



Winter

Wonders

RECIPE COLLECTION





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Winter Wonders

RECIPE COLLECTION

The festive season is an exciting time for chefs and artisans. Customers are on the hunt for delicious treats to make their holidays extra special. As a business owner, it's all about reinventing the classics and coming up with fresh, new ideas. That's where Veliche comes in! We bring you new inspiration every season and the highest quality chocolate for your creations. In this booklet, you'll find five delightful recipes to kickstart your creativity.

Jingle Bell Pastry

BY CHEF PETER REMMELZWAAL

Recipe for 12-16 pastries

Mold: 7 cm sphere mold

Mold: 6 cm silicon sphere mold

Gold cocoa butter

This recipe consists out of 6 components:

01

Chocolate Sponge
(crumble)

02

Chocolate Mousse 72%

03

Hazelnut Praline
Cremeux

04

Caramel Cream

05

Brownie (pieces)

06

Assembly



01 Chocolate Sponge (crumble)

METHOD

- 01 Use **left-over** (frozen) chocolate sponge or brownie pieces, and blend until fine pieces/crumble.
- 02 **Mix** the sponge crumble with Frangelico (Hazelnut) or chocolate liqueur for softness and flavor.



02 Chocolate Mousse 72%

INGREDIENTS

- 95 g Cream (1)
- 180 g **Dark chocolate Sensation 72%, Veliche**
- 100 g Sugar
- 50 g Egg Yolk
- 30 g Water
- 300 g Cream (2)

METHOD

- 01 **Whip** the cream (2) until you get soft peaks and then place it in the fridge.
- 02 **Heat** the sugar with water until 120°C.
- 03 **Whip** the egg yolk until you get soft peaks and add the sugar syrup. Whip up like a foam (Pâte à bombe)
- 04 **Heat** the cream (1) until boil, pour on the dark chocolate and blend until a smooth ganache (40°C).
- 05 **Add** the Pâte à bombe through the mixture with a spatula.
- 06 **Mix** the whipped cream through the chocolate mousse.
- 07 Use the mousse **directly**.

03 Hazelnut Praline Cremeux

INGREDIENTS

250 g	Cream	90 g	Egg yolk
100 g	Hazelnut praline 65%, Veliche	35 g	Sugar
50 g	Milk chocolate Intense 35%, Veliche	3 g	Gelatin powder
		15 g	Water

METHOD

- 01** **Mix** the gelatin powder in the cold water.
- 02** Bring cream to a **boil**.
- 03** **Combine** the egg yolk with sugar.
- 04** **Add** the cream to the egg yolk mixture, combine well and heat it up to 84°C.
- 05** **Remove** the pan from the heat, add the gelatin, milk chocolate and hazelnut praline to the mixture.
- 06** **Mix** shortly with a hand blender and divide 20 gram in 6 cm sphere mold.

04 Caramel Cream

INGREDIENTS

125 g	Sugar
750 g	Cream
5 g	Gelatin powder
25 g	Water
250 g	Euphoria Caramel 31%, Veliche
2 g	Vanilla bean

METHOD

- 01** **Mix** the cold water and gelatin powder together (gelatin mass).
- 02** **Scrape** the vanilla bean and boil half of the cream.
- 03** **Caramelize** the sugar until nice brown color and mix with hot cream.
- 04** **Add** the gelatin mass and the caramel chocolate into the cream. Mix shortly.
- 05** **Add** the second half of the cream.
- 06** Use a hand blender to **mix** all ingredients together.
- 07** Let the cream **cool down** in the fridge for 12 hours.
- 08** **Whip up** with a kitchen machine and whisk.





05 Brownie (pieces)

INGREDIENTS

41 g	Dark chocolate Sensation 72%, Veliche	1,5 g	Salt
105 g	Butter	55 g	Flour
85 g	Egg	19 g	High fat cocoa powder, Veliche
75 g	Brown sugar	38 g	Pecan nuts

METHOD

- 01 **Mix** brown sugar, salt, and egg together in a kitchen bowl (kitchen machine with paddle, low speed).
- 02 **Melt** the butter and pour over the chocolate drops until a smooth ganache.
- 03 Add the chocolate ganache with the egg **mass** and mix until smooth.
- 04 **Combine** flour and cocoa powder and add to the mixture.
- 05 **Beat** with the machine for 1 minute and mix with pieces of pecan.
- 06 **Divide** the batter into a baking mold.
- 07 **Bake** on 175°C, around 20 min. (depends on the thickness of the brownie).
- 08 When baked and cool down, **cut** in small cubes.



06 Assembly

METHOD

- 01 Start by making the **chocolate sphere** 7 cm with dark chocolate 58%. You need two spheres for one jingle bell. (TIP: You can use milk chocolate 35% also if you prefer)
- 02 **Cut** the jingle bell with a knife and use a nozzle (13 mm) to make the round holes (see pictures)
- 03 **Place** the half spheres on a tray, use tempered gold cocoa butter (28c) to airbrush the spheres gold. Sprinkle some gold powder before the cocoa butter is crystalized for shiny result.
- 04 Start with crumbled chocolate sponge. **Mix** with some liquor until soft and put around two big spoons in the first sphere (bottom part).
- 05 **Make** the hazelnut cremeux, dived into a 6 cm mold and place in the freezer (see recipe).
- 06 **Make** the dark chocolate mousse. Fill the first sphere and pipe de dark chocolate mousse on top of the sponge crumble. Put the hazelnut cremeux inside the chocolate mousse and fill with mousse until the edge.
- 07 **Cool down** until the mousse is set. Whip up the caramel cream (kitchen machine and whisk) until medium soft and use a round nozzle (6 mm) to pipe the cream on top of the chocolate mousse. (see picture)
- 08 **Decorate** the pastry with brownie pieces, caramelized hazelnuts, and soft caramel.
- 09 **Finish** the pastry by placing the second half of the sphere on top!

Firework *Bonbon*

BY CHEF PETER REMMELZWAAL

Recipe for 42 bonbons of 12 gram

Mold: CW1847 (need 2 molds for
double bonbon)

This recipe consists out of 5 components:

01

Cocoa Butter Gold
(firework/splash)

02

Dark Chocolate
Temptation 64%, Veliche

03

Redcurrant Gel

04

Champagne
Ganache

05

Assembly



01 Cocoa Butter Gold (firework/splash)

METHOD

- 01 **Temper** the gold cocoa butter until it reaches 28c.
- 02 Use a **flattened brush** (see picture), to create firework effect inside the mold.
- 03 Let the cocoa butter **crystallize**.



02 Dark Chocolate Temptation 64%, Veliche

METHOD

- 01 **Follow** the dark chocolate tempering curve (see packaging) for tempering the dark chocolate 64%.
- 02 **Fill the mold** with dark chocolate and turn it upside down, to create a thin shell of chocolate.
- 03 Let the chocolate **crystallize**.



03 Redcurrant Gel

INGREDIENTS

160 g	Redcurrant puree
70 g	Raspberry puree
145 g	Sugar (1)
5 g	Yellow pectin
15 g	Sugar (2)
85 g	Glucose
5 g	Citric acid

METHOD

- 01 Heat up** the juices to 40°C.
- 02 Combine** the sugar (2) with the pectin and add to the puree.
- 03** Bring to the **boil** while continuously stirring and add the sugar (1).
- 04** When boiled twice, **add** the glucose, and boil to 105°C.
- 05 Remove** the pan from the heat, add the citric acid, stir, and pour on a silpat.
- 06 Leave** to cool. Once cooled down, **blend** to make a smooth gel with hand-blender.

04 Champagne Ganache

INGREDIENTS

20 g	Lemon juice
60 g	Marc du champagne
200 g	Cream
80 g	Glucose
60 g	Cocoa butter, Veliche
70 g	Butter
520 g	White chocolate Obsession 30%, Veliche

METHOD

- 01 Heat up** the cream, glucose, cocoa butter, and butter until 65°C.
- 02** After heating, **add** the Champagne, lemon juice and white chocolate.
- 03 Blend** the ganache with hand-blender until a smooth emulsion.
- 04** Use the ganache around 28c and **pipe** into the chocolate shells.



05 Assembly

METHOD

- 01 After molding the bonbon with dark chocolate (step two), fill one mold with 2-3 gram of **redcurrant gel**.
- 02 After the gel has set, fill with **champagne ganache** until the edge.
- 03 Also fill the **other mold** with champagne ganache until the edge and let the ganache crystallize for at least 12 hours before closing the molds together.



Book of *Saint Nicholas*

BY CHEF PETER REMMELZWAAL

Recipe for 3 cakes

Cake size 18x12 cm

This recipe consists out of 6 components:

01

Speculoos
Miserable

02

Milk Chocolate
Buttercream

03

Chewy Caramel

04

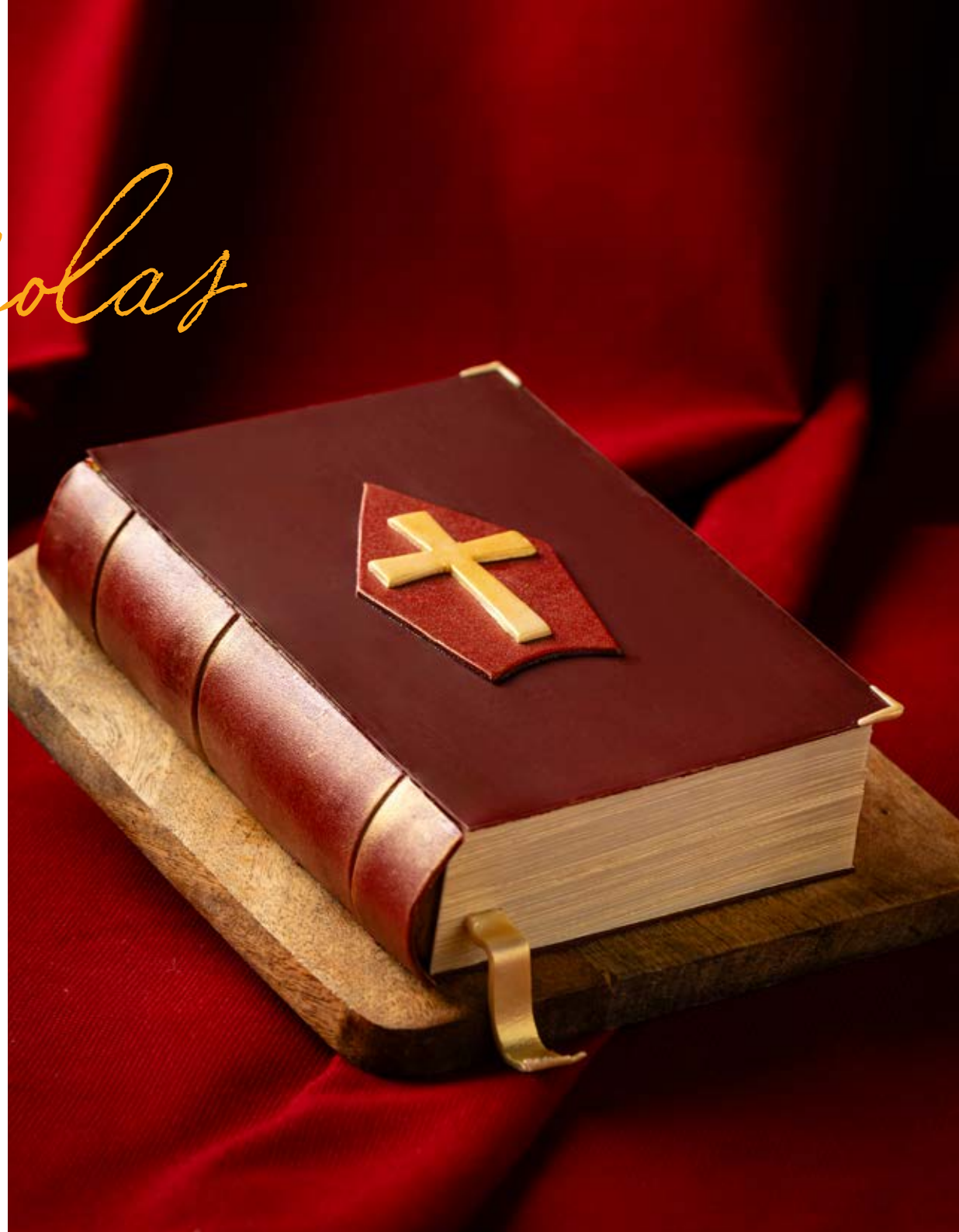
Almond Praline

05

**Veliche chocolate
Decorations**

06

Assembly



01 Speculoos Miserable

INGREDIENTS

295 g	Sugar (1)	30 g	High fat cocoa powder, Veliche
295 g	Egg white		
295 g	Almond powder	45 g	Flour
50 g	Sugar (2)	10 g	Speculoos spices

METHOD

- 01 Mix** all dry ingredients together (sugar (2), almond powder, cocoa powder, flour, and speculoos spices)
- 02 Whip up** the egg white with sugar (1) until a meringue.
- 03 Use** a spatula to mix the dry ingredients with the meringue.
- 04 Divide** the miserable sponge on a silpat (8 mm thickness).
- 05 Bake** the miserable, 190°C around 8-10 min until light colored.

02 Milk Chocolate Buttercream

INGREDIENTS

260 g	Full milk	130 g	Milk chocolate Intense 35%, Veliche
210 g	Sugar		
225 g	Egg Yolk	525 g	Butter
30 g	High fat cocoa powder, Veliche		

METHOD

- 01 Heat up** the full milk with half amount of the sugar.
Mix the other half of the sugar with cocoa powder and egg yolk until smooth.
- 02**
- 03 Bring** the milk to a boil and pour in the egg yolk mass. Stir well and pour back in the pan.
- 04 Heat** up the composition (constantly stirring) until it reaches 84°C.
- 05 Get** the pan off the heat and add the milk chocolate drops.
- 06 Pour** the composition in a bowl, cover with the plastic, and let cool down in the fridge for at last 12 hours.
- 07 Whip up** the butter, with kitchen machine and paddle, until a smooth and airy butter.
- 08 Add** in three parts the milk chocolate composition to the butter, and heat with heat gun or fire to keep the buttercream smooth and soft.



03 Chewy Caramel

INGREDIENTS

60 g	Water
180 g	Sugar
300 g	Cream
80 g	Butter
325 g	Euphoria Caramel 31%, Veliche
2 g	Salt

METHOD

- 01 **Boil** sugar and water until caramelized.
- 02 **Heat up** the cream with salt till a boil.
- 03 Use the hot cream and **add** to the caramel when ready.
- 04 **Stir** and boil again for 1 min.
- 05 **Add** the caramel and mix with the caramel chocolate.
- 06 **Add** the soft butter and stir (hand blender) the caramel till smooth.
- 07 **Leave** one night at room temperature before using.

04 Almond Praline

INGREDIENTS

250 g	Roasted Almond
200 g	Sugar
60 g	Water
1 g	Sea salt

METHOD

- 01** **Boil** the sugar, water, and salt.
- 02** **Add** the almond and caramelized 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.

05 Veliche Chocolate Decorations

Cover/back cover: 2 pieces, dark/red chocolate, 19x13 cm.

Pages: 2 pieces, white chocolate, 5x13 cm + 1-piece 5x19 cm.

Spine of the book: flexible chocolate dark red. 5,5x19 cm.

Saint Nicholas logo: flexible chocolate red 5x7,5 cm.



06 Assembly

METHOD

- 01 **Cut** the miserable sponge in pieces of 18x12cm. You need 4 pieces per cake.
- 02 **Start** with the first layer (sponge), and pipe milk chocolate buttercream on top. (5mm thickness).
- 03 **Place** the second layer of miserable on top and divide a thin layer of chewy caramel on top of the sponge.
- 04 **Place** another (3) layer of miserable sponge on top.
- 05 **Make** lines of milk chocolate buttercream using a piping bag and keep some space in between.
- 06 **Pipe** the almond praline in the empty lines and close the cake with last layer (4) of miserable sponge.

- 07 **Make** the sizes smooth and mask the cake with the buttercream. Place in freezer and when the cake is frozen, make (mask) the spine of the book with buttercream.
- 08 **Place** the cake into a fridge.
- 09 When the cake is defrosted, **stick** the cake with buttercream on the back cover.
- 10 **Stick** the flexible chocolate on the spine of the book, add the chocolate page (sides) and finish with the top cover.
- 11 **Decorate** the cake like seen on the picture.



Xmas *Crown*

BY CHEF DAVID REDON

Recipe for 40 desserts

This recipe consists out of 8 components:

01

Chestnut
Shortcrust

02

Cocoa Crumble

03

Whipped Okapi
Ganache

04

Baba Dough

05

Mandarin Syrup

06

Cocoa Rhum
Sauce

07

Opaline

08

Assembly



01 Chestnut Shortcrust

INGREDIENTS

300 g	Flour T55
80 g	Chestnut flour
15 g	High fat cocoa powder, Veliche
170 g	Chestnut paste
60 g	Almond powder
110 g	Icing sugar
2 g	Sea salt
280 g	Butter
120 g	Whole eggs

METHOD

- 01 Mix** everything together except whole eggs until obtaining a sandy texture.
- 02 Add** whole eggs and continue mixing to get a homogenous dough.
- 03 Roll out** to 2.5 mm, cut discs of 9.5 cm Ø and dispose in tart rings Silikomart Bloom 8 cm Ø.
- 04 Cut out** excess following the ring edge and cut out the bottom in the center with a pastry cutter of 5 cm Ø to follow the ring shape.
- 05 Bake** in convection oven at 165°C during 10 min, open damper.



02 Cocoa Crumble

INGREDIENTS

75 g	Butter
75 g	Sugar
1 g	Sea salt
100 g	Almond powder
75 g	Chestnut flour
25 g	High fat cocoa powder, Veliche
20 g	Crispy crunchies, Veliche

METHOD

- 01 **Mix** all together till you get a sandy texture.
- 02 **Sprinkle** on baking trays.
- 03 **Bake** at 170°C during 12 min.
- 04 **Reserve.**

03 Whipped Okapi Ganache

INGREDIENTS

400 g	UHT liquid cream 35%
30 g	Gelatin mass (1/5)
140 g	Dark chocolate Signature Origin Okapi 65%, Veliche
150 g	Chestnut paste
2 g	Vanilla seeds
400 g	UHT liquid cream 35%

METHOD

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

04 Baba Dough

INGREDIENTS

300 g	Flour T55
15 g	Fresh yeast
6 g	Sea salt
100 g	Butter
20 g	Honey
190 g	Whole eggs
50 g	Full fat milk



METHOD

- 01 Mix** everything together with the paddle, except butter during approximately 4 minutes.
- 02 Add** soft butter and mix again 4 minutes (do not exceed 24°C).
- 03 Let proof** 20 minutes, give a fold and reserve in the fridge till it's become well cold.
- 04 Roll out** to 5 mm and place in the freezer.
- 05 Cut disc** of 4 cm diameter (± 8 gr) and place in the silicon mold Silikomart SF044.
- 06 Proof** at 28°C during 45 min approximately. Bake at 160°C during 15 minutes. Unmold and reserve dry.

05 Mandarin Syrup

INGREDIENTS

500 g	Mandarin puree
200 g	Water
340 g	Sugar
1 g	Vanilla seeds

METHOD

- 01 Bring to boil** everything together.
- 02 Stop cooking**, place the baba inside and cover with cling film.
- 03 Let soak** gently to reach the center while turning time to time.
- 04** When well soaked, **drain** the excess and reserve in the fridge.



06 Cocoa Rhum Sauce

INGREDIENTS

- 200 g** UHT cream 18%
- 35 g** **High fat cocoa powder, Veliche**
- 200 g** Chestnut cream
- 40 g** Amber rhum
- 500 g** UHT cream 18%

METHOD

- 01** **Heat** the cream with cocoa powder.
- 02** **Pour** over the chestnut cream.
- 03** **Add** the rhum to the hot cream to evaporate the alcohol.
- 04** **Add** the cold cream.
- 05** **Mix** and store in the fridge.

07 Opaline

INGREDIENTS

- 360 g** White pastry fondant
- 160 g** Glucose syrup
- 160 g** **Dark chocolate Sensation 72%, Veliche**
- 80 g** **Crispy crunchies, Veliche**

METHOD

- 01** **Bake** the fondant and glucose at 155°C.
- 02** **Cool** below 130°C and add the chocolate, mix well.
- 03** **Remove** on Silpat and cool down completely.
- 04** **Grind** with the Crispy crunchies to obtain a fine powder.
- 05** Sprinkle on a silpat using a sifter over **Leman oval stencil 95166**.
- 06** **Remove** it and bake for 3-4 minutes at 160°C.

08 Assembly

METHOD

- 01 In the center of dessert plate, **place** a ring of chestnut shortcrust.
- 02 **Dispose** some crumble in the center bottom.
- 03 **Whip** the Okapi ganache and pipe till half.
- 04 **Place** the baba soaked.
- 05 **Place** another shortcrust ring on the other side to adjust with the one from the base and fill with whipped ganache till the top and pipe a bit domed.
- 06 **Decorate** side and top with opaline,
2 Leman Decorations gold stars ref. 15870 and 1 small sugarpaste ref. 13532. Pipe the cocoa rhum sauce all around.



Snow Ball

BY CHEF DAVID REDON

Recipe for 100 pralines

This recipe consists out of 4 components:

01

Cocoa Spray

03

Glue Wine Ganache

02

White Chocolate
Shells

04

Assembleren



01 Cocoa Spray

INGREDIENTS

300 g Cocoa Butter, Veliche

10 g White coloring E170

METHOD

- 01 **Melt** cocoa butter and mix with coloring.
- 02 **Use** at 29-32°C and spray an homogeneous layer in the mold CW 1158.

02 White Chocolate Shells

INGREDIENTS

Q.N. White chocolate Obsession 30%, Veliche

METHOD

- 01 **Temper** chocolate following the tempering curve of 40-45/25-27 /29-30°C.
- 02 **Mold** 2 thin layers in the mold CW 1158.
- 03 Let **crystallise**.



03 Glue Wine Ganache

INGREDIENTS

136 g	Grape juice 100% 20°B	112 g	Maltodextrose
3 p	Cinnamon sticks	0.3 g	Citric acid
6 p	Star anis	104 g	Butter
5 p	Cloves	0.7 g	Orange zests
6 g	Lemon peels	328 g	White chocolate Obsession 30%, Veliche
10 g	Orange peels	48 g	Milk chocolate Intense 35%, Veliche
16 g	Orange juice 100%	40 g	Cocoa butter, Veliche
16 g	Brown cassonade		

METHOD

- 01 Warm** the grape juice at 80-85°C.
- 02 Infuse** spices and peels during 20 minutes, cover with cling film.
- 03** Once infused, **sift out** and complete the loss with juice.
- 04 Add** the orange juice, brown cassonade, maltodextrose and citric acid mixed together, butter and orange zests.
- 05 Warm** at 70-75°C.
- 06 Pour** over chocolates and cocoa butter.
- 07 Blend** to emulsionate the ganache correctly.
- 08 Cool down** under 30°C and fill molds.





04 Assembly

METHOD

- 01 **Fill molds** with the glue wine ganache till the top and scrap off the excess to get a smooth flat surface and let set.
- 02 **Reserve** a part of ganache for assembling.
- 03 **Assembling** 2 molds together to create a sphere by piping a small dot of liquid ganache (+/- 30-33°C) on one side, sticking together and holding with clips.
- 04 **Let crystallise** at 16-18°C for 12h minimum.
- 05 **Unmold.**

Average shelf life: 60 days
AW = 0.80

Product Index

USED VELICHE PRODUCTS

Dark chocolate Sensation 72%



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

Pages 7 | 10 | 26

Milk chocolate 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 8 | 17 | 30

White chocolate Obsession 30%



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

Pages 14 | 29 | 30

Euphoria Caramel 31%



2.5kg, 5kg, and 10kg bags - A rich and intense caramel with cookie notes and a hint of saltiness and balanced caramelized sugar on the finish.

Pages 8 | 19

High fat cocoa powder



1 kg bag -
22/24% Fat.

Pages 10 | 17 | 23 | 24 | 26

Dark chocolate Signature Origin Okapi 65%



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

Page 24

Cocoa butter



3 kg bucket -
Dots shape.

Pages 14 | 29 | 30

Hazelnut Praliné 65%



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

Page 8

Crispy crunchies



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

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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.

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