

MAKE EVERY DAY WORTH CELEBRATING

A celebration of creativity and passion for confectionery, bakery and desserts - crafted with the unmistakable mark of Callebaut.

SPRING RECIPES 2026



CALLEBAUT®
BELGIUM 1911

MINORSTONES: EVERYDAY WINS

Smaller celebrations are driving more frequent, emotionally driven purchasing moments.

Celebration is evolving. Today's consumers are redefining indulgence by embracing moments that feel personal, meaningful and worth savouring, no matter the scale.

From professional achievements and everyday wins to shared moments with friends and family, these "minorstones" are reshaping when and why people choose to celebrate.

For chefs and artisans, this shift presents a powerful opportunity. Confectionery and patisserie are no longer reserved for major life milestones alone, they are becoming the language of everyday celebration. Thoughtful formats, premium ingredients and expressive flavours now play a key role in marking these moments of pride, progress and connection.

This Spring 2026 collection is inspired by that new mindset. Each recipe is designed to help you create indulgent experiences that feel intentional yet accessible - perfect for gifting, sharing or enjoying in the moment.

Indulgence as recognition

Chocolate and patisserie are increasingly used to mark progress, success and self-reward, not just occasions.

Designed for sharing

Minorstones are often celebrated socially, making visually engaging, shareable formats more relevant than ever.

Premium, without occasion

High-quality chocolate is no longer reserved for 'special days', it elevates everyday moments.

KEY CALENDAR MOMENTS

Spring is filled with opportunities for gifting, sharing and everyday indulgence, spanning cultural celebrations, seasonal shifts and playful occasions.

Consumers seek personal, emotionally expressive chocolate gifts - thoughtfulness and shareability, not excess.

Spring 2026:

Lunar New Year • Galentine's Day • Valentine's Day • Pancake Day • St Patrick's Day • First Day of Spring • Mother's Day • Eid • April Fool's Day • Easter • Earth Day

Indulgence doesn't need an occasion. Consumers are celebrating:

- Personal wins such as finishing a big project or completing a wellness goal.
- Calendar moments including in-season flavours and bank holiday long weekends.
- Social and shared occasions like movie nights, thank-you gestures or catching up with friends "just because".
- Family time such as weekend family lunches or back-to-school treats.
- Emotional and mindful moments celebrating progress, not perfection. "Me time" rituals and acts of self-care.

82% of Western European consumers enjoy celebrating non-traditional milestones with friends and family.

Callebaut x WGSN
Global Consumer Survey
(WE) 2025



CHOCOLATE GUINNESS CAKES

A rich, moist chocolate cake infused with stout and finished with a smooth Callebaut white chocolate ganache. The depth of cocoa flavour balanced by creamy sweetness makes this recipe an ideal seasonal highlight for St Patrick's Day celebrations and premium bakery displays.



by
MARK TILLING



Makes
12

CHOCOLATE GUINNESS CAKES

Ingredient	Qty
Guinness	125 ml
Unsalted butter	125 g
Callebaut Noir Intense	35 g
Caster sugar	200 g
Sour cream	70 g
Egg	1
Plain flour	135 g
Vanilla bean paste	1 g
Bicarbonate of soda	7 g

Procedure

1. Pour the stout into a saucepan and add the butter cut into small cubes, melt together.
2. Measure the cocoa powder and sugar into a bowl, pour in the stout mix and combine.
3. Add the sour cream and egg and mix well.
4. Sieve in the flour and add the vanilla and soda.
5. Divide the mix into 12 greased dariole moulds and bake at 170°C for 15-20 minutes.

WHITE CHOCOLATE GANACHE

Ingredient	Qty
Whipping cream	160 g
Glucose	40 g
W2 Callebaut chocolate	350 g

Procedure

1. Heat the cream and glucose to boil.
2. Cool to 80°C then pour over the chocolate and mix.
3. Leave to cool to get to a consistency you can pipe.
4. Place in a piping bag with a star nozzle, then pipe on top of the cooled cakes and finish with Callebaut white chocolate spring shavings.

BANANA AND CHOCOLATE PECAN MUFFINS

Makes
12

A refined take on a bakery classic, combining ripe banana with Callebaut bake-stable chocolate and toasted pecans. Designed for consistent results and generous texture, this muffin delivers reliability, indulgence and broad consumer appeal.

BANANA & CHOCOLATE PECAN MUFFINS

Ingredient	Qty
Ripe banana	220 ml
Vegetable oil	125 g
Large eggs	2
Plain flour	250 g
Soft brown sugar	100 g
Baking soda	3 g
Baking powder	5 g
Callebaut Bake Stable Chocolate chunks	150 g
Pecans	100 g
Vanilla extract	4 g

Procedure

1. Mix the banana, eggs, sugar together.
2. Sieve the flour, baking powder and soda.
3. Mix the flour mix into the banana mix and add the oil.
4. Add the chocolate chunks and pecans.
5. Divide mixture between 12 muffin cases.
6. Cook at 170°C for 8-10 minutes.



by
MARK TILLING

LOVEHEART PINATA

TUTORIAL

An interactive chocolate centrepiece crafted with ruby chocolate and playful inclusions. Designed to surprise and delight, this piñata heart adds theatrical impact and premium craftsmanship to seasonal and celebratory displays.

[Watch the video tutorial here](#)

LOVEHEART PINATA

You will need:

Callebaut RB2 Ruby Chocolate Callets

Inclusions such as Callebaut Ruby Crispearls™, mini marshmallow pieces and chocolate drops

Pink cocoa butter

Icing sugar

Pink sugar paste

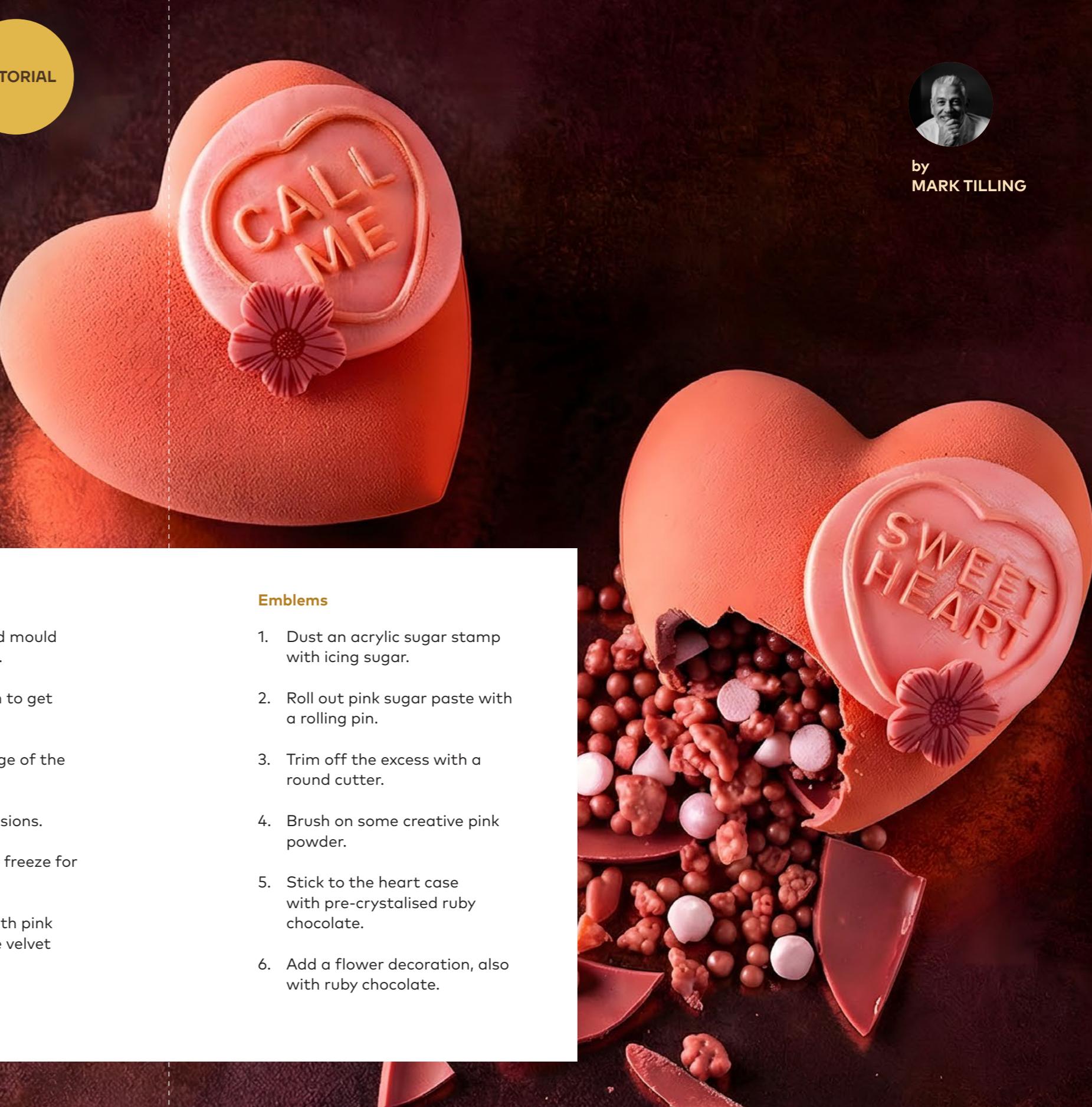
Creative pink powder

Heart Case

1. Cast a heart shaped mould with ruby chocolate.
2. Let set upside down to get clean edges.
3. Slightly melt the edge of the bottom heart half.
4. Fill it with your inclusions.
5. Close the heart and freeze for 5 minutes.
6. When cold, spray with pink cocoa butter for the velvet effect.

Emblems

1. Dust an acrylic sugar stamp with icing sugar.
2. Roll out pink sugar paste with a rolling pin.
3. Trim off the excess with a round cutter.
4. Brush on some creative pink powder.
5. Stick to the heart case with pre-crystallised ruby chocolate.
6. Add a flower decoration, also with ruby chocolate.



by
MARK TILLING

PEACH AND WHITE CHOCOLATE ROULADE

This versatile sponge is ideal for roulades and layered cakes. Its excellent flexibility allows for easy rolling without cracking, even after freezing in sheets. Naturally gluten-free, it's a valuable and reliable addition to any professional kitchen repertoire.



by
JULIE SHARP

Makes
2
(6 portions each)

2

CHOCOLATE MERINGUE SPONGE

Ingredient	Qty
Egg whites	240 g
Caster sugar	160 g
Egg yolks	90 g
Cocoa powder	60 g

This will make two meringue sheets on a 27x35x1cm frame or one on a 60x40cm tray

Procedure

1. Place the egg whites into a machine bowl and whisk on a medium speed.
2. Slowly add all of the caster sugar, then whisk to make a firm meringue.
3. Add the egg yolks into the meringue and whisk in.
4. Smooth out on to a Silpat mat. A frame can be used for an even result.
5. Cook at 180°C for 8 minutes.
6. Once cooked, place a sheet of greaseproof paper on top, flip the meringue sponge over and remove the tray.

WHITE CHOCOLATE CREMEUX

Ingredient	Qty
Milk	195 g
Cream	195 g
Vanilla extract	1 g
Caster sugar	40 g
Egg yolk	75 g
Gelatine	5 g
Callebaut W2 White Chocolate Callets	35 g
Melted cocoa butter	37 g

Procedure

1. Add the milk, cream and vanilla into a pan and bring to the boil.
2. In a bowl, add the egg yolks and sugar and mix, then add to the pan.
3. Add the gelatine and heat to 83°C.
4. Pour the contents of the pan over the white chocolate and add the cocoa butter.
5. Cover tightly with clingfilm and refrigerate.

(Recipe continues over the page)

DARK CHOCOLATE GLAZE

Ingredient	Qty
Callebaut 811 Dark Chocolate Callets	300 g
Cream	330 g
Glucose	50 g
Butter	105 g

Procedure

1. Add the glucose and cream to a saucepan and bring to the boil.
2. Pour onto the chocolate and hand blend until emulsified.
3. Add butter and emulsify again.

Finish and Decoration

Callebaut White Curved Chocolate Shavings,
Chopped fresh strawberries,
Callebaut Décor Cacao.

1. Place the roulade on a wire rack and glaze using your dark chocolate glaze.
2. Allow excess glaze to fall off before moving it onto your presentation plate.
3. Decorate with white curved chocolate shavings and fresh chopped strawberries.
4. Dust with cocoa powder.

Note: Freeze dried strawberries will rehydrate in cream - fresh strawberries would go slimy.

**Assembly**

1. Peach conserve and freeze-dried strawberries.
2. Flip the meringue sponge back over and peel off the greaseproof paper.
3. Spoon the white chocolate cremeux onto the meringue sponge and smooth out with a palette knife.
4. Pipe lines of peach conserve.
5. Break up the freeze-dried strawberries and evenly scatter them over the top.
6. Roll the roulade carefully - once rolled, use metal ruler or something firm to ensure it is tightly rolled.
7. Clingfilm whilst still in the greaseproof paper and freeze.



RUBY AND PISTACHIO COOKIES

A striking filled cookie pairing fruity ruby chocolate with smooth pistachio praline. Crisp on the outside with a soft, indulgent centre, this format offers strong visual differentiation and premium flavour contrast.

Makes
15

RUBY AND PISTACHIO COOKIES

Ingredient	Qty
Butter	125 g
Light brown sugar	100 g
Caster sugar	125 g
Self raising flour	255 g
Egg	1
Callebaut RB2 Ruby Callets	200 g
Callebaut Pistachio Praline	60 g
Callebaut W2 White Chocolate Callets	140 g

Chopped pistachios and ruby chocolate for drizzling

Procedure

1. Temper the white chocolate and mix in the pistachio praline.
2. Set into 20g pucks and freeze.
3. Beat the sugars with the butter until light and creamy.
4. Add in the flour and then the ruby chocolate callets.
5. Add in the egg to form a dough.
6. Divide the dough into 65g portions and form them into balls around each pistachio puck.
7. Place on a Silpat mat and bake for 8-10 minutes at 180°C.
8. Once baked, drizzle tempered ruby chocolate over the cookies and sprinkle with chopped pistachios before the chocolate sets.



by
JULIE SHARP



TEXTURED LAYERED EASTER EGG

TUTORIAL

A modern Easter creation combining crunchy textures, smooth praline and caramel layers within a milk chocolate shell. This technique-driven design elevates the traditional Easter egg into a premium gifting experience.

TEXTURED LAYERED EASTER EGG

You will need:

Callebaut 823
Milk Chocolate Callets

Callebaut Pailleté Feuilletine

Callebaut Hazelnut Praline

Callebaut Caramel

Procedure

1. Mix the chocolate and feuilletine so that the chocolate is still spreadable but has some texture to it.
2. Shell the egg mould with the crunchy chocolate and set until touch dry.
3. Pipe in a layer of caramel, followed by a layer of praline.
4. Allow the egg to set, then demould.
5. Slightly heat the egg edges and attach together.
6. Leave to set.



by
MARK TILLING

GOLD CHEESECAKES

An elegant individual cheesecake showcasing the distinctive caramelised notes of Callebaut Gold chocolate. Balanced, creamy and visually refined, this dessert is perfectly suited to plated service, patisserie displays and high-end catering.



by
JULIE SHARP



Makes
8

CHEESECAKE BASE

Ingredient	Qty
Lotus Biscoff biscuits	165 g
Butter	45 g
Callebaut Dark Chocolate Crispearls™	30 g
Callebaut Gold Chocolate Callets	15 g

Procedure

1. Crush the biscuits in a food processor.
2. Melt the butter and stir into the crushed biscuits.
3. Add the crispearls and gold callets.
4. Place approximately 30g into 7cm stainless steel rings. Push down with a metal spoon and refrigerate.

CHEESECAKE

Ingredient	Qty
130g whipping cream	130 g
120g caster sugar	120 g
340g cream cheese	340 g
200g Callebaut Gold Chocolate Callets	200 g
80g Callebaut Gold Crema	80 g
Callebaut Caramel	-
Callebaut Caramel Blossoms	-

Procedure

1. Add the sugar to the cream cheese in a mixer bowl and beat together.
2. Melt the gold chocolate and add to the cream cheese and sugar.
3. Lightly whisk the cream and fold into the mix.
4. Pipe 30g of cream cheese mix onto the biscuit base.
5. Pipe 10g of gold crema into the middle of the cheesecake mix.
6. Pipe the remaining cheesecake mix into each ring.
7. Flatten the top of each cheesecake and freeze for 30 minutes.
8. Demould from the rings with a blowtorch or heat gun.
9. Decorate with caramel blossoms, drizzled caramel and shards of Gold chocolate.

RUBY AND RASPBERRY TART

A contemporary tart highlighting the natural fruitiness of ruby chocolate, layered with fresh raspberries and a touch of lime. Vibrant in both colour and flavour, this dessert brings a modern edge to classic pastry craftsmanship.

Makes
1

RUBY AND RASPBERRY TART

Ingredient	Qty
Whipping cream	250 g
Glucose	25 g
Callebaut RB2 Ruby Chocolate Callets	425 g
Butter	50 g
Callebaut W2 White Chocolate Callets	20 g
Chantilly cream	-
Fresh raspberries	-
Fresh lime zest	-
Callebaut Ruby Crispearls™	-
Gold leaf	-

Procedure

1. Bring the whipping cream and glucose to the boil.
2. Add to the ruby chocolate and allow to melt for a minute before hand blending.
3. Add the butter and lime zest, keep blending until well emulsified.
4. Coat the bottom of a tart shell with tempered white chocolate.
5. Add a layer of half cut raspberries around the tart shell and fill to the top with the ganache.
6. Tap the tart to level it out and even it with a small spatula and refrigerate until set.
7. Once set, pipe chantilly cream on top.
8. Sprinkle with crispearls, add a few whole raspberries and finish with gold leaf pieces.



by
JULIE SHARP

VALENTINE'S BAR

A flavour-forward snacking bar combining ruby chocolate with pistachio praline and a raspberry-lime ganache. Balanced, vibrant and indulgent, this bar is designed to deliver both emotional impact and refined taste.

Makes
20-25 BARS*
*Based on a 100g bar mould



RUBY AND PISTACHIO LAYER

Ingredient	Qty
Callebaut Pistachio Praline	500 g
Cocoa butter	40 g
Callebaut RB2 Ruby Callets	160 g
Callebaut Pailleté Feuilletine	80 g

Procedure

1. Temper the ruby chocolate and cocoa butter together.
2. Stir in the pistachio praline and mix well.
3. Spread out between two silicone mats to about 3mm thick and allow to set slightly.
4. Cut rectangle pieces to just smaller than the bar mould you are using (taking into account the chocolate shell).
5. Place in between two trays to keep flat and refrigerate.

RUBY, RASPBERRY AND LIME GANACHE

Ingredient	Qty
Raspberry purée	150 g
Lime juice	20 g
Lime zest	1.5 g
Glucose	55 g
Invert sugar	45 g
Dextrose	60 g
Callebaut RB2 Ruby Chocolate Callets	150 g

Procedure

1. Heat the purée, lime juice and zest, glucose, invert sugar and dextrose to 60°C.
2. Cool to 34°C.
3. Pre-crystallise the ruby chocolate.
4. Emulsify the liquid with a hand blender until smooth and glossy.

RASPBERRY PÂTÉ DE FRUIT

Ingredient	Qty
Raspberry purée	250 g
Sugar	265 g
Yellow pectin	4.5 g
Glucose syrup	27.5 g
Citric acid (50/50)	7.5 g

Procedure

1. Heat the purée to 45°C.
2. Add the pectin and sugar.
3. Bring to the boil and add the sugar a little at a time.
4. Add the glucose and heat to 106-107°C.
5. Add the citric acid.
6. Frame and crystallise for 24 hours.
7. When set and cold, puree to a paste with a food blender and add to a piping bag.

Assembly

Decorate a mould with coloured cocoa butter, shell the mould then pipe a layer of the pâté de fruit followed by a layer of the ganache and finally the praline block. Back off and allow to set.



by
MARK TILLING

WHITE CHOCOLATE, GOLD AND CARAMEL FILLED DONUTS

TUTORIAL

A contemporary donut concept filled with Gold crema and finished with white chocolate and caramel textures. Familiar yet elevated, this format demonstrates how premium chocolate can transform everyday bakery favourites.



by
MARK TILLING



WHITE CHOCOLATE, GOLD AND CARAMEL FILLED DONUTS

You will need:

Callebaut Gold Crema

Callebaut W2 White Chocolate

Callebaut White Creme Dell'artigiano

Callebaut Caramel Blossoms

Callebaut Salted Caramel Crispearls™

Procedure

1. Make a hole into the donut using the piping nozzle.
2. Pipe crema into the centre of each donut.
3. Dip the donut into tempered white chocolate (for a hard set) or white creme dell (for a soft set).
4. Sprinkle on caramel blossoms and caramel crispearls.



THE GOLDEN RAINBOW

The Golden Rainbow by Van Houten is more than a drink - it's an experience. This luxurious blend brings together rich cocoa heritage with a radiant twist, unfolding layers of sweetness, and subtle complexity in every sip. The Golden Rainbow invites you to slow down, savour the glow, and rediscover chocolate in a whole new light.

The Golden Rainbow

Ingredient	Qty
Van Houten Ground Gold	50 g
Van Houten Ground Ruby	50 g
25% full fat milk	1.5 l
Van Houten Ground Dark	35 g
Lightly whipped cream	-

Procedure

1. Mix $\frac{1}{2}$ l milk, 10 cl cream, and the Van Houten Ground Dark in a whipping syphon. Pour 1/3 in a high glass.
2. Mix $\frac{1}{2}$ l milk, 10 cl cream, and the Van Houten Ground Gold Chocolate in a whipping syphon. Pour 1/3 in a high glass.
3. Mix $\frac{1}{2}$ l milk, 10 cl cream, and the Van Houten Ground Ruby Chocolate in a whipping syphon. Pour 1/3 in a high glass.
4. Top with whipped cream and garnish with blueberries.



PRODUCT RANGE OVERVIEW

These are all of the Callebaut ingredients used to make the recipes in this brochure. Available to buy from our premium partners:

Keylink: callebaut.keylink.org and CFW: cfw.co.uk.

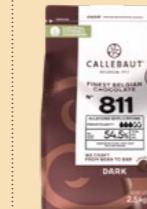
COUVERTURE CHOCOLATE



Callebaut RB2 Ruby Chocolate Callets **2.5kg**
CHR-Q37RB2-E4-U70



Callebaut W2 White Chocolate Callets **2.5kg**
CW2-E4-U71



Callebaut 811 Dark Chocolate Callets **2.5kg**
811-E4-U71



Callebaut Gold Chocolate Callets **2.5kg**
CHK-R30GOLD-E4-U70



Callebaut 823 Milk Chocolate Callets **2.5kg**
823-E4-U71



Callebaut Bake Stable Dark Chocolate Chunks **1kg**
CHM-CU-17X259-552

POWDERS



Callebaut Décor Cacao **1kg**
DCP-20BODEC-E0-89B



Callebaut Noir Intense **1kg**
DCP-10BONOI-E0-89B

FILLINGS



Callebaut Pure Pistachio Paste **1kg**
NPO-PI1-E4-18A



Callebaut Hazelnut Praline **1kg**
PRA-CLAS-E4-19A



Callebaut Gold Crema **5kg**
FMF-GOLD35-651



Callebaut Caramel Crispearls **5kg**
FWF-Z6CARA-X10

DECORATION



Callebaut White Creme Dell'artigiano **10kg**
N05-OH40-T06



Callebaut Pailleté Feuilletine **2.5kg**
M-7PAIL-401



Callebaut White Chocolate Curved Shavings **2.5kg**
CHW-SV-U2C-E0-74A



Callebaut White Chocolate Spring Shavings **2.5kg**
CHW-SV-U2S-E0-08B



Callebaut Caramel Blossoms **1kg**
CHF-BS-9CAR-E4-07B



Callebaut Dark Chocolate Crispearls™ **800g**
CHD-CC-CRISE0-02B

VAN HOUTEN



Van Houten Ground Dark **1kg**
VM-54627-V17



Van Houten Ground Gold **1kg**
VM-54623-V17



Van Houten Ground Ruby **1kg**
VM-54621-V17



www.callebaut.com