



**CAKES
&
DESSERTS**



2015



1ST ISSUE



CREATIVE
SOLUTIONS
FOR YOU

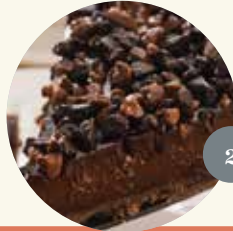


CREATIVE SOLUTIONS *for* YOU

Cakes & Desserts



*Dark Chocolate
Crème Brulee*



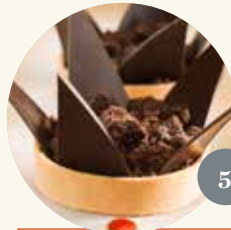
*Crunch`n Crisp
Chocolate Heaven*



*Triple Chocolate
Panna Cotta*



*Double Chocolate
Pizza*



*Earl Grey Tea
Chocolate Tart*



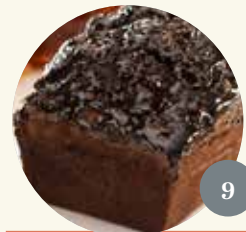
Tout Chocolate



*Dark Chocolate
Souffle*



*Chocolate Soup with
Vanilla Ice Cream*



*Dark Chocolate
Cake*

Dark Chocolate Crème Brulee

SERVES
4 people

INGREDIENTS

MILK
250 g

CREAM
250 g

EGG YOLK
5 pieces

SUGAR
30 g

DARK CHOCOLATE
-ALT 252-
80 g

BROWN SUGAR
30 g

PREPARATION

Boil the milk and the cream in a saucepan over a low heat, add the dark chocolate (ALT 252), stir until completely melted.

Whisk together the sugar and the egg yolks until the sugar has dissolved. Add the hot milk then mix together.

Add the mix to crème brulee dishes, cook at 90°C in convection oven, for about 45 – 50 minutes. At the end of the cooking time, it should be a little wobbly.

Leave to cool at room temperature for 1 hour, after put it in the fridge to rest for at least 4 hours.

Just before serving, add half of the brown sugar on to the top, burn with a blow torch, repeat this process again, and serve immediately.

A TIP FROM THE CHEF

This smooth crème brulee, gives a twist to itself by adding the delicate taste of dark chocolate (ALT 252), bake at a low temperature to give its creaminess. Make sure when it has finished to bake, leave it to cool gently, and then rest in the fridge, and don't forget for that crunchy top, caramelize the sugar 2 times just before serving.





*Crunch`n
Crisp
Chocolate
Heaven*

SERVES
4 people

INGREDIENTS

tart

BUTTER
150 g

ICING SUGAR
95 g

ALMOND POWDER
30 g

SALT
3 g

FLOUR
225 g

CACAO POWDER
(NATURAL)
15 g

EGG
1 piece

chocolate cream

DARK CHOCOLATE COINS
-ALT 253-
180 g

MILK CHOCOLATE COINS
-ALT 247-
55 g

CREAM
185 g

MILK
125 g

EGG
1 piece

EGG YOLK
1 piece

topping

DARK CHOCOLATE CHUNK
-ALT 73-
60 g

A TIP FROM THE CHEF *We are using the Natural cacao powder for the biscuit, and the dark chocolate chunk (ALT 73) to give that crunchy top. Keep the tart in a cool place, instead of the fridge, otherwise the filling gets too firm.*

PREPARATION

TART

Mix the butter and icing sugar in a mixer bowl by using a pedal attachment. Add the almond powder and the egg, without making an emulsion, mix at low speed.

Add the flour, salt and the cacao powder, to create a dough, make sure that the dough is not worked too much. Leave to rest for 2 hours in the fridge.

Roll the dough to 3 mm thickness, ‘foncer ‘ the tart, pre cook at 150° C for 30 minutes. Leave to cool.

CHOCOLATE CREAM

Boil the milk and the cream together in a casserole over a low heat, pour onto the dark and milk chocolate coins, in 3 stages, mix with a spatula to homogene texture , without incorporating too much air into the mix, while the mix is still hot, add the egg, egg yolk and mix together.

Put the chocolate mix inside, bake at 100° C for 45 minutes. Leave to cool.

Top with the dark chocolate chunks (ALT 73).

Leave at room temperature to serve.

Triple Chocolate Panna Cotta

SERVES
4 people

INGREDIENTS

dark chocolate

CREAM
250 g

POWDERED SUGAR
50 g

GELATIN
3 g

DARK CHOCOLATE
-ALT 253-
60 g

white chocolate

CREAM
250 g

ICING SUGAR
50 g

GELATIN
3 g

WHITE CHOCOLATE
-ALT 248-
80 g

milk chocolate

CREAM
250 g

ICING SUGAR
60 g

JELATIN
3 g

MILK CHOCOLATE
-ALT 247-
80 g

A TIP FROM THE CHEF Combining our 3 chocolates together, we create something smooth and full of taste, a great dessert loved by everyone.

You could even add just mini curls just before serving...

PREPARATION

The process is the same for each chocolate layer, it must be repeated each time, for each chocolate.

Soak the gelatin in ice cold water for 10-15 minutes.

Bring the cream to the boiling point in a casserole over a low heat.

Add the icing sugar and the chocolate, mix until the chocolate has melted, take off from the heat and add the drained gelatin. Cool on ice, until the Panna Cotta thickens.

Add 50 g of Panna Cotta to a martini glass or a similar glass, cool at +4 °C for 20/30 minutes, and repeat the same process with milk and white chocolates.

Cool completely for 2 hours before serving.



Double Chocolate Pizza

SERVES
4 people

INGREDIENTS

for brioche

WATER
125 g

FRESH YEAST
10 g

FLOUR
250 g

SALT
8 g

EGG
3 pieces

BUTTER
175 g

CACAO POWDER
-S9-
15 g

for pizza garnish

BROWN SUGAR
50 g

CACAO POWDER
-S9-
15 g

DARK CHOCOLATE
-ALT 252-
50 g

MILK CHOCOLATE
-ALT 247-
50 g

WHITE CHOCOLATE
-ALT 248-
25 g

A TIP FROM THE CHEF *This 'pizza' is made from a chocolate brioche dough, the dough itself should be light, well risen so it doesn't become too heavy. You can add the chocolate of your choice and also the amount, just melt, but be very careful that the chocolates do not burn.*

PREPARATION

BRIOCHE

Cut the butter into small cubes.

Dissolve the salt and the eggs in a bowl of a mixer by using the hook. Add water at low speed, add the flour, cacao and yeast. Increase the speed, when the dough has formed and it is not sticking to the bowl then slowly add the small cubes of butter. Work the dough until the butter has completely incorporated into the dough, (it will take at least 5-8 minutes). Once this has been achieved, shape the dough in to 4 batons, and leave to rest into the fridge for 4 hours.

After 4 hours, knead the dough. Make balls of 150 g, directly onto a baking tray shape each ball into pizza shape, about 2 cm thickness. Leave to rise in a fermentation unit, at max 35 °C (if the temperature is too high, the dough will split, and the butter will start to come out of the dough).

PIZZA GARNISH

Once the dough is ready, preheat the oven to 170°C, sprinkle cacao powder and brown sugar over the pizzas.

Put the pizzas in the oven and bake for 8-10 minutes, in the mean time, chop the chocolates with a knife to get lots of different sizes of chocolate pieces.

Once the pizzas are baked, open the oven and dispatch the chocolate pieces on top of the pizzas. Close the oven, bake for 3-4 minutes, take the pizzas out, cut into 6 slices, serve immediately.



Earl Grey Tea Chocolate Tart

SERVES
4 people

INGREDIENTS

for earl grey chocolate

CREAM
250 g

TEA EARL GREY
30 g

DARK CHOCOLATE
-ALT 253-
60 g

MILK CHOCOLATE
-ALT 247-
60 g

EGG YOLKS
3 pieces

SUGAR
45 g

for streusel

BUTTER
135 g

SUGAR
115 g

FLOUR
200 g

CACAO POWDER
-S9-
25 g

SALT
2 g

tart

TART 8CM
4 pieces

A TIP FROM THE CHEF *The love for tea*

in Turkey, we created the mix of chocolate and tea. The balance is important, to get the best taste, with the crunchy streusel, with the sauce to be served on the side, if the guest desires a little extra tea taste.

PREPARATION

EARL GREY CHOCOLATE

Bring the cream to the boiling point in a casserole. Add the tea and leave to infuse for 15 minutes off the heat.

In a mixing bowl, whisk together the egg yolks and the sugar.

At the end of the infusion of the tea with the cream, reheat the cream, filter and pour the hot cream onto the egg yolk mixture, then put the whole mixture back into the casserole and cook gently, until it becomes like crème anglaise.

At this stage, add the chocolates, stirring so they melt and give a smooth and shiny emulsion.

Fill each tart with this mixture, leave to rest for 2 hours in the fridge.

STREUSEL

Pre heat the oven to 150°C.

In the bowl of a mixer, with the pedal attachment, add the butter and the sugar, mix for a couple of minutes until the sugar has dissolved. After add the salt, flour and cacao, mix for a further 3 – 4 minutes.

Once you have achieved the dough, put onto a baking tray, break it into small chunks.

Bake at 150°C for about 15 minutes.

Once the streusel has cooled, break uneven chunks, add to the top of the tart.

SAUCE

In a sauce pan, boil the water, brown sugar and tea together, leave to cool and infuse.

To serve, take the tart out from the fridge and leave 5-10 minutes at room temperature. Serve with the sauce on the side.

for the sauce

BROWN SUGAR
60 g

TEA EARL GREY
3 g

WATER
50 g



Tout Chocolate

SERVES
6-8 people

INGREDIENTS

<i>for vanilla interior</i>	<i>for crunch</i>
CREAM 300 g	HAZELNUT PRALINE -ALT 258- 100 g
EGG YOLK 4 pieces	CORN FLAKES 50 g
SUGAR 175 g	WHITE CHOCOLATE -ALT 248- 15 g
VANILLA 3 g	CORN FLAKES 10 g
GELATINE 2 g	<i>for covering</i> CACAO BUTTER 50 g
<i>for dark chocolate mousse</i> CREAM 250 g	DARK CHOCOLATE -ALT 252- 50 g
SUGAR 45 g	MINI CHOCOLATE CURLS 50 g
WATER 20 g	
DARK CHOCOLATE -ALT 252- 160 g	
EGG YOLK 2 pieces	

On a bain-marie add the cacao butter and dark chocolate (ALT 253), melt until 65°C, add to a spray gun, and spray a thin layer, completely covering each cake. (It should have a velvet effect)

Add some chocolate curls for decoration centered on the top. Serve accordingly.

DARK CHOCOLATE MOUSSE

Melt the dark chocolate (ALT 253) to 55° C on a bain marie.

In the bowl of a mixer add the egg yolk, with 15 g water (warmed) and whisk at full speed to create a sabayon.

At the same time, whisk the cream to soft peak.

In a saucepan add the sugar and the 20 g of water and boil it, continue to cook until 121°C.

When the sugar reaches 121°C, pour it over the sabayon quickly, and continue to whisk until the mix is completely cooled.

Once cooled, add the soft peak cream and fold it by using a spatula.

Add the chocolate in 2 stages, so the mixture becomes smooth and elastic.

FOR THE MONTAGE

Use 4 square moulds, 5cm x 5cm x 3.5cm.

Fill the bottom with the crunch mix; make it flat with a fork.

Cut the vanilla interior into squares 4cm x 4 cm, and place the squares onto the crunch mix, and to the center of the mould.

Put the mousse into a piping bag and fill the mould completely with the mousse.

Add to the chiller, and leave to set for 2 hours.

Once it has set, take it from its mould.

A TIP FROM THE CHEF This entremet is really something that represents our catalogue, using lots of products from cacao butter to couverture to glaze to deco, the taste is a real chocolate taste, smooth, crunchy, you have all the textures.

PREPARATION

VANILLA INTERIOR

In a casserole gently heat the cream and vanilla together.

Soak the gelatine in ice cold water for 15 minutes.

In a mixing bowl, add together the egg yolk and sugar, once the cream is boiled pour onto the egg mix, and cook like 'Crème Anglaise'. Remove from the heat, add the drained gelatin. Pour into a tray to have a thickness of 1.5 cm depth. Add to the chiller to cool.

CRUNCH

On a bain-marie melt white chocolate (ALT 248), add praline (ALT 258), and corn flakes. Mix them with a fork. Try not to break them to much. Set it aside in a room temperature.



Dark Chocolate Souffle

SERVES
6 people

INGREDIENTS

DARK CHOCOLATE -ALT 219-	225 g
BUTTER	250 g
EGG	8 pieces
SUGAR	200 g
FLOUR	120 g
ICING SUGAR	30 g

PREPARATION

Butter the moulds with 20g soft butter, keep them in the fridge and repeat this process 2 times.

Cut the chocolate into cubes also the butter, and put on bain-marie to melt them, and to create a dough, keep warm.

Whisk the eggs with sugar, until they become whitened, add the sifted flour to make a liquid mass.

Whisk the 2 mixes together, add into each mould, filling to $\frac{3}{4}$ of the mould, film and place in the refrigerator for minimum 24 hours.

Pre-heat the oven to 200°C,

Cook the souffle for 200°C for 7/8 minutes (*the center should stay liquid*)

Take them out of the moulds and put on to the plates, sprinkle with icing sugar and serve immediately with a vanilla ice cream or a fresh mint sauce next to it

A TIP FROM THE CHEF Chocolate souffle using our dark chocolate (ALT 219). The idea is to have a crust on the outside, with the inside hot and runny, the perfume from the hot chocolate, tickles your taste buds, and you are hungry for more. Be careful, the recipe is simple, but do not forget to leave the mix to rest for 24 hours, and also the cooking is very important, cook at high temperature, quick cooking is essential, and to be served as quickly as possible...



Chocolate Soup with Vanilla Ice Cream

SERVES
4 people

INGREDIENTS

MILK CHOCOLATE COINS
-ALT 247-
200 g

DARK CHOCOLATE COINS
-ALT 252-
50 g

CREAM
300 g

MILK
200 g

VANILLA
2 sticks

FRESH MINT
2 leaves

VANILLA ICE CREAM
120 g

A TIP FROM THE CHEF *This chocolate soup is the dream of chocolate lovers, works with most bitter chocolates, in this recipe we have used the Milk Chocolate (ALT 247) and also the dark chocolate (ALT 252) to give something creamy and full of the chocolate taste, served with a vanilla ice cream, but imagine and adapt to your own tastes.*

PREPARATION

In a casserole, over a low heat, add the milk and cream together, bring to the boil. Open the vanilla sticks, add to the hot cream, with dark and milk chocolates and also the mint branches. Boil all for 1 minute and then leave to infuse for 20 minutes.

At the moment of service reheat gently the soup, filter, into a tea pot.

In a soup plate add 2 scoops of vanilla ice cream and pour over the ice cream the hot soup then serve immediately.



Dark Chocolate Cake

SERVES
8 people

INGREDIENTS

cake

BAKE STABLE
DARK CHOCOLATE DROPS
-ALT 73-
100 g

DARK CHOCOLATE
-ALT 253-
125 g

EGGS
6 pieces

SUGAR
500 g

MELTED BUTTER
350 g

CACAO POWDER
-S9-
15 g

FLOUR
260 g

BAKING POWDER
7 g

CREAM
30 g

FLEUR DE SEL
30 g

topping

DARK GLAZE
30 g

DARK CHOCOLATE CHUNKS
-ALT 219-
50 g

A TIP FROM THE CHEF Dark chocolate cake should be light and fluffy, full of the richness of the chocolates, and inside the cake chunks of chocolate to give it some texture. Be careful not to cook for too long otherwise the cake becomes dry. Also you could try with our other dark chocolate (ALT 252) for the chocolate lovers.

PREPARATION

In a mixer with the pedal attachment mix the eggs, sugar, cream and fleur de sel, until something a little light and fluffy. Add slowly the flour, cacao powder and baking powder, finish by adding the melted butter and chopped Dark Chocolate (ALT 253) + 50 gr Bake stable dark chocolate drops (ALT 73)

Put the dough into a greased baking mould, sprinkle the other 50 g bake stable dark chocolate drops (ALT 73) on the top and then bake at 150° C for about 1 hour.

At the term of baking, leave to cool. Add a thin layer of glaze to the top of the cake; sprinkle with the dark chocolate chunks (ALT 219) on top.





Altınmarka product and service portfolio is focused to meet the demands of the large scale domestic and international industrial producers of chocolate, cake and ice cream.

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Established on the European side of Istanbul in 1994, Altınmarka has since become the world's sixth largest industrial cocoa factory. In 2005, Altınmarka established a state-of-the-art chocolate factory and is now also the world's second largest industrial chocolate factory which has been awarded the best European chocolate factory in 2012 by the Candy Kettle Association. Spread over 215,000 square meters, our factories create hundreds of different products with different technical specifications such as taste, aroma, color, shape and viscosity supported and developed by our experienced food engineers and chocolatiers. Our firm applies both Good Hygiene Practices and Good Manufacturing Practices at all production phases to the letter. Altınmarka also has the following certificates: BRC Global Food Safety Standard, ISO 22000:2005 Food Safety Management System Standard and ISO 9001:2008 Quality Management System Standard.

