



veliche

GOURMET
BELGIAN CHOCOLATE

Fundamentals

of Bakery, Pastry and Confectionery

*Easy, time saving
applications*



EMPOWERING
FROM FARMER TO CHEF



Our Brand *Story*

At Veliche™, we are aware that becoming successful in the artisanal chocolate business requires a delicate blend of artistry in flavours and textures and an absolute passion for creating insights that constantly delight the customer.

It takes a fine balance of creativity, innovation, tools and service to make a business really fly. We are the perfect guide and partner to realising that vision, encouraging your entrepreneurial spirit and helping you to expand your business know-how and grow your company.

While our high-quality yet affordable products are at the core of everything we do, we bring so much more to the table.

We'll provide support and understanding throughout the entire process, from farmer to chef. We'll be the arm around the shoulder when guaranteeing quality, sustainably sourced products.

We'll be the handshake in developing new recipe creations that will constantly stimulate and surprise your customers.

We'll be at your side to see new tastes, clever insights and new market opportunities emerge. We'll have your back, allowing you to relentlessly nurture creativity through superb quality. We'll be your colleague, your partner and the enabler of dreams.

Whatever it takes, our mission is simply to empower you to delight.

Co-created with François Galtier

Veliche™ Gourmet works closely with ambassador chefs like **François Galtier**.

With more than 25 years-experience, François is one of the most famous experts in chocolate and pastry in Belgium. Being currently an international consultant chef in the pastry, confectionery, ice-cream and biscuit sectors, François travels the world to meet chefs and share his knowledge and passion for cocoa and chocolate. One of the highlights of François' career was winning 3rd place with the Belgian team at the World Pastry Cup 2009.

In cooperation with François we developed a full set of fundamental applications that will make the life of passionate craftsmen easier! These Fundamentals will help you master basic applications as well as more complex recipes faster.

Whatever your next step is, Veliche™ Gourmet is all you need.



“Veliche™ Gourmet Fundamentals provide a strong foundation for chefs who want to realise their own creations, based on their imagination. The recipes ensure all components are well balanced with regard to taste and texture. Furthermore, these Fundamentals highlight the character of different Veliche™ Gourmet chocolates!”

FRANÇOIS GALTIER, AMBASSADOR CHEF

Fundamentals for daily use

Veliche™ Gourmet is happy to share the fundamentals of bakery, pastry and confectionery with you. This guide aims to inspire you and help you work with our chocolate in way that saves time and delivers the best possible result.

This guide offers our first selection of balanced applications, based on our complete range of highly workable couverture chocolates, inclusions, cocoa products (butter, powder) and service products, such as the tasty Hazelnut Praliné 65%.

As your committed partner, we provide direct access to our products, and our passionate team is always happy to support you.

Any questions? Reach out to us!

Enjoy!



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support

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Powered by Cargill®



“Strong, intensely dark couverture chocolate, providing accentuated bitterness and predominant fruitiness, Veliche™ Gourmet Sensation 72 is so versatile in its applications with a unique flavour in its category.”

Piet de Vos, ambassador chef



“As chefs, our dishes are only as good as the ingredients we use.”

Bruno Menard, 3* Michelin chef



Melting, measuring and tempering

made easy

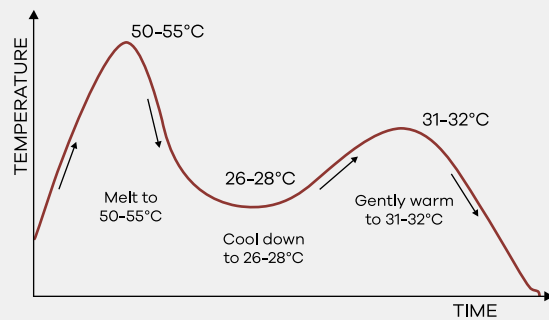
As a professional artisan, your creations need to have a perfect shine, thickness and crunch every time. Our chocolate is designed to make your job easier and provide a better end result.

Veliche™ Gourmet provides a range of chocolates that melt quickly and homogeneously, without chunks forming (even when melted in a microwave). Once melted, our chocolate can be formed and used as enrobing for a longer time before hardening.

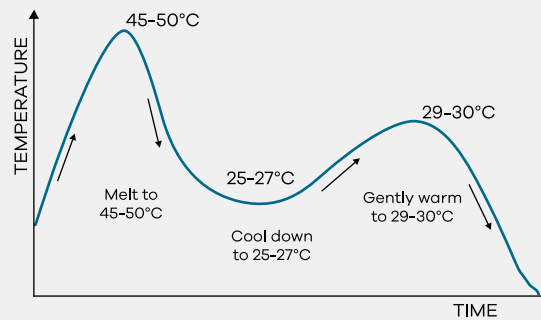
Veliche™ Gourmet's unique 12 mm dots enable fast, simple melting and dosing.



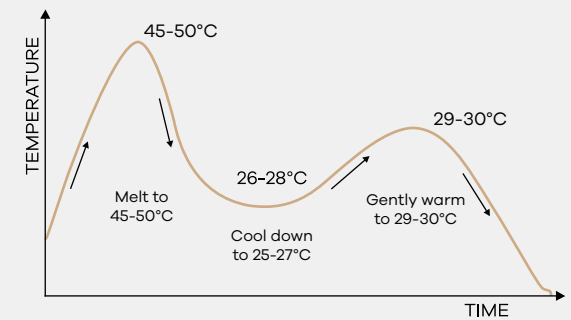
Dark chocolate tempering curve



Milk chocolate tempering curve



White chocolate tempering curve



Specific tempering curves for each chocolate are shown on the back of the bag.

Professional tempering, ensures fatty acid crystals in the cocoa butter separate and get back together into a stable form, guaranteeing the right consistency, snap and shine.

BAKERY

Brownies

Size 24 x 24 cm.



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Eggs	150	150	150	150	150	150	150	150	150
Sugar	145	115	85	65	140	100	115	90	190
Dark brown sugar	100	100	100	100	-	-	-	-	-
Vanilla bean (optional)	1	1	1	1	1	1	1	1	1
Fresh cream 35% fat	95	95	95	95	95	95	95	95	95
Butter 82% fat	165	165	165	165	165	165	165	165	165
Couverture chocolate/Praliné	245	270	295	315	350	390	355	380	300
Pastry flour (or T55)	100	105	110	110	100	100	120	120	100
Chopped nuts (for topping)	125	125	125	125	125	125	125	125	125
TOTAL	1126	1126	1126	1126	1126	1126	1126	1126	1126

Process

Slowly mix egg, sugar, brown sugar and vanilla bean pulp in order to melt the sugar. Mix slowly - do not whisk the preparation. At the same time, heat the cream with butter to 100°C and pour onto the chocolate to make a ganache. Add this ganache to the egg preparation and finish the mix by adding flour. Spread out in the mould and sprinkle with chopped nuts before baking. Bake approximately 15 minutes at 170°C in a ventilated oven (baking time and temperature can be adapted to size and thickness).

Chef's Tip

Experiment with different nuts for the topping. You can even create your own cocktail of nuts and dried fruits. There are two approaches to bake brownies. The process above results in 'half-baked' brownies. By extending the baking time, you will get 'fully baked' brownies. The ideal eating temperature is around 20-22°C.

Cocoa or Natural Muffins



INGREDIENTS (in g)	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS
Whole milk	180	180	180	160	160	160
Butter 82% fat	150	150	150	150	150	150
Sugar	165	165	165	165	165	165
Eggs	200	200	200	200	200	200
Pastry flour (or T55)	230	230	230	310	310	310
Veliche™ Gourmet Cocoa powder	60	60	60	-	-	-
Baking powder	15	15	15	15	15	15
Veliche™ Gourmet Chocolate drops	150	150	150	150	150	150
TOTAL	1150	1150	1150	1150	1150	1150

Process

Warm up milk with butter to approximately 50°C, then pour onto the sugar to melt. Add egg, mix thoroughly and add in flour, cocoa powder and the baking powder. Next, add chocolate drops. Fill 3/4 cup, spray some grease on the top of each muffin and bake at 190°C during approximately 13 minutes in a ventilated oven.

Chef's Tip

You can combine chocolate with dried fruits or nuts. You can use the same topping as decoration. Depending on the size of your muffins, you could use either chocolate drops or chunks.

Cookies with Chocolate Drops



INGREDIENTS (in g)	DARK			SEMI-DARK			NEUTRAL		
	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS
Flour	150	150	150	175	175	175	200	200	200
Veliche™ Gourmet Cocoa powder	40	40	40	20	20	20	-	-	-
Sugar	150	150	150	150	150	150	150	150	150
Salt	2	2	2	2	2	2	2	2	2
Baking powder	2	2	2	2	2	2	2	2	2
Butter 82% fat	150	150	150	150	150	150	150	150	150
Eggs	50	50	50	50	50	50	50	50	50
Veliche™ Gourmet Chocolate drops	300	300	300	300	300	300	300	300	300
TOTAL	844	844	844	849	849	849	854	854	854

Process

Mix the cocoa powder and the baking powder with butter until it has a 'sandy' consistency. Next, add eggs and mix with drops. Scoop the dough with an ice-cream spoon, or roll each cookie into a ball. Bake at 170°C for around 10 minutes in a ventilated oven.

Chef's Tip

You can also make a plain dough and add the chocolate drops after mixing. In this way, you can add different types of drops to your basic dough. You can also mix the drops with nuts, or dry fruits, to create your own cocktail.

Cookies with Chocolate Chunks and Nuts



INGREDIENTS (in g)	DARK			SEMI-DARK			NEUTRAL		
	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS
Flour	150	150	150	175	175	175	200	200	200
Veliche™ Gourmet Cocoa powder	40	40	40	20	20	20	-	-	-
Sugar	150	150	150	150	150	150	150	150	150
Salt	2	2	2	2	2	2	2	2	2
Baking powder	2	2	2	2	2	2	2	2	2
Butter 82% fat	150	150	150	150	150	150	150	150	150
Eggs	50	50	50	50	50	50	50	50	50
Roasted nuts	100	100	100	100	100	100	100	100	100
Veliche™ Gourmet Chocolate chunks	200	200	200	200	200	200	200	200	200
TOTAL	844	844	844	849	849	849	854	854	854

Process

Mix the cocoa powder and the baking powder with butter until it reaches a 'sandy' consistency. Next, add eggs and mix with chunks and nuts. Scoop the dough with an ice-cream spoon, or roll each cookie into a ball. Bake at 170°C for around 10 minutes in a ventilated oven.

Chef's Tip

You can also make a plain dough and add the chocolate chunks after mixing. In this way, you can add different types of chunks to your basic dough. You can also mix the chunks with nuts fruits, to create your own cocktail. mix the drops with nuts, or dry fruits, to create your own cocktail.

Brioche with Chocolate Drops



INGREDIENTS (in g)	DARK			SEMI-DARK			NEUTRAL		
	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS
Flour T55	400	400	400	450	450	450	500	500	500
Veliche™ Gourmet Cocoa powder	80	80	80	40	40	40	-	-	-
Sugar	60	60	60	60	60	60	60	60	60
Salt	10	10	10	10	10	10	10	10	10
Fresh yeast	25	25	25	25	25	25	25	25	25
Eggs	250	250	250	250	250	250	250	250	250
Whole milk	70	70	70	60	60	60	50	50	50
Butter 82% fat	225	225	225	225	225	225	225	225	225
Veliche™ Gourmet Chocolate drops	300	300	300	300	300	300	300	300	300
TOTAL	1420	1420	1420	1420	1420	1420	1420	1420	1420

Process

Mix all of the ingredients, except the butter and the chocolate drops, for 10 minutes at the highest speed, then for 4 minutes at the second highest speed. Add cold butter in cubes and mix again for 10 minutes at the highest speed, then for 2 minutes at the second highest speed. Add the drops at the end of the mixing. Let rest for few hours in the refrigerator. Scale and shape the dough to fit your mould, allow to proof for around 2 hours at 28°C and 75% humidity. Eggbrush and bake at 170°C in a ventilated oven. For large moulds, you can reduce the temperature and extend the time.

The baking time will depend on the weight of the dough, the type and shape of the mould you will use. As an example, this recipe is made for 350g of dough (including drops) per closed-square mould and needs 35 minutes to be baked. Attention: a closed mould enlarges the necessary baking time.

Chef's Tip

You can make a plain dough and add the drops after resting the dough, in order to include different types of drops in a single dough base. You can mix different types of drops together, or mix the drops with nuts, or dried fruits, to create your own cocktail. You can replace the 25g of fresh yeast with 10g of dry yeast.

Brioche with Chocolate Chunks



INGREDIENTS (in g)	DARK			SEMI-DARK			NEUTRAL		
	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS	DARK DROPS	MILK DROPS	WHITE DROPS
Flour T55	400	400	400	450	450	450	500	500	500
Veliche™ Gourmet Cocoa powder	80	80	80	40	40	40	-	-	-
Sugar	60	60	60	60	60	60	60	60	60
Salt	10	10	10	10	10	10	10	10	10
Fresh yeast	25	25	25	25	25	25	25	25	25
Eggs	250	250	250	250	250	250	250	250	250
Whole milk	70	70	70	60	60	60	50	50	50
Butter 82% fat	225	225	225	225	225	225	225	225	225
Veliche™ Gourmet Chocolate chunks	400	400	400	400	400	400	400	400	400
TOTAL	1520	1520	1520	1520	1520	1520	1520	1520	1520

Process

Mix all of the ingredients, except the butter and the chocolate drops, for 10 minutes at the highest speed, then for 4 minutes at the second highest speed. Add cold butter in cubes and mix again for 10 minutes at the highest speed, then for 2 minutes at the second highest speed. Add the drops at the end of the mixing. Let rest for few hours in the refrigerator. Scale and shape the dough to fit your mould, allow to proof for around 2 hours at 28°C and 75% humidity. Eggbrush and bake at 170°C in a ventilated oven. For large moulds, you can reduce the temperature and extend the time.

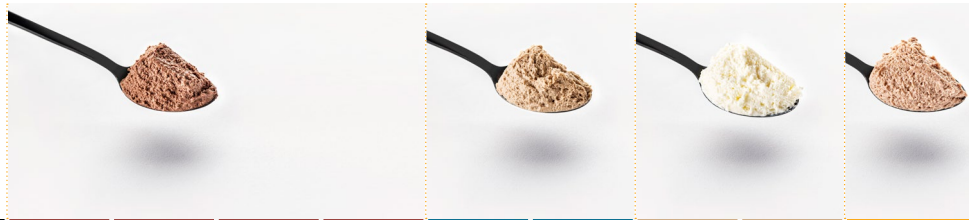
The baking time will depend on the weight of the dough, the type and shape of the mould you will use. As an example, this recipe is made for 350g of dough (including drops) per closed-square mould and needs 35 minutes to be baked. Attention: a closed mould enlarges the necessary baking time.

Chef's Tip

You can make a plain dough and add the drops after resting the dough, in order to include different types of drops in a single dough base. You can mix different types of drops together, or mix the drops with nuts, or dried fruits, to create your own cocktail. You can replace the 25g of fresh yeast with 10g of dry yeast.

PASTRY

Light Chocolate Mousses



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Whole milk	145	135	130	120	105	105	105	105	105
Gelatin mass*	-	-	5	15	30	30	30	30	30
Couverture chocolate/Praliné	215	225	225	225	225	225	225	225	225
Whipped cream 35% Fat	500	500	500	500	500	500	500	500	500
TOTAL	860	860	860	860	860	860	860	860	860
Mixing temperature of the ganache	37°C	37°C	37°C	37°C	35°C	35°C	35°C	35°C	35°C

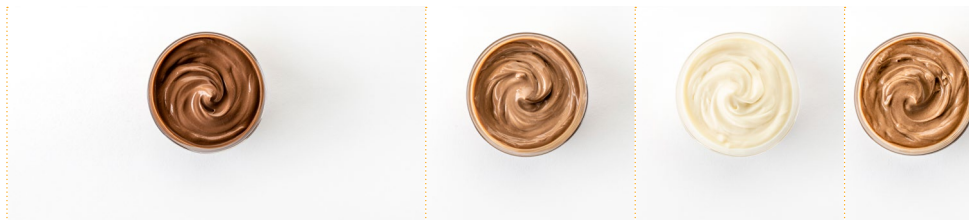
Process

Boil milk, add gelatin mass and pour onto the chocolate to make a ganache. At the appropriate temperature, delicately add soft whipped cream to the ganache.

Chef's Tip

You can very easily flavour the mousse with an infusion into the milk (such as vanilla, coffee, tea or aromatic herbs). Make the infusion in pure milk, and scale again after infusion to get the quantity of milk given in the recipe.

Chocolate Crémeux



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Whole milk	200	200	200	200	200	200	200	200	200
Gelatin mass*	-	10	25	30	45	45	45	45	45
Couverture chocolate/Praliné	300	350	350	350	350	350	350	350	350
Fresh cream 35% fat	400	400	400	400	400	400	400	400	400
TOTAL	900	960	975	980	995	995	995	995	995

Process

Boil milk, add gelatin mass and pour onto the chocolate to make a ganache. When all dots of chocolate are melted, add the cold liquid fresh cream.

Chef's Tip

You can very easily flavour the crémeux with an infusion into the milk (vanilla, coffee, tea, aromatic herbs,...). Make the infusion in pure milk and scale again the milk after infusion to have the right quantity.

* Gelatin mass: You can prepare a large quantity for use in all your recipes in advance. This can be stored in the refrigerator up to one week. Weight includes the water used. Simply scale the required quantity of this preparation in accordance with the recipe. For gelatin 140 to 160 bloom = 100g gelatin + 450g water (4 to 6°C) / For gelatin 180 to 200 bloom = 100g gelatin + 500g water (4 to 6°C) / For gelatin 220 to 240 bloom = 100g gelatin + 550g water (4 to 6°C).

Crèmeux with Juicy Fruit Puree or Fruit Juice

For example: orange, litchi, apple juice, grapefruit, tangerine and pomegranate.



Process

Boil the first portion of puree with butter, add gelatine mass and pour onto the chocolate to make a ganache. Once all chocolate dots are melted, blend in the cold puree (10 to 20°C). After crystallisation the texture is similar for both fruit juice and fibrous fruit.

INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Fruit juice puree (or fruit juice)	50	50	50	50	50	50	50	50	50
Butter 82% fat	150	150	150	150	150	150	150	150	150
Gelatin mass*	-	10	25	30	45	45	45	45	45
Couverture chocolate/Praliné	300	350	350	350	350	350	350	350	350
Fruit juice puree (or fruit juice)	400	400	400	400	400	400	400	400	400
TOTAL	900	960	975	980	995	995	995	995	995

Chef's Tip

Create your own fruit cocktail by mixing different kinds of fruit juice. You can even take inspiration from bar cocktails.

Crèmeux with Fibrous Fruit Puree

For example: strawberry, raspberry, mango, coconut, pear, apricot and blueberry.



Process

Boil the first part of the puree with butter, add the gelatine mass and pour onto the chocolate to make a ganache. When all chocolate dots are melted incorporate the cold puree (10 to 20°C). After crystallisation the texture is similar for both fruit juice and fibrous fruit.

INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Fruit juice puree (or fruit juice)	70	70	70	70	70	70	70	70	70
Butter 82% fat	150	150	150	150	150	150	150	150	150
Gelatin mass*	-	10	25	30	45	45	45	45	45
Couverture chocolate/Praliné	300	350	350	350	350	350	350	350	350
Fruit juice puree (or fruit juice)	400	400	400	400	400	400	400	400	400
TOTAL	920	980	995	1000	1015	1015	1015	1015	1015

Chef's Tip

Create your own fruit cocktail by mixing different kinds of fruit puree.

* Gelatin mass: You can prepare a large quantity for use in all your recipes in advance. This can be stored in the refrigerator up to one week. Weight includes the water used. Simply scale the required quantity of this preparation in accordance with the recipe. For gelatin 140 to 160 bloom = 100g gelatin + 450g water (4 to 6°C) / For gelatin 180 to 200 bloom = 100g gelatin + 500g water (4 to 6°C) / For gelatin 220 to 240 bloom = 100g gelatin + 550g water (4 to 6°C).

Chocolate Chantilly



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Fresh Cream 35% Fat	350	350	350	350	235	250	250	265	265
Sugar	30	-	-	-	-	-	-	-	-
Gelatin mass*	-	-	-	20	25	30	30	35	25
Couverture chocolate/Praliné	250	280	300	280	240	220	220	200	260
Cold Liquid Fresh Cream 35% Fat	370	370	350	350	500	500	500	500	450
TOTAL	1000	1000	1000	1000	1000	1000	1000	1000	1000

Process

Warm up the first cream with sugar and gelatin mass, then pour onto the chocolate to make a ganache. Finish mixing with the cold liquid fresh cream. Allow to cool down to 6°C in the refrigerator before whipping.

Chef's Tip

You can very easily flavour the Chantilly by adding an infusion to the first cream (such as vanilla, coffee, tea, or aromatic herbs). Make the infusion in pure cream and scale the cream afterwards to obtain the right quantity. You can vary the level of whipping, depending on whether you want to pipe or use a mould for your cakes.

Ganaches for Pastry



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Fresh Cream 35% Fat	375	380	395	400	420	435	425	350	460
Glucose syrup	120	110	95	75	50	25	40	40	25
Inverted sugar	90	70	50	50	-	-	-	-	-
Sugar	-	-	-	-	-	-	-	-	85
Milk powder	-	-	-	-	-	-	-	50	-
Butter 82% Fat	170	170	160	160	80	75	80	135	-
Veliche™ Gourmet Cocoa butter	-	-	-	-	-	15	-	25	120
Couverture chocolate/Praliné	245	270	300	315	450	450	455	400	310
TOTAL	1000	1000	1000	10	1000	1000	1000	1000	1000
Warming up Temperature	50°C	50°C	55°C	55°C	60°C	60°C	60°C	55°C	50°C
Pouring Temperature	35/38°C	35/38°C	35/38°C	35/38°C	30/33°C	30/33°C	30/33°C	30/33°C	30/33°C

Process

Heat the cream with glucose, inverted sugar, sugar, milk powder, butter and cocoa butter at the 'warming up temperature' mentioned and pour onto the chocolate to make a ganache. Blend well and pour at 'pouring temperature' given. Allow to crystallise in refrigerator or freezer.

Chef's Tip

You can very easily flavour the ganache by adding an infusion to the cream (such as vanilla, coffee, tea, or aromatic herbs). Make the infusion in pure cream and scale the cream again afterwards to obtain the right quantity. The best eating temperature for this ganache is around 10/12°C, like all refrigerated chocolate cakes. If you use this ganache for chocolate pie, brush a mix of 100g of chocolate and 30g of oil into the baking form. This will protect the cake from humidity. An ideal pastry recipe for chocolate pie, Opera cake, Sacher tart and more.

* Gelatin mass: You can prepare a large quantity for use in all your recipes in advance. This can be stored in the refrigerator up to one week. Weight includes the water used. Simply scale the required quantity of this preparation in accordance with the recipe. For gelatin 140 to 160 bloom = 100g gelatin + 450g water (4 to 6°C) / For gelatin 180 to 200 bloom = 100g gelatin + 500g water (4 to 6°C) / For gelatin 220 to 240 bloom = 100g gelatin + 550g water (4 to 6°C).

Chocolate Custard Creams

Egg Free.



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Corn Starch	35	35	40	40	50	50	50	50	40
Whole milk	450	450	450	450	450	450	450	450	450
Sugar	30	-	-	-	-	-	-	-	-
Couverture chocolate/Praliné	210	240	240	230	230	200	200	180	240
TOTAL	725	725	730	720	730	700	700	680	730

Process

Mix cold milk with equal weight of cornstarch in a mixing bowl. Boil the rest of the milk with sugar if required. Pour 1/3 of hot milk onto the starch preparation, then pour back into the saucepan and bring to a boil. Remove from the stove, add chocolate into the hot cream, and allow cooling down in the refrigerator before using.

Chef's Tip

This custard cream base can be used to make mousseline, chiboust, diplomat, and other custard-based creams. This custard cream is bakestable, so great for Parisian flan, or Danish pastries! You can very easily flavour the custard by adding an infusion to the milk (such as vanilla, coffee, tea, or aromatic herbs). Make the infusion in pure milk and scale again the milk afterwards to obtain the right quantity.

You can also replace the milk by fruit juice or puree. These recipes are egg-free, to keep the best flavour of the chocolates, but if you prefer to use eggs you can add the required quantity to all the recipes. This also works very well!

Microwave Sponge Cake



INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINE 65%
Veliche™ Gourmet Cocoa butter	-	-	5	5	10	10	10	10	-
Sugar	25	25	25	25	20	20	20	20	25
Fresh cream 35% fat	50	50	50	50	50	50	50	50	50
Couverture chocolate/Praliné	50	50	45	45	40	40	40	40	50
Egg white	55	55	55	55	55	55	55	55	55
Pastry flour (or T55)	20	20	20	20	25	25	25	25	20
Baking powder	5	5	5	5	5	5	5	5	5
TOTAL	205	205	205	205	205	205	205	205	205

Process

Slowly heat cocoa butter with sugar and cream, then pour onto the chocolate to make a ganache. Add egg white, mix thoroughly and finish the mixture with flour and the baking powder. Fill a siphon, close, add two pressurised gas capsules and shake well. Fill half of a paper cup with the mixture and heat for approximately 35 seconds in the microwave at the highest setting. Store directly upside down after baking.

Chef's Tip

The mixture can be stored upside down in cups in the freezer for several days.

Sugar Dough



INGREDIENTS (in g)	DARK	SEMI-DARK	NEUTRAL
Flour	400	450	500
Veliche™ Gourmet Cocoa powder	80	40	-
Icing sugar	200	200	200
Almond powder	70	70	70
Salt	2	2	2
Butter	280	280	280
Eggs	100	100	100
TOTAL	1132	1142	1152

Process

Mix all ingredients except eggs with a paddle to create a 'sandy' powder. Add eggs and mix for a short time, just to link the powders. Allow to cool down in refrigerator before using. Bake at 160°C in ventilated oven, the timing will depend on the thickness, size and filling.

Chef's Tip

You can use this base to make small crispy teatime biscuits, using fillings, toppings, or combining differently coloured dough. The almond powder can be replaced by any other type of nut powder to change the flavour. Brush a mixture of 100g chocolate and 30g oil inside the cake form to protect your cake from humidity.

Joconde Biscuit

For 1 sheet 40 x 60 cm.



INGREDIENTS (in g)	DARK	SEMI-DARK	NEUTRAL
Almond powder	125	130	135
Icing sugar	30	30	30
Flour	-	20	40
Veliche™ Gourmet Cocoa powder	40	20	-
Eggs	200	195	190
Butter 82% fat	25	25	25
Egg white	120	120	120
Sugar	120	120	120
TOTAL	660	660	660

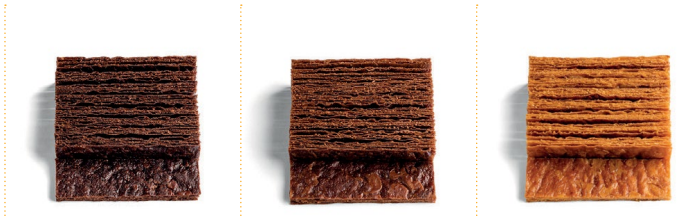
Process

Whip the powders with eggs, and add the melted butter at the end of the whipping. At the same time, make a meringue with egg white and sugar, and carefully blend with the first preparation. Spread out around 600g on a silicon mat and bake in a ventilated oven at 210°C for around 6 minutes.

Chef's Tip

You can also use this biscuit to decorate the side of the cake. Because this biscuit is very flexible, it is also excellent for making Swiss rolls. Sprinkling cocoa powder, nuts, or other toppings on the surface of the Joconde Biscuit as a decoration is also possible.

Puff Pastry



INGREDIENTS (in g)	DARK	SEMI-DARK	NEUTRAL
Flour T55	600	650	700
Veliche™ Gourmet Cocoa powder	80	40	-
Sugar	30	30	30
Salt	14	14	14
Almond powder	80	80	80
Sheet butter	140	140	140
Cold water	300	300	300
Sheet butter (for layering)	500	500	500
TOTAL	1744	1754	1764

Process

Mix all ingredients except water and the second part of the butter to create a powder with a 'sandy' texture. Add cold water and mix shortly to link the powders. Make a flat rectangular shape and allow to rest in the refrigerator until it reaches 6°C. Laminate the dough 4 times longer than it is wide, and butter 2 times longer than it is wide. Place butter on top of the dough. Fold in the dough in two around the butter, and fold in two again. Laminate until length is four times the width. Allow the dough to rest in the refrigerator, and keep folding until you reach the right layering for your needs. Bake your puff pastry creations at 160°C for 40 minutes to 1 hour in a ventilated oven, depending on the size and the filling.

Chef's Tip

To caramelize the puff pastry, brush some water and apply sugar to the surface you would like to caramelize before baking. You can adapt the number of folds depending on how you want the finished pastry to look like.

Crumbles



INGREDIENTS (in g)	COCOA	HAZELNUT PRALINÉ 65%	NEUTRAL
Sugar	75	40	75
Almond powder	100	80	100
Flour	75	100	100
Veliche™ Gourmet Cocoa powder	25	-	-
Salt	1	1	1
Hazelnut Praliné 65%	-	100	-
Butter	75	30	75
Crispy Crunchies	20	20	20
TOTAL	371	371	371

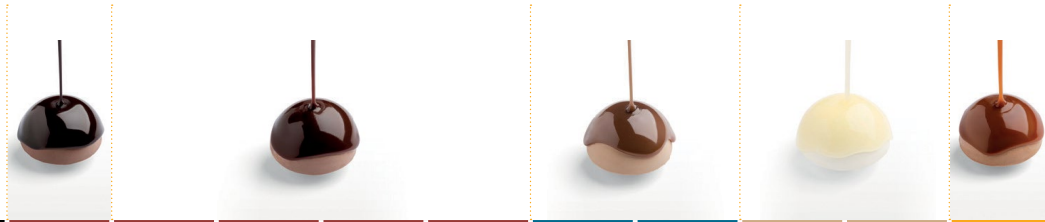
Process

Mix all the ingredients except the Crispy Crunchies and roughly blend to make a 'sandy' texture. Add the Crispy Crunchies and bake for 16 minutes at 160°C in a ventilated oven.

Chef's Tip

You can replace the almond powder by different kinds of powdered nut.

Chocolate Glazes



Process

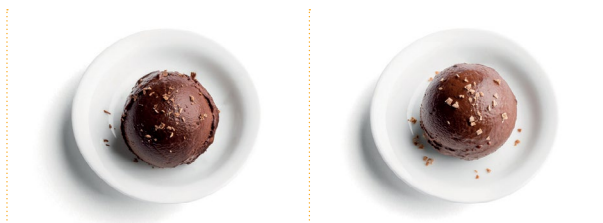
Warm up the cream with sugar and glucose, then add the gelatin mass and pour onto the chocolate. Blend to make a nice emulsion, and mix with the mirror glaze. Use on frozen cake at 35/40°C.

INGREDIENTS (in g)	EXTRA DARK (COCOA)**	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29	HAZELNUT PRALINÉ 65%
Fresh Cream 35% Fat	140	100	100	100	100	100	100	100	100	100
Sugar	50	70	70	70	70	70	70	70	70	70
Glucose Syrup	400	400	400	400	400	400	400	400	400	400
Gelatin mass*	140	180	180	180	180	180	180	180	180	180
Couverture chocolate/Praliné	150**	250	250	250	250	250	250	250	250	250
Veliche™ Gourmet Cocoa powder	120	-	-	-	-	-	-	-	-	-
Neutral Mirror Glaze	700	700	700	700	700	700	700	700	700	700
TOTAL	1700	1700	1700	1700	1700	1700	1700	1700	1700	1700

Chef's Tip

You can play with food colours in powder or liquid to add specific colours to your glazes. It's possible to prepare the mixture in advance, store in the refrigerator, and simply warm it up when needed, adding any colour you want or even mixing two different glazes together. It's better to always blend the glaze before using to avoid bubbles. These recipes are freezing stable, so to make your work easy, you can freeze the glazed cakes for your shop.

Cocoa sorbet



Process

Premix the sugar with the stabilisator and the cocoa powder. Warm up the water and the glucose syrup to 40°C before adding the powders. When the temperature exceeds 70°C, cool down in the refrigerator for 24 hours so the stabilisator can work into the recipe. Pour into the ice cream machine to get your final sorbet. Store in the freezer.

INGREDIENTS (in g)	DARK	NEUTRAL
Water	660	650
Glucose syrup	80	165
Sugar	175	140
Stabilisator	5	5
Veliche™ Gourmet Cocoa powder	80	40
TOTAL	1000	1000

Chef's Tip

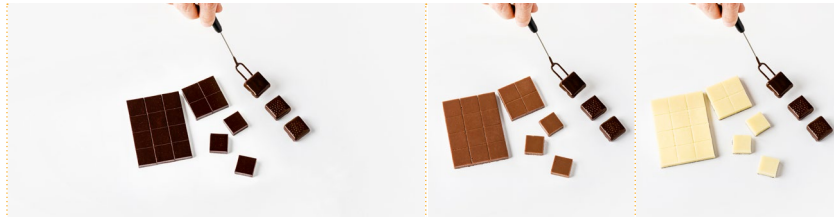
You can very easily flavour the sorbet by adding an infusion to the water (such as vanilla, coffee, tea, or aromatic herbs). Make the infusion in pure water and scale the water again afterwards to obtain the right quantity.

* Gelatin mass: You can prepare a large quantity for use in all your recipes in advance. This can be stored in the refrigerator up to one week. Weight includes the water used. Simply scale the required quantity of this preparation in accordance with the recipe.

For gelatin 140 to 160 bloom = 100g gelatin + 450g water (4 to 6°C) / For gelatin 180 to 200 bloom = 100g gelatin + 500g water (4 to 6°C) / For gelatin 220 to 240 bloom = 100g gelatin + 550g water (4 to 6°C).

** For the chocolate glazes recipe you can use: ESSENTIAL 54 Belgian dark couverture chocolate/ EMOTION 58 Belgian dark couverture chocolate / TEMPTATION 64 Belgian dark couverture chocolate.

Ganaches for Bonbons



Process

Slowly heat glucose with sugar, cream, butter and cocoa butter, at the appropriate temperature, and pour onto the chocolate to make a ganache. Blend thoroughly. Pour at 36-38°C for enrobed ganaches, or 30-31°C for moulded ganaches. Allow to crystallize for 24 to 48 hours before cutting.

INGREDIENTS (in g)	SENSATION DARK 72	TEMPTATION DARK 64	EMOTION DARK 58	ESSENTIAL DARK 54	INTENSE MILK 35	INSPIRATION MILK 32	OBSESSION WHITE 30	DELIGHT WHITE 29
Glucose syrup	89	67	67	62	69	60	67	57
Sugar	25	25	-	-	-	-	-	-
Fresh cream 35% fat	100	100	100	100	100	100	100	100
Butter 82% fat	65	65	65	65	50	50	50	55
Veliche™ Gourmet Cocoa butter	21	18	18	23	31	40	33	38
Couverture chocolate	200	225	250	250	250	250	250	250
TOTAL	500	500	500	500	500	500	500	500
Warming up Temperature	55°C	60°C	65°C	65°C	65°C	65°C	65°C	65°C
Aw (water activity)	0,82	0,8	0,79	0,78	0,79	0,79	0,79	0,78

Chef's Tip

You can very easily flavour the ganache by adding an infusion (such as vanilla, coffee, tea, or aromatic herbs) to the cream. Make the infusion in pure cream, and scale again after infusion to get the quantity of cream given in the recipe.

Crispy Praliné for Bonbons



Process

Slowly heat cocoa butter following the temperature instructions and pour onto the praliné to blend. Add salt, puffed rice and Crispy Crunchies and pour at around 25°C. Allow to crystallize for 24 hours before cutting.

INGREDIENTS (in g)	HAZELNUT PRALINÉ 65%
Veliche™ Gourmet Cocoa butter	50
Hazelnut Praliné 65%	255
Salt (optional)	1
Puffed rice	29
Crispy Crunchies	65
TOTAL	400
Warming up Temperature	50°C

Chef's Tip

Experiment with the quantity of salt to create a unique personalized flavour. Depending on the desired mouth texture, add more or fewer Crispy Crunchies.

Our product range



Belgian dark couverture chocolates / chocolate dots



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



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



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



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.

Belgian milk couverture chocolates / chocolate dots



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.



Inspiration 32 - 5 & 10 kg bags
A Belgian milk chocolate offering a pronounced milky and sweet delicate taste.

Belgian white chocolates / chocolate dots



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



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

Signature Origins dark couverture chocolates / chocolate dots



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



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

Cocoa products



Deodorized Cocoa Butter
3 kg bucket - Dots shape.

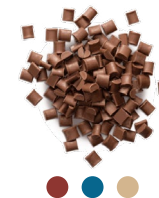


High fat Cocoa Powder
1 kg bag - 22/24% Fat.

Inclusions



Belgian Chocolate Drops 7500/kg
- 10 kg box
Bake stable chocolate. Available in Belgian dark, milk and white chocolates.



Belgian Chocolate Chunks (10*10*4 mm)
- 8 kg box
Bake stable chocolate. Available in Belgian dark, milk and white chocolates.



Dark Chocolate Batons (8 cm) - 1.65 kg box
Bake stable bittersweet chocolate, a must-have for all bakers.

Service products



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



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



Cocoa

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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