

Nestlé 1927 Couverture Chocolate Series

Recipe Book



Crafted for Creativity

Where professional chocolate meets culinary imagination.

The Nestlé 1927 Chocolate Series is created for chefs who see every dessert as an opportunity to explore, refine and inspire.

This recipe collection celebrates the versatility of the range through creations designed to inspire new techniques, flavour combinations and presentations. From timeless favourites to contemporary interpretations, each recipe is an invitation to experiment, elevate and make it your own.

Because every exceptional creation begins with the right chocolate.



The Signature Chocolate for Culinary Masters Nestlé 1927 Couverture Chocolate Series



A new shape. An irresistible taste. Nearly a century of Nestlé chocolate expertise.

*Innovation takes shape,
inspiring new possibilities in your chocolate creations.*



55%
Cocoa

31%
Cocoa
Butter

Nestlé 1927 Dark
Couverture Chocolate 10 kg



29%
Cocoa

24%
Cocoa
Butter

Nestlé 1927 Milk
Couverture Chocolate 10 kg



24%
Cocoa

24%
Total Milk
Content

Nestlé 1927 White
Couverture Chocolate 10 kg



Practical Cube Shape
for Easy Use



Quick Melting &
Easy Application



Suitable for All
Pastry Applications



Ideal Colour
& Consistency



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Inspiring Recipes with Nestlé 1927 Milk Couverture Chocolate

Bringing together chocolate expertise and a deliciously rich, milky taste, Nestlé 1927 Milk Couverture Chocolate inspires you to create distinctive desserts with your own signature touch.





Milk Chocolate & Chestnut Swiss Roll

Ingredients

Japones Cake Dough	Chestnut Mousse
30g Sugar A	450g Chestnut Puree
50g Honey	400ml Nestlé Cream
10ml Water	150g Mascarpone
200g Egg Yolk	100g Nestlé 1927 Milk Couverture Chocolate
270g Egg White	
100g Sugar B	10g Bloom Powdered Gelatin
120g Flour	60ml Water
25g Nestlé Cocoa	100g Candied Chestnut Pieces

Preparation

Japones Cake Batter:

Boil the honey, sugar A, and water. Pour this mixture over the beaten egg yolks and stir. Prepare a meringue using the egg whites and sugar B. Combine both mixtures and the flour. First, mix one-quarter of this batter with the hot milk and butter, then incorporate the remaining mixture. Bake on a baking sheet at 200°C for 10 minutes.

Chestnut Mousse:

Soak the gelatin in water. Heat the cream and dissolve the gelatin and Nestlé 1927 Milk Couverture Chocolate in it. Pour this mixture over the chestnut puree. Whip the cream and mascarpone together. Combine the two mixtures.

Assembly:

Spread the chocolate mousse over the Japones cake. Add chestnut crumbles and roll it up. Apply more mousse over the top and garnish with chestnut pieces.



Chocolate Mousse

Ingredients

150g Nestle 1927 Milk Couverture Chocolate
3 Eggs
50g Sugar
200ml Cream
A Pinch of Salt

Preparation

Melt the Nestlé 1927 Milk Couverture Chocolate and let it cool slightly. Whisk the egg yolks with the sugar and mix with the chocolate.

Whip the cream and add it to the mixture. Beat the egg whites with salt and fold them into the mixture.

Divide the final mixture into bowls, chill for 2 hours, and serve.



Chocolate Panettone

Ingredients

Starter Dough	Panettone Dough
400g Flour	250g Flour
40g Fresh Yeast	200g Butter
250ml Milk	100g Powdered Sugar
—	7g Salt
—	5g Nutmeg
—	180g Egg Yolk
—	20g Nestlé Cocoa
—	200g Nestlé 1927 Milk Couverture Chocolate
—	
—	50g Orange Peel

Preparation

Mix all the ingredients for the starter dough and let it rest for 4 hours. For the Panettone dough, combine all ingredients—except the chocolate—with the starter dough. Finally, add the Nestlé 1927 Milk Couverture Chocolate and let the dough rest for half an hour.

Divide the rested dough according to the size of your molds, shape the pieces into rounds, and place them into the Panettone molds. After letting them rest for approximately 2 hours, use a sharp knife to make a cross-cut on the top and bake at 180°C for 2 hours.

If possible, hang the baked Panettones upside down on skewers to cool. Once cooled, serve with powdered sugar.



Layered Chocolate Dessert

Ingredients

200g Cake or Biscuits
300ml Cream
200ml Puding
100g Nestlé 1927 Milk Couverture Chocolate

Preparation

Whip the cream. Layer the cake, pudding, and cream in glasses.

Break up the Nestlé 1927 Milk Couverture Chocolate and sprinkle them between the layers and on top.

Chill for 1 hour and serve.



Chocolate Chip Cookies

Ingredients

200g Flavor
100g Butter
100g Sugar
1 Egg
100g Nestlé 1927 Milk Couverture Chocolate
1 tsp Baking Powder

Preparation

*Cream together the butter and sugar, then add the egg.
Add the flour and baking powder.*

*Break the Nestlé 1927 Milk Couverture Chocolate into pieces
and mix them in.*

*Shape the dough, arrange the cookies on a baking tray,
and bake at 180°C for 12 minutes.*



Chocolate Pudding

Ingredients

50g Nestle 1927 Milk Couverture Chocolate
500ml Milk
50g Nestlé Cocoa
80g Sugar
40g Starch

Preparation

Mix the Nestlé cocoa, sugar, and starch, then add the milk. Cook over medium heat, stirring constantly.

Just before it comes to a boil, add the Nestlé 1927 Milk Couverture Chocolate. Pour into bowls, allow to cool, and serve.



Inspiring Recipes with Nestlé 1927 Dark Couverture Chocolate

Discover the rich, intense character of Nestlé 1927 Dark Couverture Chocolate through a collection of inspiring recipes, crafted to bring depth, distinction and an irresistible chocolate touch to every creation.





Special Dark Chocolate

Ingredients

Outer Shell	Inner Filling
1000g Nestlé 1927 Dark Couverture Chocolate	200g Nestlé Praline
	200g Nestlé 1927 Dark Couverture Chocolate

Preparation

For the filling, melt the Nestlé 1927 Dark Couverture Chocolate and mix them into the Nestlé Praline. For the outer shell, melt and temper the Nestlé 1927 Dark Couverture Chocolate according to the temperatures specified on the package.

Fill the molds with the tempered chocolate to form the shells, add the prepared filling, and complete the chocolates.

Cool the chocolates at +15°C for 20 minutes and remove from their molds. Store at 22°C.



Hot Chocolate Liquid Cake

Ingredients

100g Nestlé 1927 Dark Couverture Chocolate
2 Eggs
2 Egg Yolks
50g Powdered Sugar
25g Flour
A Pinch of Salt

Preparation

Preheat the oven to 200° C and grease the molds. Melt the Nestlé 1927 Dark Couverture Chocolate and the butter using a bain-marie. Whisk together the eggs, egg yolks, and sugar.

Add the melted chocolate and mix. Sift in the flour and incorporate it.

Pour the mixture into the molds and bake for 10–12 minutes.



Flourless Chocolate Cake

Ingredients

200g Nestlé 1927 Dark Couverture Chocolate
150g Butter
150g Powdered Sugar
4 Eggs
50g Nestlé Cocoa
A Pinch of Salt

Preparation

Preheat the oven to 180°C and prepare the baking pan. Melt the Nestlé 1927 Dark Couverture Chocolate and the butter.

Whisk the eggs and sugar together. Add the chocolate mixture.

Add the Nestlé Cocoa and salt. Bake for 25–30 minutes, then dust with powdered sugar and serve.



Intense Chocolate Brownie

Ingredients

200g Nestlé 1927 Dark Couverture Chocolate
150g Butter
200g Sugar
3 Eggs
100g Flavor
30g Nestlé Cocoa
A Pinch of Salt

Preparation

Preheat the oven to 180°C and grease the pan.
Melt the Nestlé 1927 Dark Couverture Chocolate and the butter.
Whisk the eggs and sugar, then add them to the mixture.
Add the flour, Nestlé Cocoa, and salt. Pour into the pan and bake
for 25–30 minutes.



French Chocolate Cream

Ingredients

150g Nestlé 1927 Dark Couverture Chocolate
3 Egg Yolks
50g Sugar
300ml Milk
200ml Cream
1 tsp Vanilla

Preparation

Heat the milk and cream. Whisk the egg yolks and sugar, then add the milk.

Mix in the Nestlé 1927 Dark Couverture Chocolate.

Pour into ramekins and cook in a bain-marie for 30 minutes. Allow to cool and serve.



Dark Chocolate Tart

Ingredients

200g Flavor
100g Butter
50g Sugar
1 Egg
200g Nestlé 1927 Dark Couverture Chocolate
150ml Cream

Preparation

*Prepare the dough by mixing the flour, butter, sugar, and egg.
Knead and rest the dough, then bake the tart base.*

*Melt the Nestlé 1927 Dark Couverture Chocolate with the cream
to create a ganache.*

Pour the mixture onto the tart base, allow to cool, and serve.



Chocolate Biscuit Cake

Ingredients

300g Biscuits
250ml Cream
200g Nestlé 1927 Dark Couverture Chocolate
100g Sugar

Preparation

Melt the Nestlé 1927 Dark Couverture Chocolate, cream, and sugar.

Dip the biscuits into the mixture and arrange them in a mold.

Assemble in layers, chill for 4 hours, and serve.



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Inspiring Recipes with Nestlé 1927 White Couverture Chocolate

Discover the smooth, creamy character of Nestlé 1927 White Couverture Chocolate through a collection of inspiring recipes, crafted to transform its delicate sweetness and rich milky notes into beautifully balanced creations.





Chocolate and Pistachio Travel Cake

RECIPE UPDATED

Ingredients

Cake dough	Pistachio Filling	White Chocolate Pistachio Glaze
180g Egg	150g Pistachio Paste	300g Nestlé 1927 White Couverture Chocolate
160g Powdered Sugar	100g Nestlé 1927 White Couverture Chocolate	60g Cocoa Butter
120g Flour	60g Fresh Cream	60g Pistachio Paste
30g Cocoa Powder	20g Butter	30g Neutral Oil
4g Baking Powder	1g Sea Salt	80g Chopped Pistachios
1g Salt	—	—
100g Butter, Melted	—	—
40g Sunflower Oil	—	—
80g Nestlé 1927 White Couverture Chocolate	—	—
80g Pistachio Paste	—	—

Preparation

Cake:
Whisk eggs and powdered sugar. Add flour, cocoa powder, baking powder and salt, followed by melted butter and oil. Mix in melted Nestlé 1927 White Couverture Chocolate, pistachio paste and chopped pistachios. Pour into a mould and bake at 165°C for 40–45 minutes. Cool completely.

Pistachio Filling:
Cook the sugar until it turns a caramel color. Remove from the heat, then add the cream and sea salt. Stir until the mixture is smooth.

White Chocolate Pistachio Glaze:
Melt Nestlé 1927 White Couverture Chocolate with cocoa butter. Add pistachio paste and oil. Mix until smooth and use at 30–32°C.

Assembly:
Coat the chilled cake with glaze, finish with chopped pistachios and allow to set before serving.



White Chocolate Mousse

Ingredients

200g Nestlé 1927 White Couverture Chocolate
200ml Cream
200ml Cold Cream (For Whisking)
1 tsp Vanilla
A pinch of Salt

Preparation

Melt the Nestlé 1927 White Couverture Chocolate using a bain-marie. Heat 200 ml of cream in a saucepan. Pour the heated cream over the melted chocolate and stir to create a ganache.

In a separate bowl, whisk the cold cream until it thickens; using very cold cream ensures a perfect mousse consistency.

Fold the whipped cream into the ganache using a spatula, mixing gently from bottom to top to avoid deflating the mixture. Divide into cups and chill in the refrigerator for 2 hours.



White Chocolate Cheesecake

Ingredients

Cake Base	Cream
2 Packs of Petit Beurre Biscuits	300g Labne (Strained Yoghurt)
80g Butter	200ml Cream
250ml Milk	200g Nestlé 1927 White Couverture Chocolate
—	
—	2 tbsp Sugar
—	1 Packet of Vanilla

Preparation

Pulse the biscuits in a food processor and mix with the melted butter.
Press the mixture firmly into the base of a springform pan.
Melt the Nestlé 1927 White Couverture Chocolate using a bain-marie.

Beat together the labneh, heavy cream, sugar, and vanilla.
Add the melted chocolate to the mixture and beat again.

Pour the cream mixture over the base. Chill in the refrigerator
for 4–5 hours.



White Chocolate Brownie

Ingredients

150g Butter
200g Nestlé 1927 White Couverture Chocolate
2 Eggs
1 Cup of Sugar
1 Cup of Flour
1 tsp Vanilla
A pinch of Salt

Preparation

Melt the butter together with 120g of Nestlé 1927 White Couverture Chocolate. Whisk the eggs and sugar without whipping them into a froth.

Add the melted chocolate-butter mixture to the eggs.

Sift in the flour, vanilla, and salt. Break the remaining 80g of Nestlé 1927 White Couverture Chocolate into small pieces and fold them into the batter. Bake in an oven at 180°C for 25 minutes.



White Chocolate Cookie

Ingredients

125g Butter
1 Egg
Half a Cup of Brown Sugar
Half a Cup of White Sugar
2 Cups of Flour
1 tsp Baking Powder
1 tsp Vanilla
150g Nestlé 1927 White Couverture Chocolate

Preparation

Beat the butter and sugar until creamy. Add the egg and mix.
Add the flour, baking powder, and vanilla.

Add the Nestlé 1927 White Couverture Chocolate and knead the
mixture. Let the dough rest for 10 minutes. Bake at 180°C for
10–12 minutes.

Remove from the oven when the edges start to brown slightly;
the cookies will firm up as they cool.



White Chocolate Dessert Cup

Ingredients

3 Cups of Milk
2 tbsp of Starch
2 tbsp of Flour
4 tbsp of Sugar
120g Nestlé 1927 White Couverture Chocolate
Half a Pack of Cream
Biscuit
Strawberry

Preparation

Whisk the milk, starch, flour, and sugar in a saucepan.
Cook until thickened.

Remove from the heat and add the Nestlé 1927 White
Couverture Chocolate. Add the cream and mix well. Layer the
biscuits and pudding alternately in cups.

Garnish with strawberries. Chill for 1–2 hours and serve.



White Chocolate Pudding

Ingredients

1 ltr of Milk
3 tbsp of Flour
3 tbsp of Starch
1 Cup of Sugar
100g Nestlé 1927 White Couverture Chocolate
1 tbsp of Butter

Preparation

Place the milk, flour, starch, and sugar in a saucepan and cook while stirring.

Once it begins to boil, add the butter and Nestlé 1927 White Couverture Chocolate. Stir until smooth and pour into bowls.

Serve chilled, adding raspberry sauce if desired.



White Chocolate Magnolia

Ingredients

1 ltr of Milk
2 tbsp of Starch
2 tbsp of Flour
1 Egg Yolk
5 tbsp of Sugar
200ml Cream
150g Nestlé 1927 White Couverture Chocolate
1 Pack of Baby Biscuits
Banana or Strawberry

Preparation

Cook the milk, starch, flour, egg yolk, and sugar. Once you turn off the heat, add the Nestlé 1927 White Couverture Chocolate.

When the mixture has cooled slightly, add the cream and whisk. You can add 1 tablespoon of butter for a glossier cream.

Layer the biscuits, fruit, and cream into cups. Chill for 2 hours and serve.



White Chocolate Profiteroles

Ingredients

Profiterole Dough	Cream	Chocolate sauce
Ready-Made Profiterole Puffs or Homemade Choux Pastry	3 Cups of Milk	100g Nestlé 1927 White Couverture Chocolate
	2 tbsp of Flour	
—	2 tbsp of Starch	100 ml Cream
—	4 tbsp of Sugar	—
—	120g Nestlé 1927 White Couverture Chocolate	—

Preparation

Cook the cream mixture just like a classic custard. Once you turn off the heat, add the Nestlé 1927 White Couverture Chocolate. Fill the profiterole puffs with the cream.

For the sauce, heat the cream and mix it with the Nestlé 1927 White Couverture Chocolate. Drizzle the chocolate sauce over the profiterole puffs.



White Chocolate Semolina Dessert

Ingredients

1 ltr of Milk
1 Cup of Semolina
1 Cup of Sugar
100g Nestlé 1927 White Couverture Chocolate
1 Packet of Vanilla
Coconut Powder

Preparation

Cook the milk, semolina, and sugar in a saucepan. Turn off the heat once the mixture thickens. Add the Nestlé 1927 White Couverture Chocolate and vanilla, stirring until melted.

If you wish to add extra flavor, you can mix in some desiccated coconut and sprinkle some on top.

Pour the mixture into a moistened mold and let it set for 2 hours. Invert onto a serving plate, slice, and serve.



White Chocolate Panna Cotta

Ingredients

1 ltr of Milk
1 Cup of Semolina
1 Cup of Sugar
100g Nestlé 1927 White Couverture Chocolate
1 Packet of Vanilla
Coconut Powder

Preparation

Soak the gelatin in 2 tablespoons of water until it swells. Heat the cream, milk, and sugar. Remove from the heat before it boils and add the Nestlé 1927 White Couverture Chocolate.

Add the gelatin and mix thoroughly. Pour the mixture into molds.

After chilling in the refrigerator for 4 hours, serve with a fruit sauce of your choice.

