

CALLEBAUT

Your ice cream and Callebaut:  
more than a perfect match



Callebaut not only offers a wide choice of chocolates that are simply made for ice cream. There's a lot more that becomes possible: tastes from hazelnut to strawberry and textures from soft to crunchy... Your ice cream preparations and Callebaut are simply made for each other! And of course all Callebaut products are of guaranteed superior quality, made with premium ingredients. Callebaut is made to complement the unique skills of the artisan ice cream maker.

## 1 Flavoursing ice cream

### What?

Adding other ingredients to the basic ice cream preparation (made with wholemilk, cream/butter, egg yolks, sugar, glucose, invert sugar, honey, vanilla) to enrich the ice cream with extra flavours.


## Chocolate ice cream with a perfectly smooth texture

Callebaut offers a special selection of dark and white chocolates that contain less cocoa butter and plenty of taste.

- Their lower fat content makes them ideal for flavouring ice cream: it avoids a hard, grainy texture. So ideal for soft and smooth chocolate ice cream!
- Callebaut offers you choice in tastes to vary: from creamy, over sweet to intense.
- Processing is easy. Just melt the chocolates (without tempering!) and mix in the ice cream base composition.

Especially for ice cream preparations, we offer cocoa powder that blends in perfectly with the ice cream composition and offers great taste and colour. It is ideal for intensifying the colour and flavour of chocolate-based ice cream compositions.

**TIP:** Try the Callebaut chocolates with no added sugar for ice cream containing less or no added sugar at all!



	What chocolate flavour do you want to obtain?	Reference Packaging	Min. % cocoa solids	How to process
<b>DARK CHOCOLATE</b>	Intense cocoa taste	• Intense L60-40NV • Block - 5 kg Callets™ - 10 kg bag	60.3	Melt and mix in ±10% per litre of composition.
	Evenly balanced taste	• Select L811 • Block - 5 kg Callets™ - 2.5 kg and 10 kg bag	47.8	
	Shavings in the chocolate	• PA810 • Block - 5 kg	47.9	Slice off chocolate shavings and mix in after churning.
<b>WHITE CHOCOLATE</b>	Balanced creamy milk taste	• Select HW2 • Callets™ - 2.5 kg and 10 kg bag		Melt and mix in ±10% per litre of composition.
<b>COCOA POWDER</b>	Dark colour & mild cocoa taste	• CP • 1 kg and 5 kg bag	100	<ul style="list-style-type: none"> <li>• Melt and mix in 4 to 8% per litre of composition. Gives ice cream a warm colour and subtle cocoa taste.</li> <li>• Can also be added to the chocolate ice cream composition, for intensifying colour and taste.</li> </ul>



### Callebaut Choc•o•laté the shortcut to delicious "à la minute" chocolate ice cream with an exciting taste!

Now you can offer your clients great chocolate ice cream "à la minute" with Callebaut Choc•o•laté! Choc•o•laté is a superior, ready-to-use ice cream base with an overwhelming chocolaty taste, a full-bodied texture and a deep, intense colour!

- For a real intense "Italian" chocolate ice cream: just add 10% glucose to 1L of Choc•o•laté and churn directly in the ice cream maker.
- For a more creamy chocolate ice cream: mix 1L of Choc•o•laté with 1 litre of your ice cream base and churn directly in the ice cream maker.



## Nut flavoured ice cream – from hazelnut to gianduja

Hazelnut or almond flavoured ice cream is a true delight. That's why Callebaut offers plenty of possibilities to get great results.

- For a pure, unsweetened hazelnut taste, you can mix in our pure hazelnut paste (100% ground hazelnuts!). If the ice becomes too hard, use PRA (contains sugar) instead of PNP.
- Our pralines of hazelnut or almonds give ice cream a subtle caramelised nut taste. They each offer excellent quality and guaranteed minimal decantation!
- Chocolate and hazelnut mixtures are superb in ice cream. Try our premium gianduja's: Callebaut offers them ready to use!
- Processing is easy: mix in with the ice cream base composition (gianduja's need melting before mixing in). Ready!

**TIP:** For a crunchy texture, you can also mix in Callebaut broken or whole hazelnuts or brésilienne.



	What flavour do you want to obtain?	Name Reference Packaging	% hazelnuts % almonds % chocolate	How to process
<b>HAZELNUT</b>	Unsweetened hazelnut taste	• <b>Pure nut paste</b> • PNP • 5 kg bucket	100 - -	Melt and mix in ±10% per litre of composition. Only fits for soft compositions.
	Very fine hazelnut praline	• <b>Hazelnut praline</b> • PRA-CLAS • 1 kg and 5 kg bucket	49.5 - -	Melt and mix in ±10% per litre of composition. Fits also for harder compositions.
<b>ALMONDS</b>	Almond praline	• <b>Almond praline</b> • PRAMA • 5 kg bucket	- 46.5 -	Melt and mix in ±10% per litre of composition. Fits also for harder compositions.
<b>GIANDUJA</b>	Dark chocolate & hazelnut taste	• <b>Dark gianduja</b> • GIA-D2 • 5 kg cuvet	30 - 70	Melt and mix in ±10% per litre of composition.



## Special flavours

Add a different flavour to your ice cream with Callebaut's coloured & flavoured Callets™!

- Each of these products are made with 100% chocolate and enriched with surprising colours and/or flavours of orange, honey...
- For a homogenous and creamy end result: melt the Callets™ and mix in before churning.



	What flavour/colour do you want to obtain?	Reference Packaging	Min. % cocoa solids	How to process
<b>COLOURED &amp; FLAVOURED</b>	Orange colour and flavour	• ORANGE • Callets™ – 2.5 kg bag	-	Melt and mix in ±10% per litre of composition before churning.
	Honey flavour/milk chocolate colour	• CHF-Q1HONEY • Callets™ – 2.5 kg bag	32.8	



## 2 Dipping/enrobing ice cream

### What?

Enrobing ice cakes, ice pralines or ice creams on a cone with chocolate. This can be done simply by dipping the product into melted chocolate (especially for cones and ice cream on a cone), or by pouring the chocolate over (for cakes).

### How?

Callebaut's Ice Chocolates guarantee excellent results and are available in dark, milk and white:

- Each of these chocolates is very rich in cocoa butter, guaranteeing the very quick hardening of the chocolate layer.
- The extra butter oil also protects the chocolate better against cracking or breaking from the temperature shocks and extremely cold temperatures.
- Easy processing: just melt the chocolates and ready! No tempering/pre-crystallising needed!

For super-thin stracciatella-like effects, you can apply the dark stracciatella coating. It looks and tastes like dark chocolate but the result is even crunchier and extra thin.

	What layer do you want to obtain?	Reference Packaging	Min. % cocoa solids	How to process
<b>DARK ICE CHOCOLATE</b>	Thicker crunchy, dark layer	• ICE-45-D • Block - 5 kg	56.4	Melt at 40°C and ready to process!
<b>DARK STRACCIATELLA COATING</b>	Extra thin, very crunchy dark layer on ice cream - melts immediately in your mouth! Great taste, does not crack easily!	• Y11-K64 • 25 kg bucket	11	Melt at 40°C and ready to process!
<b>MILK ICE CHOCOLATE</b>	Thicker, crunchy, sweet milk chocolate layer	• ICE-45-M • Block - 5 kg	40.8	Melt at 40°C and ready to process!
<b>WHITE ICE CHOCOLATE</b>	Thicker, crunchy creamy white chocolate layer	• ICE-50-W • Block - 5 kg	38.3	Melt at 40°C and ready to process!

### TIPS:

1. *The lower the temperature of the ice cream, the thicker the chocolate layer after dipping or enrobing.*
2. *Dipping your ice cream products in Callebaut's coloured & flavoured Callets™, gives them a different look and taste! Fruit-coloured, caramel or cappuccino! To obtain an ideal result: add 20% of cocoa butter. It promotes its resistance to crack.*

### 3 Variegato of ice cream

#### What?

Covering the ice cream with crèmes after churning and roughly mixing them in by hand to create a marbling effect. This is done with crèmes, ganaches, caramel, parfait, syrups... This technique offers the possibility to integrate contrasting tastes, soft textures and colours in the ice cream and it creates stunning looks.

#### How?

Especially for this purpose, Callebaut developed soft-textured, smooth ingredients or crèmes that offer an exciting taste contrast in ice cream!

- The products and tastes vary from caramel, over dark crèmes to creamy white chocolate ganaches, each with a refined alcohol touch.
- Each of the products can be applied directly after softening (slightly heating).
- Depending on the way you process the products, you can create layers in the ice cream with different textures.

	<i>What variegato effect do you want to obtain?</i>	<i>Name Reference Packaging</i>	<i>% chocolate</i>	<i>How to process</i>
<b>CARAMEL</b>	Smooth and soft caramel	• <b>Caramel Fill</b> • FWF-Z2CARA • 5 kg bucket	-	Soften by heating (45°C) and mixing in 20% cream and 10% milk together for an ideal texture at -12°C.
<b>HAZELNUT</b>	Dark crème with sweet hazelnut colour and taste	• <b>Creme Dell'Artigiano NOCCIOLA</b> • N05-OH40 • 10 kg and 25 kg bucket	-	Soften by heating (±35°C) and mixing in 10% sunflower oil.
<b>DARK</b>	Dark crème with the colour and taste of dark chocolate	• <b>Creme Dell'Artigiano FONDENTE</b> • N16-OH40 • 10 kg and 25 kg bucket	-	
<b>EXTRA BITTER</b>	Very dark crème with the colour and taste of extra-bitter chocolate	• <b>Creme Dell'Artigiano EXTRA BITTER</b> • V21-OH35 • 10 kg and 25 kg bucket	-	
<b>WHITE CHOCOLATE GANACHE &amp; ALCOHOL</b>	White chocolate ganache with neutral alcohol	• <b>Creme a la Carte Neutral</b> • BASE-KREM • 2.5 kg bucket	60	Soften by heating (max. 30°C). For a more creamy taste, you can add 5-10% milk.
	White chocolate ganache with Cointreau	• <b>Creme a la Carte Cointreau</b> • COINTREAU-KREM • 2.5 kg bucket	60	
	White chocolate ganache with Marc de Champagne	• <b>Creme a la Carte Marc de Champagne</b> • CHAMP-KREM • 2.5 kg bucket	60	
	White chocolate ganache with coffee liqueur	• <b>Creme a la Carte Tia-Coffee</b> • TIA-KREM • 2.5 kg bucket	60	



## 4 Stracciatella & crunchy textures

### What?

Mixing in chocolate after churning to create contrasting, crunchy bits in the ice cream. Other crunchy effects are obtained with hazelnut pieces...

### How?

With the choice from Callebaut's chocolates you can give your stracciatella the texture you want:

- The standard and ice chocolates create thicker chocolate pieces in the ice cream. They are available in a variety of tastes and colours and contain extra cocoa butter for more crunchiness.
- Callebaut's dark stracciatella coating creates extremely fine and extra crunchy bits.

The best stracciatella results are obtained by using the following method. It avoids the chocolate bits running out and colouring the ice cream:

- At the end of the churning process: fill 1/3 of the recipient with the ice cream when it leaves the machine.
- Sprinkle the surface richly with melted chocolate (40°C). Put away 1 minute in the shock freezer. Fill further with ice cream, sprinkle again with melted chocolate and put away again 1 minute. Repeat 1 more time.
- Put away for a few minutes in the shock freezer. Then roughly "break" and mix the ice cream with the spoon for thin, crunchy chocolate bits through the ice cream.

For a fruity, colourful or surprisingly different stracciatella flavour, you must try the coloured & flavoured Callets™! Processing is identical.

Mixing in brésilienne or roasted hazelnut pieces at the end of the churning process creates a crunchy hazelnut effect: ideal for ice cream served "à la minute" since the brésilienne loses its crunchiness after a while.

	What inclusion do you want to obtain?	Name Reference Packaging	Min. % cocoa solids % hazelnuts	How to process
<b>DARK CHOCOLATE</b>	Thicker, crunchy extra-bitter dark chocolate bits.	• Strong • 70-30-38 • Block - 5 kg • Callets™ - 2.5 kg and 10 kg bag	70.4 -	Melt at 40°C and follow instructions (see previous page).
	Thicker, crunchy chocolate bits.	• Ice-45-D • Block - 5 kg	56.4 -	
<b>DARK STRACCIATELLA COATING</b>	Extra crunchy chocolate bits that melts immediately in your mouth! Great taste!	• Y11-K64 • 25 kg bucket	11 -	
<b>MILK CHOCOLATE</b>	Crunchy milk chocolate bits.	• ICE-45-M • Block - 5 kg	40.8 -	
<b>WHITE CHOCOLATE</b>	Crunchy white chocolate bits.	• ICE-50-W • Block - 5 kg	38.3 -	
<b>COLOURED &amp; FLAVOURED</b>	Crunchy bits with lemon colour and flavour.	• LEMON • Callets™ - 2.5 kg bag	- -	
	Crunchy bits with orange colour and flavour.	• ORANGE • Callets™ - 2.5 kg bag	- -	
	Crunchy bits with strawberry colour and flavour.	• STRAWBERRY • Callets™ - 2.5 kg bag	- -	
	Crunchy bits with cappuccino flavour.	• CAPPUCCINO • Callets™ - 2.5 kg bag	30.8 -	
	Crunchy bits with honey flavour.	• CHF-Q1HONEY • Callets™ - 2.5 kg bag	32.8 -	
	Crunchy bits with caramel flavour.	• CHF-N3438CARA • Callets™ - 2.5 kg bag	31.4 -	
<b>HAZELNUTS</b>	Caramelised pieces of roasted hazelnuts.	• BRES • 1 kg and 5 kg bag	- 37	Mix in 5 to 10% per litre of composition at the end of or after churning.

**TIP:** With Callebaut's chocolate with no added sugar, you can add a very unique character to your sugar free ice cream!



## 5 Spraying and pulverising

### What?

Spraying a mixture of melted chocolate and cocoa butter – using a spray gun or airbrush – on ice cakes, sorbets, ice cream statues... It creates a beautiful matte, velvety finishing on the surface. And it enriches the finished products with a subtle chocolaty taste!

### How?

Any chocolate – dark, milk, white or even coloured and flavoured – can be used to create this effect. In fact, the colour of the chocolate determines the final effect that you will get. The only rule that applies:

- Choose a chocolate with a normal viscosity (●●●) and add 50% cocoa butter.
- The rest is easy: just fill the recipient of the spray gun with this mixture and you're ready to start!

	Which effect do you want to obtain?	Reference Packaging	Min. % cocoa solids % hazelnuts	How to process
DARK CHOCOLATE	Dark, velvety finishing	• Select 811 • Block – 5 kg Callets™ – 2.5 kg and 10 kg bag	53.8 -	Melt at 40°C and mix with 50% cocoa butter.
MILK CHOCOLATE	Light brown velvety finishing	• Select 823 • Block – 5 kg Callets™ – 2.5 kg and 10 kg bag	33.6 -	Melt at 40°C and mix with 50% cocoa butter.
WHITE CHOCOLATE	White velvety finishing	• Select W2 • Block – 5 kg Callets™ – 2.5 kg and 10 kg bag	28.1 -	Melt at 40°C and mix with 50% cocoa butter.
GIANDUJA	Dark brown velvety finishing with 30% hazelnuts & chocolate taste	• GIA-D2 • 5 kg cuvet	- 30	Melt at 40°C and mix with 50% cocoa butter.

**TIP:** By replacing the chocolate with gianduja, coloured & flavoured Callets™... you create an even more surprising taste and look!

## 6 Decorating & Serving ice cream

### What?

Callebaut offers you an endless variety of chocolate products for a tasteful finishing, decoration and presentation of ice cream desserts, cakes... Sprinkling, styling, sticking... With these products, everything is possible to give your creations that personal touch!



### Decorating with tastes and textures

Give ice cream a deliciously original finishing touch with the Callebaut Flakes, Vermicelli, brésilienne... Just sprinkle on desserts, on cones with ice cream and ready!

- Each of Callebaut's decoration products is made from superior chocolate, hazelnuts or other 100% natural ingredients. So they not only look great, they taste great too!
- Choose from a variety of shapes: splitters, vermicelli, blossoms, pencils, grids, motifs...
- And from a variety in tastes: chocolate, hazelnut, cocoa, biscuit crumbs...



	<i>What finishing do you want to obtain?</i>	<i>Reference Packaging</i>	<i>Min. % cocoa solids % hazelnuts</i>	<i>How to process</i>	
<b>FLAKES</b>	Shiny dark chocolate flakes Large	• SPLIT-9-D • 1 kg and 5 kg bag	38.4 -	Just sprinkle on a moist, sticky surface or dip.	
	Shiny dark chocolate flakes Small	• SPLIT-4-D • 1 kg and 5 kg bag	38.4 -	Just sprinkle on a moist, sticky surface or dip.	
	Shiny milk chocolate flakes Large	• SPLIT-9-M • 1 kg and 5 kg bag	27.7 -	Just sprinkle on a moist, sticky surface or dip.	
	Shiny milk chocolate flakes Small	• SPLIT-4-M • 1 kg and 5 kg bag	27.7 -	Just sprinkle on a moist, sticky surface or dip.	
<b>VERMICELLI</b>	Dark chocolate vermicelli	• CHK-D • 1 kg and 5 kg bag	43.1 -	Just sprinkle on a moist, sticky surface or dip.	
	Shiny milk chocolate flakes Small	• CHK-M • 1 kg and 5 kg bag	27.7 -	Just sprinkle on a moist, sticky surface or dip.	
	White chocolate vermicelli	• CHK-W • 1 kg and 5 kg bag	22.5 -	Just sprinkle on a moist, sticky surface or dip.	
<b>BLOSSOMS</b>	Dark chocolate blossoms	• CHD-SH-1D2 • 1 kg box	48 -	Just sprinkle on a moist, sticky surface or dip.	
	Milk chocolate blossoms	• CHM-SH-1 • 1 kg box	28.4 -	Just sprinkle on a moist, sticky surface or dip.	
	White chocolate blossoms	• CHW-SH1 • 1 kg box	22.9 -	Just sprinkle on a moist, sticky surface or dip.	
	Dark and white chocolate blossoms	• CHM-SH-1WD • 1 kg box	- -	Just sprinkle on a moist, sticky surface or dip.	
	Caramel chocolate blossoms	• CHF-SH-1CARA • 1 kg box	23.8 -	Just sprinkle on a moist, sticky surface or dip.	
	Strawberry flavoured blossoms	• CHM-SH-1STRAW • 1 kg box	- -	Just sprinkle on a moist, sticky surface or dip.	
<b>PENCILS</b>	Long dark chocolate pencil	• CHD-PC-200 • 0.9 kg box	54.6 -	Stick on top of desserts.	
	White chocolate pencil	• CHW-PC-200 • 0.9 kg box	23.9 -	Stick on top of desserts.	
	Dark and white chocolate pencils	• CHM-PC-200WD • 0.9 kg box	26.4 -	Stick on top of desserts.	
<b>GRIDS &amp; MOTIFS</b>	Chocolate grid	• CHD-DC-GRIL • 1.485 kg box	50 -	Break and stick on top of desserts.	
	Special chocolate decors	• CHD-DC-SPE • 575 pcs/0.675 kg	50 -	Stick on top of desserts.	
	Chocolate motif	• CHM-DC-JURA • 12 pcs/2.4 kg	32.5 -	Break and stick on top of desserts.	
<b>HAZELNUTS</b>	Whole, roasted hazelnut	• NOG13-15 • 20 kg carton	- 100	Just sprinkle on a moist, sticky surface or dip.	
	Pieces of broken and roasted hazelnut	• GNT • 5 kg bucket	- 100	Just sprinkle on a moist, sticky surface or dip.	
	Brésilienne - caramelised pieces of hazelnut	• BRES • 1 kg and 5 kg bucket	- 37	Just sprinkle on a moist, sticky surface or dip.	
<b>COCOA</b>	Kernels of roasted cocoa bean	• NIBS-S502-X27 • 800 g bag	100 -	Just sprinkle on a moist, sticky surface or dip.	
	Cocoa powder	• CP • 1 kg and 5 kg bag	100 -	Just sprinkle or sift.	
<b>CRUMBS</b>	Crunchy biscuit crumbs	• M-7PAIL • 2.5 kg box	- -	Sprinkle on ice cream or mix with chocolate or gianduja and use as crunchy base for ice cakes.	



## Serve in a cup

Ice cream desserts served in chocolate cups taste and look great! And it's a quick and efficient way of offering a refined finishing touch.

- Callebaut offers cups in different shapes and sizes!
- They are made of 100% chocolate, have a beautiful shine and resist cold temperatures without breaking or cracking.



	What cups?	Reference Packaging	% Chocolate
<b>SMALL SHAPED CUPS</b>	A collection of different cup shapes (from 45 to 50 mm wide)	<ul style="list-style-type: none"> <li>• CHD-CP-PFAS</li> <li>• 312 pcs/1.69 kg box</li> </ul>	100
<b>TULIPS</b>	Elegant, tulip-shaped cups (63 mm wide)	<ul style="list-style-type: none"> <li>• CHD-CP-TR</li> <li>• 16 pcs/0.285 kg box</li> </ul>	100



## Serve with a sauce

### Ready-to-use sauces

Callebaut offers ready-to-use sauces that go perfectly together with ice cream! They offer great taste and maximum efficiency: just heat and serve!



	What flavour/texture do you want to obtain?	Name Reference Packaging	% chocolate	How to process
<b>CARAMEL</b>	A real caramel with butter toffee flavour	<ul style="list-style-type: none"> <li>• <b>Caramel Fill</b></li> <li>• FWF-Z2CARA</li> <li>• 5 kg bucket</li> </ul>	-	Heat to 30-35°C. Add 20% cream and 10% milk.
<b>WHITE CHOCOLATE GANACHE &amp; ALCOHOL</b>	White chocolate ganache with neutral alcohol	<ul style="list-style-type: none"> <li>• <b>Creme a la Carte Neutral</b></li> <li>• BASE-KREM</li> <li>• 2.5 kg bucket</li> </ul>	60	Heat to 30-35°C. Eventually soften with 10% milk.
	White chocolate ganache with Cointreau	<ul style="list-style-type: none"> <li>• <b>Creme a la Carte Cointreau</b></li> <li>• COINTREAU-KREM</li> <li>• 10 kg and 25 kg bucket</li> </ul>	60	
	White chocolate ganache with Marc de Champagne	<ul style="list-style-type: none"> <li>• <b>Creme a la Carte Marc de Champagne</b></li> <li>• CHAMP-KREM</li> <li>• 2.5 kg bucket</li> </ul>	60	
	White chocolate ganache with coffee liqueur	<ul style="list-style-type: none"> <li>• <b>Creme a la Carte Tia-Coffee</b></li> <li>• TIA-KREM</li> <li>• 2.5 kg bucket</li> </ul>	60	

### Home made sauces

With Callebaut's standard chocolates you make perfect sauces. You can find some recipes in the recipe section on page 19.

Chocolate sauces with the ideal texture (not too liquid, not too thick) for ice creams and desserts are best achieved using the following proportions of ingredients:

- With milk: 50% chocolate, 50% milk
- With cream: 40% chocolate, 60% cream

# Recipes

## Caramel Variegato

Ingredients	Preparation
100g Callebaut Caramel Fill 20g cream 10g milk	Soften the Caramel Fill (35°C) with the heated cream and milk.
1L ice cream composition	Churn the ice cream, collect in a tray and sprinkle the surface richly with caramel. Mix in very roughly by hand and put away in the shock freezer for a few minutes.

## Light & Dark Variegato

Ingredients	Preparation
125g white chocolate Callebaut Select W2 1L of ice cream composition	Melt the chocolate and mix in the ice cream composition. Churn and collect in a tray.
125g Callebaut Creme Dell'Artigiano Nocciola, Fondente of Extra Bitter (naar keuze) sunflower oil	Soften by heating to ±35°C and mix in 10% sunflower oil. Pour over the ice cream and roughly mix in by hand to create a marbling effect. Put away in the shock freezer for a few minutes.

## Honey & Chocolate ice cream

Ingredients	Preparation
150g Callebaut caramel Callets™ 100g rice pops	Melt the chocolate and mix with the rice pops. Leave to harden in the freezer. Break the pops again into grains.
125g Callebaut honey Callets™ 1L of ice cream composition	Melt the honey Callets™ and mix in the ice cream composition. Churn and fill 1/3 of the tray with the ice cream. Sprinkle the caramel chocolate rice pops on top. Fill further with 1/3 of ice cream and repeat until the tray is filled.

## Chocolate & Peppermint

Ingredients	Preparation
125g dark chocolate Callebaut Select L811 1L of ice cream composition	Melt the chocolate and mix in the ice cream composition.
12g King Peppermint	Crush the peppermint pastilles in the blender into powder and mix into the ice cream composition. Churn the ice cream and collect in a tray.

## Supreme Chocolate

Ingredients	Preparation
125g dark chocolate Callebaut Intense 60-40 1L of ice cream composition	Melt the chocolate and mix in the ice cream composition. Churn the ice cream and collect in a tray.
100g dark chocolate Callebaut Strong 70-30-38	Melt the chocolate and spread out thinly on greaseproof paper. Leave to harden in the freezer. Break into pieces and roughly mix into the ice cream.

## Sauce for "Dame Blanche"

Ingredients	Preparation
50% dark chocolate Callebaut Intense L60-40NV or gianduja GIA-D2 50% whole milk	Heat the milk to 60°C and mix in the chocolate or gianduja in fine pieces.

**Tip:** With Callebaut origin chocolate or coloured & flavoured Callets™, you can give your chocolate sauce a unique taste and colour.

## Caramel Sauce

Ingredients	Preparation
100g Callebaut Caramel Fill 20g cream 35 % 10g milk	Bring the cream together with the milk to the boil and mix in heated Caramel Fill (50°C). Serve at 45°C.

## Single Portions of Chocolate Sauce (prepared in less than 1 min.)

Ingredients	Preparation
1 tbsp. chocolate in Callets™ (to the choice: Select 811 / Select 823 / Select W2...) 1 tbsp. of cream or milk	Pour together in a small sauce jug. Heat in the microwave (600W) for 15 sec., stir and heat for 10 more sec. Stir and serve.

