



CREATIVE
SOLUTIONS
FOR YOU



2015



1ST ISSUE

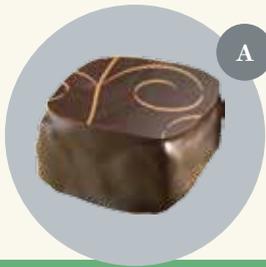


CHOCOLATES



CREATIVE SOLUTIONS *for* YOU

Chocolates



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*Pistachio
Truffles*

*Ginger Ganache
Bonbon*



J





PREPARATION

Refine the orange peels in cutter until a puree.

If desired orange colour lightly.

Mix into the marzipan.

Mix the tempered milk chocolate –ALT 247– with the praliné –ALT 55–.

Add the nut pieces.

Pour into a frame on 4 mm thickness, and let it set.

Pour the soft orange marzipan with a spatula on top of the praline in to a second frame for 4 mm thickness.

Cover the marzipan with a thin layer of chocolate.

Turn upside down and cut with a guitar string into the desired dimensions.

Enrobe the centers with dark chocolate –ALT 219–

Make decoration with transfer sheet immediately.

Leave to crystallize in the refrigerator for 20 minutes then remove the transfer sheet.

A

Praliné with Orange Marzipan Bonbons

AMOUNT

approximately 120 pieces

INGREDIENTS

COCOA
HAZELNUT PRALINE
–ALT 55–
500 g

MILK CHOCOLATE
–ALT 247–
350 g

BROKEN ROASTED
HAZELNUTS
60 g

for orange marzipan
ALTINMARKA MARZIPAN
850 g

FRESH ORANGE PEEL
80 g

DESIRED AMOUNT
ORANGE COLOUR

for enrobing

DARK CHOCOLATE
–ALT 219–
1250 g

DECORATIVE TRANSFER
SHEET

Strawberry Ganache Bonbon

AMOUNT

approximately 120 pieces

INGREDIENTS

STRAWBERRY PUREE
250 g

GLUCOSE SYRUP
50 g

HONEY
25 g

BUTTER
100 g

DARK CHOCOLATE
-ALT 219-
60 g

MILK CHOCOLATE
-ALT 247-
350 g

COCOA BUTTER
ALTINMARKA CBD
15-20 g

DARK CHOCOLATE
SHELLS
-ROUND SERRATED-
120 pieces

PREPARATION

Boil the fruit puree, honey with the syrup at 103° C.

Let cool down until room temperature. Add the pre-crystallized dark chocolates following by the butter.

Immediately fill the ganache into a chocolate cups until 3 mm from the top .

Allow to cool for approximately 60 minutes.

Add to the milk chocolate some cocoa butter to make it extra thin, and close the shells with a piping bag.

Make decoration on top with dark chocolate using a piping bag.





Mojito Ganache Bonbon

AMOUNT
approximately 60 pieces

INGREDIENTS

CREAM
50 g
HONEY
20 g
GLUCOSE SYRUP
35 g
LEMON JUICE
20 g
FRESH MINT LEAVES
10 g
BUTTER
50 g
MILK CHOCOLATE COIN -ALT 247-
160 g
RUM 40%
20 g
DARK CHOCOLATE COIN -ALT 219-
300 g

PREPARATION

Bring the cream, butter, honey, glucose syrup, lemon juice and mint leaves to the boiling point.

Let cool down until room temperature.

Add the pre-crystallized milk chocolate -ALT 247-.

Add Rum and blend into a homogeneous, smooth ganache.

Immediately fill the ganache into a pre molded dark chocolate -ALT 219- shells.

Leave to crystallize sufficiently before sealing the moulds with dark chocolate.

Leave to further crystallize in the refrigerator for approximately 20 minutes.



Turkish Coffee Ganache Bonbon

AMOUNT

approximately 260 pieces

INGREDIENTS

CREAM
400 g**GLUCOSE SYRUP**
60 g**TURKISH COFFEE**
50 g**HONEY**
60 g**BUTTER**
150 g**MILK CHOCOLATE COIN**
-ALT 247-
1200 g**MILK CHOCOLATE SHELLS**
-SMALL SIZE ROUND-
260 Pieces**DARK CHOCOLATE COIN**
-ALT 219-
500 g

PREPARATION

Bring the cream, honey, glucose syrup and the Turkish coffee to the boiling point.

Let cool down until room temperature.

Add the pre-crystallized milk chocolate -ALT 247-

Add the ganache to the soft butter and mix well.

Fill ganache into chocolate cup with a piping bag like a dome.

Dip the top of the filling after setting into dark chocolate -ALT 219-.

Make decoration on top with milk chocolate using a piping bag.

Leave to crystallize in the refrigerator for approximately 20 minutes.



*Almond
Praline with
Cranberry
Bonbon*

AMOUNT
approximately 110 pieces

INGREDIENTS

ALMOND PRALINE
-ALT 259-
350 g

MILK CHOCOLATE
-ALT 247-
210 g

SWEETENED DRIED
CRANBERRIES
50 g

for enrobing

DARK CHOCOLATE
-ALT 219-
50 g

DECORATIVE TRANSFER
SHEET

PREPARATION

- Refine the dried cranberries.
- Mix the chocolate with praline and add the refined cranberries.
- Spread thin layer of milk chocolate on a grease proof paper and placed under a frame.
- Immediately pour the ganache into the frame.
- Allow to cool for approximately 60 minutes.
- Cut with a guitar string into desired dimensions.
- Bring the centers to room temperature before enrobing in dark chcolate -ALT 219-.
- Make decoration with transfer sheet immediately.
- Leave to crystallize in the refrigerator for approximately 20 minutes then remove the transfer sheet.



*Raki
Ganache
Bonbon*

AMOUNT
approximately 220 pieces

INGREDIENTS

CREAM
400 g
GLUCOSE SYRUP
40 g
HONEY
40 g
MILK CHOCOLATE
–ALT 247–
650 g
BUTTER
50 g
RAKI
20 g
<i>for enrobing</i>
DARK CHOCOLATE
–ALT 219–
800 g
COLOURED SUGAR CRYSTALS
25 g

PREPARATION

- Bring the cream, honey and glucose to the boiling point.
- Let cool down until room temperature.
- Add pre-crystallized milk chocolate.
- Mix the butter, then add raki.
- Spread thin layer of milk chocolate on a grease proof paper and placed under a frame.
- Immediately pour the ganache into the frame.
- Allow to cool for approximately 60 minutes.
- Cut with guitar string into desired dimensions.
- Bring the centers to room temperature before enrobing in dark chocolate –ALT 219–.
- Make decoration with sugar crystals.
- Leave to crystallize in the refrigerator for approximately 20 minutes.



*Lavander
Ganache
Bonbon*

AMOUNT
approximately 150 pieces

INGREDIENTS

CREAM
200 g

HONEY
140 g

LAVANDER
2 g

BUTTER
40 g

DARK CHOCOLATE
-ALT 252-
210 g

MILK CHOCOLATE
-ALT 247-
230 g

for enrobing

MILK CHOCOLATE
-ALT 247-
675 g

PREPARATION

Bring the cream, honey and lavender to the boiling point.

Let cool down until room temperature. Add the pre-crystallized dark and milk chocolates following by the butter.

Spread thin layer of milk chocolate on a grease proof paper and placed under a frame.

Immediately pour the ganache into a frame.

Allow to cool for approximately 60 minutes.

Cut with a guitar string into desired dimensions.

Bring the centers to room temperature before enrobing in milk chocolate -ALT 247-.

Make decoration.

Leave to crystallize in the refrigerator for approximately 20 minutes.



Cherry Ganache Bonbon

AMOUNT

approximately 120 pieces

INGREDIENTS

CREAM
100 g

FROZEN CHERRY PUREE
90 g

SEA SALT
1 g

HONEY
30 g

MILK CHOCOLATE
-ALT 247-
450 g

for enrobing

DARK CHOCOLATE
-ALT 219-
450 g

PREPARATION

Bring the cream, cherry puree, honey and the sea salt to the boiling point.

Let cool down until room temperature.

Add the pre-crystallized milk chocolate.

Spread thin layer of dark chocolate on a grease proof paper and placed under a frame.

Immediately pour the ganache into a frame.

Allow to cool for approximately 60 minutes.

Cut with a guitar string into desired dimensions.

Bring the centers to room temperature before enrobing in dark chocolate -ALT 219-.

Make decoration with a fork.

Leave to crystallize in the refrigerator for approximately 20 minutes.



PREPARATION

Make the butter creamy in to the mixer.

Add the pistachio puree.

Then add the pre-crystallized dark and white chocolates.

Beat up until a light creamy texture.

Pipe half scoop with a 8 mm nozzle.

After cooling dip into dark chocolate and covered with cocoa powder.

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Pistachio Truffles

AMOUNT
approximately 85 pieces

INGREDIENTS

WHITE CHOCOLATE
-ALT 248-
200 g

DARK CHOCOLATE
-ALT 219-
100 g

ROASTED PISTACHIO
PUREE
100 g

BUTTER
100 g

for coating

DARK CHOCOLATE
-ALT 219-
350 g

COCOA POWDER
ALTINMARKA
100 g



Ginger Ganache Bonbon

AMOUNT

approximately 240 pieces

INGREDIENTS

CREAM
800 g

GRATED GINGER
30 g

LEMON PEEL
1 g

HONEY
60 g

MILK CHOCOLATE
-ALT 247-
300 g

DARK CHOCOLATE
-ALT 219-
375 g

WHITE CHOCOLATE
-ALT 248-
1300 g

PREPARATION

Bring the cream, ginger, lemon peel and honey to the boiling point.

Let cool down until room temperature.

Add the pre-crystallized milk chocolate and dark chocolates.

Immediately fill the ganache into a pre-molded white chocolate -ALT 248- shells.

Leave to crystallise sufficiently before sealing the moulds with white chocolate.

Leave to further crystallize in the refrigerator for approximately 20 minutes.



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.

