

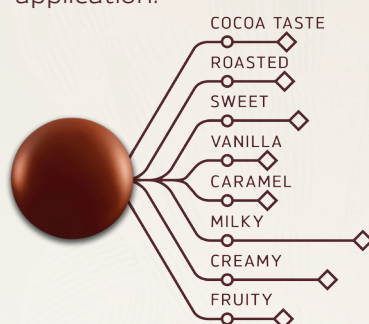


Lactée Barry

Historical Cacao Barry reference

TASTE PROFILE

Download the Itinero™ application.



A MILK CHOCOLATE COUVERTURE

- / With an intense milk and creamy taste
- / Delightful biscuit notes
- / A pale milk couverture
- / The fluidity is ideal for your mouldings
- / Multi-use

APPLICATIONS



Moulding



Mousse



Coating



LACTÉE BARRY MOULDED BONBON

Recipe for 1 plate of moulded mini Bonbon log, reference MLD-090570-M00

Make the shell with **Lactée Barry** milk chocolate couverture.

PRALIN FEUILLETINE™ CRUNCHY

Melt at 45°C	60 g	Lactée Barry 35% milk chocolate
Add	250 g	Pralin Feuilletine™

Fill the mini-bonbons logs.
Let it crystallize during 12 hours, then seal it.

ENTREMETS LACTÉE BARRY

Recipe for 6 x 180 Ø entremets.

MADELEINE SPONGE

Mix	170 g	Eggs
	120 g	Brown sugar
	60 g	Honey
Add	170 g	Flour
	7 g	Baking powder
	2 g	Salt
Incorporate	150 g	50°C Melted butter

Cook in 140 mm circle at 150°C for 13 minutes.

Place a thin layer of **Cara Crakine™** on to the Madeline sponge.

LACTÉE BARRY MOUSSE

Boil	280 g	Milk
Pour on	750 g	Lactée Barry 35% milk chocolate couverture
At 35°C, fold in	720 g	Whipped cream

LACTÉE BARRY GLAZE

Cook to 103°C	200 g	Water
	400 g	Sugar
	400 g	glucose
Pour on to	265 g	Condensed milk
	400 g	Lactée Barry 35% milk chocolate couverture
Add	24 g	200 Bloom gelatin
	144 g	Water

Mix and then refrigerate for 24 hours. Use it at 28°C.

SNACKING BARS

Recipe for 50 bars

SABLE BRETON RECIPE

Mix	500 g	Flour
	300 g	Butter
	100 g	Softened Mycryo® cocoa butter
	125 g	Icing sugar
	7 g	Salt

Spread out to 4mm thickness.

Cut into 12cm by 2cm stripes.

Cook at 165°C.

Allow to cool and then partially dip the sablé in crystallised **Lactée Barry** milk chocolate.

Place some **Lactée Barry** milk chocolate into a piping bag and decorate.

Weight of a coated sablé: 20 g (coating chocolate 5g).

GOURMAND CHOCOLATE SNACKING BAR

Crystallise some **Lactée Barry 35%** milk chocolate couverture.

Fill a rectangular Snacking bar mould (ref MLD-090528-M00) with the crystallised chocolate.

Top with caramelized dried fruits, **Morella origin hazelnut Sablage**, **La Mancha origin pistachio Sablage**, **La Mancha origin almond Sablage**.

Inspiring your creations™

www.cacao-barry.com

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