

Crunchy Chocolate Bites by Ants Aedmaa

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Golden Crunchy Bites with Cornflakes

Ingredients:

Callebaut™ Gold chocolate	1 000 g
Callebaut™ PRAMA-T14	500 g
Callebaut™ Cocoa butter	100 g
Cornflakes	500 g
Sea salt	2-3 g

Preparation:

Melt the Callebaut™ Gold chocolate together with the cocoa butter. Add PRAMA-T14 and sea salt and adjust the mixture to approx. 30 °C. Mix until smooth. Fold in the cornflakes. Use a spoon to place small clusters onto parchment paper. Leave to set in a cool place for about 1 hour.

Ruby Crunchy Bites with Puffed Rice

Ingredients:

Callebaut™ Ruby RB2 chocolate	1 000 g
Callebaut™ Cocoa butter	300 g
Crema dell' Artigiano Bianca or Tintoretto White	500 g
Puffed rice (or other cereal of choice)	500 g

Preparation:

Melt the Callebaut™ Ruby RB2 chocolate together with the cocoa butter. Add the chosen inclusion (Crema dell' Artigiano Bianca or Tintoretto) and bring to approx. 30 °C. Mix until uniform. Fold in the puffed rice. Spoon small clusters onto parchment paper. Let set for about 1 hour.

Orange Crunchy Bites with Puffed Wheat

Ingredients:

Callebaut™ Orange chocolate	1 000 g
Callebaut™ Cocoa butter	300 g
Crema dell' Artigiano Bianca / Tintoretto White	500 g
Passion Fruit – Mango Filling (or fruit candied peel or freeze-dried passion fruit powder)	30 g
Puffed wheat	300 g

Preparation:

Melt the Callebaut™ Orange chocolate together with the cocoa butter. Add the chosen inclusion (Crema dell' Artigiano Bianca or Tintoretto) and the Passion Fruit – Mango Filling. Adjust the mixture to approx. 30 °C and stir until smooth. Fold in the puffed wheat. Use a spoon to create small clusters on parchment paper. Allow to cool for around 1 hour.

Tip: Add 100g of Mona Lisa Crispearls and/or candied fruit pieces.



Used products:



CALLEBAUT GOLD
Ref.: CHK-R30GOLD-E4-U70
Format: Callets – bag 2,5 kg
Min. cocoa solids content: 30,4 %



CALLEBAUT ORANGE
Ref.: ORANGE-E4-U70
Format: Callets – bag 2,5 kg



CALLEBAUT RUBY RB2
Ref.: CHR-Q37RB2-2B-U75
Format: Callets – bag 2,5 kg
Min. cocoa solids content: 32,8 %



Almond praline PRAMA T14
Ref.: PRAMA-T14
Format: Bucket 5 kg



Crema dell' Artigiano Bianca
Ref.: V00-OH35-ITWNV-T06
Format: Bucket 10 kg / 1 kg



CALLEBAUT COCOA BUTTER
Ref.: CB-E0-655
Format: Callets – bucket 4 kg



CALLEBAUT Tintoretto Basic White
Ref.: FNW-L0040-144
Format: Wrapped block 5 kg

