermentation).

- 04** The following day, **roll out** the dough and place the dry butter in the centre. **Fold** the dough on the sides over the butter so the dough seals it in like an envelope. Give it a double turn, **leave to rest** for 30 minutes and finish with a single turn.
- 05 Roll out** the dough to 3 mm thick and roll out on a counter. **Cut** with a round cutter in 13 cm diameter (or the size of your own shape).

02 Chocolate Hazelnut Dip



METHOD

- 01 Melt** the chocolate and add the grape seed oil.
- 02** When mixed, **add** the hazel crunch.

03 Chocolate Flan Mass



75 gr
High fat
cocoa powder,
Veliche



600 gr
Whole
milk



600 gr
Cream
35%



235 gr
Caster
sugar



70 gr
Wheat
starch



40 gr
Egg yolks



1
Fresh
vanilla
bean

METHOD

01 In a mixing bowl, **process** the starch, caster sugar, cocoa powder and egg yolks until a pale yellow color.

02 Meanwhile, in a saucepan bring the milk with cream and vanilla pod (split, scraped, with the seeds) to a **boil**. Let infuse and strain over the yolk mixture.

03 Bring back to a boil and **cook** for another minute. **Cool down** the mass, put it in a Veliche piping bag and **pipe** in the shaped form.

04 **Arrange** on a baking mat and set top roof at 25°C for 30 minutes. **Bake** for 20 minutes at 180°C.



ASSEMBLING

Dip the cooled chocolate flan in the Chocolate Hazelnut Dip.





Pastry Recipes



USED VELICHE PRODUCTS

PASTRY RECIPE

Coffee & Caramel Chocolate

Aprenets

BY JOERI VANDEKERKHOVE

**This recipe consists
out of 5 components:**

01

Feuilletine
Base

02

Chocolate
Biscuit sans
farine

03

Crèmeux
Caramel
& Coffee

04

Dark
Chocolate
Mousse

05

Dark
Chocolate
Glaze



01 Feuilletine Base



150 gr
Dark chocolate
Essential 54%,
Veliche



350 gr
Hazelnut
praliné 65%,
Veliche



300 gr
Palleté
feuilletine



26 gr
High fat
cocoa powder,
Veliche



57 gr
Almond
powder



57 gr
Powdered
sugar



220 gr
Egg white



120 gr
Sugar



174 gr
Egg yolks

METHOD

- 01 Melt** the dark chocolate and **add** the praline.
- 02 Add** the feuilletine to the mixture.
- 03 Divide** in circles of 18 cm and make a nice flat bottom.

- 01 Whisk** the sugar with the egg white until you have a nice soft merengue.
- 02 Sieve** the almond powder, powdered sugar and cocoa powder together and **mix** with the egg whites. Lastly **mix** the egg yolks into the mass.
- 03 Spread** the biscuitmass on a baking plate (650 gr/plate) and **bake** at 180°C for 12 minutes.
- 04 Cut out** 6 circles of 14 cm diameter out of it.



03 Crèmeux Caramel & Coffee



350 gr
Cream 35%



6 gr
Nescafé



22 gr
Colombian
coffee beans



70 gr
Sugar



90 gr
Egg yolks



35 gr
Sugar



21 gr
Gelatin mass

METHOD

- 01 **Boil** the cream and coffee together.
- 02 **Make** a caramel with the sugar (70 gr) and **put** the hot cream on it.
- 03 **Make** anglaise with the caramel, egg yolks and sugar (84°C).

- 04 Lastly **add** the gelatin mass and **spread** the cremeux in circles on top of the chocolate biscuit.
- 05 **Cover** the circle with a second layer of biscuit on top of the cremeux to finish the interior and **store** in the freezer.

04 Dark Chocolate Mousse



390 gr
Dark Chocolate
Signature Origins
Usulután 65%, Veliche



180 gr
Cream 35%



600 gr
Cream 35%



135 gr
Sugar



90 gr
Water



60 gr
Egg yolks

METHOD

- 01 **Make** a ganache with the cream 35% (180 gr) and the chocolate.
- 02 **Boil** the sugar and water to 119°C and **make** a pate a bombe with egg yolks and sugar water.
- 03 **Whisk** the cream 35% (600 gr) till it becomes smooth chantilly.

- 04 **Add** the ganache (45°C) to the pate a bombe mass and lastly **mix** with the chantilly to get a smooth mousse.
- 05 **Fill** the tart ring with the mousse, put inside the interior and **cover** the ring on top with the feuilletine base. **Place** in freezer.

05 Dark Chocolate Glaze



125 gr

Dark chocolate
Essential 54%,
Veliche



75 gr

Water



150 gr

Sugar



150 gr

Glucose



100 gr

Sweetened
condensed milk



75 gr

Gelatin mass
(1/5)

METHOD

- 01** In a saucepan **cook** together the water, sugar and glucose to 103°C. Then pour over the condensed milk, gelatine and dark couverture.
- 02** **Mix** by hand blender and **stock** in the refrigerator overnight.
- 03** The following day **heat** the glaze to 32°C and **cover** the chocolate entremets with the glaze.
- 04** **Decorate** the cake with big and small pieces of the break pieces chocolate décor caramel and fondant. **Add** some extra coffee powder on the decoration before putting it on the cake.



A close-up portrait of a male chef with light skin and blue eyes, wearing a black chef's jacket. He is holding a small, square chocolate tartellet in his right hand, which is decorated with chocolate shavings and small gold beads. The background is a plain, light-colored wall.

PASTRY RECIPE

Chocolate

Tartelet

BY PIET DE VOS

Recipe for around 15 tartelets

**This recipe consists
out of 4 components:**

01

Chocolate
Almond
Dough

02

Jelly of mango
vinegar and
passion fruit

03

Dark
Chocolate
Ganache

04

Whipped
Cream of white
chocolate

01 Chocolate Almond Dough



20 gr
High fat
cocoa powder,
Veliche



200 gr
Butter



4 gr
Salt



60 gr
Almond
powder



100 gr
Icing
sugar



85 gr
Eggs



380 gr
Flour

METHOD

01 Make the butter **soft** and workable.

02 Mix the butter with the sugar and salt.

03 In 3 steps, **mix** in the eggs and then briefly **mix** in the flour, almond powder, and cocoa powder.

02 Jelly of mango vinegar, passion fruit and apricot pieces



100 gr
Mango purée



80 gr
Passion fruit
purée



50 gr
Sugared
water



8 gr
Mango
vinegar



5 gr
Lemon juice



1
Vanilla pod



50 gr
Chopped dried
apricots

METHOD

01 Chop the dried apricot into fine pieces, not too coarse.

02 Then **boil** the passion fruit and mango purée and mango vinegar with the sugar, vanilla and lemon and **pour** it on the dried apricot.

03 Place in a vacuum bag and put in the oven for 4 hours at 80°C.

03 Dark Chocolate Ganache



270 gr

Dark chocolate
Signature Origins
Usulután 65%, Veliche



150 gr

Cream



20 gr

Trimoline



15 gr

Clarified butter

METHOD

- 01 **Warm** the trimoline and cream to 32°C.
- 02 **Take** the tempered dark chocolate and **pour** some of the cream onto the chocolate until a nice emulsion forms. **Add** the rest of the cream in three more times.
- 03 **Pour** the ganache directly into the tartlet on which the chopped apricot has been placed.
- 04 **Leave** to set in the fridge.

04 Whipped Cream of white chocolate



120 gr

White chocolate
Delight 29%,
Veliche



200 gr

Cream



50 gr

Milk



3.5 gr

Agar+



10 gr

Sugar



1

Vanilla pod

METHOD

- 01 **Mix** sugar and agar+, then **add** to the cream, milk and vanilla.
- 02 **Heat** at above 85°C. **Sift** to remove the vanilla pod.
- 03 Now **pour** the cream onto the white chocolate. Leave to set in the fridge.
- 04 **Whip** the sprayed cream until squirtable and **pipe** dabs onto the tartlet.



Leman
Curled square
(ref. 34232, 34363)



PASTRY RECIPE

Pure Chocolate *Friands*

BY JOERI VANDEKERKHOVE

Recipe for around 20pcs

This recipe consists
out of 4 components:

01
Friands

02
Ganache Monté
Dark Chocolate

03
Dark Chocolate
Crèmeux

04
Dark Chocolate
Glazing

01 Friands (20 gr/pcs)



5 gr

High fat cocoa powder, Veliche



55 gr

Almond powder



110 gr

Sugar



32 gr

Flour T55



10 gr

Honey



100 gr

Egg whites



92 gr

Butter

02 Ganache Monté

Dark chocolate (20 gr/pcs)



80 gr

Dark chocolate
Signature Origins
Usulután 65%, Veliche



89 gr

Cream
35% (1)



29 gr

Full fat milk



20 gr

Glucose



16 gr

Gelatin mass
(1/5)



210 gr

Cream
35% (2)

METHOD

- 01 Start by **heating up** the butter to 145°C (Beurre noisette), **stir** and **cool** it down to $\pm 30^{\circ}\text{C}$.
- 02 Using a kitchen machine **mix** the almond powder, sugar, flour, cocoa powder & honey. **Add** the egg whites and **mix** all together. Lastly **add** the Beurre noisette and **mix** until you have a nice dough.
- 03 **Leave overnight** and pipe into friand molds. Before baking the friands **add** some extra chocolate chunks on top.
- 04 **Bake** 13 minutes on 180°C and **cool down** before finishing.

METHOD

- 01 **Heat up** the cream (1), full fat milk and glucose.
- 02 **Pour** the mixture over the dark chocolate drops and **mix** by hand blender. Then **mix** in the gelatin mass and finish with the cold cream 35% (2).
- 03 **Mix** all the ingredients until you have a nice liquid ganache.
- 04 **Store overnight** before using for finishing.

03 Dark Chocolate Cremeux (16 gr/pcs)



64 gr

Dark chocolate
Signature Origins
Usulután 65%, Veliche



14 gr

Gelatin mass
(1/5)



7 gr

Sugar



84 gr

Cream 35%



129 gr

Full fat milk



23 gr

Egg yolk

METHOD

01 Heat up the cream and full fat milk with the sugar.

02 Make anglaise (84°C) with the egg yolks and **stir** in the chocolate.

03 Mix all together by hand blender and **add** the gelatin mass last.

04 Fill small balls into silicone moulds and **put** in the freezer.

04 Dark Chocolate Glazing



125 gr

Dark chocolate
Essential 54%,
Veliche



75 gr

Water



150 gr

Sugar



150 gr

Glucose



100 gr

Sweetened
condensed milk



75 gr

Gelatin mass
(1/5)


METHOD

01 In a saucepan **cook** together the water, sugar and glucose to 103°C.

02 Next, **pour over** the condensed milk, gelatin and dark chocolate.

03 Mix by hand blender and **stock** in the refrigerator overnight.

04 The following day **heat** the glaze to 32°C and **dip** the cremeux balls into the glaze.



Leman
Chocolate flowers
(ref. 34375)

Leman
Brownie pieces
(ref. 61262)

ASSEMBLING

- 01 Whisk** the ganache monté the day after with a kitchen robot. **Pipe** small portions of ganache monté on top of the friand cake with the help of a Romia nozzle.
- 02 Dip** the chocolate cremeux balls by hand in the dark glaze and **place** them in the center of the friand cake.
- 03 Finish** with the small brownie pieces (61262) and **finish** the small cakes with the chocolate flowers of Leman (34375).

PASTRY RECIPE

St. Honoré *Cake*

BY WILLEM VERLOOY

Recipe for around 10 cakes

**This recipe consists out
of 7 components:**

01

Sablée
Breton

02

Pâte à
Choux

03

Croustillant

04

Almond
Biscuit

05

Crème
Pâtissière

06

Cherry
Filling

07

Ganache
Montée Vanilla



01 Sablée Breton



850 gr
Butter



850 gr
Brown sugar
(bastard sugar)



100 gr
Whole egg



20 gr
Baking
powder



5 gr
Sodium
bicarbonate



1150 gr
Flour

METHOD

- 01 Soften** the butter in the kitchen machine.
- 02 Add** the brown sugar (bastard sugar). **Add** the whole egg. **Add** the flour together with the baking powder and sodium bicarbonate.
- 03 Store** in the fridge overnight.
- 04 Roll out** at 6mm. **Put in** a rectangular baking mold of 20x7 cm.
- 05 Bake** for 18 min at 210°C. **Pipe** a thin line of the crème patissière onto the baked sablée breton.
- 06 Stick** the almond biscuit on top of the crème patissière.

02 Pâte à Choux



250 gr
Milk



5 gr
Sugar



5 gr
Salt



110 gr
Butter



130 gr
Flour



280 gr
Whole egg

METHOD

- 01 Boil** the milk, sugar, salt and butter together.
- 02 Add** the flour and stir on the fire for 5 min.
- 03 Place** the dough in a kitchen machine. Gently **add** the whole egg one by one.



03 Croustillant



48 gr
Butter



62 gr
Brown sugar
(bastard sugar)



60 gr
Flour

METHOD

- 01 Mix** all the ingredients in a kitchen machine.
- 02 Roll out** in between two baking papers at 2 mm and store in the fridge for 1 hour.
- 03 Cut out** a rectangular piece of 14x3 cm. **Place on top** of the pâte à choux.
- 04 Bake** for 32 min at 190°C.

04 Almond Biscuit



140 gr
Almond powder



140 gr
Sugar



140 gr
Whole egg



43 gr
Egg yolk



174 gr
Egg white



107 gr
Sugar



107 gr
Flour

METHOD

- 01 Mix** the almond powder, sugar, whole egg and egg yolk.
- 02 Whip** the egg white and sugar. **Add** the whipped egg white to the mixture. **Add** the flour.

- 03 Scale** 830g per baking tray. **Bake** for 7 min at 210°C.
- 04 Cut out** a round disk of 14 cm.

05 Crème Patissière



237 gr
Dark chocolate
Temptation 64%,
Veliche



700 gr
Milk



230 gr
Egg yolk



43 gr
Corn starch



100 gr
Sugar

METHOD

- 01 Boil** the milk together with the sugar.
- 02 Mix** the corn starch with the egg yolk. **Pour** the boiling milk onto the mixture.
- 03 Put** everything back on the fire and stir well until the mixture boils.
- 04 Add** the chocolate and cool down.

06 Cherry Filling



600 gr
Maraschino
cherries



200 gr
Cherry puree



100 gr
Sugar



12 gr
Pudding powder



12 gr
Potato starch



24 gr
Water

METHOD

- 01 Strain** the maraschino cherries.
- 02 Boil** the cherry puree together with the sugar. **Add** the pudding powder and potato starch dissolved in water.
- 03 Mix** the strained cherries with the cherry puree. Allow to **cool down** before use.

07 Ganache Montée Vanilla



50 gr
White chocolate
Obsession 30%,
Veliche



250 gr
Cream 35%



120 gr
Invert sugar



60 gr
Gelatin mass



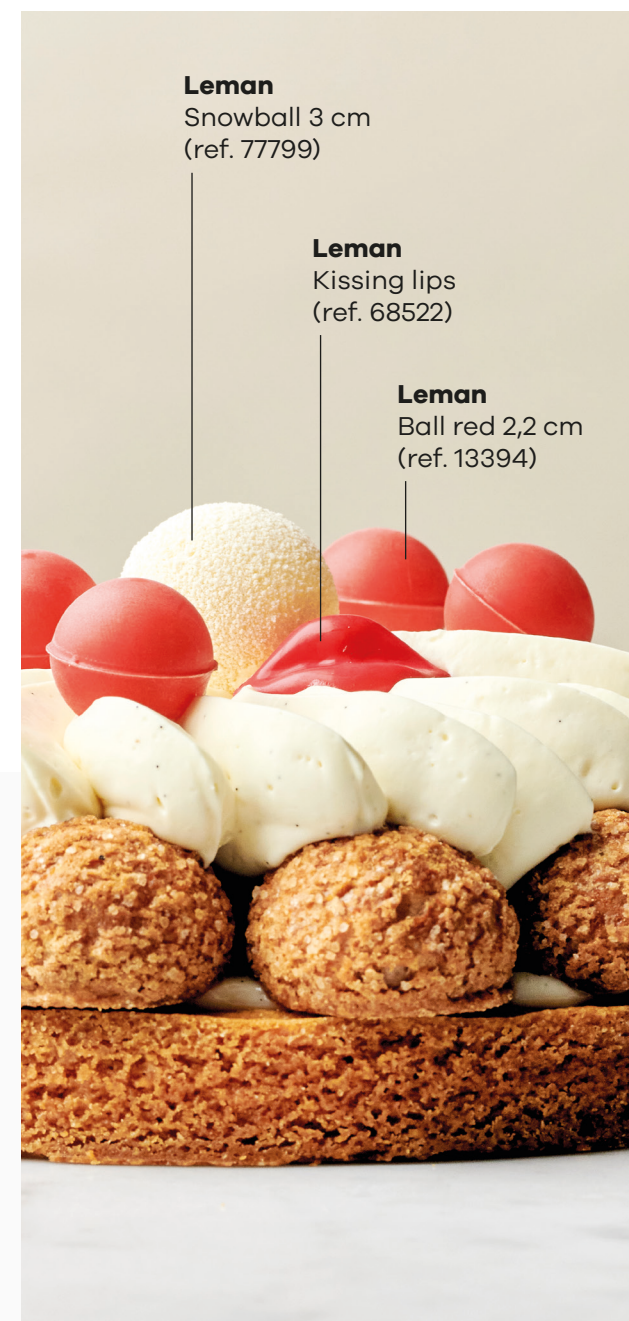
500 gr
Cream 35%



2
Vanilla-pod

METHOD

- 01 Heat** the cream (250 gr) and **invert** sugar until 70°C. **Dissolve** the gelatin mass in the hot mixture.
- 02 Pour on top** of the white chocolate and make an emulsion with a hand blender.
- 03 Add** the rest of the cold liquid cream (500 gr) while blending. **Store** overnight in the fridge.





PASTRY RECIPE

Chocolate Sacher *Biscuit*

BY ROEL WAGENAAR

Recipe for around 20 portions

**This recipe consists out
of 4 components:**

01
Sacher

02
Dark Chocolate
Cremeux

03
Hazelnut
Praline

04
Chocolate
Hazelnut Dip

01 Sacher



40 gr
High fat
cocoa powder,
Veliche



360 gr
Marzipan
50%



169 gr
Egg yolk



120 gr
Eggs



60 gr
Flour



80 gr
Butter



80 gr
Cocoa mass



200 gr
Sugar



200 gr
Egg white



150 gr
Smet hazel
crunch

02 Dark Chocolate Crèmeux



360 gr
Dark chocolate
Sensation 72%,
Veliche



310 gr
Milk



310 gr
Cream



135 gr
Egg yolk



105 gr
Sugar

METHOD

01 Melt the butter together with the cocoa mass.

02 Smoothen the marzipan with the help of a paddle. Slowly **add** the eggs and egg yolks, scraping to make sure no lumps form.

03 Then change to the whip attachment and **whip** until light.

04 Whip the egg whites and sugar to stiff peaks and gently fold into the marzipan mixture.

05 Fold in the sifted flour and cocoa powder in three additions.

06 Drizzle and **fold in** the melted butter and cocoa mass mixture.

METHOD

01 In a saucepan, **heat** the cream and the milk.

02 Mix the egg yolks and sugar together.

03 Cook à l'anglaise to 82°C.

04 Add the dark chocolate.

05 Mix with the help of a hand blender to obtain a smooth texture.

03 Hazelnut Praline



312 gr
Toasted
hazelnuts,
with skin



187 gr
Sugar



1
Vanilla
bean

METHOD

- 01 Caramelize** the sugar and vanilla and **add** the toasted hazelnuts while still hot.
- 02 Spread out** on a baking paper sheet, leave to cool down and **blend** everything until smooth.

04 Chocolate Hazelnut Dip



700 gr
Dark chocolate
Sensation 72%,
Veliche



200 gr
Grape
seed oil



100 gr
Smet hazel
crunch

METHOD

- 01 Melt** the chocolate and **add** the grape seed oil, when mixed **add** the hazel crunch.
- 02 Bake** the sacher with the hazel crunch in a \pm 8 cm half sphere mold at 180°C for 10 minutes.
- 03** Once baked, allow to **cool down**. **Cut** a half sphere out with a pomparisien and **poor in** the hazelnut praline.



ASSEMBLING

- 01 Dip** the sacher in the chocolate hazelnut dip and put it on a tray.
- 02 Prepare** the chocolate crèmeux, **put** half of the mass into a half sphere \pm 5 diameter and **let it set**. **Pour** the rest into a piping bag with a flat nozzle.
- 03 Put** the half sphere on top of the hazelnut praline and **pipe** the crèmeux in the shape of a rose. **Finish** with some Leman 24718 gold flakes.



Leman
Gold 23kt flakes spray
(ref. 24718)

Tip

Pipe the rose from the outside to the inside. Turn the cake at every move.



PASTRY RECIPE

Chocolate Mousse Cake

BY WILLEM VERLOOY

Recipe for around 6 cakes

This recipe consists out of 4 components:

01
Chocolate Mousse

02
Chocolate Biscuit

03
Crispy Praliné

04
Dark Chocolate Spraying Mass

01 Chocolate Mousse



890 gr

Dark chocolate
Essential 54%,
Veliche



400 gr

Sugar



140 gr

Water



270 gr

Egg yolk



450 gr

Cream 40%



1600 gr

Cream 40%

METHOD

- 01 Boil** the sugar and water until 121°C. **Mix** with the egg yolk and whip.
- 02 Boil** the first part of the cream and pour on top of the chocolate. **Emulsify** with a hand blender.
- 03 Whip** the second part of the cream. **Fold** the ganache into the pâte à bombe. Finally **add** the whipped cream.

02 Chocolate Biscuit



50 gr

High fat
cocoa powder,
Veliche



140 gr

Almond
powder



140 gr

Sugar



140 gr

Whole egg



43 gr

Egg yolk



174 gr

Egg white



107 gr

Sugar



57 gr

Flour

METHOD

- 01 Mix** the almond powder, sugar, whole egg and egg yolk.
- 02 Whip** the egg white and sugar. **Add** the whipped egg white to the mixture. **Add** the flour and cocoa powder.
- 03 Scale** 830 gr per baking tray. **Bake** for 7 min at 210°C. **Cut out** a round disk of 14 cm.



03 Crispy Praliné



150 gr

Milk chocolate
Intense 35%,
Veliche



350 gr

Hazelnut
praliné 65%,
Veliche



300 gr

Crispy
crunchies,
Veliche

04 Dark Chocolate Spraying Mass



80 gr

Dark chocolate
Sensation 72%,
Veliche



200 gr

Cocoa butter,
Veliche

METHOD

- 01 Melt** the milk chocolate and add the praliné. **Add** the crispy crunchies to the mixture.
- 02 Roll out** between two baking sheets at 3 mm. Store in the fridge for 1 hour.
- 03 Cut out** a round disk of 14 cm. Use a little bit of leftover mousse to stick the disk to the chocolate biscuit.

METHOD

- 01 Heat** all the ingredients until 35°C. **Preheat** the spraying gun.
- 02 Spray** the mass over the chocolate pie.

Leman

Break pieces fondant
(ref. 75821)





PASTRY RECIPE

Foret *Noir*

BY PIET DE VOS

Recipe for around
2 foret noirs

**This recipe consists out
of 6 components:**

01

Chocolate
Sponge

02

Chocolate
Biscuit

03

Chocolate
Crèmeux

04

Whipped
Cream
(fondant)

05

Forest
Fruit Jam

06

Chocolate
Glazing

01 Chocolate Sponge (decoration)



15 gr
High fat
cocoa powder,
Veliche



150 gr
Egg whites



100 gr
Egg yolks



100 gr
Sugar



50 gr
Almond
powder



25 gr
Flour



7 gr
Neutral
oil



Salt

METHOD

- 01** **Mix** the dry ingredients with a cutter and then **add** the liquid ingredients.
- 02** **Put it into** an espuma bottle (use 2 gas cartridges) and **leave overnight** in the fridge.
- 03** **Use** a cardboard cup with a small hole at the bottom and use the espuma bottle to **fill** the cup for 1/3. **Put** the cardboard cup in the microwave for 1 min. The sponge will fill the cup.



02 Chocolate Biscuit



300 gr

White chocolate
Obsession 30%,
Veliche



30 gr

High fat
cocoa powder,
Veliche



6

Eggs



180 gr

Sugar



20 gr

Almond
powder



20 gr

Icing sugar



110 gr

Flour



Whipped cream
vanilla



1l

Cream 35%



1

Vanilla
pod

METHOD

01 Beat the eggs and sugar until light and airy.

02 Sieve the flour, almond powder, cocoa powder and icing sugar.

03 Carefully (while mixing) **mix** the sifted ingredients into the egg and sugar mixture.

04 Spread on a baking tray lined with baking paper to a thickness of 0.3 cm.

05 Bake at 250°C for 4 min. with the vapour key closed.

03 Chocolate Crèmeux



900 gr

Dark chocolate
Essential 54%,
Veliche



1l

Cream



760 gr

Milk



30 gr

Agar+



100 gr

Sugar

METHOD

01 Mix sugar and agar+, then **add** to the cream and milk.

02 Heat to above 85°C. Now **pour** the cream on top of the chocolate.

03 Immediately **pour** it, while hot, in a thin layer (0.5 cm) into a 14 cm mould.

04 Whipped Cream (fondant)



300 gr

Lukewarm
chocolate
crèmeux (see
previous)



200 gr

Cream

METHOD

- 01** **Bring** the cream to a temperature of 50°C and **pour** it onto the chocolate crèmeux.
- 02** **Pipe** it immediately in a thin layer (0.5 cm) into a 14 cm mould.
- 03** **Save** the rest for the final assembly.

05 Forest Fruit Jam



50 gr

Forest fruit



35 gr

Jam sugar



3 gr

Pectin



7 gr

Lemon juice

METHOD

- 01** **Mix** the sugars and pectin.
- 02** **Heat** the forest fruit purée to 40°C and then when it reaches 50°C **add** the jam sugar and pectin. **Leave to cook** for 3 min.
- 03** Finally, **add** the lemon juice. **Pour** this out in a thin layer (0.5 cm) in a 14 cm mould.



06 Chocolate Glazing



145 gr
High fat
cocoa powder,
Veliche



25 gr
Gelatine
powder



125 gr
Water



720 gr
Neutral
jelly



240 gr
Glucose



240 gr
Gelfix



METHOD

- 01 Mix** the glucose and neutral jelly and **bring** to boiling point.
- 02 Heat** the gelfix separately to 85°C.
- 03 Mix** the two previous items and together with the gelatine.
- 04** Now **add** the cocoa powder and mix. **Pour** this mixture through a fine mesh sieve.
- 05 Leave to cool off** overnight before use.

ASSEMBLING

- 01 Cut out** 4 thin layers of 14 cm biscuit.
- 02 Take** the three prepared interiors (whipped cream, jam, and chocolate crèmeux) and **lay** them alternating with a biscuit layer on top of each other.
- 03 Take** the 16 cm stainless steel mould and line it with plastic wrap. **Pipe** the whipped cream that was left into the mould and **push** the interior into it. **Place** in the freezer. **Take out** of the mould and pour the glazing over it (at 32°C).
- 04 Roll** the sponge cake in gold powder for decoration.
- 05 Cut out** another band of sponge cake and **place** this around the cake.

Leman
White curls
(ref. 34380)



PASTRY RECIPE

Apricot White Chocolate

Aprenets

BY JOERI VANDEKERKHOVE

This recipe consists out of 6 components:

01

Orange
Crumble

02

Almond
Biscuit

03

Vanilla
Crèmeux

04

Apricot
Compote

05

White
Chocolate
Mousse

06

Apricot
Pate fruit



01 Orange Crumble

(100 gr/cake bottom) (200 gr decoration)



600 gr
Butter



600 gr
Blond
cassonade



600 gr
Flour T55



600 gr
Almond
powder



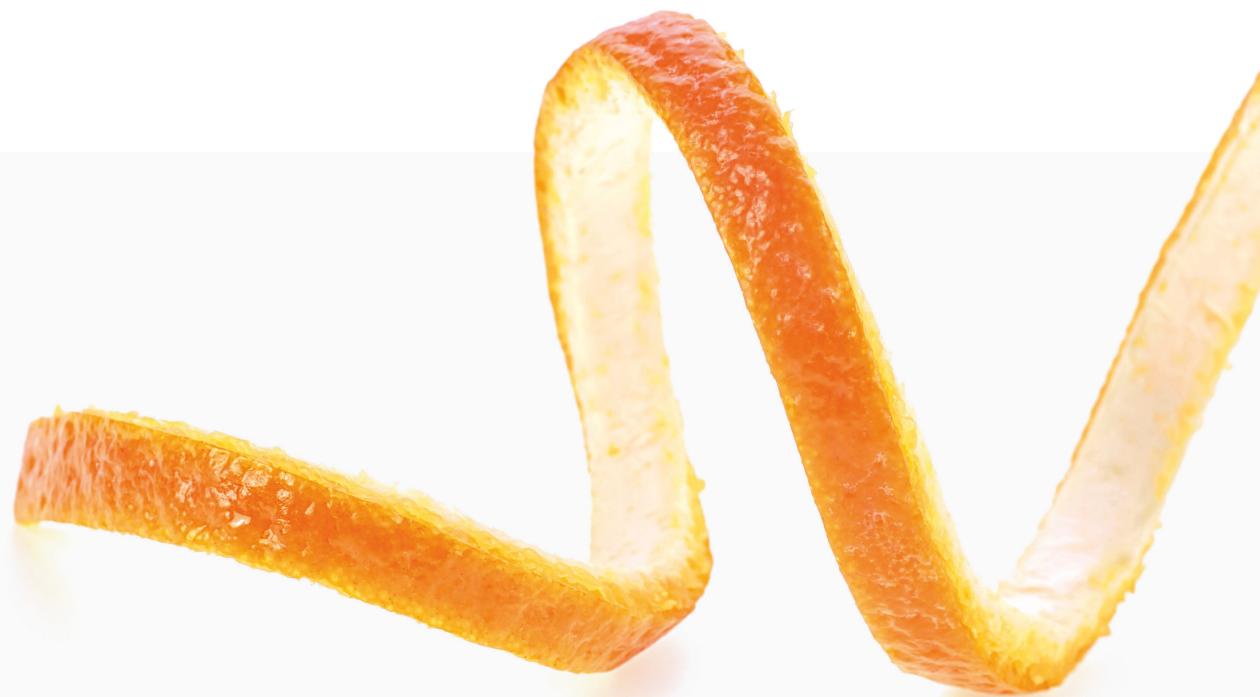
6 gr
Fleur
de sel



12 gr
Orange
zests

METHOD

- 01 Combine** all the ingredients in a bowl to create a crumble in the classic way.
- 02 Divide** small pieces of the crumble in baking rings of 18 cm (100 gr/ring).
- 03 Press** the crumble to a flat disk and **bake** at 175°C ± 11 minutes.
- 04 Turn** the inox circle around to make the crumble disk a little bit smaller than the size of the circle when they come out of the oven.



02 Almond Biscuit (1 plate 60x40)



190 gr
Whole eggs



75 gr
Egg yolk



270 gr
Sugar



330 gr
Almond powder



75 gr
Flower T55



175 gr
Butter melted



120 gr
Egg white



120 gr
Sugar

03 Vanilla Crèmeux (85 gr/tarte)



350 gr
Cream 35%



22 gr
Full fat milk



83 gr
Egg yolk



62 gr
Sugar



30 gr
Gelatine mass
(1/5)



1
Vanilla bean
Madagascar

METHOD

01 Whisk the whole eggs, egg yolks and sugar to an airy mass.

02 Add the flower and almond powder together.

03 Whisk the egg whites and sugar together and **add** the merengue to the first mass. **Melt** the butter and add.

04 Put the mass on a baking plate and **bake** at 160°C ± 13 minutes.

05 Cut out 6 disks of 14 cm diameter. **Prepare** 6 circles of 14 cm with plastic inside and **add** the biscuit disks to make the interiors.

METHOD

01 Boil the cream, milk, vanilla and sugar, and **make** anglaise with the egg yolks.

02 Stir and **mix** the gelatine mass inside.

03 Divide the mass across the 6 interior rings on top of the almond biscuit.

04 Use 85 gr/interior and **place** in freezer.

04 Apricot Compote (150 gr/tarte)



300 gr

Apricot puree



38 gr

Orange juice



125 gr

Sugar



8 gr

Pectine NH



250 gr

Apricot pieces



19 gr

Lemon juice

METHOD

- 01 Mix** the sugar and pectine dry by hand.
- 02 Boil** the liquids all together and **add** the apricot pieces. **Boil** again en **add** the pectine/sugar mix.

- 03 Boil** for a few minutes and **divide** the compote over the rings (150 gr/tarte) on top of the frozen vanilla crèmeux. **Place** in freezer again.

05 White Chocolate Mousse



480 gr

White chocolate
Obsession 30%,
Veliche



900 gr

Cream 35%



160 gr

Egg yolk



106 gr

Water



165 gr

Sugar



60 gr

Gelatine mass
(1/5)

METHOD

- 01 Boil** the sugar and water to 119°C. **Whisk** together with the egg yolks in a kitchen machine (pate a bombe).
- 02 Melt** the chocolate at 45°C. **Whisk** the cream 35%.
- 03** When the mass of egg yolks is $\pm 27^{\circ}\text{C}$ **add** the melted gelatin mass and melted chocolate.

- 04 Add** the cream and **mix** well.
- 05 Fill in** the entremet rings and **put** the interior with apricot and vanilla cremeux inside.
- 06 Close** the ring on top with the orange crumble and **freeze**.

06 Apricot Pate Fruit (décor)



500 gr
Apricot
puree



50 gr
Sugar



13 gr
Pectine
glaze



500 gr
Sugar



100 gr
Glucose



6 gr
Citric acid



METHOD

- 01 Mix** the pectine glaze and the sugar (50 gr).
- 02 Next, heat** the apricot puree to 60°C and add the pectine glaze and sugar mix. Boil for 3 min.
- 03 Add** the sugar (500 gr) and glucose and **boil** to 107°C. Now **add** the citric acid.
- 04 Pour** into a silicone square and **store** overnight.

FINISHING AND DECORATION

- 01 Unmold** the entremets and **spray** the frozen entremets with the Leman white velour spray (ref. 22964).
- 02 Take** the rest of the orange crumble and **bake** between 2 inox rings. **Press** the crumble between the 2 rings with the help of a plastic scraper. **Press** the crumble very well on the plate.
- 03 Bake** ± 11 minutes on 180°C, then **cool down** and **unmold**.
- 04 Cut** the crumble in 2 and **place** the crumble ring around the frozen entremets.
- 05 Cut out** different sizes circles of the pate fruit and **place** on top of the entremets.
- 06 Finish** the cake with the Leman chocolate square spattered (ref. 35840).



Leman
White velour spray
(ref. 24786)

Leman
Chocolate
square spattered
(ref. 35840)

PASTRY RECIPE

Chocolate *Roulé*

BY WILLEM VERLOOY

Recipe for around
5 rouses



This recipe consists
out of 2 components:

01
Chocolate
Sponge

02
Ganache
Montée 72%

01 Chocolate Sponge



90 gr
High fat
cocoa powder,
Veliche



250 gr
Milk



175 gr
Butter



80 gr
Sugar



160 gr
Flour



300 gr
Egg yolk



180 gr
Whole egg



440 gr
Egg white



220 gr
Sugar

METHOD

01 Boil the milk, butter and sugar (80 gr). **Add** the flour and cocoa powder and **mix** for a few minutes.

02 Place the dough into a kitchen machine with a paddle and gradually **add** the eggs.

03 Whip the egg white and sugar (220 gr). **Fold in** the meringue to the mixture.

04 Bake for 15 min at 165°C.



02 Ganache Montée 72%



150 gr

Dark chocolate
Sensation 72%,
Veliche



180 gr

Milk



180 gr

Cream 35%



30 gr

Glucose



20 gr

Invert sugar



370 gr

Cream 35%



1

Vanilla-pod



2

Tonka
beans



15 gr

Gelatin
mass

METHOD

01 Heat the milk, cream (180 gr), glucose, invert sugar, gelatin mass, vanilla-pod and tonka beans until 60°C.

02 Pour on top of the dark chocolate.

03 Use the hand **blender** to make an emulsion while adding the second part of cream (370 gr).

04 Store overnight in the fridge. **Whip** and spread on top of the chocolate sponge.

Smet
Pencil Safari Zambia
20 cm (ref. 2037)



Leman
Transfer marble gold
30x40 cm (ref. 81670)



Product Index

USED VELICHE PRODUCTS

Belgian dark couverture chocolates



Sensation 72 - 5 & 10 kg bags
Strong, powerful chocolate, with a rich concentration of cocoa, giving it a positive bitterness and predominant fruitiness.

Pages 36 | 69 | 70 | 74 | 90



Temptation 64 - 5 kg bag
Pronounced, dark bittersweet chocolate with a well-balanced cocoa taste and mild acidity.

Pages 10 | 13 | 45 | 65



Emotion 58 - 2.5, 5 & 10 kg bags
Dark, bittersweet chocolate with a delicate cocoa taste. A must have for all artisans.

Page 14



Essential 54 - 5 & 10 kg bags
Well-balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.

Pages 51 | 60 | 73 | 78

Belgian milk couverture chocolates



Intense 35 - 2.5, 5 & 10 kg bags
Finest Belgian milk chocolate, composed with a pronounced milk profile, delicate caramel touches and a serene cocoa finish.

Pages 17 | 18 | 36 | 74

Belgian white chocolates



Obsession 30 - 2.5, 5 & 10 kg bags
A rich creamy white chocolate with a superb balance of milky sweetness.

Pages 21 | 22 | 66 | 78 | 85



Delight 29 - 5 & 10 kg bags
Fine Belgian white chocolate with a subtle touch of caramel and sweet notes.

Page 56

Signature Origins dark couverture chocolates



Usulután 65 - 2.5 bag
An aromatic, addictive dark chocolate with complex nutty, fruity and floral notes.

Pages 52 | 56 | 59 | 60



Okapi 65 - 2.5 bag
An intense herbaceous dark chocolate, with flavors of spices & dried fruits.

Pages 27 | 28

Cocoa products



Deodorized Cocoa Butter
3 kg bucket - Dots shape.

Pages 13 | 14 | 17 | 21 | 36 | 74



High fat Cocoa Powder
1 kg bag - 22/24% Fat.

Pages 9 | 27 | 31 | 32 | 39 | 43 | 45 | 46 | 51 | 55 | 59 | 69 | 73 | 77 | 78 | 80 | 89

Service products



Crispy Crunchies - 2 kg box
Crunchy, golden brown flakes of crumbled crispy crepes.

Pages 13 | 17 | 74



Hazelnut Praliné 65%
5 kg bucket - Highly roasted hazelnut praliné paste with 65% hazelnut.

Pages 13 | 17 | 51 | 74

Inclusions



Belgian Dark Chocolate Drops - 10 kg box
Belgian bake stable chocolate in drops (7500/Kg)

Page 32



Belgian Milk Chocolate Chunks - 8 kg box
Belgian bake stable chocolate in chunks (10X10X4 mm)

Pages 35 | 43



Dark chocolate batons 8 cm
1.65 kg box - Bake stable bittersweet chocolate, a must-have for all bakers.

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The *Chefs*

Meet the minds and
hands behind our
creations



Chef
Peter Remmelzwaal

Introducing Chef Peter Remmelzwaal, a renowned pastry chef with a lifelong passion for patisserie. Trained by masters from around the world, Peter specializes in chocolate and sugar work, earning him the title 'Best Pastry Chef of the Netherlands' in 2012. Being a patisserie chef for the Royal Family, Peter knows how to create indulgent treats that are easier than they look, like no other.



Chef
Joeri Vandekerkhove

Joeri Vandekerkhove, a rising pastry star, has trained with Patisserie Noppe and top chef Joost Arijs. In recent years, he's won Dutch Pastry Awards and now works as a freelance food consultant, optimizing and developing recipes. Through all of his experience, Joeri knows exactly which creations are bound to impress and has shared his expertise in this recipe collection.



Chef
Piet de Vos

Introducing Chef Piet De Vos, a talented baker and pastry chef with a decade of experience in prestigious establishments across Belgium, the Netherlands, and France. With his bakery business, Arto, Piet knows how to reel in customers, making artisanal bread, cakes, and tarts with the finest ingredients, including those from Veliche Gourmet.



Chef
Roel Wagenaar

Roel Wagenaar is a highly skilled pastry chef with a deep fascination for viennoiserie and patisserie. With experience at various top-notch restaurants and hotels, Roel has honed his skills and opened his own patisserie, Holy Sweets. In his business, Roel showcases his expertise by creating unique and delicious pastries using only the finest ingredients.



Chef
Willem Verlooy

Meet Willem Verlooy, a talented pastry chef with a family background in baking. His original desserts emphasize the natural taste of fruit, made with only the finest ingredients. Recognized as one of Belgium's best patissiers in 2015, Willem now creates exclusive desserts for high-end restaurants and performs international demonstrations.



Veliche™ wants to contribute to a better world for people and nature. That is why we source our cocoa responsibly by buying from Rainforest Alliance Certified farms.

www.rainforest-alliance.org

veliche.com | info@veliche.com

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