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THE MARK OF DISTINCTION®



Hello Sweet World! The 2022 Peter's® Chocolate Calendar

CONFECTIONS FROM AROUND THE CHOCOLATE-LOVING WORLD





How do you say delectable?



Chocolate. Súkkulaði. Czekolada. チョコレート.

Chokoleti. تالکش. No matter how you say it, the product of the cocoa bean has found its way into the heart of many, if not all, of the world's culinary cultures.

In this 2022 Peter's Chocolate Calendar, we're embarking on a global journey to experience firsthand how different nations celebrate and enjoy the world's most coveted ingredient.

Each of the twelve recipes showcased is a beloved product in its country of origin with a story and heritage of its own. To honor that heritage, we have placed each confection in the context of its culture, using plateware, fabrics, colors and patterns that evoke the special place from which it comes.



As the originator of milk chocolate with both a Swiss heritage and a proud American legacy, Peter's Chocolate is proud to celebrate both the fascinating differences in the way chocolate is prepared around the world, and the shared delight that it inspires in all of us.



PETER'S® CHOCOLATE





Welcome to Australia

Although the Australian appetite for cacao was first stoked in the 1920s, the publication of the first Chocolate Crackle recipe in Australian Women’s Weekly in 1937 sparked a national passion. Like its American cousin, the “Rice Krispie Treat,” Crackles deliver an unsurpassed textural combination of creamy chocolate and crunchy puffed rice. This little wonder has become a cherished childhood treat and a staple of celebrations down under.

SYD

Chocolate Crackles

Ingredients:

- 190 g Coconut Oil
- 245 g Peter’s® Burgundy® Semisweet Chocolate or Peter’s® Crema Milk Chocolate
- 6 cups Crispy Rice Cereal
- 100 g (1 cup) Desiccated Coconut
- 2 12-Count Muffin Trays
- 24 Paper Baking Cups

Directions:

- Line muffin trays with paper baking cups.
- Mix crispy rice cereal and desiccated coconut in a large bowl. Set aside.
- Melt chocolate in microwave or double boiler. Stir until smooth. Do not overheat.
- Heat coconut oil in microwave on high or in a saucepan until fully melted.
- Combine coconut oil mixture and chocolate until smooth and incorporated.
- Pour chocolate and oil mixture over crispy rice mixture. Mix thoroughly for full coverage.
- Spoon evenly into the prepared muffin cups. Place in fridge for 1 hour to set.
- Keep refrigerated if not serving.

Makes: Approx. 24 Cups

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
December S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	February S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28					1 ¹
2 ²	3 ³	4 ⁴	5 ⁵	6 ⁶	7 ⁷	8 ⁸
	National Chocolate Covered Cherry Day					New Year's Day
9 ⁹	10 ¹⁰	11 ¹¹	12 ¹²	13 ¹³	14 ¹⁴	15 ¹⁵
	National Bittersweet Chocolate Day					
16 ¹⁶	17 ¹⁷	18 ¹⁸	19 ¹⁹	20 ²⁰	21 ²¹	22 ²²
	Martin Luther King Jr. Day					
23 ²³	24 ²⁴	25 ²⁵	26 ²⁶	27 ²⁷	28 ²⁸	29 ²⁹
	National Peanut Butter Day					
30 ³⁰	31 ³¹					
PLMA's Private Label Show, Chicago, IL	PLMA's Private Label Show, Chicago, IL National Hot Chocolate Day		National Chocolate Cake Day			

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January





日本へようこそ

Like so much in Japanese culture, chocolate is steeped in tradition. For decades, Valentine’s Day has been the time when girls and women reward the favorite men in their lives with either “honmei choco,” a tasty expression of true love, or “giri choco” which relegates its recipients to the “friend zone,” albeit with some sweet compensation. Nama Chocolate, a bittersweet ganache enriched with brandy or liqueur, is particularly prized.

Nama Chocolate

Ingredients:

500 g	Peter’s® Gibraltar™ Bittersweet Chocolate, chopped into small pieces
1 ½ cups	Heavy Cream
2 tbsp	Unsalted Butter
1 tbsp	Kahlúa or Brandy
¼ cup	Unsweetened Cocoa Powder

Directions:

- Line a 10x10-inch baking pan with parchment paper.
- Place the chocolate in a heatproof bowl.
- In a saucepan, add the cream and butter and heat until it starts to steam significantly (about 176°F).
- Pour the hot cream and butter over the chocolate and stir until the chocolate is completely melted.
- Add the Kahlúa or brandy and give it a quick mix.
- Pour the chocolate paste into the prepared pan. Spread evenly, keeping the surface as smooth as possible. Freeze for 2 to 3 hours to harden the chocolate.
- Once frozen, remove the pan and mark 1x1-inch squares with a knife. Then, using a hot knife (you can dip the knife in hot water, then wipe it off with a kitchen towel), fully cut the chocolate into squares.
- Using a fine sieve, liberally dust cocoa powder over the chocolate squares.
- To store, keep in an airtight container in the refrigerator. Cocoa powder may get slightly wet and clump up a little after 3-4 days. So, if possible, add a pack of silica gel to your container to absorb any excess moisture.

Makes: 100 Pieces

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February





BAGGAGE TAG



WEIGHT
18
Kgs

Bem-vindo ao Brasil

Although most historians believe chocolate was first cultivated by the Olmec in what is now Mexico, there is an argument to be made that its origins were actually in Brazil, where cacao has grown for thousands of years. Today, confections like the native Brigadeiros are a cherished centerpiece at events from weddings to birthdays to formal dinners. Of course, while chocolate is appreciated year-round here, it is most celebrated during Carnival, when indulgences of all kinds are entertained.

RIO

 **TRANSFER**
FOLLOW THE SIGNS

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
February S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	April S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	1 ⁶⁰	2 ⁶¹	3 ⁶²	4 ⁶³	5 ⁶⁴
6 ⁶⁵	7 ⁶⁶	8 ⁶⁷	9 ⁶⁸	10 ⁶⁹	11 ⁷⁰	12 ⁷¹
		Natural Products Expo West, Anaheim, CA International Women's Day	Natural Products Expo West, Anaheim, CA Daniel Peter's Birthday	Natural Products Expo West, Anaheim, CA	Natural Products Expo West, Anaheim, CA	Natural Products Expo West, Anaheim, CA
13 ⁷²	14 ⁷³	15 ⁷⁴	16 ⁷⁵	17 ⁷⁶	18 ⁷⁷	19 ⁷⁸
Daylight Savings Time Begins			Western Candy Conference, Scottsdale, AZ	Western Candy Conference, Scottsdale, AZ St. Patrick's Day	Western Candy Conference, Scottsdale, AZ	Western Candy Conference, Scottsdale, AZ National Chocolate Caramel Day
20 ⁷⁹	21 ⁸⁰	22 ⁸¹	23 ⁸²	24 ⁸³	25 ⁸⁴	26 ⁸⁵
Western Candy Conference, Scottsdale, AZ American Chocolate Week First Day of Spring	American Chocolate Week	American Chocolate Week	American Chocolate Week	American Chocolate Week	American Chocolate Week	American Chocolate Week
27 ⁸⁶	28 ⁸⁷	29 ⁸⁸	30 ⁸⁹	31 ⁹⁰		

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Brigadeiros

Ingredients:

- 1 can (14 oz)
¼ cup

1 tbsp
- Sweetened Condensed Milk
Peter's® Newport™
Bittersweet Chocolate
Butter, plus more for rolling
Pinch of Salt
Chocolate Sprinkles
Candy Cups

Directions:

- In a small saucepan mix the sweetened condensed milk, chocolate, salt, and butter. Heat over medium-low heat.
- Cook, mixing constantly (being careful not to burn) until it thickens. Proper thickness can be determined by running your spoon or spatula through the middle of the mixture, one end to the other. Once the mixture falls back to fill the space within 5 seconds, the product is done.
- Remove from heat. Let cool to room temperature.
- In a plate or bowl, spread your sprinkles. Grease your hands with butter and roll the cooled brigadeiro mixture into little balls, approximately ½ tbsp in size.
- Roll the balls into the sprinkles and place them in preferred candy cups.

Makes: Approx. 24 Pieces



March



Selamat datang ke Malaysia

Cacao has been cultivated in Malaysia since the 18th century when Dutch traders likely imported the plants from Brazil. As a multicultural society with strictly coded customs and traditions, it's easy for westerners to make social errors when visiting Malaysian homes, but a gift of high-quality chocolate is always appropriate. Bahulu is a local variation on the classic French Madeleine cookie, and this recipe brings a delightful flavor addition of chocolate chips.



Chocolate Chip Bahulu

Ingredients:

100 g	Wheat Flour
1 tbsp	Tapioca Flour
3	Egg Yolks
4	Egg Whites
100 g	Sugar
½ tsp	Vanilla Extract
¼ tbsp	Baking Powder
	Peter's® Gourmet Chocolate Chips

These sweets are traditionally baked in a specific Malaysian Bahulu Flower Mold, but any similar cake pan will work as well.

Directions:

1. Sift both types of flour with the baking powder.
2. Beat the eggs and sugar until fluffy and add the vanilla.
3. Add the flour mixture to the egg mixture and mix well.
4. Grease baking pans and fill pans approximately ¾ full.
5. Toss some chocolate chips in flour and gently push them down into the filled pans.
6. Bake for 15 minutes at 350°F and until a toothpick comes out clean.

Makes: Approx. 60 Cakes



April



ISSUED BY:
TXDO

DESTINATION

καλως ηρθες στην ΕΛΛΑΔΑ

It was a Swedish botanist who first called chocolate “The Food of the Gods,” but in the home of Mount Olympus, Greeks have come to the same conclusion. Chefs and confectioners here have made the ingredient a cornerstone of their repertoire, incorporating chocolate into their Easter and Christmas traditions, often combining it with brandy and nuts as in our featured recipe. Venizelika is a truffle-type confection that originated on the isle of Limnos and has become a traditional wedding treat beloved throughout the country.

Nº 9413007 **ATH** ➡ ➡

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
1 ¹²¹	2 ¹²²	3 ¹²³	4 ¹²⁴	5 ¹²⁵	6 ¹²⁶	7 ¹²⁷
	National Truffles Day	National Chocolate Custard Day		Cinco de Mayo		
8 ¹²⁸	9 ¹²⁹	10 ¹³⁰	11 ¹³¹	12 ¹³²	13 ¹³³	14 ¹³⁴
Mother's Day			National Eat What You Want Day	National Nutty Fudge Day		
15 ¹³⁵	16 ¹³⁶	17 ¹³⁷	18 ¹³⁸	19 ¹³⁹	20 ¹⁴⁰	21 ¹⁴¹
National Chocolate Chip Day						Armed Forces Day
22 ¹⁴²	23 ¹⁴³	24 ¹⁴⁴	25 ¹⁴⁵	26 ¹⁴⁶	27 ¹⁴⁷	28 ¹⁴⁸
	NCA Sweets & Snacks Exposition, Chicago, IL Victoria Day (Canada)	NCA Sweets & Snacks Exposition, Chicago, IL	NCA Sweets & Snacks Exposition, Chicago, IL	NCA Sweets & Snacks Exposition, Chicago, IL		
29 ¹⁴⁹	30 ¹⁵⁰	31 ¹⁵¹			April S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	June S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30
	Memorial Day					

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Venizelika

Ingredients:

Center	
500 g	Roasted Almonds
125 g	Grand Marnier Liqueur
100 g	42DE Heavy Corn Syrup
350 g	Peter's® Cambra™ Bittersweet Chocolate, melted

Fondant Icing

6 cups	Confectioners' Sugar, sifted
½ cup	Water
2 tbsp	Light Corn Syrup
1 tsp	Almond Extract

Directions:

1. Chop the almonds in a food processor to create small pieces.
2. Warm the corn syrup and Grand Marnier together to approximately 95°F.
3. Whisk the chocolate into the corn syrup mixture.
4. Add in almonds to form a soft dough.
5. Form into balls and roll in sugar.
6. Allow to dry and harden.
7. Begin fondant icing by first placing sugar in saucepan.
8. Combine water and light corn syrup in separate bowl.
9. Add to sugar and stir until well-mixed.
10. Cook over low heat, bringing to but not exceeding 100°F.
11. While heating, prepare hardened centers on cooling rack positioned over cookie sheet or pan to catch excess icing.
12. Remove icing from heat. Stir in almond extract.
13. Immediately pour icing on centers using pan or measuring cup. Cover completely.
14. Let set approximately 10 minutes.


Makes: Approx. 60 Truffles



May



BOOKING

DECK 7
FWD-P
PORT


STAR OF AFRICA

Karibu Tanzania

If, as some scientists believe, the African and South American continents were once a single land mass, then chocolate has returned to its roots in Tanzania. The burgeoning cacao industry here is inspiring global promise due to the unique flavor profile locally grown beans offer when roasted. Kashata, a regional peanut brittle, is a combination of beloved ingredients native to East Africa and made all the more irresistible in this recipe with a drizzle of milk chocolate.





Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
<div>May</div> <div><div>SMTWTFS</div><div>1234567</div><div>891011121314</div><div>15161718192021</div><div>22232425262728</div><div>293031</div></div> <div>5156</div>	<div>July</div> <div><div>SMTWTFS</div><div></div><div>12</div><div>3456789</div><div>10111213141516</div><div>17181920212223</div><div>2425262728293031</div></div> <div>6157</div>	<div></div> <div></div> <div>7158</div> <div><div>National Chocolate Ice Cream Day</div></div> <div>14165</div> <div><div>Flag Day</div></div> <div>21172</div> <div><div>First Day of Summer</div></div> <div>28179</div>	<div>1152</div> <div><div>National Best Friends Day</div></div> <div>8159</div> <div>15166</div> <div><div>National Chocolate Eclair Day</div></div> <div>29180</div>	<div>2153</div> <div></div> <div>9160</div> <div><div>National Fudge Day</div></div> <div>23174</div> <div>30181</div>	<div>3154</div> <div></div> <div>10161</div> <div><div>National Pralines Day</div></div> <div>24175</div>	<div>4155</div> <div><div>National German Chocolate Cake Day</div></div> <div>11162</div> <div>18169</div> <div>25176</div>

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Kashata

Ingredients:

- 1 cup

2 tbsp

1 cup

½ cup

¼ cup

½ tsp

½ tsp

½ tsp
- Coconut Sugar

Water

Raw Peanuts, peeled

Grated Coconut

Coconut Milk

Cardamom

Cinnamon

Salt

Peter’s® Chatham® Milk Chocolate, melted, for drizzling

Directions:

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

13.
- Mix the grated coconut with the coconut milk. Use your hands if need be to make sure that all the grated coconut becomes moistened. Once mixed, set aside.

Take a small pan over medium heat. Once heated, add the peanuts without any oil and lightly roast for 3-5 minutes, occasionally tossing until they develop a light brown color. Be careful not to over-roast and burn.

Once the peanuts have roasted, remove from the pan and set aside.

Next, reduce the heat of your stove to low or even a simmer. Add the coconut sugar in and begin to push around with either a ladle or spatula.

As the sugar begins to melt and caramelize, add splashes of water, and continue to mix through. The entire mixture will start to bubble, and the caramel will begin to form.

As the caramelized coconut sugar forms, add the peanuts back into the mix and stir, coating the peanuts with the sugar.

Add the moistened coconut and coconut milk. Mix evenly between the peanuts and the caramelized sugar.

Add cardamom, cinnamon and salt, and incorporate.

After about 1 minute of further mixing, take the peanut brittle off the heat.

Take an 8x8-inch baking dish lined with parchment paper and, while the peanut brittle is still hot, pour mixture in and form to dish.

Place the peanut brittle in the fridge and let cool. After about 15 minutes, the Kashata should largely harden but still retain a slightly soft texture.

Remove brittle from fridge and return to room temperature.

Once at room temperature, drizzle tempered chocolate.

Makes: One 8x8-inch Square Dish

June





KINGSTON **JM**

Welcome to Jamaica

Many historians trace the birth of chocolate milk to Jamaica, where beverages made from cacao blended with dairy products are believed to date back to the 15th century. Today, a creative community of local artisan confectioners has brought a distinctly Caribbean accent to classic candy making as in these delightfully heated truffles, which we’ve paired here with a chocolate sauce for a spicy sweet balance.

FLIGHT 256.311

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
<div>June</div> <div><div>SMTWTFS</div><div>1234</div><div>567891011</div><div>12131415161718</div><div>19202122232425</div><div>2627282930</div></div>	<div>August</div> <div><div>SMTWTFS</div><div>123456</div><div>78910111213</div><div>14151617181920</div><div>21222324252627</div><div>28293031</div></div>				<div>1</div> <div>182</div>	<div>2</div> <div>183</div>
<div>3</div> <div>184</div>	<div>4</div> <div>185</div>	<div>5</div> <div>186</div>	<div>6</div> <div>187</div>	<div>7</div> <div>188</div>	<div>8</div> <div>189</div>	<div>9</div> <div>190</div>
<div>National Chocolate Wafer Day</div>	<div>Independence Day</div>			<div>World Chocolate Day</div>	<div>Canada Day</div>	
<div>10</div> <div>191</div>	<div>11</div> <div>192</div>	<div>12</div> <div>193</div>	<div>13</div> <div>194</div>	<div>14</div> <div>195</div>	<div>15</div> <div>196</div>	<div>16</div> <div>197</div>
<div>IFT Food Expo, Chicago, IL</div>	<div>IFT Food Expo, Chicago, IL</div>	<div>IFT Food Expo, Chicago, IL</div>	<div>IFT Food Expo, Chicago, IL</div>			
<div>17</div> <div>198</div>	<div>18</div> <div>199</div>	<div>19</div> <div>200</div>	<div>20</div> <div>201</div>	<div>21</div> <div>202</div>	<div>22</div> <div>203</div>	<div>23</div> <div>204</div>
<div>National Ice Cream Day</div>						<div>Peanut Butter and Chocolate Day</div>
<div>24</div> <div>205</div>	<div>25</div> <div>206</div>	<div>26</div> <div>207</div>	<div>27</div> <div>208</div>	<div>28</div> <div>209</div>	<div>29</div> <div>210</div>	<div>30</div> <div>211</div>
<div>Parents' Day</div>						
<div>31</div> <div>212</div>	<div>RCI Annual Convention, Pittsburgh, PA</div> <div>National Hot Fudge Sundae Day</div>	<div>RCI Annual Convention, Pittsburgh, PA</div>	<div>RCI Annual Convention, Pittsburgh, PA</div>	<div>RCI Annual Convention, Pittsburgh, PA</div> <div>National Milk Chocolate Day</div>	<div>RCI Annual Convention, Pittsburgh, PA</div>	

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Tamarind Balls

Ingredients:

Tamarind Balls

400 g Fresh Tamarind Pulp
2 cups Granulated Sugar, plus additional for rolling
Pinch of Salt
Pepper (optional)
Water, as needed

Chocolate Sauce

200 g Peter's® Viking® Semisweet Chocolate
100 g Coconut Oil
Dried Spices (e.g., Cinnamon, Allspice, Black Pepper, Cayenne), added if desired for preferred taste

Directions:

- Mix sugar, salt, and pepper in a bowl.
- Food prep gloves are advised as tamarind is sticky. Massage the tamarind pulp with sugar mixture and pick out the fibrous segments by hand. (The abrasive action of the sugar makes this easier.) Discard the fibrous segments. If the tamarind pulp is too dry, add a small amount of water.
- Add remaining sugar to the mixture and knead until a clay-like texture and lighter color are achieved. Note: If you add water to the pulp, you will need to add more sugar to the mixture later to get the right texture.
- Divide into 5 g portions (about the size of large marbles) and roll into balls.
- Roll the balls in sugar to create a dry, crunchy outer layer.
- Gently warm the chocolate and coconut oil in the microwave, stir to combine.
- Add spices to taste if desired.
- Sauce can be used as a drizzle and allowed to set before consuming or served warm as a dipping sauce.


Approx. 95 Pieces

July





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34345

RA-SD

THR

TEHRAN, IRAN

دی دم آش و نارایا هب

With a culinary heritage that dates back 1,500 years, Iran has a rich tradition of desserts spiced with saffron, sprinkled with rosewater or filled with native dates, pomegranates, and pistachios. By that standard, Gaz is a relative newcomer, having first been produced in Isfahan, the former Persian capital during the 17th century. Often compared with nougat, our version enrobes the delicate marshmallow and egg white confection in a smooth coating of semisweet chocolate.

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
	1 ²¹³	2 ²¹⁴	3 ²¹⁵	4 ²¹⁶	5 ²¹⁷	6 ²¹⁸
	Civic Holiday (Canada)			National Chocolate Chip Cookie Day		
7 ²¹⁹	8 ²²⁰	9 ²²¹	10 ²²²	11 ²²³	12 ²²⁴	13 ²²⁵
National Friendship Day			National S'mores Day			
14 ²²⁶	15 ²²⁷	16 ²²⁸	17 ²²⁹	18 ²³⁰	19 ²³¹	20 ²³²
						National Chocolate Pecan Pie Day
21 ²³³	22 ²³⁴	23 ²³⁵	24 ²³⁶	25 ²³⁷	26 ²³⁸	27 ²³⁹
			National Waffle Day		Women's Equality Day	National Just Because Day
28 ²⁴⁰	29 ²⁴¹	30 ²⁴²	31 ²⁴³		<div>July<div>SMTWTFS12345678910111213141516171819202122232425262728293031</div></div>	<div>Septmember<div>SMTWTFS123456789101112131415161718192021222324252627282930</div></div>

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August



Gaz

Ingredients:

- 2

1 cup + 1 ½ cup

½ cup + 1 ½ cup

2 tbsp

2 tbsp

1 ½ cup

2 tsp
- Egg Whites

Sugar

Glucose or Corn Syrup

Water

Butter or Ghee, melted

Pistachios, blanched and toasted

Rose Water

Peter's® Lenoir® Semisweet Chocolate, tempered for enrobing

Directions:

1.

Grease a 9x13-inch baking pan and one large bowl with butter.
2.

Begin by making a meringue, mixing the egg whites until stiff peaks form.
3.

Place 1 cup of sugar, ½ cup of glucose or corn syrup, and water into a saucepan. Cook over medium heat, stirring constantly, until the sugar dissolves and the mixture begins to boil.
4.

Reduce the heat to low and cook until the food thermometer reads 230°F. Do not stir.
5.

Slowly pour the hot mixture over the egg whites. Mix for 10 minutes, until stiff and tepid. Transfer the mixture to the bowl greased with butter.
6.

Next, make the syrup by placing remaining sugar and remaining glucose or corn syrup into a large saucepan and cooking over medium heat. The sugar should dissolve, and the mixture should start boiling.
7.

Continue cooking for another 10 minutes, stirring frequently, until temperature reaches 275°F.
8.

Pour the syrup over the meringue, but avoid scraping the pan it was cooked in. Blend using a wooden spoon.
9.

In a small bowl, combine melted butter or ghee and rose water. Add to the syrup and meringue mixture gradually.
10.

Stir in pistachios.
11.

Transfer the Gaz mixture into the greased baking pan. Let it cool for a few hours, and then cut it into small pieces, approx. 1x1 ½-inch rectangles.
12.

Enrobe in tempered semisweet chocolate.

Makes: Approx. 72 Pieces



★ ★

Bienvenido a España

In the 16th century, Spaniards sailed the world on a quest to discover and import all of its culinary treasures. Their defining moment was stumbling onto cacao, a sacred bean for the indigenous, starting a long tradition of mixing the flavors of the old continent with the new world’s wonders. The genius of Catànies, a contemporary Spanish delicacy, lies in the juxtaposition of smooth white chocolate and unsweetened cocoa powder over the buttery caramelized crunch of Spain’s own Marcona Almonds.

CABINA 1^{CL} 67

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
<div>August</div> <div>S M T W T F S</div> <div>1 2 3 4 5 6</div> <div>7 8 9 10 11 12 13</div> <div>14 15 16 17 18 19 20</div> <div>21 22 23 24 25 26 27</div> <div>28 29 30 31</div>	<div>October</div> <div>S M T W T F S</div> <div></div> <div>2 3 4 5 6 7 8</div> <div>9 10 11 12 13 14 15</div> <div>16 17 18 19 20 21 22</div> <div>23 24 25 26 27 28 29</div> <div>30 31</div>			<div>1</div> <div>244</div>	<div>2</div> <div>245</div>	<div>3</div> <div>246</div>
<div>4</div> <div>247</div>	<div>5</div> <div>248</div> <div>Labor Day</div>	<div>6</div> <div>249</div>	<div>7</div> <div>250</div>	<div>8</div> <div>251</div>	<div>9</div> <div>252</div>	<div>10</div> <div>253</div>
<div>11</div> <div>254</div> <div>Philadelphia National Candy, Gift, & Gourmet Show, Lancaster, PA Grandparents Day</div>	<div>12</div> <div>255</div> <div>Philadelphia National Candy, Gift, & Gourmet Show, Lancaster, PA National Chocolate Milkshake Day</div>	<div>13</div> <div>256</div> <div>Philadelphia National Candy, Gift, & Gourmet Show, Lancaster, PA</div>	<div>14</div> <div>257</div>	<div>15</div> <div>258</div>	<div>16</div> <div>259</div> <div>National Choose Your Chocolate Day</div>	<div>17</div> <div>260</div> <div>International Baking Industry Expo, Las Vegas, NV</div>
<div>18</div> <div>261</div> <div>International Baking Industry Expo, Las Vegas, NV</div>	<div>19</div> <div>262</div> <div>International Baking Industry Expo, Las Vegas, NV</div>	<div>20</div> <div>263</div> <div>International Baking Industry Expo, Las Vegas, NV</div>	<div>21</div> <div>264</div> <div>International Baking Industry Expo, Las Vegas, NV</div>	<div>22</div> <div>265</div> <div>National White Chocolate Day First Day of Autumn</div>	<div>23</div> <div>266</div>	<div>24</div> <div>267</div>
<div>25</div> <div>268</div> <div>Rosh Hashanah Begins</div>	<div>26</div> <div>269</div>	<div>27</div> <div>270</div> <div>National Chocolate Milk Day</div>	<div>28</div> <div>271</div>	<div>29</div> <div>272</div>	<div>30</div> <div>273</div>	

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September



Catànies

Ingredients:


200 g	Marcona Almonds
250 g	Sugar
1 tbsp	Water
1 tsp	Lemon Juice
300 g	Peter's® Original White® Chocolate
25 g	Butter
	Unsweetened Cocoa Powder

Directions:

- In saucepan over medium heat, combine sugar, water and lemon juice to make a hard caramel coating for the almonds. The sugar will melt and turn a light golden color. Reduce heat.
- Using a spoon to dip, bathe almonds one by one in the warm caramel mixture and place separately on a baking or silicone sheet. Alternatively, add all the almonds to the caramel and scoop out with a spoon. Allow the caramelized almonds to cool and fully harden before touching them.
- Reserve and set aside half of caramelized almonds for centers. Finely grind other half for the coating.
- Gently melt the white chocolate and butter in the microwave. Mix in the finely ground almonds. Let cool.
- With a caramelized almond inside, shape chocolate balls, creating a rounded oval. Let cool and harden completely.
- Toss with cocoa powder. Sift off excess.

Makes: Approx. 50 Catànies



 TRAIN TICKET

ZAKOPANE

T4

Witamy w Polsce

In 1665, King Jan III Sobieski sent a request to his wife, Queen Marysienka, in a letter: “Could you send me some ciokolata, my dear, if you have any?” In the years to come, Poles would learn to integrate this coveted resource into many of their most cherished recipes and traditions. Most famous, the Ptasie Mleczko (or bird’s milk jelly) is marketed under various names throughout Eastern Europe, but the original is universally known and beloved throughout Poland.

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
<div>September</div> <div>SMTWTFS</div> <div>123456789101112131415161718192021222324252627282930</div>	<div>November</div> <div>SMTWTFS</div> <div>123456789101112131415161718192021222324252627282930</div>					1 ²⁷⁴
2 ²⁷⁵	3 ²⁷⁶	4 ²⁷⁷	5 ²⁷⁸	6 ²⁷⁹	7 ²⁸⁰	8 ²⁸¹
		Yom Kippur Begins				
9 ²⁸²	10 ²⁸³	11 ²⁸⁴	12 ²⁸⁵	13 ²⁸⁶	14 ²⁸⁷	15 ²⁸⁸
	Columbus Day Thanksgiving Day (Canada)				National Dessert Day	Sweetest Day
16 ²⁸⁹	17 ²⁹⁰	18 ²⁹¹	19 ²⁹²	20 ²⁹³	21 ²⁹⁴	22 ²⁹⁵
National Boss's Day		National Chocolate Cupcake Day				
23 ²⁹⁶	24 ²⁹⁷	25 ²⁹⁸	26 ²⁹⁹	27 ³⁰⁰	28 ³⁰¹	29 ³⁰²
30 ³⁰³	31 ³⁰⁴ National Caramel Apple Day Halloween				National Chocolate Day	

Bird Milk Jelly (Ptasie Mleczko)

Ingredients:

6

170 g

5 tbsp

2 tbsp

1 tsp

16 g

150 g

Egg Whites
(use Pasteurized Eggs)

Sugar

Heavy Whipping Cream

Lemon Juice

Vanilla Extract

Gelatin Leaves

Peter’s® Cambra™

Bittersweet Chocolate,
for enrobing

Directions:

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

Place gelatin in a bowl of cold water to soak for 5 minutes.

In a small saucepan, heat the heavy whipping cream.

Whisk in the lemon juice and vanilla.

Add gelatin and coloring, mixing until dissolved. Take off the heat.

In a mixer, beat the egg whites on the medium speed, increasing to high once the soft foam is formed. Beat until stiff peaks are achieved.

Add sugar, spoon by spoon.

When all the sugar is incorporated turn speed down a little and slowly pour in the cream mixture. The foam will lose around 30% of its volume but that is normal.

Place the foam in a baking dish lined with plastic wrap, and let set for a minimum of 8 hours (gelatin reaches the maximum strength after 24 hours).

Once set, remove from the form by lifting plastic film and cut to the desired shape.

Melt 100 g of chocolate over a double boiler. Once melted, take off the heat and whisk in remaining chocolate until incorporated.

Enrobe foam squares into the melted chocolate and place on a drying rack to set.

Store in the fridge for up to three days.

Makes: Approx. 30 – 50 Pieces,
depending on size of cut.

October



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भारत में आपका स्वागत है

As a former British colony, India’s historical chocolate culture was largely informed by English tastes and preferences. But today, a creative craft chocolate movement has emerged, inspiring leading-edge candy makers and chefs to incorporate chocolate into many of its traditional recipes as well as to invent new applications of their own. In this variation on the popular dessert Peda, the traditional base of evaporated milk is enhanced with chocolate and topped with spices or nuts.

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
		1 ³⁰⁵	2 ³⁰⁶	3 ³⁰⁷	4 ³⁰⁸	5 ³⁰⁹
		All Saints' Day			National Candy Day	
6 ³¹⁰	7 ³¹¹	8 ³¹²	9 ³¹³	10 ³¹⁴	11 ³¹⁵	12 ³¹⁶
Daylight Savings Ends					Veterans Day Remembrance Day (Canada) National Sundae Day	
13 ³¹⁷	14 ³¹⁸	15 ³¹⁹	16 ³²⁰	17 ³²¹	18 ³²²	19 ³²³
20 ³²⁴	21 ³²⁵	22 ³²⁶	23 ³²⁷	24 ³²⁸	25 ³²⁹	26 ³³⁰
27 ³³¹	28 ³³²	29 ³³³	30 ³³⁴	Thanksgiving Day	Black Friday	Small Business Saturday
	Cyber Monday	National Day of Giving			October S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	December S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

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November



Chocolate Peda

Ingredients:

- 4 tbsp
- Unsalted Butter
- 2 cans (14 oz)
- Sweetened Condensed Milk
- 2 cups
- Milk Powder
- 2/3 cup
- Peter’s® Broc® Milk Chocolate
or Peter’s® Burgundy®
Semisweet Chocolate, chopped
- 1 tsp
- Vanilla Extract (optional)
Pinch of Salt (optional)
Cardamom Seeds,
Pistachio Nuts or Saffron,
for decorating

Directions:

1. Heat saucepan over medium heat and add butter. Turn the heat to simmer and wait until the butter melts completely.
2. Add the condensed milk, milk powder, and preferred chocolate.
3. Continue to keep the flame low. Gently mix the ingredients together until incorporated.
4. Continue stirring until the mixture starts to smooth. Add the vanilla and salt.
5. Keep mixing. In about 3-4 mins, the mixture will thicken. Don’t stop mixing at any stage, otherwise the bottom will burn.
6. After 5-6 more minutes of patient stirring, the mixture will be gloopy, thick and leave the sides of the pan, circling around your spatula. From this stage, continue to cook for another 3-5 mins. If you remove it too early, the Peda will be fudgy and too sticky.
7. Once the mixture is super thick and comes around your spatula refusing to let you budge it anymore, transfer the paste to a greased plate or tray.
8. Create small balls (approx. 1 tbsp) of the paste with spoons or greased hands (the mixture will be very hot). Pat it down with the back of your silicone spatula or greased fingertips to flatten into disc shape.
9. Top with desired garnish.
10. Let it cool and refrigerate for an hour.

Makes: Approx. 48 Pieces



GetPassbook

TE...
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GATE
-
SEAT
20A

REYKJAVÍK

RKV

FLIGHT
KQ 436

Velkominn til Íslands

From the moment the first Nordic Vikings set foot on its chilly shores, residents of the Land of Ice and Fire have relied on the hardy licorice root to satisfy their national sweet tooth. The growing limitations of its climate—in which little other than fish can thrive—have made licorice, with its high carbs, a staple of the Icelandic diet. When chocolate first became available, Icelanders were quick to embrace its exotic properties and then built a chocolate-making empire of their own. Local confections often combine the two favorites together, as showcased in this beloved national treat.

Sun.	Mon.	Tues.	Wed.	Thur.	Fri.	Sat.
<div>November</div> <div>S M T W T F S</div> <div>1 2 3 4 5</div> <div>6 7 8 9 10 11 12</div> <div>13 14 15 16 17 18 19</div> <div>20 21 22 23 24 25 26</div> <div>27 28 29 30</div>	<div>January</div> <div>S M T W T F S</div> <div>1 2 3 4 5 6 7</div> <div>8 9 10 11 12 13 14</div> <div>15 16 17 18 19 20 21</div> <div>22 23 24 25 26 27 28</div> <div>29 30 31</div>			1335	2336	3337
4338	5339	6340	7341	8342	9343	10344
11345	12346	13347	14348	15349	16350	17351
18352	19353	20354	21355	22356	23357	24358
<div>Hanukkah Begins</div> 25359	26360	27361	28362	29363	30364	31365
<div>Christmas Day</div>	<div>Kwanzaa Begins Boxing Day (Canada)</div>		<div>National Chocolate Candy Day</div>			<div>New Year's Eve</div>

Lakkrís Toppar
(Licorice Tops)

Ingredients:

3

200 g

150 g

150 g

Egg Whites

Brown Sugar

Peter's® Ultra® Milk
Chocolate, finely chopped

Small Licorice Pieces

Directions:

1.

2.

3.

4.

5.

6.

7.

Makes: Approx. 85 Pieces

December

