



CACAO
BARRY
— Since 1842 —



Revisited
Saint Domingue
Exotic Entremêts



Revisited Saint Domingue Exotic Entremêts

by Chef Jérôme Landrieu, Head of the Chicago CHOCOLATE ACADEMY™ Center

Yields: 4 cakes, 14cm x 14cm

Chocolate and Banana Sponge

Melt together	250 g	Cacao Barry Saint Domingue Origine 70 %
	250 g	Clarified Butter
In separate bowl, whip	250 g	Whole Eggs
	250 g	Yolks
	137 g	Sugar
Fold the two mixtures together.		
Add	25 g	Flour (sifted)
Spread into flexipan		
Top with	200 g	Bananas (sliced)
Bake 10-12 minutes at 180°C/355°F.		

Exotic Confit

Mix together	44 g	Sugar
	4 g	Algin
Separately, mix together	140 g	Fresh Bananas
	212 g	Passion Purée
	96 g	Mango Purée
	96 g	Coconut Purée
Add dry ingredients.		
Bring mixture to a simmer.		
Add	12 g	Gelatin mass
Mix with immersion blender.		
Cast and freeze.		

Upside-Down Assembly

1. Frozen insert: prepare square molds (12x12 cm).
2. Cast exotic confit.
3. Place on top one layer of chocolate sponge and press to ensure even distribution of exotic confit.
4. Cast Saint Domingue chocolate créméux.
5. Place on top one more layer of chocolate sponge and again, press to ensure even distribution.
6. Freeze.
7. Prepare final square molds (14x14 cm).
8. Cast caramel chocolate mousse.
9. Place the frozen insert on top. Freeze.
10. Once frozen, unmold and flip over so the caramel mousse is facing up.
11. Finish by glazing.
12. Decorate as desired.

Saint Domingue Chocolate Créméux

Boil	263 g	Cream 35 %
	263 g	Whole Milk
Pour over	105 g	Egg yolks
	53 g	Sugar
Cook as an anglaise.		
Pour mixture over	273 g	Cacao Barry Saint Domingue Origine 70 %
Add	38 g	Gelatin mass (melted)
Mix with immersion blender.		

Caramel Chocolate Mousse

(Pate a Bombe) Mix together	154 g	Egg yolks
	64 g	Whole eggs
	115 g	Glucose
	77 g	Water
Poach in water bath at 82°C. Whip to slightly warm.		
Add	46 g	Gelatin mass (melted)
Set aside.		
Separately, melt together	500 g	Cacao Barry Lactée Caramel
	100 g	Cacao Barry Saint Domingue Origine 70 %
Set aside.		
	512 g	Whipped cream
Combine all (with whipped cream) together gently until you get a smooth and elastic texture.		



CACAO BARRY USA

600 West Chicago- Suite 860- Chicago, IL 60654 - Tel: 800.225.1418

For more recipes, visit our new website www.cacao-barry.com/en-US

Email us at: cacaobarry@barry-callebaut.com

Follow us on:  

@CACAOBARRYUSA