
Chocolate recipe book



Sefco Zeelandia

**Remarkable
opportunities**
with chocolate.





Explore new recipes.



Red Pepper, Raspberry Praline.

Ingredients

Casa Cream UHT	370 gr
Glucose syrup	66 gr
Arabesque Milk 34%	270 gr
Arabesque Dark 60%	260 gr
Butter	110 gr
Red pepper	15 gr
Fruit Filling Raspberry	300 gr

A **sweet** and **spicy** combination to keep you on trend.

Working method

Heat the whipping cream together with the red pepper at 40°C and then allow the mixture to rest for one hour.

Heat both chocolates at 45°C.

Heat the red pepper cream at 50°C, strain it and then add the glucose syrup.

Blend everything together until you get a smooth ganache.

Spray the molds with a coloured cocoa butter of your preference and then add the melted Arabesque Dark 60% chocolate.

Evenly cover the formed pralines with the Fruit Filling Raspberry and continue by pouring the ganache on top.

Finally, cover the pralines with the melted Arabesque Dark 60% chocolate.

Ingredients

Arabesque Milk 34%	320 gr
Roasted hazelnuts	600 gr
Mont Blanc (water insoluble powdered sugar)	400 gr
Lavender	10 gr
Oil	40 gr

The **lavender's flavour** really pops in the **chocolate!**

Lavender Truffle.

Working method

Beat together the hazelnuts, the oil and the Mont Blanc powdered sugar until the mixture is as smooth as possible.

Add the melted Arabesque Milk 34% chocolate and blend well.

Cool in the fridge.

Form into sizes and shapes of your preference.

Ingredients

Paletta Cold Gel Neutral	150 gr
Fresh basil	18 gr
Roasted almonds	350 gr
Mont Blanc (water insoluble powdered sugar)	200 gr
Freeze-dried basil	10 gr
Arabesque White 30%	320 gr
Oil	40 gr

Touch of **Mediterranean.**

Basil Truffle.

Working method

Mix the Paletta Gold Gel Neutral with the fresh basil.

Beat together the almonds, the oil, the Mont Blanc powdered sugar and the freeze-dried basil until the mixture is as smooth as possible and then add the melted Arabesque White 30% chocolate.

Cool in the fridge.

Form into sizes and shapes of your preference.

Decorate with the basil gel you created in the beginning.



Honey Candybar.

Ingredients

Casa Cream UHT	2.000 gr
Honey	2.000 gr
Roasted almond shavings	1.000 gr
Candied fruit	1.500 gr
Pistachio kernels	250 gr
Arabesque Dark 70%	2.500 gr

Honey flavoured
chewy **chocolate** bars!

Working method

Boil the whipping cream together with the honey till 122°C.

Toast the almonds together with the pistachio kernels and the candied fruit in the oven at 150°C.

Add the warm nuts and candied fruit to the boiled honey cream and stir until completely blended.

Line a 60x40 cm tray firstly with a parchment paper and then with a thin layer of Arabesque Dark 70% chocolate.

Add the filling you have already made.

Once it is set into a solid form, remove it from the tray and cut into 3x7 cm pieces.

Finally, dip the candy bars into tempered Arabesque Dark 70% chocolate.



Cumin, Curry Praline.

Ingredients

Casa Cream UHT	370 gr
Glucose syrup	66 gr
Arabesque Milk 34%	270 gr
Arabesque Dark 60%	260 gr
Butter	110 gr
Cumin	12 gr
Maro I (almond paste)	500 gr
Curry powder	10 gr
Water	110 gr

With a distinctive **spicy-sweet** aroma.

Working method

For the filling bring the curry and the water to a boil and then mix it Maro I (almond paste/marzipan).

For the ganache heat the whipping cream together with the cumin at 40°C and then let the mixture rest for one hour.

Heat both chocolates at 45°C.

Heat the cumin cream at 50°C, strain it and then add the glucose syrup.

Blend everything together until you get a smooth ganache.

Spray the molds with a coloured cocoa butter of your preference and then add the melted Arabesque Dark 60% chocolate.

Evenly cover the formed pralines with the filling and continue by pouring the ganache on top.

Finally, cover the pralines with the melted Arabesque Dark 60% chocolate.

Ingredients

Casa Cream UHT	370 gr
Glucose syrup	66 gr
Arabesque Milk 34%	270 gr
Arabesque Dark 60%	260 gr
Butter	110 gr
Ginger shavings	50 gr
Ginger pieces	35 gr

Give your **chocolate**
a heady depth of **ginger** flavour.

Ginger Truffle.

Working method

Heat the whipping cream together with the ginger shavings at 40°C and then allow the mixture to rest for an hour.

Heat both chocolates at 45°C.

Heat the ginger cream at 50°C, strain it and then add the glucose syrup.

Blend everything together until you get a smooth ganache.

Fill the truffles with the ginger pieces.

Ingredients

Arabesque Dark 60%	500 gr
Cocoa Butter	100 gr
Glycose syrup	100 gr
Water	50 gr

Turn your **chocolate**
into a **modelling** masterpiece!

Plastic Chocolate.

Working method

Melt the Arabesque Dark 60% chocolate together with the cocoa butter at 45°C.

Heat the glucose syrup together with the water at 60-70°C.

Mix everything together with a flat beater until the mixture cools down and is as smooth as possible.

Allow the mixture to rest for at least 24 hours (between foil).





Jamaican Pepper Praline.

Touch
of **Caribbean.**

Ganache Ingredients

Casa Cream UHT	370 gr
Glucose syrup	66 gr
Arabesque	
Milk 34%	270 gr
Arabesque	
Dark 60%	260 gr
Butter	110 gr
Jamaican pepper	14 gr
Cinnamon	8 gr

Filling Ingredients

Peanuts	185 gr
Brown sugar	105 gr
Arabesque	
Milk 34%	130 gr
Salt	9 gr
Rice flakes	65 gr

Working method

For the ganache: Heat the whipping cream together with the Jamaican pepper and the cinnamon at 40°C and then let the mixture rest for one hour.

Heat both chocolates at 45°C.

Heat the pepper cream at 50°C, strain it and then add the glucose syrup.

Blend everything together until you get a smooth ganache.

For the filling: Mash the peanuts.

Blend the rice flakes together with the salt and the sugar.

Heat the Arabesque Milk 34% and add all the dry ingredients.

Temper the mixture and roll out to a thickness of 2 mm and let it cool down.



Orange Caramel Praline.

Filling Ingredients

Sugar	325 gr
Casa Cream UHT	350 gr
Arabesque White 30%	350 gr
Salt	2 gr

Gel Ingredients

Orange juice	275 gr
Sugar	125 gr
Pectine NH	6 gr
Sugar	25 gr
Arabesque Dark 70%	

Smooth and chewy **caramel** induced in **orange juice**.

Working method

For the gel: Heat the orange juice together with 125 gr of sugar.

Mix the pectine NH with 25 gr of sugar and add the mixture to the previous one.

Heat the combined mixture at 103°C and then let it cool down.

Heat 325 gr of sugar until it turns brown (caramel).

For the filling: Heat the whipping cream and then carefully mix it with the caramelized sugar.

Add the Arabesque White 30% chocolate and the salt and stir everything together until well blended.

Spray the molds with cocoa butter and then pour the melted Arabesque Dark 70% chocolate on top.

Tip over the molds so shells are formed and cool them the fridge.

Fill the molds up with the orange gel and caramel filling.

Pour melted Arabesque Dark 70% chocolate at the top and cool in the fridge.

Ingredients

Arabesque White 30%	450 gr
Casa Cream UHT	250 gr
Glucose syrup	30 gr
Butter	20 gr
Matcha tea	3 gr
Sugar	5 gr
Water	12 gr
Arabesque Dark 60%	

Matcha tea, the perfect companion for either milk or dark **chocolate**.

Matcha Tea Truffle.

Working method

Mix the matcha tea together with the sugar and the water.

Heat the whipping cream together with the glucose syrup, add the Arabesque White 30% chocolate and mix until it is fully melted.

Add the butter and the matcha tea and mix until all ingredients are well blended together.

Cool in the fridge.

Form into shapes and sizes of your preference.

Dip the truffles into melted Arabesque Dark 60%.

Ganache Ingredients

Forest fruit (puree)	150 gr
Sugar	175 gr
Glucose syrup	24 gr
Arabesque Milk 34%	240 gr
Arabesque Dark 70%	60 gr
Butter	62 gr
Arabesque White 30%	

Gel Ingredients

Forest fruit (puree)	150 gr
Fruit Filling Red Cherry	150 gr
Fruit Filling Raspberry	50 gr

Enjoy the intensity
of **forest fruit!**

Forest Fruit Praline.

Working method

Mash and blend well all the gel ingredients.

Boil the forest fruit puree together with the glucose syrup, add the Arabesque Milk 34% chocolate and the Arabesque Dark 70% chocolate and mix.

Add the butter and mix until all ingredients form a smooth ganache.

Let the ganache cool down.

Spray the molds with coloured cocoa butter of your preference.

Pour melted Arabesque White 30% chocolate on top.

Tip over the molds to form shells and let them cool in the fridge.

Fill in the molds with the forest fruit gel and the forest fruit ganache.

Pour melted Arabesque White 30% on top and cool in the fridge.



Cherry Marzipan Praline.

Ingredients

Maro I
(almond paste/marzipan) 720 gr
Water 120 gr
Sugar 120 gr
Amarena syrup 220 gr
Fruit Filling Red Cherry 320 gr
Arabesque White 30% 375 gr

A treat
for any **marzipan** lover!

Working method

Boil the water together with the sugar and take it off the heat.

Add the amarena syrup and the puree made from the Fruit Filling Red Cherry.

Slowly add the mixture to the Maro I and mix with the flat beater until it becomes as smooth as possible.

Pour melted Arabesque White 30% chocolate on top.

keep**exploring.**

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Bakery, Confectionery, Ice Cream Ingredients

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