



Unbox Creativity.

# Extra Brute

A cocoa powder with an intense cocoa taste and an amber brown colour.



The cocoa powder **Extra Brute** can be used in all creative recipes.  
Optimal for coating truffles.



# VANILLA -BANANA- HAZELNUT

Ingredients for approximately 20 balls with a 5.5 diameter

## HAZELNUT SHORTBREAD PASTRY

|                                                                                                                                        |       |                    |
|----------------------------------------------------------------------------------------------------------------------------------------|-------|--------------------|
| Using the paddle attachment, mix until a sandy mixture is obtained                                                                     | 800 g | Flour              |
|                                                                                                                                        | 250 g | Powdered hazelnuts |
|                                                                                                                                        | 8 g   | Salt               |
|                                                                                                                                        | 500 g | Fresh butter       |
| Add                                                                                                                                    | 250 g | Powdered sugar     |
|                                                                                                                                        | 120 g | Whole eggs         |
| Mix just until the mixture becomes uniform and store in the fridge (rolled out and covered) for about 24 hours.                        |       |                    |
| Roll out the dough to a thickness of 3mm and cut 3,5 diameter discs. Leave to rest for about 20 minutes and bake in the oven at 160°C. |       |                    |
| Sprinkle Mycryo over it when it comes out of the oven.                                                                                 | S.O   | Mycryo®            |

## VANILLA-BANANA FILLING

|                                                   |       |                    |
|---------------------------------------------------|-------|--------------------|
| Prepare a custard with                            | 750g  | Cream              |
|                                                   | 195g  | Egg yolks          |
|                                                   | 160g  | Granulated sugar   |
|                                                   | 2     | Vanilla pods       |
| Once cooked, pour the leaf jelly into the custard | 12 g  | Gelatine sheets    |
| Cool to around 25°C and add                       | 250 g | Semi whipped cream |
| Incorporate                                       | S.O   | Ripe banana cubes  |
| Pour into ball-shaped moulds with a 4cm diameter. |       |                    |

## CRUNCHY HAZELNUT FILLING

|                                                    |       |                                      |
|----------------------------------------------------|-------|--------------------------------------|
| Melt                                               | 140 g | Lactée Supérieure 38% milk chocolate |
|                                                    | 60 g  | Anhydrous butter                     |
| Incorporate                                        | 130 g | Hazelnut Praline 50%                 |
|                                                    | 300 g | Pure Hazelnut Paste 100%             |
|                                                    | 230 g | Pailleté Feuilletine™                |
|                                                    | 1,5 g | Maldon salt                          |
| Fill the bottom of mould balls and keep in fridge. |       |                                      |

## TANZANIE 75% COCOA MOUSSE

|                                                                                                 |       |                              |
|-------------------------------------------------------------------------------------------------|-------|------------------------------|
| Boil                                                                                            | 250 g | Cream (35% fat)              |
|                                                                                                 | 20 g  | Milk                         |
| Infuse                                                                                          | 1 un. | Vanilla pod                  |
| Pour at intervals over the couverture and emulsify correctly with the couverture                | 600 g | Tanzanie 75% dark chocolate  |
| Check the temperature of the emulsion, which must be at around 40/45°C, and finally incorporate | 950 g | Semi-whipped cream (35% fat) |



## COCOA MICROWAVE SPONGE

|                                                                                        |       |                                 |
|----------------------------------------------------------------------------------------|-------|---------------------------------|
| Mix                                                                                    | 180 g | Egg whites                      |
|                                                                                        | 130 g | Powdered sugar                  |
|                                                                                        | 1 g   | Dextrose                        |
| Incorporate the flour with the previously sieved cocoa powder, obtain a smooth mixture | 20 g  | <b>Extra Brûte cocoa powder</b> |
|                                                                                        | 35 g  | Soft flour                      |
| Finally add                                                                            | 66 g  | Liquid anhydrous milk fat       |

Place inside the siphon with 3 charges and shake.  
Measure out into plastic glasses, filling them halfway.  
Cook in microwave on full power for around 40 seconds.  
Freeze and turn out of moulds in order to be used.

## CHOCOLATE GLAZE

|                          |       |                                 |
|--------------------------|-------|---------------------------------|
| Boil                     | 300 g | Water                           |
|                          | 250 g | Granulated sugar                |
|                          | 250 g | Glucose syrup (DE 44)           |
|                          | 20 g  | <b>Extra Brûte cocoa powder</b> |
| Add                      | 200 g | Sweetened condensed milk        |
|                          | 28 g  | Gelatine sheet                  |
| Pour over the couverture | 300 g | Tanzanie 75% dark chocolate     |

Emulsify well and strain.  
Keep cold and use at 28°C over frozen desserts.

Recipes created by  
**RAMON MORATO** - Creative Director of Cacao Barry®

## OTHER INGREDIENTS

|     |                                        |
|-----|----------------------------------------|
| S.Q | Tanzanie 75% dark chocolate            |
| S.Q | Alunga 41% milk chocolate              |
| S.Q | <b><i>Extra Brûte cocoa powder</i></b> |
| S.Q | Caramelized hazelnuts                  |

## ASSEMBLY

Measure out into ball-shaped moulds with a 5.5cm diameter.

Fill the bottom of mould balls with crunchy hazelnut and keep in fridge.

Place the vanilla and banana filling in the center and fill in the rest of the mould with the rest of mousse. Then freeze.

Turn the balls out of the mould and coat with the shiny glaze.

Place on top of the hazelnut biscuit.

Finally, arrange the cocoa sponge, caramelized hazelnuts and plaques of Alunga 41% milk chocolate.



# CINNAMON TRUFFLES

Recipe for a frame about 36x36cm, and 1cm high.

|        |      |                |
|--------|------|----------------|
| Infuse | 34g  | Cinnamon stick |
|        | 200g | Water          |

After a few minutes, filter and recover 170g needed for the recipe.

|                       |       |                     |
|-----------------------|-------|---------------------|
| Mix the infusion with | 170 g | Liquid cream        |
| Dissolve              | 68 g  | Inverted sugar      |
|                       | 68 g  | Glucose DE-44 syrup |
|                       | 85 g  | Dextrose            |
|                       | 2 g   | Salt                |

Check that the temperature is around 30 ° C

|                                                                                                              |       |                                           |
|--------------------------------------------------------------------------------------------------------------|-------|-------------------------------------------|
| Pour the mixture on the following ingredients, as well as the cocoa butter previously melted to about 45 ° C | 340 g | Lactée Caramel 31% milk chocolate         |
|                                                                                                              | 425 g | Extra Bitter Guayaquil 64% dark chocolate |
|                                                                                                              | 100 g | Anhydrous butter                          |
|                                                                                                              | 100 g | Deodorized Cocoa Butter                   |

Emulsify properly and pre-crystallize at approximately 28/30 ° C.

Fill in the frames and leave aside.

## OTHER INGREDIENTS

|           |                                           |
|-----------|-------------------------------------------|
| As needed | Extra Bitter Guayaquil 64% dark chocolate |
| As needed | <i>Cocoa Powder Plein Arôme</i>           |

## ASSEMBLY

Once the truffle has crystallized, cut into 2.2 cm squares.

Pre-crystallize the Extra Bitter Guayaquil 64% dark chocolate , and enrobe the truffles.

Sprinkle with cocoa powder, let crystallize and rest.

Store in cool area.



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