

CACAO
BARRY™

AB



Extra-Bitter Guayaquil 64%

DAVIDE COMASCHI

Director of the Chocolate Academy Italy - 2013 World Chocolate Masters Winner

EXTRA-BITTER GUAYAQUIL 64% JOINS THE PURETÉ RANGE.

100% TRACEABLE, INTENSE COCOA TASTE
FOR UNLIMITED FLAVOR PAIRING CREATIVITY.

By introducing our iconic Extra-Bitter Guayaquil 64%™ into our Pureté™ range, we make the commitment to provide deforestation free and carbon positive chocolates.



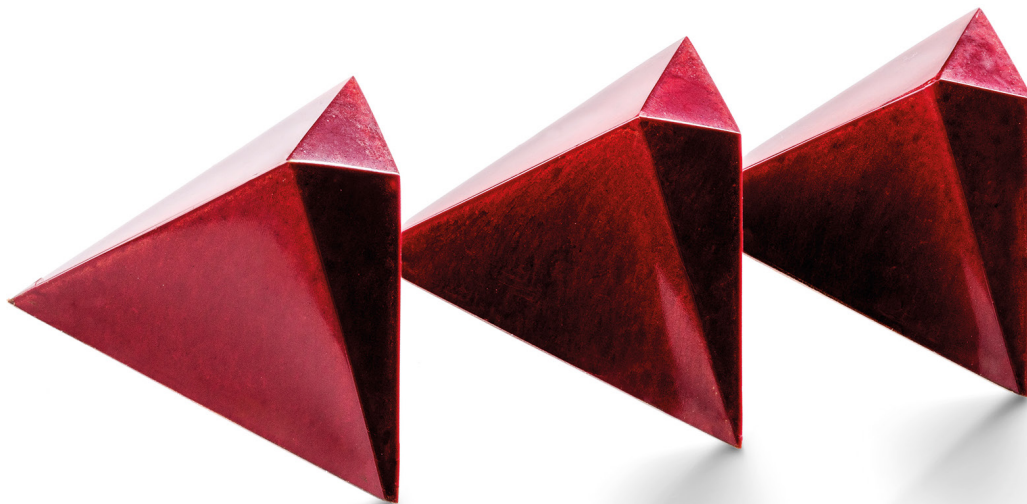
PURETÉ RANGE

AN INTENSE AND RESPONSIBLE CHOCOLATE FOR US AND GENERATIONS TO COME:

- 100 % traceable and sustainable cocoa
- Optimized farmer-to-chef process to ensure high quality cocoa flavor
- Excellent workability and flavor consistency
- Financial support for the Foundation Cocoa Horizons™
- Initiator of the Thriving Nature™ program, our commitment to be deforestation free and carbon positive by 2025



Extra-Bitter Guayaquil & Raspberry Bonbon



GANACHE:

150g	Cream
40g	Glucose syrup 40DE
150g	Extra-Bitter Guayaquil 64% dark chocolate
30g	Liquid butter

1. Bring cream & glucose syrup to boil. Pour over the chocolate and mix. When the temperature of the ganache has dropped to below 50°C, add the liquid butter.
2. Temper to 26°C.

RASPBERRY JAM:

1. Prepare chocolate shells with tempered Extra-Bitter Guayaquil 64% dark chocolate.
2. Make a second inner shell with the crunchy cremino.
3. Add a tip of raspberry jam, then fill the shells with the ganache up to 2mm from the edge.
4. Close the chocolates with more dark chocolate.

CRUNCHY CREMINO:

125g	Lactée Barry Équilibre 36% milk chocolate
75g	Pure Hazelnut Paste 100%
50g	Raw sugar

1. Add hazelnut paste to tempered chocolate then blend. Add the raw sugar, then mix. Temper at 23°C.





Chocolate Choux

CHOUX:

200g	Water
150g	Milk
150g	Butter
7,5g	Granulated sugar
7,5g	Salt
200g	Cake flour
400g	Whole eggs

1. Bring the first 4 ingredients to boil. Add flour and cook mixture. Gradually add eggs to the mixture in a mixer.
2. Shape the profiteroles.

CRAQUELIN:

250g	Butter
200g	Raw sugar
180g	Cake flour
20g	Extra Brute cocoa powder

1. Blend all the ingredients in a mixer and make some shortcrust pastry. Set aside to cool.
2. Roll the dough out until it is 2 mm thick. Cut out small circles to place on top of the profiteroles.
3. Bake the profiteroles at 180°C.

CHOCOLATE CREAM:

500g	Whole milk
120g	Granulated sugar
20g	Rice starch
100g	Egg yolks
175g	Extra-Bitter Guayaquil 64% dark chocolate
75g	Grand Caraque cocoa mass

1. Prepare a custard cream with the first 4 ingredients.
2. Pour cream over chocolate & cocoa mass then mix. Cool down.

WHIPPED CHOCOLATE CREAM:

300g	Chocolate cream, from left
5g	Gelatin, bloomed
25g	Water
300g	Cream, semi-whipped

1. Bring chocolate cream to 35°C and blend with the previously soaked and melted gelatin.
2. Add the semi-whipped cream.
3. Fill cut profiteroles with cream.

ASSEMBLY:

1. Cut the choux horizontally.
2. Set the chocolate cream on the bottom half, then add chocolate mousse.
3. Set the upper part of the choux on top of the mousse to close.







Chocolate Cake

GLUTEN FREE BISCUIT:

350g Egg whites
300g Granulated sugar
240g Egg yolks
105g **Extra Brute cocoa powder**

1. Beat egg whites & sugar. When you have nearly finished, add egg yolks and continue beating.
2. Add sieved cocoa by using a spatula, mixing from the bottom to the top so as not to deflate the eggs.

CHOCOLATE DIPPING FOR BISCUIT:

300g Granulated sugar
200g Water
100g Glucose syrup
1 Orange zest
1 vanilla pod
50g **Extra-Bitter Guayaquil 64% dark chocolate**
100g Grand Marnier liqueur

1. Bring water, sugar, orange zest, & vanilla to boil.
2. Pour the filtered syrup over the chocolate and mix.
3. When the mixture cools down, add liquor and mix again.

CHOCOLATE MOUSSE:

175g Whole milk
115g Cream
65g Egg yolks
25g Granulated sugar
1/2 Vanilla pod
0.5g Salt

1. Combine ingredients to make a creme anglaise.

CUSTARD CREAM:

325g Creme anglaise
380g **Extra-Bitter Guayaquil 64% dark chocolate**
450g Cream, semi-whipped

1. Pour hot custard over chocolate and mix.
2. When the temperature of the mixture drops to below 40°C, add the semi-whipped cream.

CRUNCHY INSERT:

Cara Crakine, ready to use

1. Spread a thin layer of Cara Crakine on the biscuit.

CHOCOLATE CRUNCH:

Extra-Bitter Guayaquil 64% dark chocolate, tempered

1. Prepare thin chocolate disks and use them as an insert when assembling the cake.

GLAZING:

300g Granulated sugar
300g Glucose syrup 40DE
150g Water
200g Condensed sweetened milk
144g Gelatin, bloomed
300g **Extra-Bitter Guayaquil 64% dark chocolate**

1. Bring water, sugar, & glucose to the boil.
2. Pour condensed milk & gelatin mixture over the chocolate, then mix.

ASSEMBLY

1. Layer components: biscuit, Cara Crakine, mousse, chocolate crunch, mousse, chocolate crunch, chocolate crunch, mousse, and then glaze.
2. Top with chocolate decoration of choice.



Plated Dessert

CREMEUX:

500g	Whole milk
120g	Granulated sugar
20g	Rice starch
100g	Egg yolks
175g	Extra-Bitter Guayaquil 64% dark chocolate
75g	Grand Caraque cocoa mass

1. Prepare a custard cream with the first 4 ingredients.
2. Pour custard over chocolate & cocoa mass and mix. Cool down.

SPONGE CAKE:

180g	Granulated sugar
195g	Egg yolks
120g	Whole eggs
120g	Almond powder
120g	Cake flour
60g	Extra Brute cocoa powder
120g	Melted butter (45°C)
180g	Egg whites
120g	Granulated sugar

1. Beat whole eggs, egg yolks, & sugar. Beat egg whites & second sugar.
2. Blend powders and pass through a sieve. Melt butter. Add powders gradually while beating the egg whites. Keep some of the egg whites for the end.
3. Add the melted butter then last part of the egg whites.
4. Roll out on silpat to 5mm thick. Bake at 200°C until ready.

TANGERINE GELEE:

375g	Tangerine puree
2g	Tangerine zest
5g	Pectin NH
55g	Granulated sugar
45g	Glucose syrup 62 DE
10g	Inverted sugar

1. Bring tangerine puree, tangerine zest, glucose, & inverted sugar to boil.
2. Blend the sugar & pectin separately.
3. When the mixture boils, add pectin & sugar and bring to boil again.

WHIPPED GANACHE:

225g	Cream
60g	Glucose syrup 40 DE
4.2g	Gelatin mix
65g	Extra-Bitter Guayaquil 64% dark chocolate

1. Bring cream & glucose to boil.
2. Pour over gelatin mix & chocolate and mix.
3. Refrigerate overnight. Beat the following day.

ASSEMBLY

1. Start with the sponge cake base, then layer with cream filling, ganache, and gelee according to photo.
2. Decorate with caramelized hazelnuts and chocolate decor of choice.



“Side Coffee Cookie”

COOKIE:

280g	Butter
315g	Granulated sugar
5,5g	Salt
1/2	Vanilla pod
324g	Cake flour
55g	Extra Brute cocoa powder
9g	Ammonium bicarbonate
280g	Extra Bitter Guayaquil 64% dark chocolate

1. In a mixer with a leaf beater, blend butter, sugar, salt, & vanilla.
2. Meanwhile, blend and sieve flour with cocoa & ammonium bicarbonate. Add powders to the mixture.
3. Melt chocolate at 45°C and add to shortcrust pastry dough. Cool the mixture, then compose cylinders, roll them in raw cane sugar, then cut out small circles.
4. Bake at 180°C for 14 minutes.



Gelato

GELATO:

940g	Water
1200g	Whole milk
160g	Skimmed powdered milk
260g	Inverted sugar
220g	Dextrose
1200g	Extra-Bitter Guayaquil 64% dark chocolate
20g	Pure stabilizer

1. Bring water & milk to boil. Weigh remaining ingredients in a pitcher.
2. Pour boiled liquids over the remaining ingredients and mix. Set the mixture aside for 8 hours, then cook the gelato until creamy.

PINGUINO GLAZING:

500g	Extra-Bitter Guayaquil 64% dark chocolate
300g	Deodorized Cocoa Butter

1. Blend the two ingredients.
2. Dip gelato bars in glaze.



CACAO
BARRY™

AB



Thriving Nature is our sustainable development program designed to fight deforestation and carbon emissions. It is only by protecting nature that we can all ensure the preservation of cocoa flavors and the future of chocolate.

An initiative led by Cacao Barry teaming up with farmers, chefs and end-consumers.

Extra-Bitter Guayaquil 64%

DAVIDE COMASCHI

Director of the Chocolate Academy Italy - 2013 World Chocolate Masters Winner

Discover our Thriving Nature program on cacao-barry.com



www.cacao-barry.com