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Innovators in Fine Flavour Excellence

**For creative chefs to express
their true nature.**

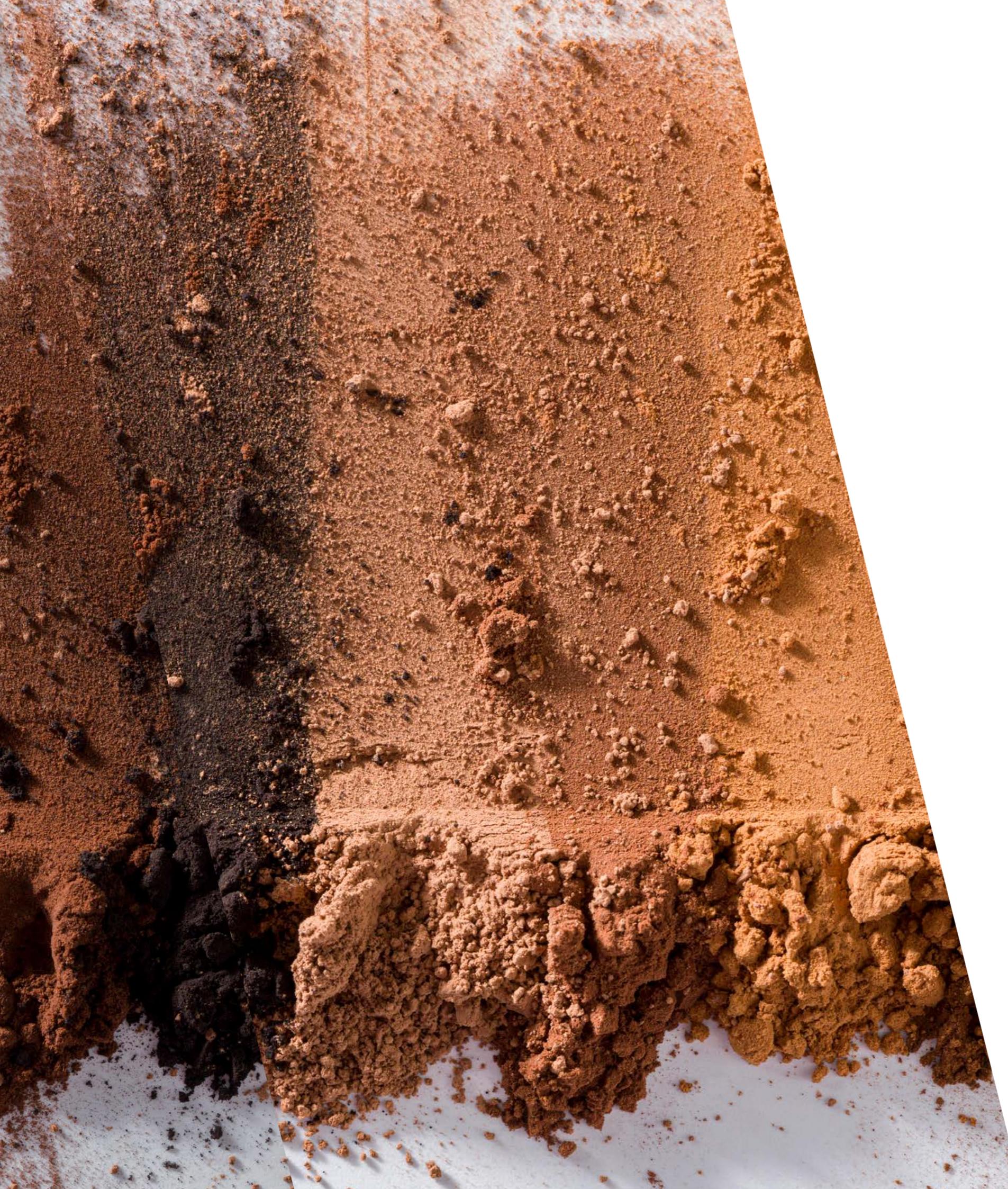
Innovators and explorers in fine cacao flavour excellence, protectors of its diversity and rooted in French pastry since 1842, Cacao Barry shares the whole cacaofruit experience from nature to plate, with farmers and chefs.

We strive to elevate chef's creativity, constantly fueled with:

- / exciting fine flavours,
- / valorising and respecting nature,
- / promoting strong, stimulating, and inclusive communities,
- / igniting mindshifts.

We empower all creative chefs, masters and the next generation, to engage fully to reach their vision:

to express their true nature.



Expand your horizons with The Cacao Alphabet, the complete guide to using the right cacao powder for the results you want in all basic recipes.

At Cacao Barry, we are driven by our mission to empower chefs, masters and the next generation to express their true nature, to help chefs expand their horizons. That's why, after developing the Pastry Alphabet, the expert chefs from our Chocolate Academy™ centers across the globe and our Creative Director Ramon Morató got back together to build the Cacao Alphabet: **a comprehensive guide to all things Cacao Powder.**

Together with our Research & Development experts, the chefs completed over 450 tests to guide you towards the best cacao powder for **the results you want to achieve.**

With a focus on what chefs need to create beyond limits: the best in taste, textures, recipes, and tools to deepen their understanding and enable them to go as far as cacao powders can take them and understand why.

With this new Cacao Alphabet book, get ready to learn everything you need to know about cacao powders to get the results you want:

/ 48 key pastry recipes, each one adjusted for each cacao powder, for a total of 384 variants.

/ Recipes are sorted by category: Biscuits, Drinks, Crèmes & Mousses, Glaces & Sorbets, Pâtes, Others.

/ Tips & inspirations from our technical experts and chefs.

/ A guide drawn from over 450 tests to help chefs select the perfect cacao powder for any desired result.

/ A comprehensive look into the cacao powders process to understand how their technical characteristics contribute to a better outcome in your creations.

/ A full review of Cacao Barry's new collection of 8 cacao powders: tastes, colours and technical advantages.

/ A chart to support chefs in pairing cacao powders with the proper ingredients and for the first time, with the right chocolates.

/ Developed by the team of Cacao Barry and Chocolate Academy™ chefs, together with our technical Cocoa Research & Development experts.



How to navigate The Cacao Alphabet

The Cacao Alphabet book is the new cacao powder reference for chefs, made by chefs & cocoa experts.

The first part of the book contains the basic knowledge of this still unexplored product made from pure cacao and will help you understand the impact of the characteristics of cacao powder on your final recipes. Giving you the technical understanding you require to choose the best cacao powder for the results you are looking for.

The second part of this book gives you all the basic recipes you need to master your art. Created and tested by a group of Cacao Barry chefs and Chocolate Academy™ chefs who are experts in their fields, they represent the basic recipes you need to know to express your creativity.

With The Cacao Alphabet book, you hold in your hands all the keys to choose the right cacao powder for the results you want through the clear and easy recipes in which cacao powder is the essential ingredient.

The Cacao Alphabet recipes are divided into six main blocks:

- / Biscuits
- / Drinks
- / Crèmes & Mousses
- / Glaces & Sorbets
- / Pâtes
- / Others

In each block you will find different recipes illustrated with photographs and a description of:

- / Recipe characteristics
- / The most suitable powder to use
- / Uses
- / Tips
- / Scientific recommendations
- / Storage recommendations
- / Allergens
- / Dietary needs

What is the best cacao powder for this recipe and why

In some recipes, you will find a conversion chart of Cacao Barry® cacao powders that could be used for each recipe, depending on preferences.

Gelatine

In the recipes where gelatine is used, we give you the option to use gelatine leaves or their equivalent in gelatine powder. When using gelatine leaves, we use leaves of 200 Bloom. Remember to soak the gelatine leaves in plenty of cold water before using them and follow the recipe instructions. When using gelatine powder, we recommend this recipe:

100g 200 Bloom gelatine powder
600g Cold water

1. Whisk together the water and gelatine powder, and then allow to sit for 30 minutes.
2. When the gelatine has absorbed all the water, dissolve it in the microwave.
3. Cover the gelatine mass with cling film and store in the refrigerator until needed.
4. It will keep up for 4 days maximum, refrigerated and protected with a clean film.

1 gelatin leaf = 2g gelatin mass

Temperatures and cooking times

All the cooking temperatures in these recipes were tested in a conventional oven. When using a fan oven, reduce the temperature by about 10-20°C. Temperatures and cooking times can vary widely depending on the model of oven, the size of the cake or amount of dough and the heat transmission of the baking dishes, whether silicone, metal, etc. Thus, cooking times are not specified to avoid confusion. As the following recipes are targeted for professionals, we understand that each chef is going to carry out a small test in his oven and will set specific times for subsequent productions, depending on his conditions and also the size of the product to be cooked.

Ideally, we recommend using perforated aluminium sheets to facilitate good heat transmission.

Cacao powder products

In the different recipe categories, we recommend the cacao powder that fits best from a technical point of view and explain why you should use this product compared to other products for a specific end result. The final choice is yours, depending on the result you want.

The Cacao Powders Collection

Each cacao powder characteristics are described in detail: flavour, colour, fat content, pH, process, as well as ingredient and chocolate pairings to inspire your creations.

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The Cacao Powders Collection

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EXPRESS YOUR
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What you need to know about cacao powders

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Cacao

Definitions

What is a cacao powder?

According to the EU directive 2000/36, cacao or cocoa powder describes the product obtained by converting into powder cocoa beans which have been cleaned, shelled and roasted, and which contains not less than 20% cocoa butter, calculated according to the weight of the dry matter, and not more than 9% water.

Fat-reduced cocoa or fat-reduced cacao powder describes cacao powder containing less than 20% cocoa butter, calculated according to the weight of the dry matter.

What's the difference between cacao and cocoa powder?

There is no global definition of cacao and cocoa – it is not regulated by any food authorities. They are often used as synonyms and the difference between the two are based on subjective perceptions.

We conducted extensive consumer research and our conclusion was in line with current popular notions of the difference between these two terms.

Cacao Powder

Cacao is perceived as a purer, healthier and more nutritious ingredient that is made from 100% cacao bean, usually with no additives. It has no sugar in its composition.

Cocoa Powder

Cocoa is more often perceived as the powder used for hot cocoa drinks – i.e. containing milk powder and sugar – to make it less bitter. It is perceived as a less pure product.

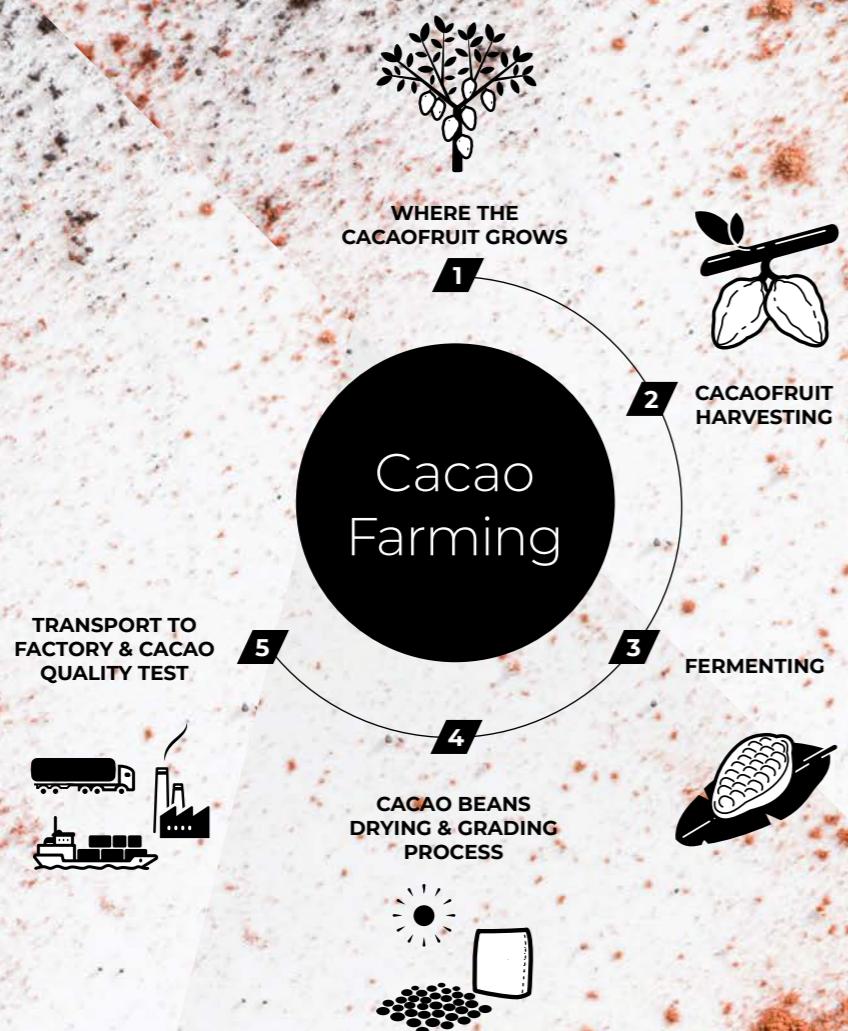
To celebrate the 100% pure, fine and premium powders that we offer in our collection, we decided that they each deserve to be called: cacao powder. Thus, you will find this naming throughout the Cacao Alphabet. Cacao refers to the plant, to the cacaofruit from which the cacao powders come from, and as you will discover, the cacao powders can reflect the taste of their terroir and origins, just as chocolate can do. It's time to explore the universe of the cacao powders and how they can help chefs achieve the results they dream of.



What's the difference between cacao powder and chocolate powder?

Chocolate powder is often mistaken for cacao powder. The difference between cacao powder and chocolate powder lies in the composition.

Chocolate powder or powdered chocolate is a mixture of cocoa powder and sugars. Sometimes other ingredients are added such as milk powder. EU directive 2000/36 mentions that the mixture must contain "not less than 32% cacao powder".



From the cacaofruit to the cacao powder

Cacao Farming



1 WHERE THE CACAOFRUIT GROWS

Cacao trees need a hot and humid climate: 25-30°C and 80% moisture. Trees between the age of 5 to 40 years will produce pods. Trees start producing pods after 5 years, and stop after the tree is 40 years old. Flowers grow directly on the trunk and the branches of the tree. There are up to 10,000 flowers grown annually on a cocoa tree but only 40 to 50 will turn into a fruit: the cacaofruit.

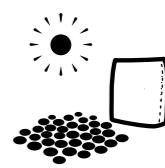
Production per tree:
 / 40-50 pods/tree
 / 40-50 seeds/pod
 / 2kgs fresh bean/tree



2 CACAOFRUIT HARVESTING

The cacaofruits are harvested twice a year:
 / Main crop: October - March*
 / Mid crop: June - August*
 Cacaofruits do not ripen at the same time, making the harvesting process very long. The cacaofruits are then gathered to be opened either directly at the plantation or at the cooperative. Then, they are opened and the cacao beans surrounded by the pulp are removed from the pods. The pulp around the beans is white and sweet and it breaks down during the fermentation to give the beans their flavour.

* These periods vary from region to region and depend also on the local variety and climatic conditions.



4 DRYING & GRADING PROCESS

Solar drying takes 8 to 10 days. The activity of the bacterial flora and fermentation reactions are stopped. The cacao beans are dried to reach 7-8% moisture content, preventing mold growth during the storage. Beans dried to below 6% moisture become quite brittle and easily damaged by handling. Dry beans are then brought to a collection centre where they are graded. The grading process checks the colour, size and germination of the dry beans. All cacao beans passing quality checks are packed into jute bags for export.

Characteristics of a high graded cacao bean:

- / Size: cca. 2cm
- / Weighs about 1g or more
- / Easy to de-shell
- / Dark brown colour outside and inside
- / Not brittle



Because chefs and farmers are at the heart of the fight to ensure sustainable cacao farming that respects both the environment and individuals, all our chocolate and cacao based products are 100% sustainably sourced. Together, we support the Cocoa Horizons Foundation, a collective commitment that makes a real difference in improving the lives of farmers, eradicating child labour and bringing us closer each day to our goal of achieving a positive impact on deforestation and our carbon footprint by 2025.



3 FERMENTING

Once removed from the pods, the beans are left to ferment in wooden boxes or under banana leaves for 5-7 days. The fermentation leads to chemical reactions, which are the precursors of the flavour in the final cacao or chocolate application. Fermentation induces the following changes:

- / Modifies seed colour
- / Develops aroma
- / Modifies the flavour profile



5 TRANSPORT TO FACTORY & CACAO QUALITY TEST

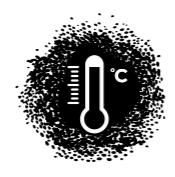
Once arrived in our plants, the Quality department carefully checks each cacao bean to ensure that only beans of impeccable quality will be used in our Cacao Barry cacao powders collection.

Cacao Processing



1 CLEANING, BREAKING & DE-SHELLING

/ **Cleaning:** the cacao beans are removed from the jute bags and then cleaned, eliminating foreign bodies by detecting and removing dust, metal and eliminating stones.
 / **Breaking & de-shelling:** the cleaned beans are then transferred to a breaker and crushed, then the shells around them are removed in a cool air stream. The pieces of beans remaining at the end of the process are called "nibs".



3 CACAO ROASTING

Roasting is a key step in cacao processing. During roasting, the nibs are heated up to 130°C.

This key step allows them to:
 / **Develop the global aromatic sensory profile** of the final cacao powder.
 / **Sterilise & debacterise** by targeting < 5,000 germs/g and removing all bacteria.
 / **Control moisture level.**



5 PRESSING & STABILISING

Fat is extracted from the liquor thanks to the hydraulic pressing. We obtain:

/ **Cacao Butter** in liquid form
 / **Cacao Cakes** (still containing residual fat)

The pressing time and the pressure applied during this process define the fat content in the final cacao powder. The fat content of cacao powders is determined by the pressing time. A longer pressing time gives a low fat cacao powder (10-12%), a shorter pressing time a high fat cacao powder (20-24%).



2 ALKALISATION (optional step)

Alkalisation is an optional step depending on the final cacao powder recipe you want to obtain. The raw nibs are transferred to a mixer and then mixed with an alkali agent solution. This step impacts the characteristics of the final cacao product -note that there are several possibilities: nibs, cacao mass, cacao cakes can be alkalised:-

/ **Taste:** the alkalisation gives a more chocolatey flavour to the final cacao powder.

/ **Colour:** this step helps to reach darker and more intense hues of red and brown.

/ **Functionality:** it modifies the dispersibility and wettability of your final cacao powder.

/ **pH:** the alkaline solution used during the mixing increases the pH of the cacao powder impacting the texture of your final creation.



4 GRINDING & REFINING

Grinding determines the final fineness of the cacao powder:

/ **Grinding in the blade mill:** the nibs are pressed through a fine sieve to get a first coarse cocoa liquor.

/ **Refining in the ball mill:** the coarse liquor is refined by friction to transform into a fine cocoa liquor.



6 CACAO CAKE GRINDING

Cacao cakes are broken into small pieces then ground into small particles to get the final cacao powder.



7 CACAO POWDER TEMPERING

At the output of the grinding mill, the cacao powder is hot and needs to be cooled down and stabilised to prevent fat blooming and powder lumping. At 20°C, the cacao powder is ready to be packed.



What you need to know about cacao powder

What's the difference between alkali-treated cacao powder and natural cacao powder?

Alkali-treated cacao powder or "Dutched" cacao powder

The term "alkaline" is a synonym for "basic". Different alkaline agents can be used depending on the desired final characteristics of the cacao powder. Potassium carbonate K_2CO_3 (=potash) is an alkaline agent frequently used in the alkali-treatment step (this base is often used in water carbonation, wine making, etc.). Other alkaline agents such as sodium carbonate and sodium hydroxide can be used.

As explained in the previous chapter, the alkali-treatment step is optional. In this process, cacao nibs (or cacao cakes or cacao mass) are treated with an alkaline solution, while natural powders are not. The process of adding alkaline agents to cacao powder is usually called "Dutching" (and the products are called "Dutch processed cacao powder") because the process was first developed in 1828 by the Dutchman Coenraad Johannes van Houten.

When mixing the cacao nibs with alkaline agents, the pH of the nibs increases, which reduces the natural acidity of the cacao.

The alkali-treatment process also darkens the colour (reddish-brown hues), enhances the flavours (stronger cacao notes) and has an impact on the dispersibility and wettability of the final cacao powder.

The alkali-treated powders can have an effect on the product in which it is used i.e. in bakery products (influence on leavening of a dough or cake batter) or in dairy products (affects the stability of milk proteins).

Natural cacao powder

Natural powders are non-alkali-treated powders. The slight natural acidity of the cacao beans is maintained in the final powdered product. This cacao powder category enables the usage of "natural" claims.

Cacao powder	Flavour	Colour	pH range
Natural (non-alkali-treated)	Sweet chocolate flavour with spices & fruity notes	Yellowish, light brown	5.0-6.0
Lightly alkali-treated	Chocolate flavour with caramel & dairy notes	Brown	6.1-7.2
Moderately alkali-treated	Intense cacao flavour with nutty notes	Dark brown to reddish brown	7.3-8.3
Highly alkali-treated	Bitter cacao with dried flowers notes	Deep dark brown/red	7.9-8.4



How to pick the right cacao powder for your recipe

The structure of a meringue or a macaron, the leavening of a cookie or a croissant dough, the crunchiness of a sablé Breton – all are impacted by the cacao powder used.

When choosing a cacao powder for a particular recipe, it is important to be able to identify the characteristics of that powder and determine which attributes and features will take priority.

In the following chapter, you will deep dive into 8 key characteristics:

- 1 Flavour
- 2 Colour
- 3 Fat content
- 4 pH
- 5 Reaction with leavening agents
- 6 Water absorption
- 7 Fineness
- 8 Dispersibility

1/ Flavour

How does alkaliisation affect the flavour of the cacao powder?

The flavour profile of Cacao Barry cacao powders is evaluated by trained panel members, cacao experts and François Chartier, of Chartier World LAB, recognised as one of the world's top flavour expert.

Non-alkalised cacao powders deliver a typical chocolate flavour with astringent notes due to the natural acids present in the cacaofruit. The flavour profile of a natural powder is influenced by one principle step during the production process: roasting.

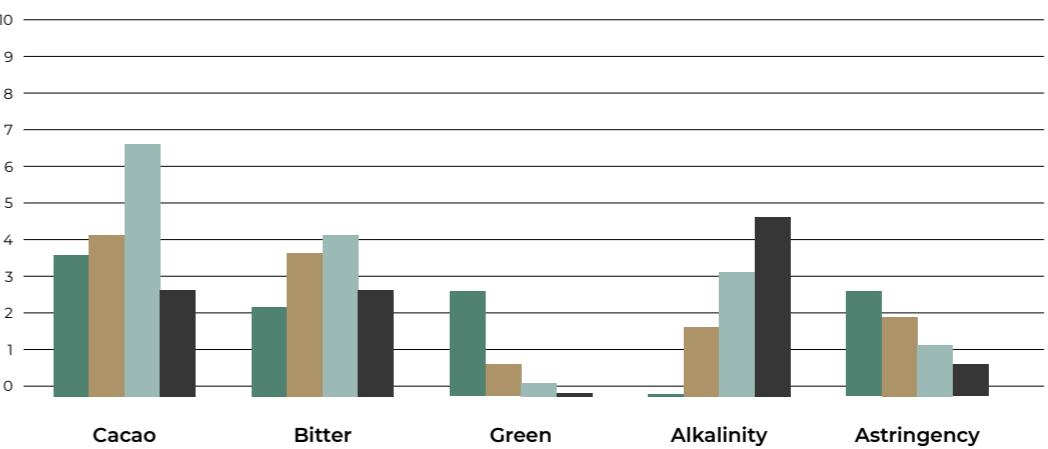
The flavour profile of an alkalised cacao powder is influenced by both the roasting and the alkaliisation steps. Alkaline agents used during the production neutralise the acids present in the cacao and reduce astringency (see table below).

Indeed, there is a modification of the components structure during the alkaliisation: the proteins and antioxidants (polyphenols) may become complexed or oxydised depending on their nature. The quantity of polyphenols that is responsible for astringency is thus reduced (astringency is the sensation in the mouth similar to dryness, which is the result of the reaction between the polyphenols and the proteins in the saliva).

The cocoa and bitter note increase during alkalinisation is caused by the same mechanism and by the large amount of water used during this step. This water will be evaporated during roasting, at around 100°C (the temperature of the main Maillard reactions) which will form the aromatic compounds. This time maybe 15 to 45 minutes longer than for a non-alkalinised roast.

An alkalised powder will therefore be more cocoa, more bitter and less astringent than a natural powder.

Flavour intensity



- Natural (non-alkalised)
- Lightly alkalised
- Moderately alkalised
- Black

- / Natural (non-alkalised) Sweet chocolate flavour with spices & fruity notes
/ Lightly alkalised Chocolate flavour with caramel & dairy notes
/ Moderately alkalised Intense cocoa flavour with nutty notes
/ Highly alkalised Bitter cocoa with dried flowers notes

2/ Colour

What's the difference between extrinsic and intrinsic colour?

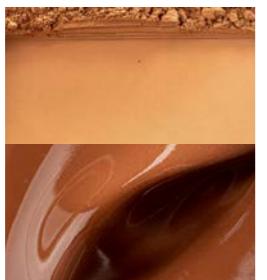
The extrinsic colour is that of the cacao powder when it is dry, while the intrinsic colour corresponds to the colour of your final recipe made with the cacao powder.

Natural (non-alkalised) cacao powders generally have yellowish, light brown colours with the exception of a Cacao Barry's innovative natural powder which offers a darker brown colour, the Nature Cacao. Alkalised cacao powders however can cover a broader range of colours from medium brown to deep dark brown and even black (depending on the level of alkalisation).

Keep in mind:

- / Cacao powders with different extrinsic colours can have the same intrinsic colour. The extrinsic colour of the cacao powder no longer plays a role in most final recipes, and only the intrinsic colour is visible.
- / Cacao powders with similar external colours can produce very different colours in finished items, that's why we strongly recommend to always benchmark colour in your recipe (intrinsic colour) versus the dry (extrinsic colour) colour.

Natural powders
(= non-alkalised)
Yellowish & light colour



Alkalised powders
(= "dutched")
From medium brown to deep dark brown/black

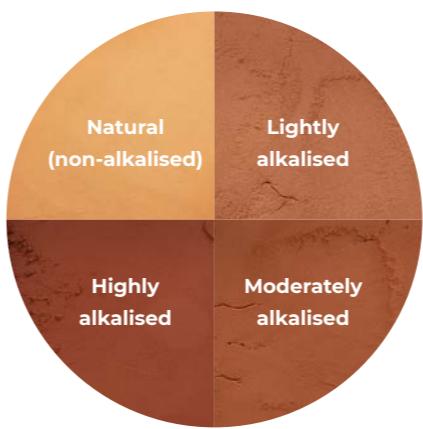


How does cacao powder impact the colour of your final recipe?

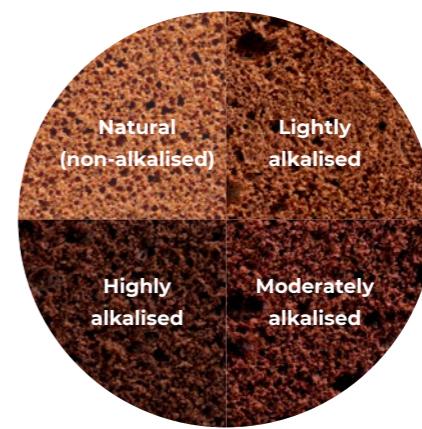
The colour in your recipe depends both on:

- / the level of alkalisation of the powder you choose
- / the powder percentage.

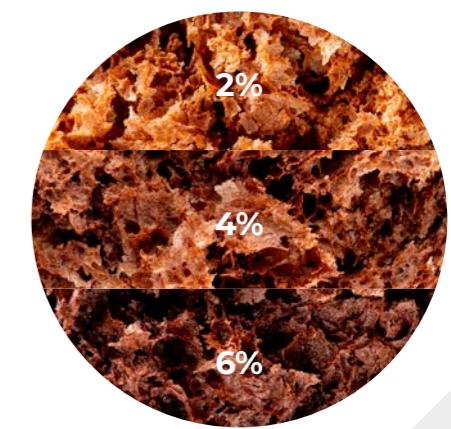
Dry cacao powders



Cacao powders in application



Levels of cacao powders usage



Furthermore, in whipped preparations such as mousses, the trapped air will result in a lighter colour.

3 / Fat content

What is fat content?

The fat content is the amount of residual cocoa butter in the cacao powder and is determined by the pressing time and the pressure applied.

Cocoa butter composes about half the weight of the cocoa nib. During the pressing step, the fat is partially removed from the fine cocoa liquor. A longer pressing time gives a low fat cacao powder, a shorter pressing time a high fat cacao powder.

How does the fat content impact the texture of your final recipe?

/ The lower the fat content, the more starch cacao powder contains. That moisture-absorbing starch results in baked goods that are drier and crumblier as compared to the chewy, fudgy consistency of those made with high-fat cacao powder.

/ High-fat cacao powder gives more round sensation (mouth feel), lower bitterness, longer lasting aftertaste, and an overall smoother texture. This is ideal for ice-cream or dairy desserts because the fats of the powder will be combined with the dairy and bring a creamy texture.

/ Fat reduced cacao powder is more suitable for sponge cake recipes. The basic ingredients are flour, sugar, eggs, and cacao powder. Higher fat content in such recipes results in less batter volume at the end of the process.

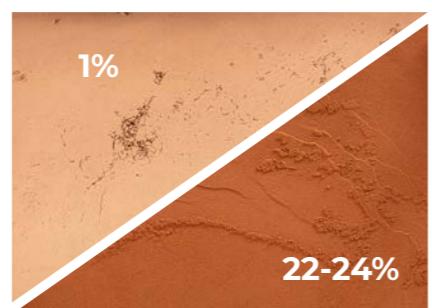
/ Our defatted alkalised cacao powder Légère 1%, containing less than 1% cocoa butter, gives an increased batter volume (+20%) and a less dense product (better stability of the shape during baking) compared to a standard cacao powder. This specific powder is suitable for meringue and macaron recipes where egg whites are whisked vigorously, allowing for spikes and curves. It can have a detailed structure which can be spoiled by the presence of fat.

How does the fat content impact the colour of your final recipe?

Cacao powders with a high fat content have a darker extrinsic colour than low-fat cacao powders. Indeed, the fat crystals absorb light, which creates an optical effect.

When using cacao powders in application, the opposite happens: high-fat cacao powders appear lighter in the finished product than low-fat powders, because the fat crystals have dissolved and the low-fat powders have a higher solid cacao content.

Dry powder



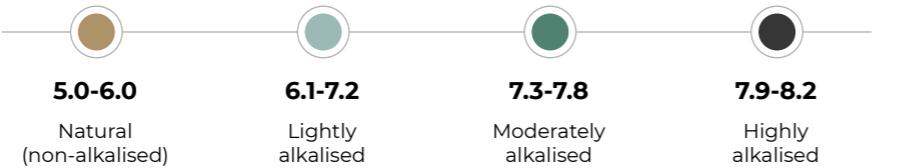
When used in application



4/ pH

How is the pH of cacao powder determined?

The pH of natural cacao powders depends on the acidic components of the cacao beans. In general, the pH of this category is between 5.0 and 6.0.

**How might the pH of the cacao powder affect your recipe?**

The pH level of a cacao powder influences the leavening of a dough or cake batter:

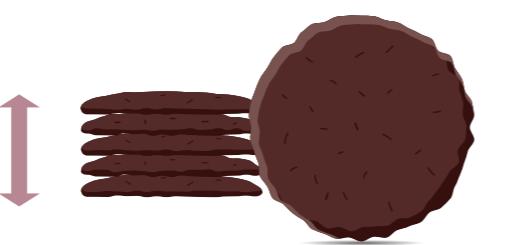
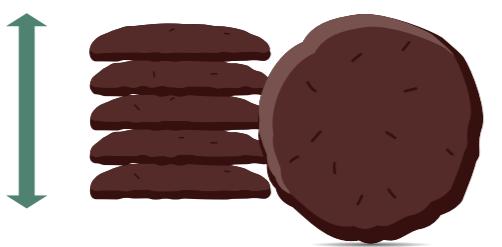
/ **Dough with natural powder rises more** and has a lighter texture due to its acidity level. The dough is perceived as drier. Indeed, the natural powder reacts with baking soda to create carbon dioxide resulting in an airy and drier creation.

The pH of alkali-treated cacao powders is determined by the amount and type of alkalis used during the alkali treatment step. In general, the pH of alkali-treated powders is between 6.1 and 8.2.

/ **Dough with alkali-treated powder rises less** and has a denser texture. The dough is perceived as fudgy. A higher pH means less reaction and, therefore, less rise. Alkali-treated cacao powders tend to absorb more moisture and have a higher ash content than a natural cacao powder. It also has an impact on elasticity: the dough becomes less flexible. For instance, a cookie with high alkali-treated powder becomes more dense and brittle.

Natural cacao
More acidic = more rise
Perceived as drier

Alkali-treated cacao
pH = less rise
Perceived as fudgy

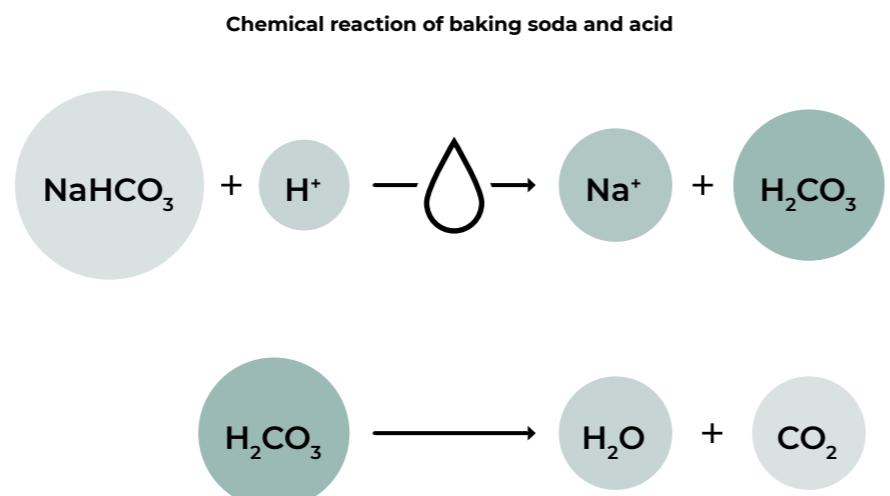


5 / Reaction with leavening agents

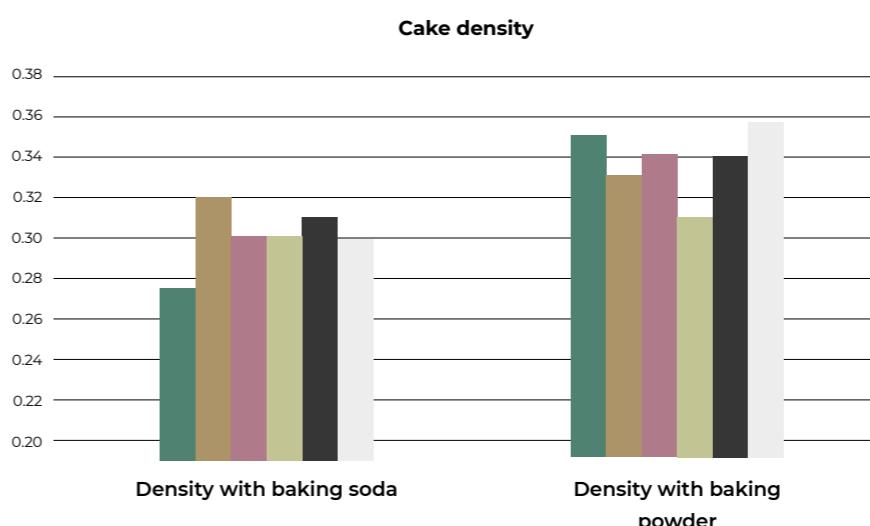
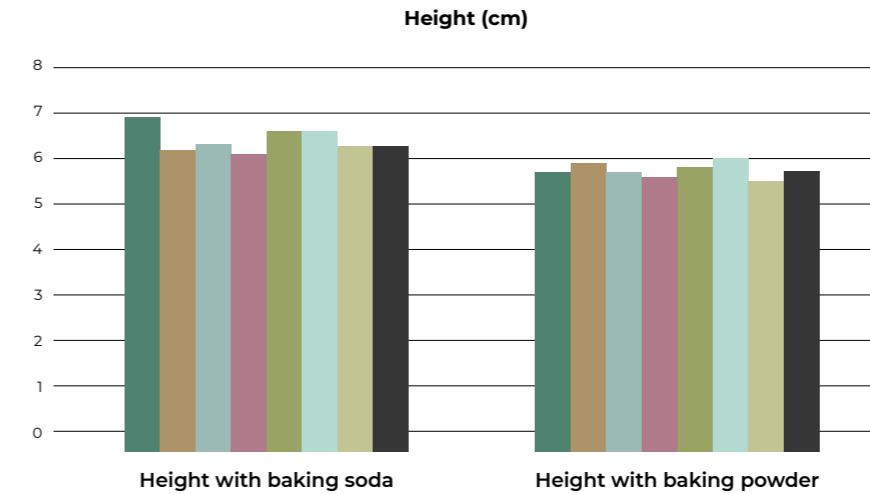
How do the cacao powders react with leavening agents?

The cacao powder's reaction with leavening agents impacts the cake height and density:

- / Cakes made with cacao powder and baking soda are notably higher and have a more aerated texture than those made with the same cacao powder and baking powder.
- / Cacao powder combined with baking powder gives cakes a denser, less aerated texture.
- / Natural cacao powders react the best with the baking soda because of their low pH. When baking soda reacts with acidic ingredients like natural cacao powder, carbon dioxide is produced causing the baked product to rise and become lighter.



To sum up, baking soda will behave better with natural powders with low pH while for medium and high alkalisied powders, we recommend baking powder for an increased stability and a more homogeneous aspect without any taste impact.



Leavening agents mixed with cacao powder impact the colour of your finished product as well. Cakes made with cacao powder and baking soda are darker than the ones made using the same cacao powder combined with baking powder.

6 / Water absorption

Can you replace flour with cacao powder in your recipe?

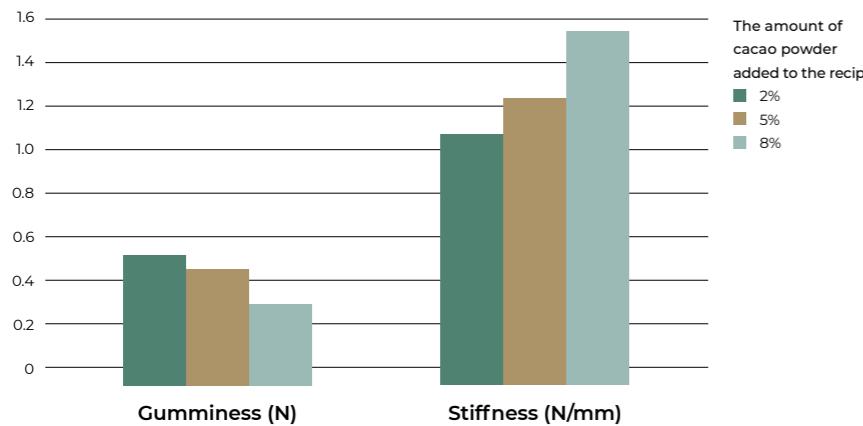
Cacao powders influence water absorption. The cacao powder competes with the other ingredients in the recipe to absorb the available water. Unlike flour which absorbs up to 40% of its weight, cacao powder can absorb up to 100% of its own weight in liquid. To obtain optimal results, adjust your recipe with water or eggs.

The higher the quantity of cacao powder, the more water it absorbs. For instance, as the quantity of cacao powder in a madeleine recipe is increased, the finished batter becomes stiffer and the baked product becomes:

- / less sweet
- / denser/heavier
- / crumblier
- / drier.

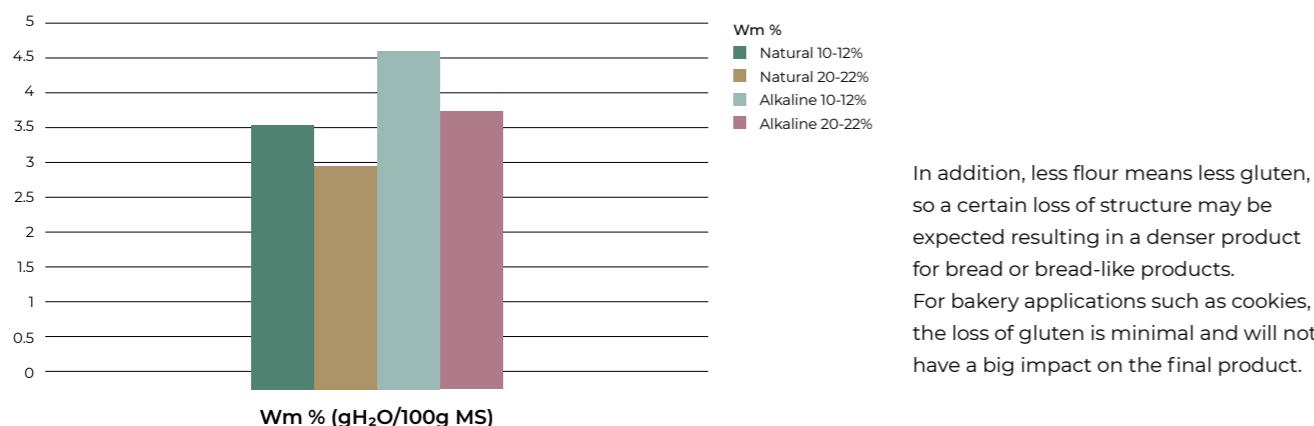
These changes are due to cacao powder's higher rate of water absorption.

Moisture absorption study in Madeleines



In addition, strong alkalised cacao powders absorb more water. It increases dough firmness and contraction, resulting in denser products. More energy is then required for kneading.

Water absorption per cacao powder type



7 / Fineness

How does the fineness affect your finished product?

Grinding the cacao powder in the blade mill and refining it in the ball mill impact the ultimate fineness of the powder. The cocoa cake grinding phase also influences this key attribute.

- / The finer a cacao powder, the better the flavour release will be. Higher fineness brings a better & smoother mouthfeel.
- / High fineness decreases the risk of sedimentation. When cacao particles are bigger, a product like chocolate or a dairy dessert, will be perceived as "sandy" or "gritty".
- / It also has a visual effect: high fineness brings darker and more consistent colour to recipes through the absence of black spots.

8 / Dispersibility

How does the dispersibility impact your recipe?

The dispersibility of a cacao powder can be seen when, for example, it is added to cold milk. A highly dispersible powder will dissolve easily while a less dispersible will not dissolve easily into the liquid (particules staying in suspension): this is known as decantation. Simply put, the more dispersible a cacao powder is, the less decantation we will have.

Natural cacao powders are less dispersible than alkalised powders. The pH of the cacao powder indeed improves the wettability and makes it easier to blend in milk.



EXPRESS YOUR
TRUE NATURE™

Biscuits

T H E
— A L
P H A
B E T

Cacao



Cacao



In this book, the cakes category has been divided into two subcategories.

Whisked sponge cakes

These recipes involve some type of whipped mixture of whole eggs, egg whites or yolks, combined with other ingredients. This results in products with greater or lesser degree of aeration in their texture.

This family of products includes classics like Génoise, Dacquoise, Joconde, Pain de Gênes, Sheet cake, etc.

Butter cakes

Also called butter or oil cakes, this is the family of cakes made without whisking the eggs.

The presence of fat is important, and the airiness in texture is often obtained through a chemical leavening agent. Classic examples include Brownies, Muffins, Financiers and Madeleines. They can be served on their own at room temperature, or they can become the base for assembled cakes.

In general, these types of products have more stability than other cakes.

How to use cacao powders in Biscuits

Cacao powder is the perfect solution in Biscuits. Easily incorporated by sieving into the flour, it boosts the flavour and colour of traditional recipes such as Brownies by blending chocolate with cacao powder. However, the properties of the cakes may be **influenced by the alkalisation level** of the cacao powder used.

Height

The **height of sponge cakes with cacao powder is higher** than white sponge cakes. In addition, cakes made with cacao powder and baking soda are statistically higher and have a more aerated texture than those made with the same cacao powder and baking powder. Natural cacao powder (10/12) reacts the best with the baking soda: its low pH reacts with this ingredient and creates carbon dioxide, making the cake batter rise.

Tips

In all recipes, we used pasteurised eggs. For the whisked egg whites that are called for in various recipes, in general we recommend incorporating a minimum of 30-35% sugar while whisking (*if the recipe allows it) in order to stabilise the whites.

Aside from this, we recommend using the following mixture to stabilise whisked egg whites. This stabiliser will give the whisked egg whites a greater stability and a firmer and more stable bake.

***Egg white stabiliser:**

- 4g Albumin powder
- 2g Cream of tartar
- 1g Xanthan gum

Texture

Also, cacao powder combined with baking powder gives sponge cakes a denser, less aerated texture.

The defatted Légère 1% is the perfect solution for low-calorie application (e.g. sports and diet products) or aerated recipes (e.g. macaron, meringues...) in which a low fat content is key to obtain the right aerated texture. It will allow for an increased volume of batter (~20%) and a better baking stability.

Water absorption

Besides, in sponges, there is relatively a lot of flour. These batters are sheeted, formed and cut and thus require a good built up of the gluten network. When cacao powder is added, it is important to adapt the water quantity. Indeed, alkalisated cacao powders absorb more water. They increase dough firmness and contraction,

resulting in denser products. More energy is then required for mixing. The firmness can be adapted by increasing the water quantity or reducing the flour quantity in the recipe.

Keep in mind :

- / Flour can absorb up to 40% of its weight in water.
- / Cacao powder can absorb up to 100% of its weight.

As a guideline, a portion of the flour in a recipe can be replaced with an equal amount of cacao powder. An additional amount of water equal to 40% of the cacao powder's weight should also be added.

Colour

In terms of colour, **cakes made with cacao powder and baking soda are darker** than the ones made using the same cacao powder combined with baking powder.

Whisked
sponge cakes



bs



gn



bj



mc



pg



bt



bc



br



Dacquoise
38

dq

Creamed
sponge cakes



Brownie
58

bw



Cake
60



Cannelé
62

cn



Financier
64

fc



Madeleine
66



Microwave sponge
68

mn



Moelleux
70

mx



Muffin
72



Soufflé
74

sf



dq

Approximately 12 units
of 14cm diameter

Dacquoise

Dacquoise sponge is made by mixing whisked egg whites with sugar, and then adding ground almonds, sugar and flour or cornstarch. It is part of the family of fatless sponges.

It is an airy, light-coloured cake, because it is not made with egg yolks. It is rich in sugar and ground almonds, which give it a crunchy texture on the outside, but a soft interior.

The Dacquoise sponge cake is a delicate product with a good compromise between the almond powder and the delicate flavour of the meringue. In this version with cocoa we wanted to maintain a balance between these ingredients without allowing cocoa to play an excessive role in this type of product.

This explanation serves to help understand why we have selected Nature Fruitée and not another cocoa in this product.

380g	Egg whites
200g	Sugar
240g	Ground almonds
170g	Icing sugar
12g	Plain flour
34g	Nature Fruitée cacao powder + 4g plain flour

Dacquoise sponge with cacao powder

1. Combine the egg whites and sugar and whip to form stiff peaks.
2. Carefully fold in a mixture of the ground almonds, powdered sugar, flour and cacao powder, which has previously been ground in a food processor and sifted to remove any large pieces.
3. Spread or pipe into the desired format and dust with icing sugar if desired. Bake at 170°-180°C.

Uses

The Dacquoise cake is perfect as a base for tarts or small desserts.

Tips

For this type of cake, it is best to whip the egg whites until stiff peaks form. This will enable you to shape the cake into the desired form. Because of the absence of flour, if the whites are only mixed or just until soft peaks form, once the almonds and sugar are added, the cake will be too loose, and will not be able to be shaped correctly. Dust the top with icing sugar before baking. You can substitute the ground almonds for other nuts or add flavour extracts for a personal touch.

Scientific recommendations

This basic sponge is airy because of the incorporation of whipped egg whites. The high proportion of sugar gives it a crunchy texture on the outside, and keeps the sponge-like texture on the inside.

We have selected a low fat cacao powder (10/12) to keep a nice aerated batter. Using a high fat cacao powder would make the structure denser. Moreover, a low fat cacao powder will give more intensity to the colour of the recipe.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens	Egg products Gluten Nuts
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Dietary needs	Dairy free Dairy/lactose free
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Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Nature Fruitée works great in the Dacquoise recipe. It is a natural cacao powder rich in cacao solids, but low in fat. It gives a unique, fruity chocolate flavour without compromising the structure of the egg white foam. The resulting colour is a beautiful natural beige that perfectly fits this basic recipe.





1x 60cm x 40cm
baking sheet

Flourless sponge cake

While the structure of this cake is very similar to that of other sponges, since the recipe is flourless, the texture is lighter, somewhere between a sponge cake and a chocolate ganache. The absence of flour makes for a more delicate crumb; therefore, we recommend letting the cake cool before use for easier handling. Hydration with syrups is not recommended, as this would affect the crumb structure. This is a very light and airy sponge that remains flexible after baking.

360g Egg whites
240g Sugar
135g Egg yolks
103g Extra Brute cacao powder

Flourless sponge cake with cacao powder

1. Whisk the egg whites on a medium speed.
2. Gradually add the sugar and whip to a stiff meringue.
3. Add in the egg yolks and give a short whisk to incorporate.
4. Fold in the cacao powder.
5. Spread out on to a tray lined with parchment paper.
6. Bake at 180°C for 8 minutes.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

103g	100g	100g	N/A	N/A	N/A	N/A	N/A
------	------	------	-----	-----	-----	-----	-----

Why?

This cacao powder gives an incredible dark chocolate taste with spicy notes to the recipe. And the structure of the flourless sponge cake remains very flexible. It also gives a good height.

Uses

For the assembly of all kinds of tortes, small cakes or desserts which need to be flourless to cater for food intolerances or simply because a lighter, moister sponge base is desired. It is great for rolled cakes like roulades, or used as a sponge in a layered gâteau or as a base for entremets.

Tips

It is important to whisk the egg whites on medium speed so that the meringue is dense and stable. Add the egg yolks into the meringue and quickly incorporate. The egg yolk contains fat so the more you mix it through the meringue, the more it will lose volume. Adding the sugar gradually at the beginning will result in a stronger, denser meringue. We also recommend whipping the egg whites at room temperature to facilitate mixing with the rest of the ingredients.

Scientific recommendations

The absence of flour and, therefore, of a gluten network, reduces the aeration of the sponge cake. Indeed, the gluten network keeps air bubbles trapped in the batter before the crumb sets during baking.

Using Extra Brute does cause the sponge to deflate a little because the high fat content interferes slightly, but the end result is really great. The sponge has a nice tight texture and a good colour. It's very flexible and holds its shape well.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Egg products

Dietary needs

Gluten free
Dairy/lactose free
Nut free





gn

6 units of molds with a diameter of 16cm and a height of 6cm

Genoise cake

A Genoise is a very light cake, made with a large quantity of eggs beaten with sugar. Flour and butter are then added to the batter, giving the cake a soft texture. The result is an airy product, that is easy to handle. It is a simple, nut-free cake with a neutral taste and a classic cake texture that can be used in any kind of creation.

850g Whole eggs
500g Sugar
380g Plain flour
120g **Plein Arôme cacao powder**

Genoise cake with cacao powder

1. Mix the sugar with the eggs and heat in a bain-marie. Stir while heating to 50°C to dissolve the sugar.
2. Beat at maximum speed until the batter reaches the ribbon stage.
3. Sift the combined flour and cacao powder into the batter and fold carefully.
4. Once everything is mixed, pour into the desired moulds and bake at 180°C.
5. Set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

**Plein
Arôme**

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

120g

120g

120g

108g
+12g
Plain flour

108g
+12g
Plain flour

N/A
Plain flour

97g
+23g
Plain flour

108g
+12g
Plain flour

Why?

We have chosen Plein Arôme as it provides a great stability and dispersability in the foam. It also gives a round chocolate taste with caramel and whole milk notes that pairs perfectly with a classic product such as Genoise.

Uses

This is a very versatile cake. It is easy to cut and is recommended for all types of assembled cakes, tarts, small desserts, etc.

Tips

Heating the eggs and sugar together to 50°C will help dissolve the sugar.
A maximum speed is recommended for beating, to obtain a more stable and uniform batter.

Scientific recommendations

In a Genoise, whipped whole eggs give aeration. The sugar stabilises the structure and traps water, which makes it spongy. Its slightly soft texture comes from the addition of fat.

Using a light alkalinised cacao powder such as Plein Arôme draws less the moist from the preparation.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Egg products
Gluten

Dietary needs

Dairy/lactose free
Nut free





Recipe for a tray
of 60x40cm and
a height of 0.5cm

Joconde

The Joconde is a moist, flexible and dense sponge cake with a pronounced nutty flavour. It was a very popular cake in the past, and although it is not used very much these days, it has some exceptional qualities.

Joconde with cacao powder

560g	Eggs
420g	Ground almonds
160g	Icing sugar
80g	Invert sugar
400g	Egg whites
170g	Sugar
70g	Plain flour
112g	Noir Intense cacao powder + 12g Plain flour
110g	Butter

1. Mix the eggs with the almonds and icing sugar. You can use a food processor if you like.
2. Separately, beat the egg whites with the sugar to form stiff peaks.
3. Melt the butter and add a little bit of the initial batter to it. Set aside to be incorporated later.
4. Mix the two batters, always adding the egg mixture to the whipped egg whites first. Add the dry ingredients, mixing carefully. Finally, add the melted butter mixture.
5. Once everything is mixed, spread on trays of 60x40cm and a height of 0.5cm and bake at 230°C.
6. Set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	
124g	124g	124g	112g +12g Plain flour	112g +12g Plain flour	N/A	100g +24g Plain flour	112g +12g Plain flour

Noir Intense

Why?

The Joconde is a moist and flexible sponge cake but not extremely airy. It has a contradictory point because after having an airy texture during the mixing process we need to work the batter with the objective to eliminate part of the air and achieve a more flexible texture after baking. Noire Intense cacao powder helps us to achieve this phenomenon in addition to incorporating a unique colour.

Uses

This cake is ideal for cutting into strips and placing on the outside of desserts as decoration or when making layer cakes, such as the Opera cake, where we're looking for a dense slice of cake with a pronounced almond flavour.

Tips

Spread 450g (for thin sheets) to 800g (for layer cakes) of batter on sheet pans lined with parchment paper or a silicone mat, or in a silicone mold and bake on 60x40cm trays. The suggested temperature is 240°C. The thinner the cake, the higher the temperature should be to avoid drying out in the oven. Once baked and cooled, wrap in cling film to avoid drying out, and then store in the freezer until needed.



Scientific recommendations

The Joconde is less airy than other cakes because the batter is worked more, and therefore loses sponginess. Its richness is due to the incorporation of butter and ground almonds (or other nuts).

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Egg products
Gluten
Lactose
Nuts

Dietary needs

-



mc

Recipe for 240 units
for macaron shells

Macaron

The macaron may be one of the most famous products of French patisserie.

Although there are different macaron recipes and preparation methods, a good macaron should have an exceptional flavour, a crispy shell and a soft, creamy filling.

For filling recipes, you can consult the Pastry Alphabet.

The success of the macaron resides in equal measure between the right recipe and the expertise of the chef, with seemingly minor details often making the difference between a magical creation or a drab, dry and brittle product.

The filling and the shell work in symbiosis, the former providing the necessary moisture during maturation to create a marshmallowy core without spoiling the crispy exterior.

The possibilities are as infinite as the fillings, and a well-made macaron is a genuine treat for both the eyes and the palate.

420g	Ground almonds
65g	Légère 1% Cacao powder
500g	Icing sugar
210g	Egg whites #1
500g	Sugar
180g	Water
170g	Egg whites #2

Macaron with cacao powder

1. Sift the ground almonds with the cacao powder and the sugar, or run through a food processor.
2. Add the egg whites #1 (unwhipped) and mix into a paste.
3. Boil the sugar with the water, bring to a temperature of 117°C and pour onto the whisked egg whites #2 to create an Italian meringue.
4. Combine the two mixtures and pipe rounds of the resulting batter onto a baking sheet.
5. Let dry for 10-15 minutes and bake in the oven at 160°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Using a standard cacao powder alters the Macaron structure due to its high fat content. This low fat cacao powder with less than 1% cocoa butter is therefore the perfect solution for aerated recipes such as macarons and meringues. The Légère 1% cacao powder gives a better volume and a lighter end product compared to a standard cacao powder. After mixing the Légère 1% with the batter, less air is lost.

Moreover, this unique cacao powder delivers a very nice fudgy chocolate taste with pleasant hazelnut notes.

Uses

Use the macaron shells as they are with your choice of filling, or use the macaron to decorate cakes or assemble desserts.

Tips

For best results, before baking, air-dry the macaron shells until a skin forms; the time this takes depends on the recipe and the space where they shells are left to dry, usually 15 to 30 minutes.

For a smoother texture and finish, run the ground almonds and sugar through a food processor until a fine and smooth powder is obtained.

Scientific recommendations

The whisked egg whites lend airiness to the texture, while the sugar (which traps water and crystallizes on the surface) makes for a marshmallowy core and crispy exterior, and the ground almonds provide chewiness. The macaron represents the pinnacle of patisserie.

If you use a high fat cacao powder (20/22 or 22/24), the network structure of the albumin that encloses the air bubbles is broken. The hydrophobic proteins in the egg whites will be attracted to the fat. This breaks the molecular network and releases the trapped air.

Storage recommendations

Room temperature:	Not recommended
Refrigeration:	Possible
Freezing:	Possible

Allergens

Egg products
Nuts

Dietary needs

Gluten free
Dairy/lactose free





pg

Approx. 3 units of molds
with a diameter of 20cm
and a height of 2cm

Pain de Gênes

Pain de Gênes, or French Almond Cake, is made with almond paste, which gives it its characteristic nutty flavour.

Because of the high proportion of almond paste and butter, the batter is compact and heavy. Therefore we have added whipped egg whites and baking powder to make it airier.

Once baked, the result is a tender and moist cake that will keep for several days. Traditionally, it is flavoured with a little bit of anise alcohol.

Uses

This cake can be sold in its original format in tall, round moulds. If you would like to bake it in trays to make assembled cakes, we don't recommend using very thin layers, as to appreciate the texture of this cake.
It is a rich and tender cake that cuts easily and can be used in infinite ways.

Tips

*If not using commercial almond paste, you can make your own "fresh" paste for Pain de Gênes using these proportions:

500g Ground almonds

500g Icing sugar

100g Egg whites

1. Mix all the ingredients together and weigh out the necessary amount for the recipe.
2. Set aside.

400g	Almond paste 50%
200g	Whole eggs
100g	Egg yolks
100g	Butter
150g	Egg whites
50g	Sugar
90g	Plain flour
68g	Nature Cacao cacao powder + 7g Plain flour
5g	Baking powder

Pain de Gênes with cacao powder

1. Make sure the eggs and almond paste are at room temperature. If not, heat the almond paste in the microwave for a few seconds.
2. Mix the eggs, one at a time, with the almond paste, incorporating well.
3. Beat at medium speed and add the egg yolks. Beat until the batter reaches the ribbon stage.
4. Separate a small portion of the batter and mix it with the butter that has been melted to 40-45°C.
5. Separately, whip the egg whites with the sugar and add a small amount of the eggs and almond batter. Add the flour, cacao powder and baking powder and then add the butter mixture, folding carefully.
6. Pour into the desired moulds and bake at 180°C. Halfway through baking, lower the temperature to 160°C if the moulds are tall and the cake is browning quickly.
7. Set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION

Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense

75g	75g	75g	68g +7g Plain flour	68g +7g Plain flour	N/A	60g +15g Plain flour	68g +7g Plain flour
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Why?

We have selected the Nature Cacao powder for this recipe: a 100% natural dark brown cacao powder created with no chemical intervention and no additives. The unique processing also gives Nature Cacao its very high dispersibility, perfect for the Pain de Gênes recipe.

The lower fat content of Nature Cacao yields a lighter cake, and the complex flavour profile of Nature Cacao pairs perfectly with the almonds in this recipe.



Scientific recommendations

Compared to the Joconde, the batter is worked less and it contains a chemical leavening agent, therefore the aeration in the Pain de Gênes is greater. The low fat content of Nature Cacao (10/12) fits perfectly this whisked sponge cake.
Using high fat cacao powders in this recipe results in less batter volume at the end of the process.
Moreover, natural cacao powders combined with baking powder give cakes a denser texture.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Egg products
Gluten
Lactose
Nuts

Dietary needs

—

**Sacher torte**

4 units of molds with a diameter of 16cm and a height of 6cm

Within the chocolate cake category, the Sacher Torte is the one with the most straightforward chocolate flavour.

Historically, recipes for this cake contained couverture as well as cacao powder. While we have seen versions that use only cacao powder or even add ground nuts or almond paste, these iterations are untraditional.

In keeping with the original version, we present a classic recipe with a combination of chocolate and cacao powder.

Uses

Everyone knows that the Sacher Torte is made in fairly thick circular layers combined with layers of jam and covered with classic chocolate ganache (see recipe in the glazes section). However, it is a cake that can be made in different forms by adapting baking times and temperatures.

Tips

Because this recipe contains chocolate couverture, we must take the same precautions as in chocolate mousse when mixing this cake.

If the final temperature is well below 27°C, the cocoa butter in the chocolate will begin to crystallise, raising the viscosity of the cake and destabilising the structure of the air bubbles in the batter.

Therefore, we recommend closely following the recipe instructions and mixing the cake with care.

Sacher Torte with cacao powder

340g **Inaya™ 65% dark chocolate couverture**

170g Butter

225g Egg yolks

100g Sugar #1

40g Milk

340g Egg whites

200g Sugar #2

170g Plain flour

40g **Extra Brute cacao powder**

5g Baking powder

1. Separately, melt the couverture and butter to 45-50°C.
2. Combine the sugar #1 and milk and pour over the egg yolks, being sure the mixture stays at 40-45°C and is thoroughly emulsified.
3. Separately, whip the egg whites with the sugar #2 and mix it into the first batter.
4. Add the previously sifted flour, cacao powder and baking powder, folding carefully.
5. Pour into the desired moulds and bake at 180°C.
6. Set aside.

Scientific recommendations

The Sacher Torte is rich in chocolate. To maintain the air bubbles in the batter while preparing, it is important that the cocoa butter doesn't crystallise.

This changes the texture and the amount of air in the batter. Therefore, it is recommended to work at a higher temperature than that of crystallisation.

The baking powder reacts with high alkalis such as Extra Brute resulting in a better stability and a more homogeneous aspect without any taste impact.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens	Egg products Gluten Lactose
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Dietary needs	Nut free
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Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION****Extra Brute**

Plein Arôme Rouge Ultime Nature Cacao Nature Fruitée Décor Cacao Légère 1% Noir Intense

40g	40g	40g	36g +4g	36g +4g	N/A	32g +8g	36g +4g
			Plain flour	Plain flour		Plain flour	Plain flour

Why?

For the Sacher Torte recipe, we have chosen Extra Brute for its balanced dark chocolate taste and its vibrant reddish-brown colour. Furthermore, alkalis like Extra Brute tend to absorb more moisture due to their water absorption capacity (higher than natural powder one) giving a denser texture to the cake.





bt

3 sheet pans
measuring 60 x 40cm,
with a height of 0.8cm

Sheet cake

This cake is special because it can be made in flat sheets. It is both flexible and airy and remains moist. Its similar to sponge fingers, but lighter because the whites are whipped separately from the yolks and whole eggs, allowing the egg whites to reach maximum volume.

Sheet cake with cacao powder

220g	Egg yolks
600g	Whole eggs
240g	Sugar
370g	Egg whites
240g	Sugar
120g	Invert sugar
280g	Plain flour
180g	Rouge Ultime cacao powder

1. Beat the egg yolks and sugar at medium speed. Add the whole eggs one at a time until the batter becomes pale in colour.
2. Beat until the batter reaches the ribbon stage.
3. Separately, beat the egg whites with the sugar and invert sugar that has been heated to 40°C.
4. Mix the two batters; always adding the yolk mixture batter to the whites first, and then the flour and cacao powder which were sifted together previously, folding carefully.
5. Once everything is mixed, spread onto sheet pans measuring 60 x 40cm, with a height of 0.8cm. Bake at 220-230°C and then set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
180g	1180g	180g	163g +17g Plain flour	163g +17g Plain flour	N/A	146g +34g Plain flour	163g +17g Plain flour

Why?

We recommend Rouge Ultime for this recipe. Because of its superior dispersability, there was less air loss and the final result is a product with good moisture and flexibility. As for the colour, we appreciate the intense and deep mahogany red that makes it different from other cacao powders.

Uses

This is a very versatile sponge cake, and is recommended for all types of assembled cakes, small desserts, etc.

Tips

For the egg yolk mixture, it is important to begin with the sugar and the egg yolks until the batter is well beaten and becomes pale in colour. Then add the whole eggs one at a time until it forms ribbons. It is dense, yet airy.



Scientific recommendations

This cake is both airy and spongy due to the beaten egg whites and the egg yolk and sugar mixture, which provide fat and trap water.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens Egg products
Gluten

Dietary needs Dairy/lactose free
Nut free



Sponge finger

For 4 stripes of 7cm and 55cm long piped with a 15mm diam. nozzle

These are light, but substantial at the same time. Their viscosity, once mixed, enables them to be shaped with the help of a piping bag, keeping their structure in order to be formed into their classic spoon shape.

They can also be formed into panels to support a Charlotte cake.

Once baked, the crumb is fine and uniform because of the combination of flour and cornstarch. This allows them to absorb syrups well without losing their structure.

Sponge finger with cacao powder

400g	Egg yolks
120g	Sugar
600g	Egg whites
400g	Sugar
170g	Plain flour
170g	Cornstarch
140g	Nature Cacao cacao powder

1. Mix, but do not beat, the egg yolks and sugar.
2. Separately, beat the egg whites with the sugar.
3. Mix the two batters, always adding the yolks to the whites first.
4. Finally, add the flour, cornstarch and cacao powder, which were previously sifted together. Fold carefully.
5. Once everything is mixed, form into the desired shape.
6. Bake at 220-230°C and then set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

We recommend Nature Cacao in this basic recipe. Due to the inherent acidity of the natural powder, the cake batter rises more and has a lighter and crunchier texture than ones with alkalisied powders. Furthermore, this cacao powder provides a great rustic roasted cacao taste to the sponge finger.

Uses

Ideal for making Charlotte cakes, classic sponge fingers and for any type of assembled cakes.

Tips

- It is important not to beat the egg yolks, just mix them enough to dissolve the sugar.
- Once the egg whites are whisked, add the egg yolks and mix well to get a smooth texture. If the whipped egg whites are not used right away, in just a few seconds you will get a granulated texture that will be difficult to get rid of at a later stage.

Scientific recommendations

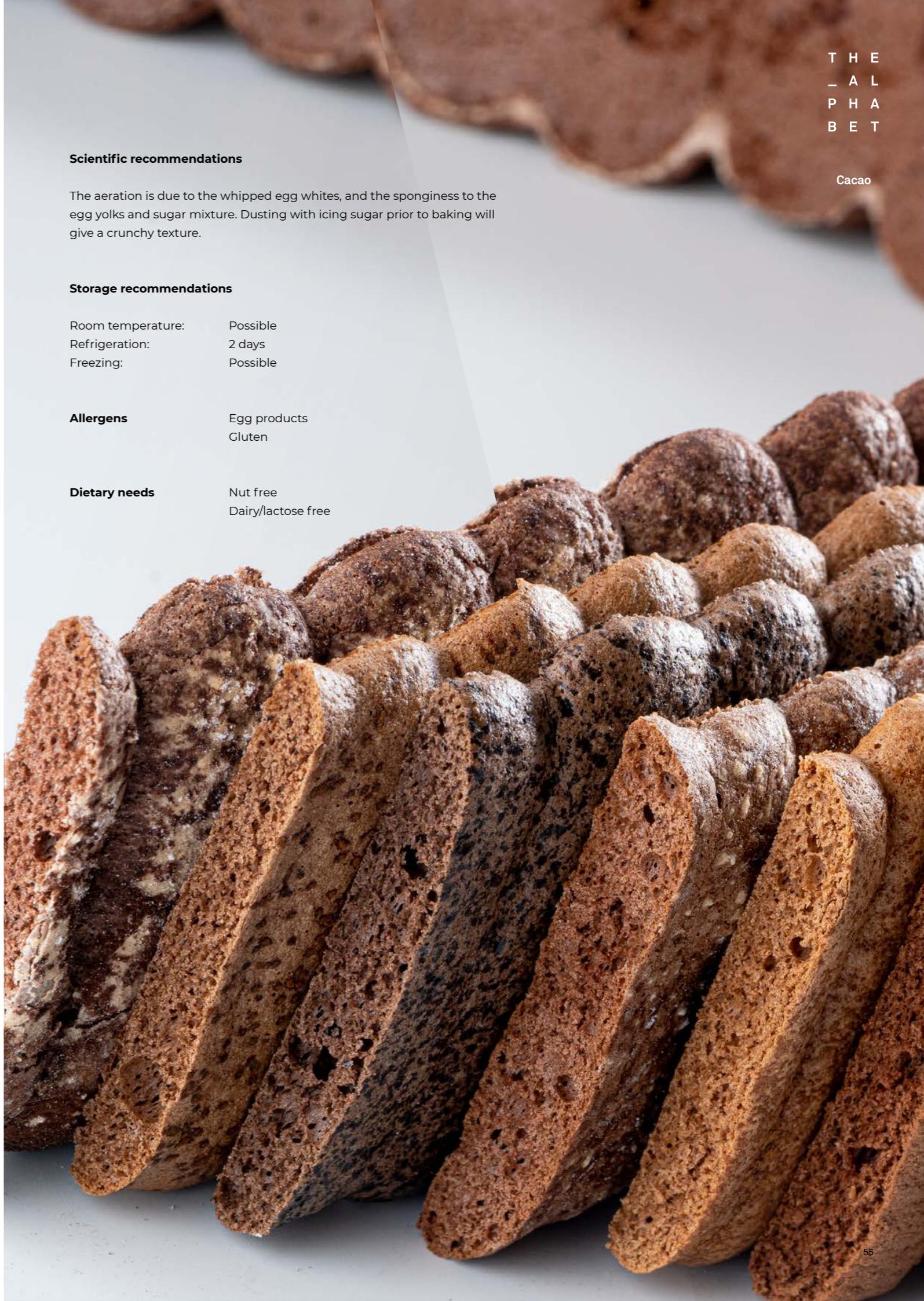
The aeration is due to the whipped egg whites, and the sponginess to the egg yolks and sugar mixture. Dusting with icing sugar prior to baking will give a crunchy texture.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens	Egg products Gluten
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Dietary needs	Nut free Dairy/lactose free
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The Cacao Alphabet

By Cacao Barry

2 x 60 x 40cm
baking sheets

Sponge roll cake

This cake is made very differently from the others. The base is a choux pastry with a light texture, to which an egg whites batter is added later.

The result is a very moist, extremely flexible cake.

Sponge roll cake with cacao powder

248g	Milk
176g	Butter
80g	Sugar
160g	Plain flour
70g	Rouge Ultime cacao powder
300g	Egg yolks
180g	Whole eggs
440g	Egg whites
220g	Sugar

1. Begin by heating the milk, butter and sugar.
2. Bring to the boil and pour the flour over the liquid and scald the batter for a few minutes, as in a choux pastry.
3. Pour the batter into a stand mixer with the paddle attachment and add the egg yolks and whole eggs one at a time.
4. Separately, beat the egg whites with the sugar.
5. Carefully fold the two batters together.
6. Once everything is mixed, spread onto sheet pans measuring 60 x 40cm, with a height of 1cm.
7. Bake at 165°C for 15 minutes and then set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

70g

70g

70g

70g

70g

N/A

70g

50g

+20g

Plain flour

Why?

We have selected Rouge Ultime cacao powder to obtain a deep red colour and for its single-origin claim, Cameroon.

Uses

Because of its flexibility, this cake is ideal for desserts where it is rolled with fillings or other combinations. The best example is the Asian cake roll. And due to its moistness, it can be used in all kinds of tarts and mousse cakes.

Tips

We recommend spreading the batter on sheets to a minimum thickness of 8mm to get a soft, thick cake with a good level of moisture. Wrap with cling film and store in the freezer before use.



Scientific recommendations

The sponge roll cake contains a high proportion of eggs and egg yolks, which give it sponginess. Softness comes from the addition of fat in the choux pastry base.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free



Brownie

440g per ring
14cm x 5cm

bw

The Brownie is definitely one of the quintessential chocolate cakes: rich and fudgy, with an intense chocolate flavour.

Nuts such as walnuts, pecans, hazelnuts, macadamias, etc. are usually added to Brownie batter for added flavour and texture.

Although the basic recipe is the same, when it comes to Brownies, one could say that there are two different schools of thought. In the US, the Brownie is usually left half-baked to suit local tastes.

The idea is to bake them for just long enough to cook the base and surface and for the eggs to set, which results in a thin, crispy top and a gooey core with a fudgy texture reminiscent of a ganache.

In contrast, the European version of the Brownie is baked until well done, like a regular cake. This still produces a crispy top, but the core is more cakey; less gooey, but still fudgy.

Brownies are normally baked and eaten on the same day, but given their good storage stability, they can also be packaged and sold as a travel cake or an impulse buy. In the latter case, it is important to ensure that the product is cooked throughout.

Brownie with cacao powder

320g	Extra-Bitter Guayaquil 64% dark chocolate couverture
575g	Butter
460g	Whole eggs
460g	Dark Muscovado sugar
230g	Sugar
5g	Salt
150g	Plain flour
50g	Plein Arôme cacao powder

1. Melt the dark chocolate couverture. Cool to 30-35°C, mix with the softened butter and add to the stand mixer.
2. Separately, mix the eggs with the salt and sugars until dissolved, but do not beat.
3. Gradually add the liquid to the couverture and butter mix.
4. Finally, add the flour sifted with the cacao powder.
5. Divide into moulds and bake in the oven at about 180°C.
6. For the gooey version, let the oven-fresh Brownies cool until set before cutting into squares.
7. Set aside.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



50g

50g

50g

50g

50g

N/A

50g

50g

Why?

Boost the colour and flavour of your traditional Brownie by blending chocolate with cacao powder. In this recipe, we obtain a very chocolatey Brownie thanks to the perfect pairing of Plein Arôme cacao powder and Extra-Bitter Guayaquil 64% dark chocolate. For more information, you can consult the dedicated section on pairings at the end of this book or visit the Cacao-Barry.com website.

Uses

This batter is ideal for baking in any kind of mould; it can also spread on a baking sheet for any kind of cake assembly.

Tips

Due to their high chocolate content, Brownies are intended to be enjoyed at room temperature, as cooling below 10-12°C causes excessive hardening. If using this recipe to assemble a chocolate layer cake, we recommend enjoying the final product at 10-12°C, or replacing some or all the butter with either "liquid butter" or a neutral oil (e.g. hazelnut, sunflower, grape seed, etc.) to achieve a lighter texture.

Scientific recommendations

The fudgy texture of this cake is owed to the high content of chocolate and butter.

Storage recommendations

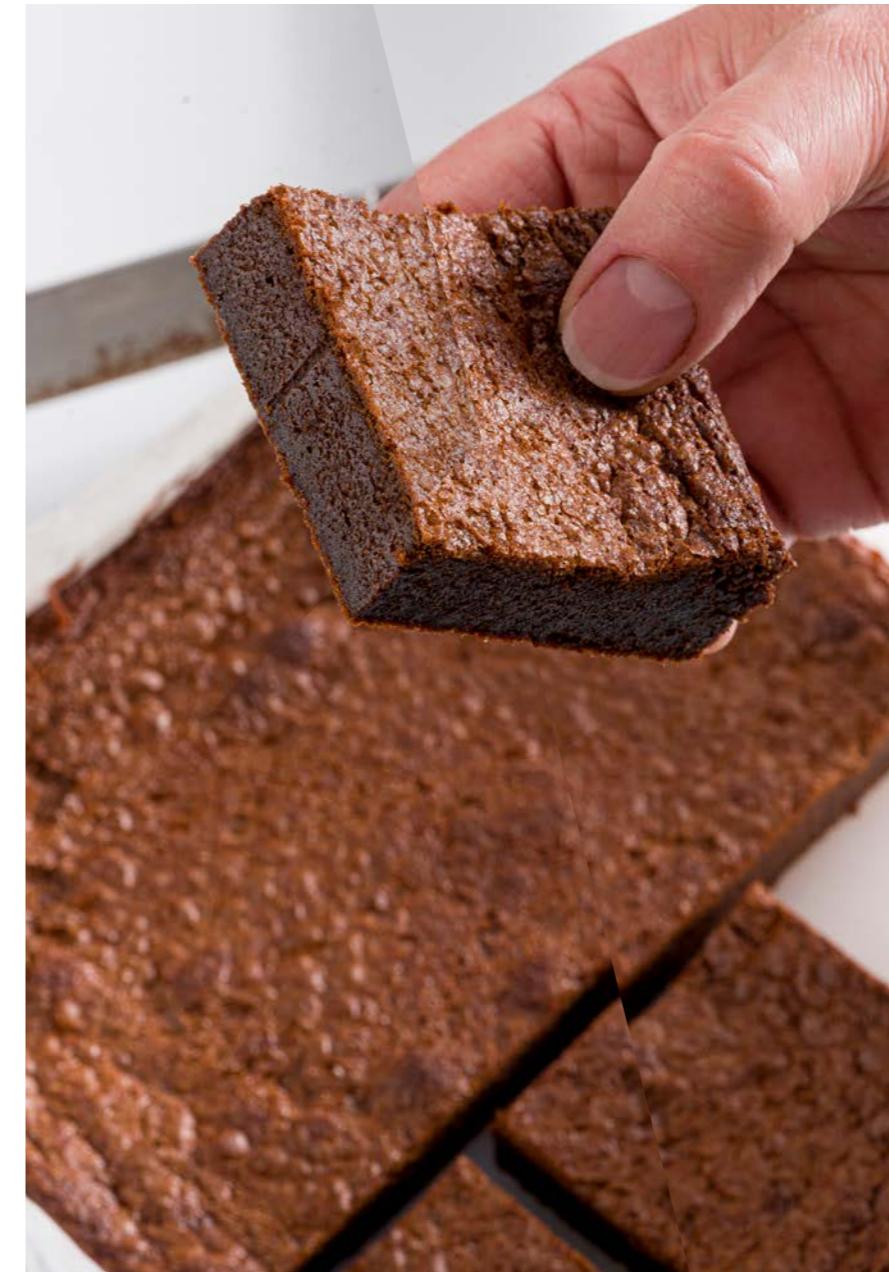
Room temperature:	Possible
Refrigeration:	5-7 days
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free



**Cake**

4x 450g cakes mould
size 18 x 7 x 6cm

This is the perfect batter recipe for cakes which need to travel. The high content of fat, sugar and powdered nuts results in a product that will keep well for some time.

Cakes can be prepared according to different methods. Here we bring you a neutral, basic recipe which can be customised to taste.

The procedure was simplified to create a soft, moist crumb.

Cake with cacao powder

150g	Invert sugar
300g	Liquid cream (35% fat)
550g	Whole eggs
300g	Sugar
150g	Ground almonds
225g	Plain flour
100g	Plein Arôme cacao powder
16g	Baking powder
206g	Butter

1. Gently warm the cream to dissolve the invert sugar.
2. Combine the eggs with the sugar and mix with the liquid cream base.
3. Add the ground almonds, sifted with the flour, cacao powder and baking powder.
4. Once a smooth batter is obtained, add the butter melted to 50°C.
5. Divide between the desired moulds and bake in the oven at 160-170°C for 25 x 30 minutes.
6. Set aside.

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION**

Extra Brute	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
100g	100g	100g	90g +10g Plain flour	90g +10g Plain flour	N/A	81g +19g Plain flour

Why?

Alkalised cacao powders react with leavening agents. If you use medium or high alkalised powders, we recommend baking powders for an increased stability and a more homogeneous aspect. Plein Arôme 22/24 being a medium alkalised (pH 6.8-7.2), this is a very good option for the cake bringing a deep rich chocolate colour and flavour.

Uses

This batter lends itself perfectly to baking in classic loaf tins or in moulds with high edges to keep the cake nice and moist.

Tips

For a more intense chocolate flavour, add chocolate chips to the cake batter at the end of the mixing process in order to ensure that they are well distributed throughout. Add 300-400g Extra Bitter Guayaquil 64% couverture chopped into 3-4mm pieces.

If desired, combine the chocolate chips with diced candied orange peel, sultanas or whichever ingredient tickles your fancy, as long as the pieces are limited to a maximum of 3-4mm in size. We recommend not adding more than 300-400g of pieces in suspension for the amount of ingredients used in these recipes.

When the cakes come out of the oven, you can:

Soak them in your choice of liqueur or drizzle them with flavoured syrup while still hot. Alternatively, once cooled, the cakes can be decorated with your choice of chocolate glaze.

Scientific recommendations

The fats in this recipe make for a very dense and moist sponge cake. Furthermore, dough with alkali-treated flour has a denser texture and is perceived as fudgy. Alkalised cacao powders tend to absorb more moisture than natural powders.

Storage recommendations

Room temperature:	Possible
Refrigeration:	5-7 days
Freezing:	Possible

Allergens

Lactose
Egg products
Nuts
Gluten

Dietary needs

-





18 units

cn

Cannelé

As the name suggests, "Cannelés de Bordeaux", or simply "Cannelés", hail from the region of Bordeaux in France. Their shape is that of the moulds in which they are baked: small fluted cylinders up to 5cm tall with a depression at the top. This is very unusual cake with a dark, thick, crispy caramelised crust on the outside and a soft and custardy, rum and vanilla-scented centre.

Cannelé with cacao powder

500g	Milk
250g	Sugar
50g	Butter
1g	Salt
100g	Whole eggs
60g	Egg yolks
55g	Plain flour
50g	Nature Fruitée cacao powder + 5g Plain flour
55g	Aged rum

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION**

Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
55g	55g	55g	50g +5g Plain flour	50g +5g Plain flour	N/A	45g +10g Plain flour	50g +5g Plain flour

Why?

This natural powder is a low-fat powder (10/12) with higher cocoa solids than other high-fat cacao powders, bringing more cacao intensity to the Cannelé.

Uses

We recommend cooking this batter in the original cylindrical metal moulds. While modern silicone moulds are also an option, the result will most definitely not be the same due to the different heat transfer properties of silicone vs metal.

Tips

Cannelé moulds should be waxed with a mixture of 70% beeswax and 30% clarified butter. Both the moulds and the wax/butter should be hot during the greasing step.

**Scientific recommendations**

The crispy texture of the crust is owed to the cooking method, in individual moulds.

Storage recommendations

Room Temperature:	1 day
Refrigeration:	Possible
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten
Alcohol

Dietary needs

Nut free



18 units

Financier

Legend has it that in about 1890, a French pastry chef called Lasne, whose shop was located near the Paris Stock Exchange, created this golden ingot-shaped cake named in honour of the city's financiers. The concept was to create a small cake which would be easy to eat and leave the customer's hands clean.

Traditionally, the recipe consists of ground almonds, honey, sugar, egg whites, flour and brown butter, which lends the Financier its characteristic nutty flavour.

Financiers keep very well, they can therefore be packaged and sold as travel cakes or impulse purchases.

Financier with cacao powder

100g	Almond flour
210g	Confectioner sugar
53g	Plain flour
32g	Extra Brute cacao powder
30g	Honey
215g	Egg whites
116g	Butter

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
32g	32g	32g	29g +3g	29g +3g	N/A	26g +6g

Plain flour Plain flour Plain flour Plain flour

Why?

The alkalinity level of alkali-treated powders such as Extra Brute has a significant effect on the colour of the Financier compared to the natural powders.

This superior extra fine cacao powder delivers a balanced dark chocolate taste enhanced by spicy flavours. A touch of woody notes contributes to the overall harmony.

Uses

This batter is perfect for baking in traditional ingot-shaped Financier moulds, but it can also be baked into rings or spread on baking sheets for subsequent assembly.

Tips

The variations on this basic recipe are endless. You can substitute the ground almonds for other ground nuts (pistachio, hazelnut, etc.), flavour the batter with spices, or add other extras such as raisins, candied fruit or chocolate chips. Brown butter gives it the characteristic roasted taste, but we can replace it partly or wholly with clarified butter to have a neutral taste or by oil if we want to have an even more tender texture.





mn

The Cacao Alphabet
By Cacao Barry

EXPRESS YOUR
TRUE NATURE™

Madeleine

The Madeleine, a classic French pastry immortalised by Marcel Proust, is a shell shaped cake which remains very popular to this day. This cacao Madeleine recipe can be scented with orange, vanilla, or any other flavouring.

150g	Whole eggs
70g	Milk
80g	Sugar
50g	Brown sugar
30g	Honey
4g	Salt
150g	Plain flour
50g	Plein Arôme cacao powder
7g	Baking powder
200g	Butter

Madeleine with cacao powder

1. Combine eggs, milk, sugars and salt.
2. Mix to dissolve but do not whip.
3. Add the sifted dries.
4. Melt the butter to 50°C and add to smooth batter.
5. Refrigerate overnight.
6. Bake at 210°C.

Uses

Madeleines are normally baked in traditional metal shell baking moulds, although the recipe can be prepared in other formats. The batter can also be spread on baking sheets. While this works well, if a lighter texture is desired, the amount of flour in the recipe should be reduced.

Tips

If using metal shell baking moulds, a number of factors will influence the development of the signature bump in the middle. Here are a few essential tricks:

- *If possible, let the madeleine batter rest in the refrigerator for a maximum of 2-5 days before baking.
- *Fill the greased moulds to 90% of their capacity.
- *Once filled, place the molds in the refrigerator overnight, or for long enough to ensure the batter cools to a temperature of 4-6°C. Transfer directly to the preheated oven; that way, the batter will start baking on the sides, but cooking in the middle of the Madeleine will be delayed. The bump will develop when the baking powder eventually starts to react.

Scientific recommendations

The action of baking powder lightens the texture of the cake which visibly rises in the oven.

Storage recommendations

Room temperature:	Possible
Refrigeration:	5-7 days
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free



Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

The Plein Arôme powder is the perfect solution to get a round cacao taste in your Madeleine with whole milk hints. A more alkalised cacao powder would also fit this recipe to get an intense cocoa taste, but the Madeleines would become more dense and brittle.



be

This recipe is for a 1/2 liter siphon. It yields about 8 servings.

Microwave sponge

This is a sponge cake that has become very popular in recent years. It is widely used in restaurant desserts but also in pastry.

The technique differs a lot from the classic cakes, this consists of introducing a liquid batter made with eggs, sugar, salt, flour, cacao powder and butter into a siphon which is charged with N₂O gas. The batter is dispensed halfway into a special plastic cups and cooked in a microwave for a few seconds to obtain a very airy cake.

180g	Egg whites
130g	Icing sugar
20g	Dextrose
1g	Salt
35g	Rouge Ultime cacao powder
20g	Plain flour
66g	Liquid anhydrous butter

Microwave sponge with cacao powder

1. Mix the egg whites with the sifted icing sugar and the salt.
2. Incorporate the flour and cacao powder previously sifted and finally the melted butter.
3. Strain the mixture into a siphon ISI, close and charge with three charges.
4. Dispense batter halfway into paper or microwaveable plastic cups.
5. Cook for 40 seconds on high temperature (depending on the microwave).
6. Remove and turn upside down to cool to maintain volume.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
35g	35g	35g	31g +4g Plain flour	31g +4g Plain flour	N/A	28g +7g Plain flour	31g +4g Plain flour

Why?

In this preparation we did not observe a big difference between the cacao powders used, but we recommend the use of the Rouge Ultime because even with the huge amount of air incorporated, after cooking it keeps its intense colour and a very good texture.

Uses

Microwave sponges can serve as a plated dessert component or cake garnish, serving to add flavor and visual appeal.

Tips

This recipe works very well in general, but each user will have to adjust the cooking time and temperature depending on the microwave, the size of the cup, the amount dispensed...

Before filling the siphon, always strain the mixture, otherwise we could clog the siphon. Make small cuts in the base of the plastic cups to ensure better cooking results.



Scientific recommendations

Thanks to the gas charges and the siphon, during microwave cooking, the air bubbles dilate much more, resulting in a more aerated texture compared to any other sponge cakes.

Storage recommendations

Room temperature:	Possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Egg products
Gluten
Lactose

Dietary needs

Nut free



mx

10 units of molds with a diameter of 7cm and a height of 4cm

Moelleux

As its name indicates, this preparation is partially baked, a fact that gives it its peculiarity.

The moelleux is an emulsion resulting from the mixture of eggs*, sugar, melted chocolate and butter together with cacao powder and flour that is dosed into moulds.

Some people bake the dough directly in the oven after being emulsified and on the other hand the preparation can be frozen and then baked directly from the frozen product.

This means that during baking the exterior is cooked and the interior is thawed, remaining semi-baked depending on how much it is cooked.

*We recommend using pasteurised eggs for this preparation because complete pasteurisation is not achieved inside the product.

180g	Extra Bitter Guayaquil 64%
330g	Butter
140g	Sugar
330g	Whole eggs
76g	Plain flour
28g	Plein Arôme cacao powder

Moelleux with cacao powder

- Melt the dark couverture and the butter separately and then blend together.
- Mix the whole eggs with the sugar and add to the couverture.
- Incorporate the previously sifted flour and cacao powder.
- Weight 100g in rings 7cm diameter by 4cm high and reserve in the freezer.
- Bake at 210°C for 17 minutes approx.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
28g	28g	28g	24g +4g Plain flour	24g +4g Plain flour	N/A	22g +6g Plain flour	24g +4g Plain flour

Why?

Restaurant guests who order this dessert expect an over-the-top chocolate experience.

For the Moelleux, we have decided to use Plein Arôme cacao powder since it provides an outstanding round chocolate flavour. Paired with Extra-Bitter Guayaquil 64% dark chocolate, it intensifies the cacao flavour and colour of the end product.

Uses

Typically used in restaurants, this product normally baked in individual portions.

Tips

Check that the temperature of the chocolate and butter mixture is around 45°C to ensure a correct emulsion with the rest of the ingredients.

Scientific recommendations

Mixing the eggs with the sugar allows the air to be incorporated as much as possible: the egg yolk surrounds the grains of sugar, which, in a fatty substance, remain intact and separated by millions of air bubbles. The yolks mixed with the sugar thus create a stable network. The added chocolate mixes more easily, creating a stable emulsion.

Storage recommendations

The moelleux is a product that is baked and served at the moment.

Allergens

Egg products
Gluten
Lactose

Dietary needs

Nut free





90g each, makes 18

Muffin

The Muffin is the American version of the Madeleine, with a few differences.

Unlike the classic Madeleine, which is baked in classical shell-shaped moulds and has a typical buttery flavour, muffins are taller, with a rounded dome.

Muffins generally have a moister consistency, due not only to their formulation, but also to the fact that a neutral oil (sunflower, grape-seed, canola) is normally used in place of the fresh butter used in Madeleines.

Oil has a lower melting point, lending the cakes a softer texture. Finally, the combination of baking powder and bicarbonate of soda makes for a more homogenous and regular crumb, in addition to adding moisture.

Muffin with cacao powder

420g	Milk
150g	Whole eggs
105g	Invert sugar
330g	Demerara sugar
7g	Salt
300g	Plain flour
100g	Extra Brute cacao powder
7g	Baking powder
7g	Bicarbonate of soda
340g	Sunflower oil

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION****Extra Brute**

100g	100g	100g	90g +10g	90g +10g	N/A	81g +19g	90g +10g
Plain flour							

Why?

We recommend using alkalis (Extra Brute). Cacao powder reacts with baking powder giving a denser texture to the muffin. With Extra Brute 22/24, the Muffin has a nice rounded brown colour and softness with a balanced dark chocolate flavour. Good shape: nice all round texture and homogeneous appearance.

Uses

Classic muffin cups are ideal for baking this batter.

Tips

Muffins are infinitely versatile. This everyday recipe can be customised by adding chunks of apple, sultanas, berries, nuts, etc. to the batter. You can also replace some of the flour with ground almonds or grated coconut, or top with crumble, pearl sugar, etc. before baking.

For the chocolate or cacao powder version, since the batter contains bicarbonate of soda as an ingredient, alkalisation may occur during the cooking process, resulting in a darker, reddish crumb and a peculiar flavour. This does not happen with cacao madeleines, as they do not contain bicarbonate of soda, only baking powder.

When dispensing the batter into the cups, fill them only halfway up. Ideally, use paper muffin cups. If using silicone cups, for the recipe where chocolate is added to the batter, wait until the muffins are completely cooled before unmoulding.

Scientific recommendations

In this recipe, incorporating oil which gives the finished product a different texture and richness than when butter is used. This is because the oil melting point is lower than the butter's (solid fat). The consistent aeration is due to the presence of baking powder and bicarbonate of soda combined.

Storage recommendations

Room temperature:	Possible
Refrigeration:	3 days
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free



The Cacao Alphabet
By Cacao Barry



Soufflé

12 units of ramekins with a diameter of 8cm and a height of 4cm

Traditionally, the Soufflé is a preparation that can be served as a savoury or sweet dish.

The main ingredients are usually a cream or semi-liquid base that is combined with a whipped egg white.

It is served hot as soon as it comes out of the oven and directly served in the mold in which it has been baked.

Its texture is very airy and it is normally served with another element such as ice cream, sauce...

Soufflé with cacao powder

304g	Fleur de Cao 70% dark chocolate couverture
142g	Butter
34g	Extra Brute cacao powder
72g	Egg yolks
428g	Egg whites
124g	Sugar

1. Brush ramekins with melted butter and put into the fridge 5 minutes. Brush again and sprinkle with caster sugar, then tip out any excess.
2. Melt the dark couverture and the butter separately, then mix them and add the cacao powder.
3. Mix with the yolks.
4. Whisk the egg whites with the sugar until a consistent texture is obtained.
5. Carefully fold the two batters together.
6. Fill the ramekins with the mixture and wipe the edge clean. Reserve in the fridge.
7. Bake at 190°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
34g	34g	34g	32g	32g	N/A	28g

Why?

In this recipe we have chosen Extra Brute cacao powder in order to provide a more intense reddish-brown colour and increase the amount of cocoa solids. We paired it with the Fleur de cao 70% dark chocolate to create a more intense cocoa flavour.

Uses

This recipe is mostly used in restaurants.

Tips

Grease the ramekin mold with butter twice, store in the fridge. After filling the mold, smooth and let cool until the inside of the product is at 5-6°C before baking.

Scientific recommendations

The Soufflé has a high percentage of foam egg whites. Thanks to the action of the temperature in the oven, an expansion of the air bubbles is produced, resulting in an exaggerated expansion of the product that ends up overflowing the mold in which it has been baked.

The success of the cook in the case of the Soufflé is to find the balance between the size of the mold, the correct temperature and the time in the oven.

Storage recommendations

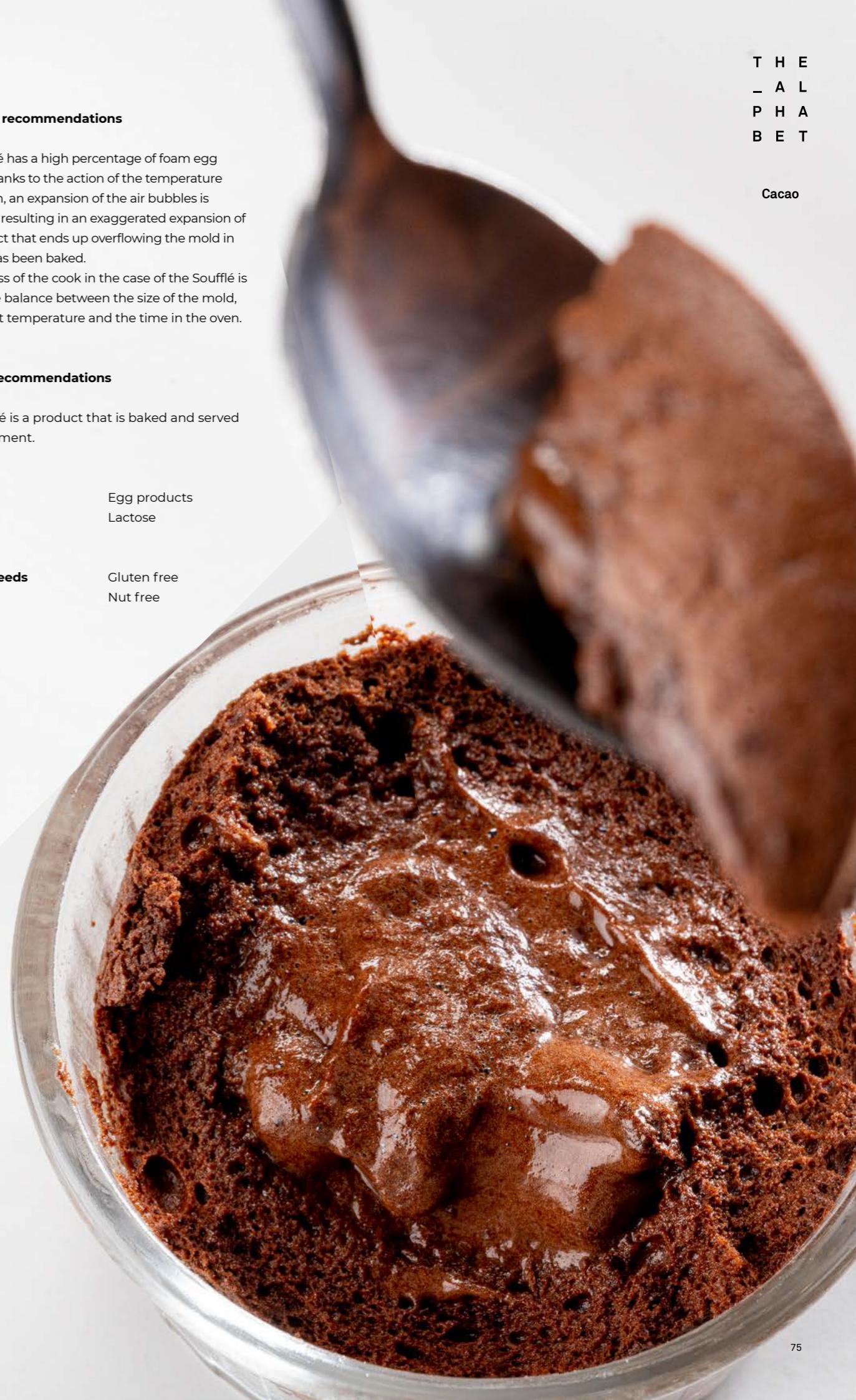
The Soufflé is a product that is baked and served at the moment.

Allergens

Egg products
Lactose

Dietary needs

Gluten free
Nut free





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Drinks

T H E
— A L
P H A
B E T

Cacao



In this chapter you will find the most popular basic drinks made with pure cacao powder:

- / Hot chocolate
- / Smoothie
- / Thick Hot chocolate

How to use cacao powders in Drinks

Flavour

Beverages prepared with natural cacao powders (e.g. Nature Fruitée) or low alkalised powders (e.g. Plein Arôme) have more caramel notes than when prepared with high alkalised powders (e.g. Rouge Ultime).

The more the powder is alkalised, the more intense the cacao flavour will be. Medium/high alkalised cacao powders will display more premium, richer, lingering chocolate flavours.

Tips

To ensure a maxim of appeal, your beverage offer must contain a few nostalgic beverages including dairy free variations. Use the milk of your choice and select the best cacao powder flavours for your dairy free drinks:

- / For oat milk, we recommend the organic Nature Fruitée powder, from Santo Domingo for its fruity chocolate taste.
- / Coconut milk recipes work particularly well with the Extra Brute or Rouge Ultime cacao powders which brings a nice dark chocolate flavour.
- / For hazelnut milk recipes, prefer Plein Arôme powder for its milky notes and gianduja flavour.

Texture

Normally the dairy industry tends to prefer powders with a pH between 7-7.5 to avoid the risk of milk protein coagulation (curdling). However our cacao experts observed that there is no relationship between the pH of the cacao powder and the stability of the final beverage.

For your low-sugar drinks, Cacao Barry cacao powders contain no sugar, so you can add just the quantity you need. Chocolatey flavour profiles such as the organic Nature Fruitée from Santo Domingo with its unique sweet notes help minimise the added sugar needed. To further reduce calories, try the defatted Légère 1% cacao powder.



EXPRESS YOUR
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Cacao

Drinks

Smoothie
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Hot chocolate
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Thick hot chocolate
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The Cacao Alphabet

By Cacao Barry

Recipe for 6 each
226g portions

Hot chocolate

A traditional hot cacao beverage with chocolatey notes coming through and a luscious mouthfeel. This beverage can be served hot immediately or made and chilled to be served cold the next day.

With the right cacao powder and ratios, you can't even tell it is made with only cacao powder. It seems as though it is real chocolate all the way.

1,092g	Milk
150g	Sugar
12g	Vanilla extract
68g	Extra Brute cacao powder
27g	Milk powder
2.5g	Salt

Hot chocolate with cacao powder

1. Add the milk to a pan on the stovetop.
2. Sift the milk powder and cacao powder and mix into the milk along with the sugar and salt.
3. Heat this mixture up to 78°C while stirring. Add in the vanilla.
4. Serve warm or chill and enjoy as a cold chocolate beverage.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme Rouge Ultime Nature Cacao Nature Fruitée Décor Cacao Légère 1% Noir Intense

68g 68g 62g 68g 81g 68g 81g 58g

Why?

We strongly recommend choosing a high-fat cacao powder for dairy-based chocolate drinks. The hot cacao beverage becomes extra rich and decadent with the Extra Brute powder (22/24) with rich chocolate and spicy notes that come through in the final flavour.

Uses

Perfect for a serving on its own or during dessert after a meal.

Tips

If it will be chilled and served at a later time, the beverage should be properly blended before use since there will be some separation.

Scientific recommendations

Heat the initial mixture up to 78°C to avoid evaporating too much water and to heat the beverage up enough to evenly distribute the ingredients.

Storage recommendations

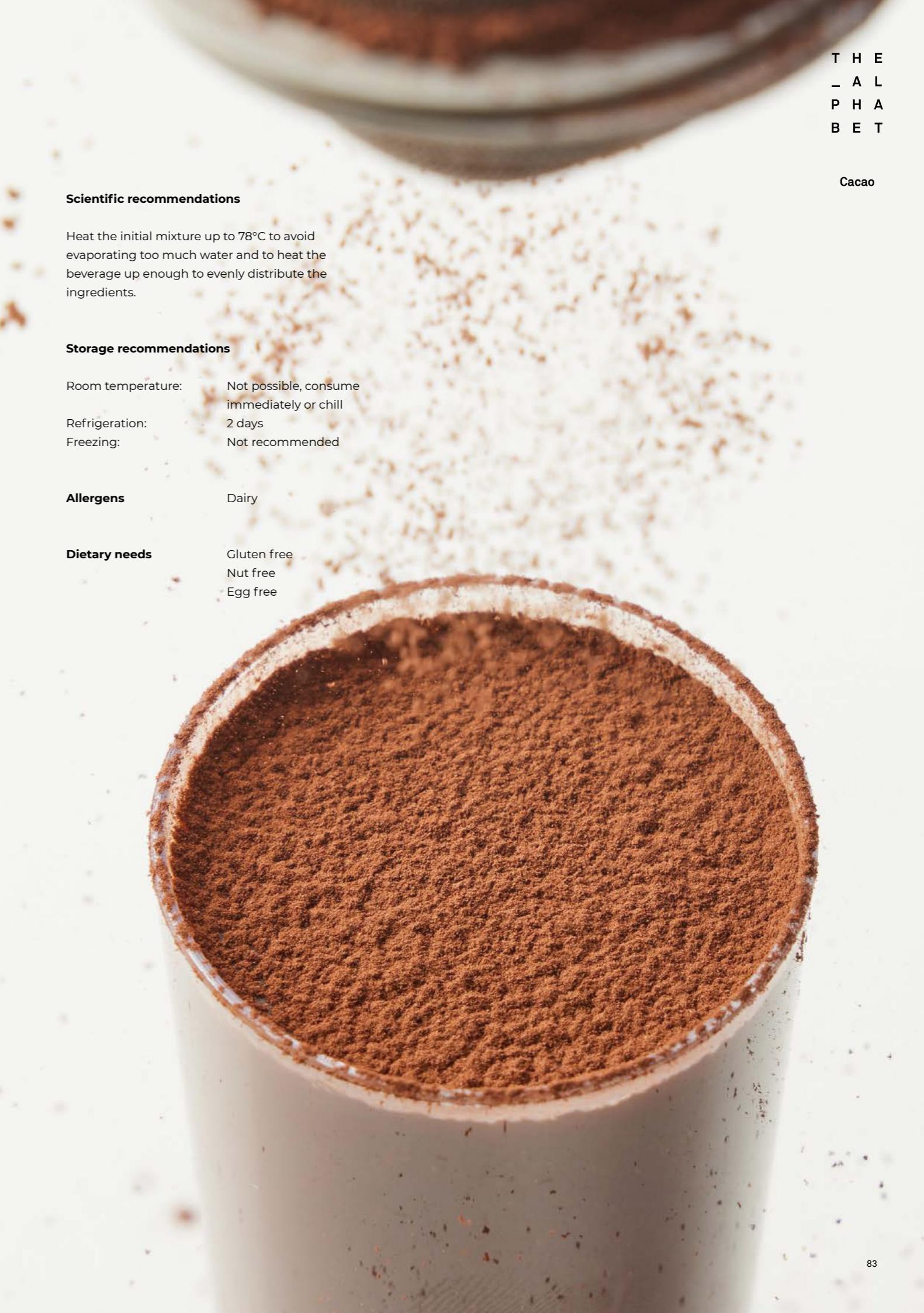
Room temperature:	Not possible, consume immediately or chill
Refrigeration:	2 days
Freezing:	Not recommended

Allergens

Dairy

Dietary needs

Gluten free
Nut free
Egg free



The Cacao Alphabet
By Cacao Barry



Recipe for 6 each
226g portions

Smoothie

Cacao powder is a perfect pairing with the energising almond that serves as a base for this smoothie. It accentuates the almond flavour while acting as a flavour hero side by side with the almond in this filling smoothie packed with nutrients.

960g Unsweetened almond milk
215g Unsweetened almond butter
88g 10 x powdered sugar
90g **Nature Fruitée cacao powder**
12g Vanilla extract
2g Xanthan gum

Smoothie with cacao powder

1. Add the almond milk to a pitcher or tall vessel.
2. Add the remaining ingredients to the almond milk.
3. Immersion blend everything together until well mixed.
4. Chill and serve.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Nature Fruitée adds a fruity element that pairs great with the almond and it gives a lot of character to the beverage. The Décor Cacao powder has a great smooth mouthfeel and will provide more of a traditional indulgent fudgy/chocolate taste if that's what you're looking for.

Uses

Great as a morning meal substitute or afternoon snack. Also good to enjoy as a daily treat while still packing in valuable nutrients.

Tips

Depending on the end desired consistency, the amount of xanthan gum can be reduced for thinner version.



Scientific recommendations

The main challenge of smoothie is the stabilisation of this unstable system. Only part of the cacao powder will dissolve in the milk, the rest of the particles will form sediment over time. If you want to use a natural low-fat powder like Nature Fruitée, you can add a stabiliser such as Xanthan gum that will react with milk proteins and cacao particles to form a network holding the cacao particles in suspension. Adjust the level of Xanthan gum depending on the desired thickness of the beverage.

Storage recommendations

Room temperature:	Not possible
Refrigeration:	2 days
Freezing:	Not recommended

Allergens

Nuts

Dietary needs

Gluten free
Dairy/lactose free
Vegan
Egg free



CC

Recipe for 9 each
113g portions

Thick hot chocolate

This beverage is indulgent and can be enjoyed in small portions. With a consistency thicker than a standard hot chocolate, it is the perfect beverage in which to dip baked goods such as churros or cookies.

The cacao powder tastes like real chocolate in this beverage. You won't know that it is only powder.

403g	Milk
403g	Heavy cream
8g	Cornstarch
116g	Sugar
12g	Vanilla extract
60g	Extra Brute cacao powder
15g	Milk powder
2g	Salt

Thick hot chocolate with cacao powder

1. Add a small amount of the milk to the cornstarch. Add the remaining milk and heavy cream to a pan on the stovetop.
2. Sift the milk powder and cacao powder and mix into the milk along with the sugar and salt.
3. Heat this mixture up to 78°C while stirring. Add in the cornstarch slurry.
4. Cook until the hot chocolate has thickened slightly to the desired consistency. Add in the vanilla extract.
5. Serve warm.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
-------------	--------------	--------------	----------------	-------------	-----------	--------------

60g	65g	60g	60g	70g	60g	65g	51g
-----	-----	-----	-----	-----	-----	-----	-----

Why?

With the Extra Brute powder, the beverage is chocolate forward and decadent with hints of spicy & woody notes in the background. The flavour it brings forward can accompany many other treats that may be paired with it.

Uses

Perfect for serving alongside another accompaniment for dipping or enjoying by itself.

Tips

With longer cooking times, the beverage may become even thicker. The time on the stove can be adjusted to the desired consistency of the beverage.

Scientific recommendations

Using a combination of milk plus heavy cream plus a small amount of cornstarch combined with a high-fat cacao powder helps to achieve the thicker consistency in a hot cacao.

Storage recommendations

Room temperature:	Not possible. Consume immediately.
Refrigeration:	Not ideal, but up to 2 days. Reheat before serving.
Freezing:	Not possible

Allergens

Diary

Dietary needs

Gluten free
Nut free
Egg free





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Crèmes & Mousses

T H E
— A L
P H A
B E T

Cacao



In this section, we bring you the main cacao-based recipes used by pastry chefs.

How to use cacao powders in Crèmes & Mousses

Flavour

Chilled desserts prepared with natural cacao powders have more caramel notes than those prepared with alkalisied powders. The more the powder is alkalisied, the more intense the chocolate cacao flavour will be. Medium/high alkalisied cacao powders will display more premium, richer, lingering chocolate flavours.

Colour

The dry colour of the powder changes as the powder is blended in the application. So when selecting your colour, always test the wet (intrinsic) colour. In application, low fat cacao powders have a darker colour than their high fat counterparts with the same degree of alkalisation. For a darker colour, either increase the amount or switch to a powder with a higher degree of alkalisation.

Texture

Alkalisied cacao powders react with gelling agents and impact the texture of the application. For high-gelled applications using carrageenan, we recommend to either choose a lightly alkalisied cacao powder such as **Plein Arôme** or adjust the recipe to obtain the desired firmness.

Tips

For all your recipes which have a high moisture content or are prone to condensation during storage (e.g. tiramisu, frozen desserts, cheesecake...), use the pioneering dusting cacao powder, **Décor Cacao**. This insoluble cacao powder keeps its colour, flavour and dry matt powder aspect much longer than a traditional powder, allowing for a long-lasting beautiful cacao finishing touch on your creations (up to 3 weeks in the fridge).



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Cacao

Crèmes & Mousses



"Pâte à bombe" mousse
94

mb



Buttercream
96

cb



Cacao Chantilly
98

cy



Pastry cream
100

cp



Siphon whipped
cream
102

cs

The Cacao Alphabet
By Cacao Barry



Recipe for 1kg

mb

"Pâte à bombe" mousse

This is a very airy mousse that strikes a nice balance between the cacao powder, eggs and milk flavours.

50g	Sugar
135g	Egg yolks
114g	Whole eggs
105g	Invert sugar
70g	Water
50g	Plein Arôme cacao powder
120g	Water
6g	Gelatine leaves
or 10g	Gelatine powder 200 bloom + 60g Water
410g	Whipping cream 35% fat

"Pâte à bombe" mousse with cacao powder

1. Bring the sugar, 70g water and invert sugar to a simmer.
2. Pour the mix over the mixed egg yolks and whole eggs and heat in a bain-marie to around 80°C.
3. Soak the gelatine in water until soft then heat in the microwave until melted.
4. Whip the egg mixture on medium speed for 2 minutes then add the melted gelatine and mix until the texture is thick and airy.
5. Mix the cacao powder with the 120g water to make a paste and add this to the semi-whipped cream.
6. Fold the "Pâte à bombe" at 25°C-30°C in the cacao cream.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

**Plein
Arôme**

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

50g

50g

50g

50g

50g

N/A

50g

N/A

Why?

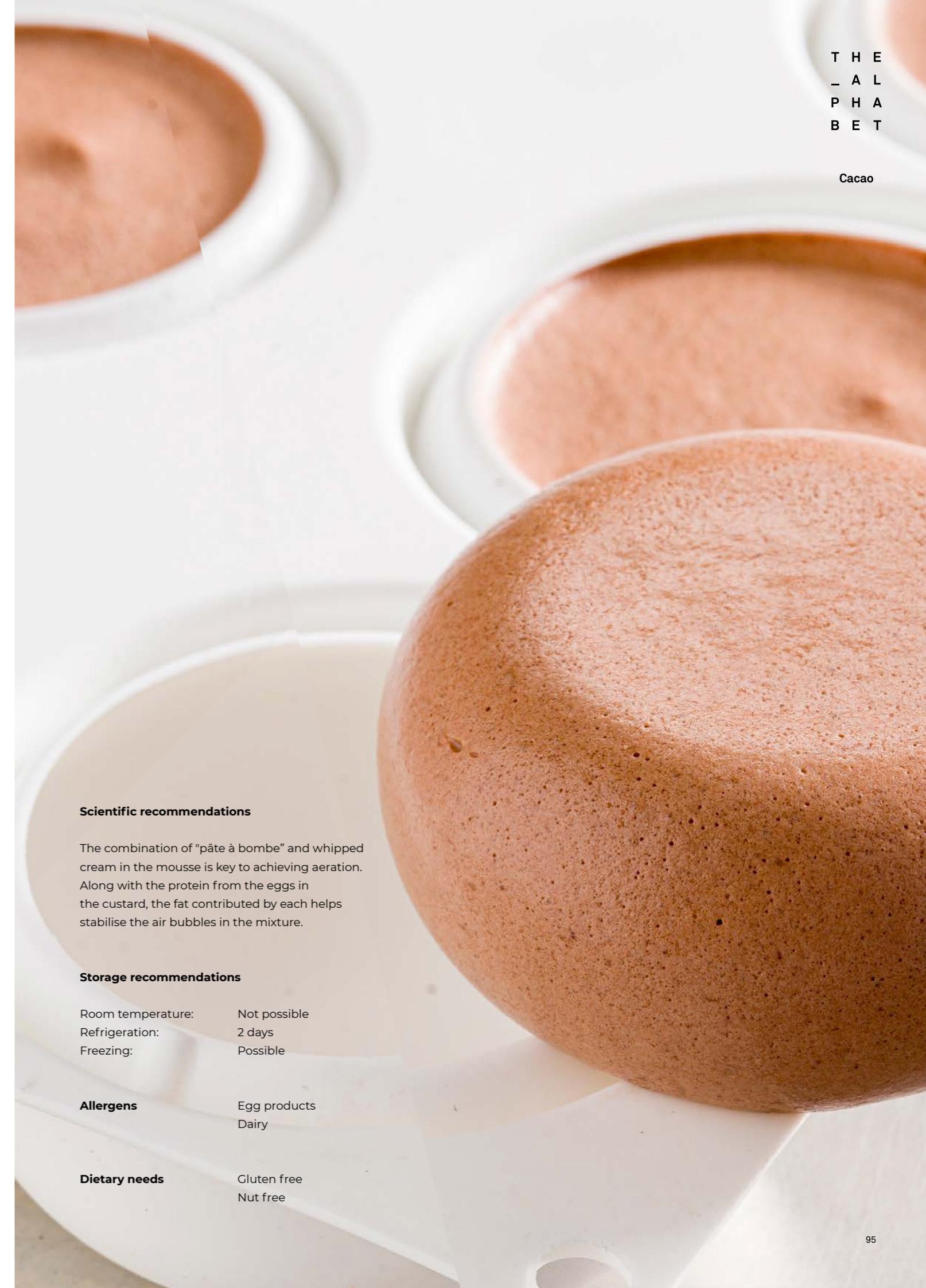
Plein Arôme brings a round chocolate flavour with notes of caramel & almond and provides a very good structure. Also, this medium alkaliised powder is the best option for mousses (high alkaliised powders damage the stability of the fat-protein network due to their high pH).

Uses

This mousse can be used for all types of tarts. Once set, the custard gives it a thicker texture than mousse made with crème anglaise and ganache. Use a ladle or piping bag with a large nozzle to incorporate it into tarts. It is very stable in the refrigerator.

Tips

Make sure the cacao powder is well mixed in with the water before adding to the cream.



Scientific recommendations

The combination of "pâte à bombe" and whipped cream in the mousse is key to achieving aeration. Along with the protein from the eggs in the custard, the fat contributed by each helps stabilise the air bubbles in the mixture.

Storage recommendations

Room temperature:	Not possible
Refrigeration:	2 days
Freezing:	Possible

Allergens

Egg products
Dairy

Dietary needs

Gluten free
Nut free

cb

Recipe for 1kg

Buttercream

This buttercream is light and has a great consistency for icing a cake.

The cacao powder adds a hint of chocolate to the flavour that is great for a cake application.

30g Water
160g Sugar
80g Egg white

Italian Meringue

1. Inside a pan: pour the water and add the sugar.
2. Heat up at 121°C.
3. While the sugar is warming up, add egg white inside a mixer with the whisk attachment.
4. Start mixing at low speed when the sugar is at 112°C.
5. Pour the sugar at 121°C over the egg white, increase the speed at maximum capacity until the meringue is at 50°C.
6. Reserve the desired amount.

85g Plein Arôme cacao powder
275g Milk
90g Sugar #1
90g Sugar #2
914g Butter
229g Egg yolks
231g Italian Meringue

Buttercream with cacao powder

1. Make a crème anglaise with the milk, cacao powder and sugar #1 along with the egg yolks blended with sugar #2.
2. Let the crème anglaise cool to 30°C.
3. Blend the softened butter into the crème anglaise and homogenize. This is done well in the food processor.
4. Next, add in the Italian Meringue and blend to homogenize.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein
Arôme

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

80g

85g

85g

85g

92g

N/A

92g

74g

Why?

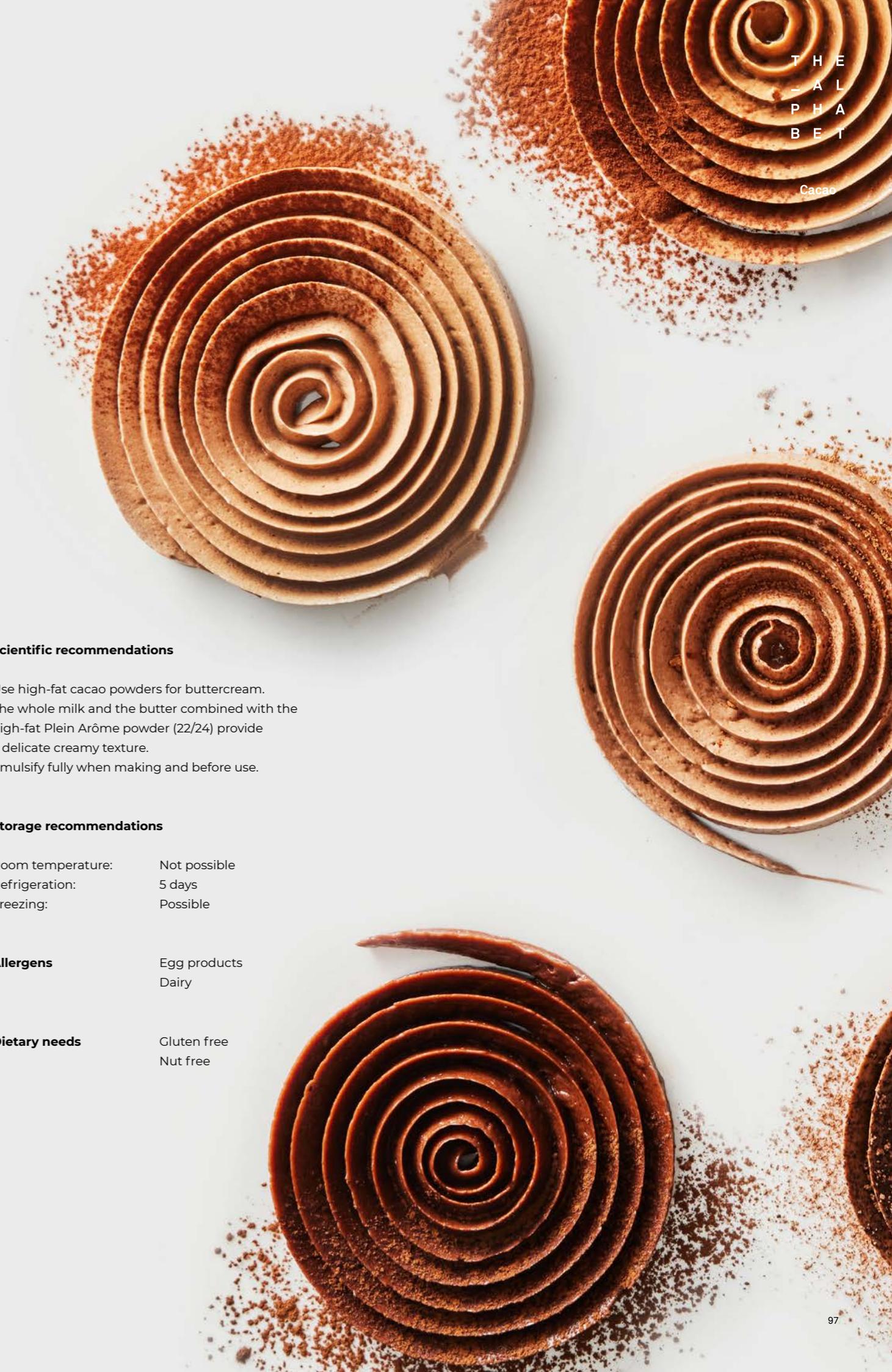
Plein Arôme follows through with a nice, smooth texture in the buttercream and has a subtle round chocolate flavour at the start while intensifying during the tasting. Some almond fruit notes come through with a gentle bitterness.

Uses

Made for a cake application, great for icing, piping and filling.

Tips

If the buttercream will not be used right away, it should be refrigerated and then re-blended before use. Using a food processor helps to get the buttercream emulsified properly for use.



Cacao Chantilly

Recipe for 460g

The iconic chantilly cream with its cacao twist. Perfectly smooth, easy to prepare and very tasty.

cy

80g Cream 35% #1
40g Sugar
25g Légère 1% cacao powder
320g Cream 35% #2

Cacao Chantilly with cacao powder

1. Heat up the cream #1 to 50°C.
2. Add the cacao powder and the sugar and gently dissolve.
3. Add the cream #2 and homogenised using the immersion blender.
4. Allow to cool for 2 hours before whipping.
5. Whip using the whisk attachment.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

This defatted cacao powder delivers a deep and intense chocolate taste to your chantilly with nice red brown hues.

Uses

Choux, petits gâteaux, entremets, verrines, etc.

Tips

Heating up a fifth of the cream to dissolve the cacao powder and sugar ensures a homogeneous chantilly.

Scientific recommendations

The very low content of cocoa butter in the Légère 1% powder helps keep the structure of the chantilly compared to a standard cacao powder.

Storage recommendations

Room Temperature:	Not recommended
Refrigeration:	No more than 24 hours. Chantilly is so easy to make, that it is always better to prepare it right before use.
Freezing:	Possible

Allergens Dairy

Dietary needs	Gluten free
	Nut free
	Egg free



The Cacao Alphabet
By Cacao Barry

cp

Recipe for 1kg

Pastry cream

The main characteristic of a pastry cream made with cacao powder is that it is very creamy with a pleasant hint of cocoa notes. The taste is clean and light.

Pastry cream with cacao powder

42g	Cornstarch
90g	Sugar
228g	Egg yolks
690g	Milk
36g	Extra Brute cacao powder

1. Mix the sugar, cornstarch, cacao powder and yolks to a smooth paste.
2. Cook the milk on a low heat and when it has reached 40°C, add a third of the milk to the egg mix.
3. Keep the rest of the milk on the heat and once it comes to the boil, add the egg mix to the saucepan and cook the pastry cream until it boils, whisking constantly.
4. Keep it on the boil for a few minutes until the texture loses some elasticity.
5. Remove from heat and blend.
6. Cool it rapidly and store in the refrigerator.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
-------------	--------------	--------------	----------------	-------------	-----------	--------------

36g	36g	36g	36g	36g	N/A	36g
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Why?

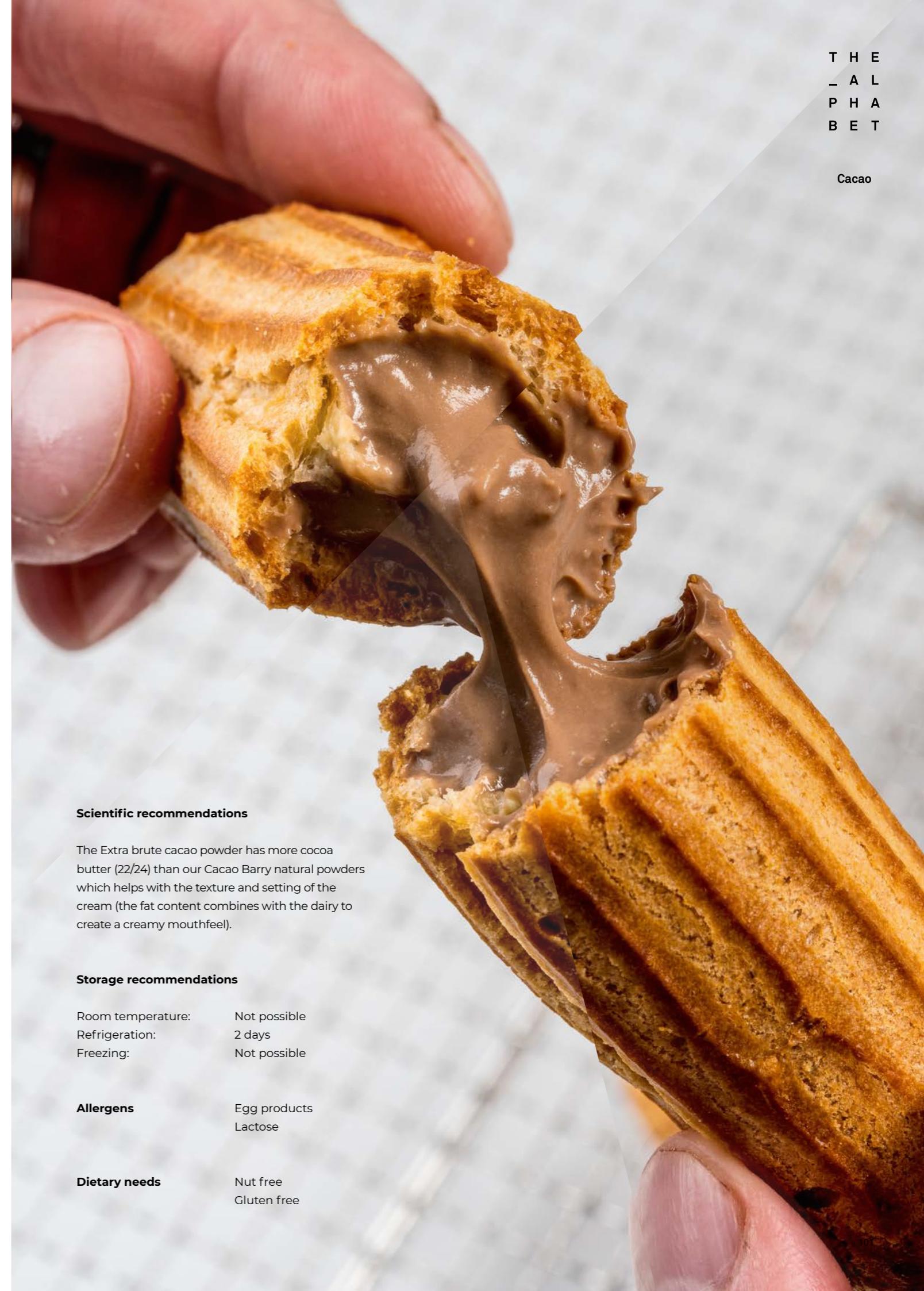
The most balanced dark chocolate flavour out of all the cacao powders. The higher fat content creates a very nice texture that works very well as a pastry cream.

Uses

This cream can be used in a wide variety of cakes such as éclairs, tarts, millefeuilles, etc. It is very stable in the refrigerator and lasts for a good length of time.

Tips

It is good to use a blender to obtain a smoother and more stable cream, before using blend the mix until soft.



Scientific recommendations

The Extra brute cacao powder has more cocoa butter (22/24) than our Cacao Barry natural powders which helps with the texture and setting of the cream (the fat content combines with the dairy to create a creamy mouthfeel).

Storage recommendations

Room temperature:	Not possible
Refrigeration:	2 days
Freezing:	Not possible

Allergens

Egg products
Lactose

Dietary needs

Nut free
Gluten free

For 2 to 3 glasses

Siphon whipped cream

Extremely light cacao mousse to be served in restaurants and very easy to have as a "Mise en place". The siphon needs special attention, by first cleaning each and every pieces carefully and making sure the gas is emptied before opening the siphon bottle for cleaning.

CS

16g Rouge Ultime cacao powder
140g Whipping cream 35% fat
50g Syrup 60%

Siphon whipped cream with cacao powder

1. Mix all of the ingredients together and bring to a boil, smooth with hand blender, and cool to 4°C then transfer to the siphon.
2. Charge with 2 cartridges, then cool in the fridge inside the siphon for at least 20 minutes before using.

135g Sugar
100g Water

Syrup 60%

1. Bring to a boil and cover.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Rouge Ultime, a Cameroon single-origin cacao powder, captivates with its nice red colour, a characteristic colour from the famed red Cameroon sustainably sourced fine cacao beans. It reveals an intense cacao taste with dried fruit notes.

Uses

Instant very light mousse to be used for plated desserts and ice cream cups.

Tips

It is important to sieve the mix before pouring it in the siphon.

Scientific recommendations

The whipping siphon is used to pressurize liquids. The nitrous oxide (N_2O) dissolves into fat easily.

Storage recommendations

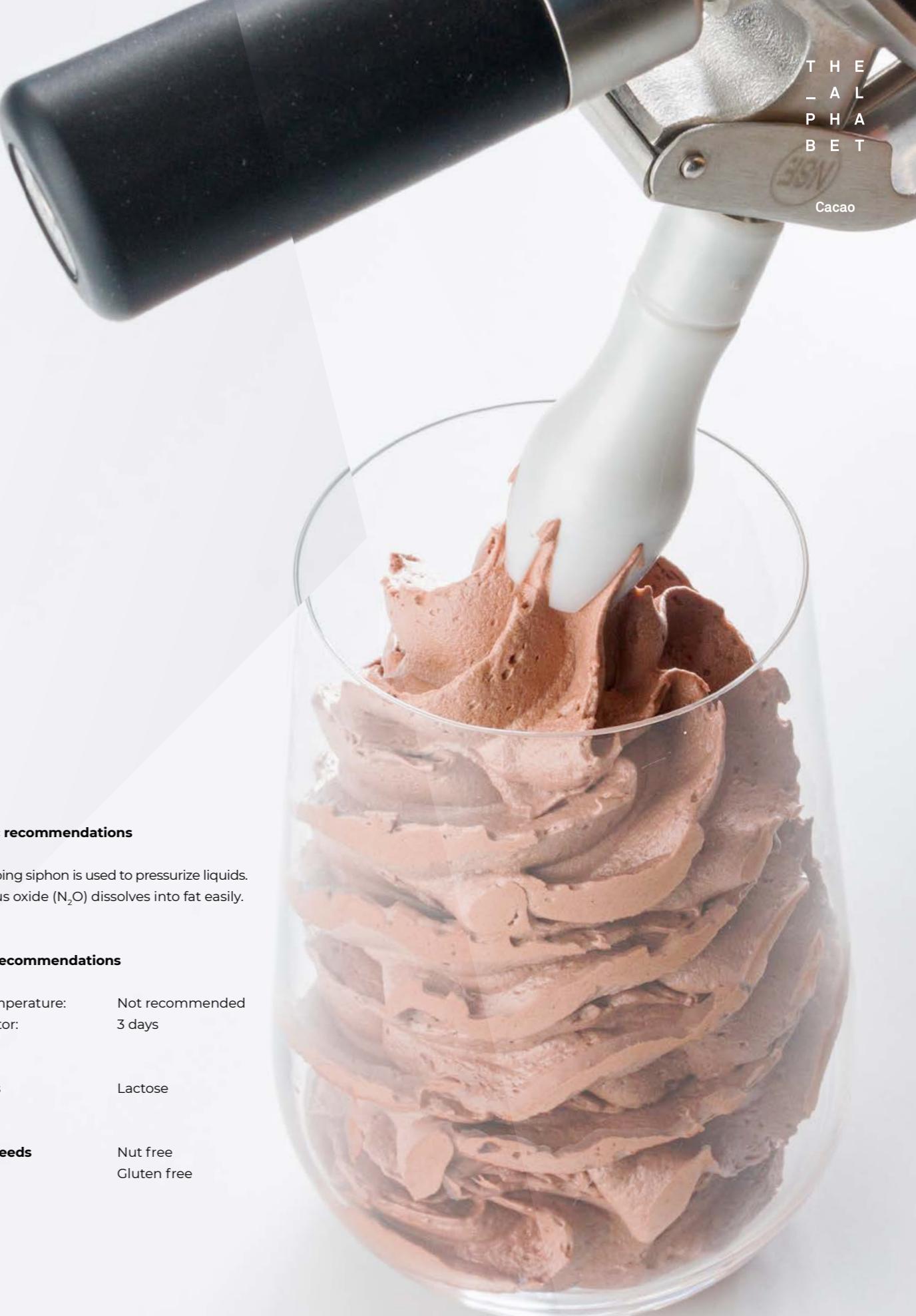
Room temperature:	Not recommended
Refrigerator:	3 days

Allergens

Lactose

Dietary needs

Nut free
Gluten free





EXPRESS YOUR
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Glaces & Sorbets

T H E
— A L
P H A
B E T

Cacao

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There are many different forms of ice cream: gelato, sherbet, Sicilian granita, sorbet... What is the difference?

These recipes are all equally delicious, but have unique ingredients.

In this section you will discover the fundamentals of ice cream and sorbets made with cacao powders and will know the differences between each basic recipe.

How to use cacao powders in Glaces & Sorbets

The colour and the flavour of your ice-cream are impacted by:

- / The **amount** of cacao powder.
- / The **alkalisation level** of the cacao powder.
- / The **fat content** of the cacao powder.

Colour

The dry colour of the powder changes as the powder is blended in the ice cream. So when selecting your colour, always test the wet (intrinsic) colour.

In application, low fat cacao powders have a darker colour than their high fat counterparts with the same degree of alkalisation.

In general, in order to have a balanced and enjoyable taste, we recommend using around 6/7% of cacao powder in your recipe. For a stronger flavour and a darker colour, you can go up until 10/11%. Then, just make sure to rebalance the sugar in order to have the right sweetness and spreadability.

Flavour

Ice creams prepared with natural cacao powders have more fruity and acidic notes typical of the cocoa mass than those prepared with alkalisied powders. The more the powder is alkalisied, the more intense the chocolate, cacao flavour will be. Medium/high alkalisied cacao powders will display more premium, richer, lingering chocolate flavours.

Texture

In terms of texture, a high-fat powder brings a longer lasting flavour and an overall smoother texture.

Overrun & Melt

The cacao powder fat content also affects the overrun and melting of the ice cream:

- / Ice cream made with high fat cacao powder shows a higher overrun than a low fat content powder. It allows better stability. Increasing cacao powder usage levels decreases the overrun.
- / Ice cream made with high fat cacao powder takes longer to melt than one made with low fat powder.

Nota Bene: Noir Intense has a really strong colour and intense flavour. It can be applied in the recipes alone or, even better, as support for taste and colour with other cocoa powders.



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Glaces & Sorbets



Chocolate custard gelato
(with eggs)
110



Chocolate gelato
112



Sicilian chocolate granita
114



Chocolate soft serve
ice cream
116



Chocolate sorbet
118

sg

st

go

Recipe for 1kg

550g	Milk
130g	Whipping cream 35% fat
25g	Skimmed milk powder
120g	Sugar
80g	Dextrose
35g	Egg yolks
0.25g	Salt
1.25g	Locust bean gum
60g	Plein Arôme cacao powder

Chocolate custard gelato (with eggs)

The main characteristic of a cacao gelato with eggs is that it has a creamier and richer body than a classic chocolate gelato without eggs. The taste profile is less intense in cocoa compared to the chocolate gelato, but the chocolate custard gelato with eggs has a better structure.

Chocolate custard gelato (with eggs) with cacao powder

1. Warm up the milk, the cream and the yolks to 40°C.
2. Pre-mix together all the ingredients and mix into the warm liquid.
3. Stir it well in order to avoid lumps and cook to 85°C to pasteurize.
4. Emulsify well with immersion blender. Chill to 4°C and allow to rest overnight, if possible.
5. Stir the gelato mix and churn (freeze) in a batch freezer as a regular gelato.
6. When it comes out, stabilise the structure in a blast freezer for 15 minutes if it is to be sold immediately, otherwise blast freeze for 45 minutes for longer storage.
7. Store at -18°C or serve at the temperature of -11/-12°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Medium and high alkali cacao powders bring more premium and richer chocolate flavours. Moreover, ice creams prepared with high fat cacao powders take longer to melt, offering better stability for service. That's why we recommend to use an universelle cacao powder for this recipe such as Plein Arôme. This cacao powder delivers a mesmerising round chocolate taste with notes of caramel that perfectly match the rich flavour that egg yolks provide to the recipe.

Uses

With its more complex, richer body yet intense cacao flavour is the ideal alternative to the classic chocolate gelato made without eggs.

Tips

In order to have a better structure and mouthfeel, we recommend leaving the liquid gelato mix age for one night before the freezing if possible. It is also important to cool the gelato immediately after processing in a batch freezer. If you plan to serve it shortly after production, it is best to chill it in a blast freezer for 15-20 minutes before using. For gelato that will be stored long-term, we recommend increasing the time in the blast freezer to 45-60 minutes.



Scientific recommendations

In the hot stage, an emulsion with the stick blender is strongly recommended in order to create a perfect emulsion and maximum dispersion of the stabiliser (in this case the locust bean gum), the proteins and the fibers. The stabiliser in this recipe is pure locust bean gum, the quantity required may change if a different stabiliser is used. For example, you can find stabiliser products on the market that are premixes of various thickeners and emulsifying agents. If you choose to use one of these products, follow the manufacturer's guidelines for quantity and use. The main objective is to produce a thick mix with a creamy and indulgent texture and good stability. Exceeding the recommended amount of stabiliser can produce a gelato that is gummy.

Egg yolks are important as they act as an emulsifier. In the past, egg yolks were added in large quantities as they played the role of structural agent due to the presence of protein and fat. Today, yolks are added as an emulsifier and to enhance smoothness. Depending on the recipe's balance, it is possible not to use an emulsifier when using egg yolks.

Storage recommendations

- / 3 days for the liquid mix at the temperature of +4°C.
- / 4/5 days maximum at the serving temperature of -11/12°C (for a perfect structure).
- / 1 year maximum for a long storage at -18/20°C.

Allergens

Egg products
Dairy products

Dietary needs

Gluten free
Nut free



Recipe for 1kg

Chocolate gelato

In this recipe, the cacao powder notes combine perfectly with the dairy flavour which amplifies and enhances its taste. The creaminess and the full-bodied structure give a perfect mouthfeel.

571g	Milk
125g	Whipping cream 35% fat
38g	Skimmed milk powder
135g	Sugar
60g	Dextrose
1.25g	Locust bean gum
70g	Extra Brute cacao powder
0.25g	Salt

Chocolate Gelato with cacao powder

1. Warm up the milk and the cream to 40°C.
2. Pre-mix all of the dry ingredients together and whisk into the warm liquid.
3. Stir it well in order to avoid lumps and cook to 85°C to pasteurize.
4. Emulsify well with immersion blender. Chill to 4°C and allow to rest overnight, if possible.
5. Stir the gelato mix and churn (freeze) in a batch freezer as a regular gelato.
6. When it comes out, stabilise the structure in a blast freezer for 15 minutes if it is to be sold immediately, otherwise blast freeze for 45 minutes for longer storage.
7. Store at -18°C or serve at the temperature of -11/-12°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
70g	70g	70g	62g	62g	N/A	62g

Why?

Create a gelato with wide appeal, we recommend using the famous Extra Brute powder to get reddish-brown hues and a balanced chocolate taste. When the cocoa butter contained in high fat cacao powders such as Extra Brute (22/24) is combined with dairy, we obtain a delectably creamy texture, very pleasant in mouthfeel. Besides, the high pH of Extra Brute (7.7-8.1) attracts more water, creating a thicker structure with a slower melting time.

Uses

The authentic Italian chocolate gelato: intense, enjoyable and indulgent.

Tips

In order to have a better structure and mouthfeel, we recommend leaving the liquid gelato mix age for one night before the freezing. It is also important to cool the gelato immediately after processing in a batch freezer. If you plan to serve it shortly after production, it is best to chill it in a blast freezer for 15-20 minutes before using. For gelato that will be stored long-term, we recommend increasing the time in the blast freezer to 45-60 minutes. The quantity of the stabiliser may vary depending on the stabiliser used. It is higher if you buy a mix that may also contain emulsifiers.

Scientific recommendations

Sucrose is not the only sugar that is included in the composition of ice cream products. Sucrose is always combined with other sugar, such as dextrose, to lower the freezing point of the finished product. Dextrose has a low freezing point and is a less powerful sweetening agent than sucrose.

The role of locust bean gum is to enhance viscosity and stabilise the water in the product. The quantity required may change if a different stabiliser is used. For example, you can find stabiliser products on the market that are premixes of various thickeners and emulsifying agents. If you choose to use one of these products, follow the manufacturer's guidelines for quantity and use. The main objective is to produce a thick mix with a creamy and indulgent texture and good stability. Exceeding the recommended amount of stabiliser can produce a gelato that is gummy.

Storage recommendations

- / Three days for the liquid mix at the temperature of +4°C.
- / 4/5 days maximum at the serving temperature of -11/12°C (for a perfect structure).
- / 1 year maximum for a long storage at -18/20°C.

Allergens

Dairy products

Dietary needs

Gluten free
Nut free
Egg free





The Cacao Alphabet

By Cacao Barry

505g Water
190g Sucrose
250g Milk
55g **Nature Fruitée cacao powder**

Sicilian chocolate granita

A Sicilian Granita (or Sicilian slush) is a cold, sweet treat made from water, sugar and fruit or cacao that is never completely frozen. Unlike sorbets which are smooth-churned, granitas are scraped continuously to obtain icy flakes. This refreshing texture, simultaneously grainy and creamy, is perfect for summer and can be savoured at any time of the day.

In Sicily, granitas are typically served at breakfast with a dollop of cream on top and accompanied by a soft and warm brioche.

Sicilian chocolate granita with cacao powder

1. Dissolve the sucrose and the cacao powder in the hot water.
2. Blend with the stick blender.
3. Stir in the milk.
4. Cool down.
5. Freeze in the gelato machine with a granita program (if your machine has this setting).
6. Store and serve at -8°-9°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

The natural Nature Fruitée cacao powder gives an incredible tangy and fruity chocolate taste with notes of sweet spices and citrus. Also, using a natural powder enables the usage of the "natural" claim.

Uses

The recipe is balanced to be served with a ladle. It can also be used in some slush machine.

The Sicilian chocolate granita might be coupled with a Sicilian brioscia, a brioche made with a leavened egg-based dough flavored with vanilla or citrus. The brioche, which is served warm, is meant to be dipped into the granita.

Tips

We recommend freezing the granita in a gelato machine with a specific granita setting. However, good results can be obtained using the regular gelato setting. Just be sure to remove the product as soon as it starts to solidify.

Scientific recommendations

The freezing time will determine the texture of the product, because it impacts the ice crystal size. Indeed, a static freezing done by holding the mixture in the freezer for several hours, stirring occasionally will give you a very coarse and icy texture. On the other hand, a fast freezing with a gelato program in a batch freezer will provide with a very thin and aerated structure.

Storage recommendations

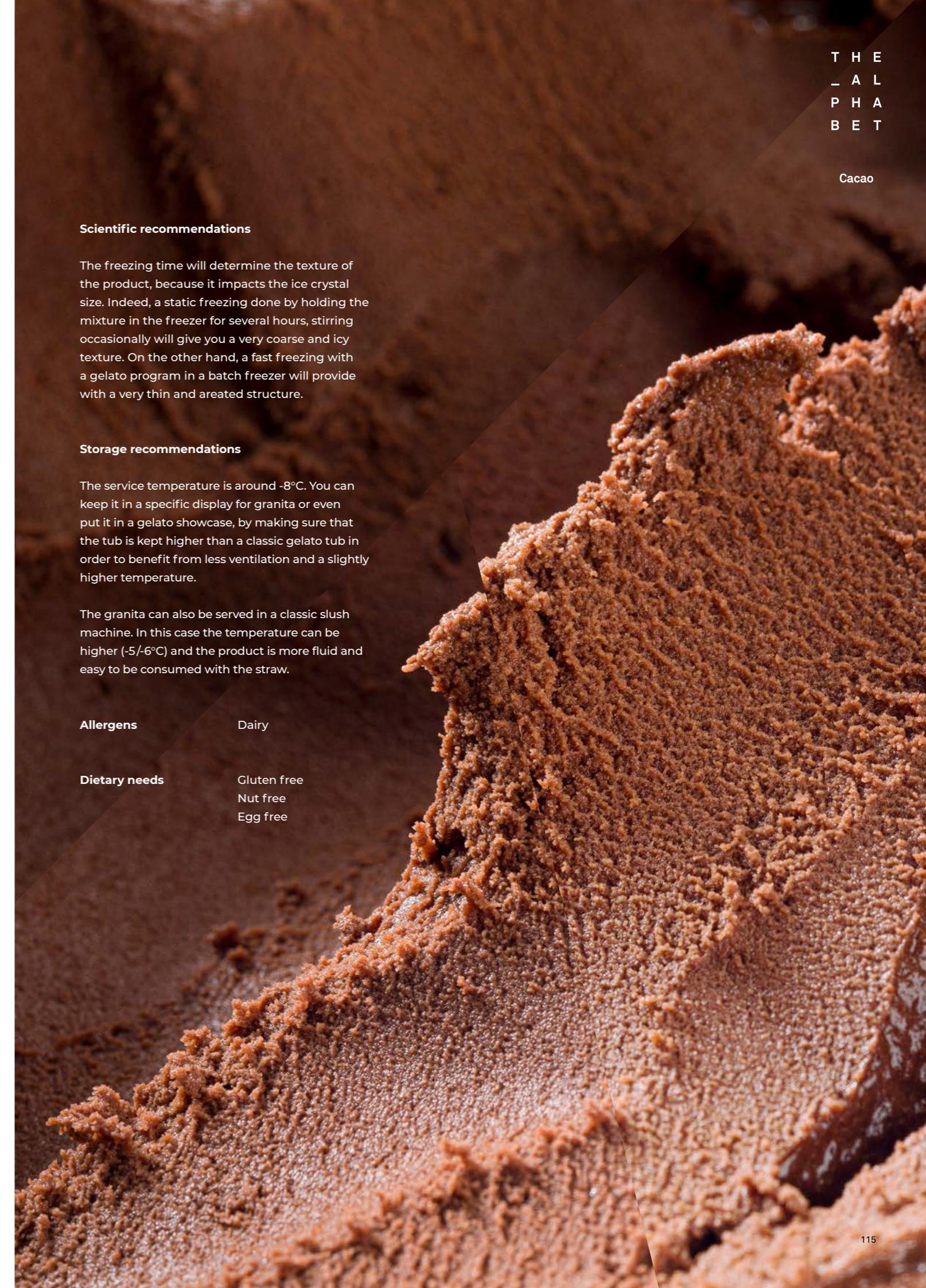
The service temperature is around -8°C. You can keep it in a specific display for granita or even put it in a gelato showcase, by making sure that the tub is kept higher than a classic gelato tub in order to benefit from less ventilation and a slightly higher temperature.

The granita can also be served in a classic slush machine. In this case the temperature can be higher (-5/-6°C) and the product is more fluid and easy to be consumed with the straw.

Allergens

Dairy

Dietary needs
Gluten free
Nut free
Egg free





Recipe for 1kg

gi

Chocolate soft serve ice cream

This ice cream is perfectly balanced in its sensory profile. It is made exclusively with a soft serve machine. The higher presence of air makes the end product extremely creamy.

614g Milk
100g Whipping cream 35%
50g Inverted sugar (73° Bx)
135g Sugar
40g Skimmed milk powder
1g Locust bean gum
58g **Rouge Ultime cacao powder**

Chocolate soft serve ice cream with cacao powder

1. Warm up the milk, the cream and the inverted sugar to 40°C.
2. Pre-mix all of the dry ingredients together and whisk into the warm liquid.
3. Stir it well in order to avoid lumps and cook to 85°C to pasteurize.
4. Emulsify well with immersion blender. Cool down to 4°C.
5. Pour the mix into the basin of the soft serve gelato machine and process according to the manufacturer's instructions.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
60g	60g	58g	60g	60g	N/A	N/A	55g

Why?

Cacao powders with high fat levels such as Rouge Ultime (20/22) bring a longer lasting flavour and a smoother texture to your ice cream. Also, the more the powder is alkalised, the more intense the cacao flavour will be. Rouge Ultime delivers an intense and complex cacao taste in this recipe and brings an incredible red colour to the ice cream (typical colour of the famed Cameroon cocoa beans).

Uses

Recipe ideal for soft serve shop or any gelato shop equipped with a soft serve machine.

Tips

Use this recipe with a pump fed machine that can incorporate a higher amount of air.
If you have a gravity fed machine, you could also use a classic chocolate gelato recipe.

Scientific recommendations

Incorporating the right amount of air will give structure and stability. Do not exceed the recommended overrun or the ice cream won't be as smooth and rich.

Storage recommendations

Keep the mix at +4°C for maximum 72 hours. Some soft serve machine have special program for daily pasteurization that extend the shelf life.

Allergens

Dairy

Dietary needs

Gluten free
Nut free
Egg free



**Chocolate sorbet**

Recipe for 1kg

Easy to make, the sorbet is a frozen delight containing water, sugar and other refreshing ingredients like fruit purees or chocolate. It does not contain any dairy products.

Although its body is less rich than a classic chocolate ice cream (milk-based), its texture remains creamy and spreadable.

For sorbet as for ice cream, your local regulations can determine the required proportion of ingredients.

592g	Water
78g	Sugar
60g	Glucosamine 38 Dextrose
88g	Dextrose
125g	Ocoa™ 70% Cacao Barry
0.5g	Salt
15g	Inulin fibers
1.5g	Locust bean gum
38g	Plein Arôme cacao powder

Chocolate sorbet with cacao powder

1. Warm up the water up to 40°C.
2. Pre-mix all of the dry ingredients together and whisk into the warm liquid.
3. Stir it well in order to avoid lumps. Cook to 80/85°C to pasteurize.
4. Pour onto the chocolate.
5. Emulsify well with immersion blender. Chill to 4°C and allow to rest overnight, if possible.
6. Stir the gelato mix and churn (freeze) in a batch freezer as a regular gelato.
7. When it comes out, stabilise the structure in a blast freezer for 15 minutes if it is to be sold immediately, otherwise blast freeze for 45 minutes for longer storage.
8. Store at -18°C or serve at the temperature of -11/-12°C.

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION**

Extra Brute

**Plein
Arôme**

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense*

38g

38g

36g

40g

40g

N/A

N/A

34g

*It's suitable to take away the salt from the recipe for the Noir Intense powder.

Why?

Plein Arôme is one of Cacao Barry's iconic cacao powders, it stands out for its comforting and familiar flavour profile : a mesmerising round chocolate taste with caramel hints, perfect for the sorbet recipe.

Uses

Suitable product for vegan or lactose intolerant people. Lighter than a gelato, a sorbet is refreshing and invigorating. Milk powder with 0% fat can be added to give a smooth texture to your sorbet.

Tips

In order to have a better structure and mouthfeel, our Chef recommend leaving the liquid gelato mix to age overnight before processing. It is also important to cool the gelato immediately after processing in a batch freezer. If you serve it shortly after processing, leave it in the blast freezer for 15-20 minutes. For longer storage, use a blast freezer for 1 hour. Moreover, to get a more intense taste, we strongly recommend adding cacao powder to your dark chocolate sorbet.

Scientific recommendations

The absence of milk fat and a higher quantity of cocoa solids make the sorbet more intense and powerful than an ice cream. It is important to understand the role of sugar and air.

As the percentage of sugar in a liquid increases, the freezing point decreases. Since sorbet is mainly sugar and water, getting the ratio right is key. The ideal sorbet has a sugar percentage of between 22% and 25%.

Glucose syrup or invert sugar can improve the texture of the final sorbet and prevent it from freezing.

Storage recommendations

- / Three days for the liquid mix at the temperature of +4°C.
- / 4/5 days maximum at the serving temperature of -11/12°C (for a perfect structure).
- / 1 year maximum for a long storage at -18/20°C.

Allergens

Dietary needs	Gluten free
Nut free	
Vegan	
Dairy/lactose free	
Egg free	





EXPRESS YOUR
TRUE NATURE™

Pâtes

T H E
— A L
P H A
B E T

Cacao



In this section, we have put together a collection of recipes to make the most essential pastry and pâtisserie doughs.

In general, these different products serve as a basis for different types of tarts, adding their characteristic flavour and a texture that can be more or less fluffy, crisp or crumbly.

How to use cacao powders in Pâtes

Cacao powder is the perfect solution in Pâtes. Easily incorporated by sieving into the flour, it boosts the flavour and colour of traditional recipes such as pâte feuilletée, pâte à choux or croissant dough.

Colour

The dry colour of the powder changes as the powder is blended in the application. So when selecting your colour, always test the wet (intrinsic) colour.

In application, low fat cacao powders have a darker colour than their high fat counterparts with the same degree of alkaliisation.

For rich recipes, we recommend using 5% cacao powder. For a darker colour, either increase the amount or switch to a powder with a higher degree of alkaliisation.

Flavour

As with the gelato/ice cream recipes, this only works up to a point before the quality of the end product is negatively affected. The guideline for doughs that we are familiar with is that it is acceptable to replace maximum 10% of the flour with cocoa powder, but this will vary with the type of cacao powder being used.

Texture

Cacao powder choice often requires an adjustment of water in a bakery recipe (especially dry doughs). Higher alkaliised cacao powders tend to absorb more moisture and have a higher ash content than a natural cacao powder. With the cacao powder absorbing the available water, the dough becomes less flexible, more energy is needed for kneading. It impacts on elasticity: the dough becomes less flexible, applications like a cookie become more dense and brittle.

Leavening agents in the recipe can be impacted by the choice of cacao powder and affect the quality of the finished dough. Natural powders with a low pH are better for use in recipes containing baking soda. Medium/high alkaliised powders are recommended for use in recipes containing baking powder, as they produce increased stability and a more homogenous result without any off taste from a reaction with the leavener.

Pâtes



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ba

Baba

30g of dough for each
Baba mould of
6.5cm diam. for 16 Babas

Stanisław Leszczyński, the exiled King of Poland and great gourmand, introduced the cake into France during his time in exile in Lorraine, where he lived from 1737 to 1766. The recipe was combined with that of the gugelhupf, a traditional cake which enjoys great popularity in Alsace and Lorraine.

Nowadays the baba dough is very similar to that of a brioche, although lighter, the ingredients being flour, sourdough or yeast, butter, sugar, milk and/or eggs and salt.

Baba with cacao powder

20g	Water
20g	Milk
15g	Yeast
210g	Plain flour
40g	Nature Cacao cacao powder
4g	Salt
20g	Sugar
180g	Eggs
50g	Butter

1. Mix together water, milk, yeast and add to the flour and cacao powder in a mixing bowl with a dough hook.
2. Add salt, sugar and eggs one by one.
3. Then add the butter at 21°C and mix till the gluten network take shape and dough no longer sticks to the bowl (max temp. of the dough 26°C).
4. Leave to rise 30 minutes, degas and shape into round fo 30g each. Let rise for 2 hours at 27°C.
5. Bake at 160°C for 20-25 minutes.
6. Allow to cool, then soak with Baba syrup.
7. Add rum at convenience before serving.

Baba syrup

1,500g	Water
675g	Sugar
5g	Vanilla bean pod
5g	Orange zest
5g	Lime zest

1. Boil all ingredients together.
2. Set aside to infuse. Strain before adding rum of your choice.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

The natural powder Nature Cacao has been selected for its outstanding roasted cacao taste and its striking natural dark brown colour.

This low fat powder made with no alkaline agents is the perfect authentic solution for your clean-label baba.

Uses

Once baked, it is traditionally perfumed with rum syrup and served warm, hot or cold accompanied by Chantilly cream. The recipe with cacao powder opens up new creativity paths.

Tips

Strain the syrup completely before adding the rum, so that it easily soaks into the Baba.

If you're looking for an alcohol-free baba, replacing rum with tea or fresh fruit juice is a good option. It can be varied in many ways by replacing the tea or fruit with other ingredients; the options are endless.

Scientific recommendations

This cake is based on a leavened dough and is made particularly soft and fluffy by the use of yeast.

Storage recommendations

Room temperature:	Not recommended
Refrigeration:	3°C
Freezing:	Possible

Allergens

Lactose
Gluten
Egg products

Dietary needs

Nut free





br

Brioche

3 loaves
200mmx70mmx60mm

This yeasted dough is essential for producing classic pâtisserie creations.

The brioche is the perfect application to use cacao powders.

Brioche with cacao powder

45g	Milk
14g	Fresh yeast
252g	Whole eggs
45g	Sugar
15g	Salt
129g	Bread flour T65
216g	Plain flour
40g	Extra Brute cacao powder
289g	Butter

1. Warm the milk to 30°C and dissolve the yeast.
2. Add 1/2 the eggs and the sifted dries.
3. Add the remaining eggs.
4. Work the dough for about 10 minutes.
5. Add the butter and finish kneading.
6. Refrigerate overnight.
7. Divide, shape and proof.
8. Bake at 180°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme Rouge Ultime Nature Cacao Nature Fruitée Décor Cacao Légère 1% Noir Intense

40g	40g	40g	36g +4g	36g +4g	N/A	33g +7g	36g +4g
			Plain flour	Plain flour		Plain flour	Plain flour

Why?

Thanks to the high fat content of Extra Brute (22/24), there is a low quantity of dry matter, resulting in a nice level of moisture in the baked dough. Also, Extra Brute brings a pleasant dark chocolate taste to the brioche.

Uses

Can be used to create various buns and baked goods for daily consumption.

Tips

If the temperature of the laboratory is very high, work with the liquids (eggs and milk) at a temperature of 0 to 6°C.



Scientific recommendations

The brioche's airy texture is a result of the fermentation of the fresh yeast in the recipe.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free



120 units

pc

Pâte à choux

This dough dating back to the 16th century is attributed to a Italian Pastry Chef named Popelini. Today it is used in many internationally renowned delicacies such as Saint-Honoré or Paris-Brest, Croquembouche profiterole towers, chouquettes, religieuses, etc.

Whatever the format, choux pastry typically creates products that are crisp and golden on the outside and hollow in the middle, allowing them to be filled with all kinds of pastry cream.

Pâte à choux with cacao powder

180g	Water
162g	Milk
10g	Sugar
6g	Salt
132g	Butter
155g	Plain flour
20g	Potato starch
40g	Plein Arôme cacao powder
410g	Whole eggs

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION**

Extra Brute

**Plein
Arôme**

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

40g

40g

40g

36g

36g
+4g
Plain flour

N/A

36g

+4g
Plain flour

33g

33g
+7g
Plain flour

36g

+4g
Plain flour**Why?**

Plein Arôme has the perfect balance of round chocolate flavour and warm brown colour, and lends itself well to the functionality of the recipe. The high fat content of this powder won't impact the recipe if it is correctly adapted.

Uses

This dough can be used to make all kinds of éclairs, choux buns, ring cakes, etc.

Tips

If desired, the choux pastry can be filled into hemispherical silicone moulds to ensure that all the buns are exactly the same size. Portion out the dough and freeze. Once frozen, remove from the moulds and bake as needed.

Scientific recommendations

The dough is mixed vigorously to allow the gluten to activate. This will help the choux pastry attain its light, airy texture during baking.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free





ce

Craquelin

Craquelin is a type of dough that is often put on choux before baking. The objective is to cover the product and give it a crunchy texture and a crackled appearance after baking.

Craquelin with cacao powder

- | | |
|------|---------------------------------|
| 310g | Butter |
| 350g | Demerara sugar |
| 32g | Ground hazelnuts |
| 262g | Plain flour |
| 4g | Cornstarch |
| 40g | Plein Arôme cacao powder |
1. Soften the butter, then add the sugar.
 2. Mix the dry ingredients together in a separate bowl and then add to the butter mixture.
 3. Combine and roll the dough to 1.5mm between two sheets of baking parchment or acetate.
 4. Chill, then cut out to the required shape.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

**Plein
Arôme**

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

40g

40g

40g

36g

+4g

36g

+4g

N/A

33g

+7g

36g

+4g

Plain flour

Plain flour

Plain flour

Plain flour

Why?

The high cocoa butter content of Plein Arôme powder (22/24) helps create a network with the other fatty ingredients. Also, the pleasant notes of caramel, whole milk and almond in this powder pair perfectly with the ground hazelnuts.

Uses

Place over choux prior to baking.

Tips

Once the dough is ready, roll it out between two sheets of plastic or baking parchment and set aside in the cooler. Cut the discs out to the desired shape and place in the freezer for a few minutes to be able to separate and handle.



Scientific recommendations

Due to the very low level of water (from the butter) and the fact that the dough is not worked, the gluten network does not develop. The lack of a gluten network, together with the large quantity of sugar, explain why this pastry is so crispy.

Storage recommendations

Room temperature: Possible
Refrigeration: Possible
Freezing: Possible

Allergens

Nuts
Dairy/lactose
Gluten

Dietary needs

Egg free



26 units

cr

Croissant dough

A croissant is a buttery, flaky, French viennoiserie pastry using a yeast-leavened laminated dough.

The ancestor of the French croissant is the Austrian kipferl or Hörnchen. Introduced in France during the 19th century by two Austrian-born bakers, the kipferl has been progressively modified. In an innovative move, the owners of the bakery "Boulangerie Viennoise" (Vienna-style) added yeast to the puff pastry. This changed the texture and mouthfeel of the "croissant" significantly, yielding an airier, puffier, crispier than the original kipferl.

Croissant dough with cacao powder

38g	Fresh yeast
176g	Water
32g	Légère 1% cacao powder + 8g bread flour
39g	Sucrose
13g	Trimoline
15.5g	Salt
227g	Milk
71g	Butter
35g	Levain
723g	Bread flour T65
450g	Butter

1. Make a dough with all the ingredients except the 450g of butter. First mixing for 5 minutes at low speed and then for 6 minutes at medium speed.
2. Store in the fridge for 12 hours.
3. Make the folds with the 450g of butter, first 1 double and let the dough rest for 30 minutes in the fridge, then make 1 single turn. Reserve for 30 minutes in the fridge again.
4. Roll out to thickness 3mm and cut to the desired size.
5. Proofing: 1.4 hours at 25°C and 75% RH.
6. Baking: 180°C for 45 minutes.

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION**

Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
40g	40g	40g	36g +4g	36g +4g	N/A	32g +8g Bread flour T65	36g +4g Bread flour T65

Why?

This defatted cacao powder, Légère 1%, has a rising effect on croissant dough and brings a rich fudgy chocolate taste with notes of hazelnuts.

Uses

Croissant dough is almost exclusively used for breakfast items like croissants and "pain au chocolat" (or chocolatine). In recent years, there has also been a growing interest in cronuts, which are a donut-shaped croissant dough that is deep-fried, and cruffins: muffin shaped sweet croissant rolls.

Tips

Control the dough temperature. If your croissant dough gets too cold, it can be difficult to roll, and the butter layers inside can break apart and become brittle. Keep the countertop cool and work with the dough while it is cold from the refrigerator, trying not to handle it too much with your hands to avoid warming.

Select your cacao powder carefully since it has a major impact on the rising of a croissant dough.

Scientific recommendations

Gluten proteins affect the water absorption and viscoelastic properties of the predough.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Gluten
Lactose

Dietary needs

Nut free





28 units

do

Yeast raised donut

A doughnut or donut is a classic American sweet snack made from leavened fried dough. Various toppings and flavourings are used such as sugar, chocolate or maple glazing.

857g	Plain flour
122g	Sugar
30g	Fresh yeast
345g	Milk
8g	Vanilla paste
345g	Butter
20g	Salt
304g	Whole eggs
50g	Noir Intense cacao powder + 5g Plain flour

Yeast raised donut with cacao powder

1. Mix all ingredients in a stand mixer with a hook until dough pulls away from the side of the bowl.
2. Wrap tightly and allow to rise at room temperature 2 hours.
3. Transfer to a refrigerator and ferment overnight.
4. Roll out dough to 12/13mm.
5. Cut out rounds using 95mm and 35mm rings. Place onto greased individual pieces of parchment.
6. Allow dough to rise.
7. Fry at 180°C for 2 minutes per side.
8. Allow to drain on a rack and glaze while still slightly warm.

360g	Confectioners sugar
40g	Noir Intense cacao powder
8g	Salt
150g	Milk
5g	Vanilla extract

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION****Why?**

We opted for these 2 powders mainly for the colour. Rouge Ultime was the most cacao and chocolate forward which is pleasant with a plain sugar glaze or would be very nice finished with a traditional chocolate glaze. The Noir Intense hits nostalgic cacao flavour profiles which is why they are successful in this application as well.

Uses

Traditionally enjoyed in the morning with coffee, but donuts can be enjoyed at any time of day.

Tips

Refrigerating the dough allows for easier handling, and a slow proof allows for a more flavour to develop.

**Scientific recommendations**

The dough is leavened and made airy thanks to the yeast in the dough. As the yeast ferments, it eats sugar in the dough and transforms it into water and gas, carbon dioxide. That carbon dioxide gets trapped inside the dough, causing it to puff up.

Storage recommendations

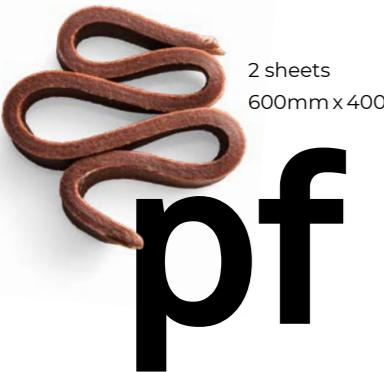
Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Gluten
Lactose
Egg products

Dietary needs

Nut free

**Pâte feuilletée (Inverted puff pastry)**

2 sheets
600mm x 400mm

Puff pastry is one of the most widely used basic pâtisserie recipes. With its particularly crisp, laminated texture and its unmistakable taste, it is used in a myriad of creations.

In this case, we will share a basic recipe for inverted puff pastry and a variation using cacao powder.

The technique for making puff pastry consists of interspersing equal-sized layers of dough and fat through successive folds.

By laminating with fat on the outside, inverted puff pastry has a greater resistance to moisture as the last external layer in contact with the outside air is fat.

125g	Butter #1
15g	Salt
225g	Plain flour #1
147g	Bread flour T65
180g	Cold water
500g	Butter #2
85g	Plain flour #2
85g	Rouge Ultime cacao powder

Pâte feuilletée (Inverted puff pastry) with cacao powder

- For the detrempe, soften and mix the butter #1 by hand until it has a soft consistency.
- Combine the salt and flour #1.
- Place the water in the bowl, then add the salt/flour mixture, followed by the butter.
- Mix on low until just combine, scraping frequently.
- Roll out to a 28 x 18cm rectangle (a bit smaller than a 1/2 sheet pan), then cover and chill until firm but not brittle.
- For the beurrage, plasticize butter #2 on the table and place into the mixing bowl. Add the flour #2 and cacao powder.
- Mix on low (dough hook) until the flour is just incorporated.
- Roll out to a 28 x 36cm rectangle and chill just enough until its still pliable but cold, then laminate the dough.

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION**

Extra Brute

Plein Arôme

Rouge Ultime

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1% Noir Intense

85g

85g

85g

77g

+8g

77g

+8g

N/A

69g

+16g

77g

+8g

Bread flour T65

Bread flour T65

Why?

Made from the red Cameroon fine flavour beans, Rouge Ultime imparted a strong and complex cacao flavour that perfectly complements the flavour of the butter. Using natural powders in this dough would give a lighter cacao taste and a yellowish colour.

Uses

In both cases, the pastry develops as it does in the traditional recipe and can be used in many classic pastries such as Millefeuille, Saint-Honoré, etc.

Tips

During the cooking process the water in the dough evaporates, thanks to the heat of the oven. Each sheet of pastry covered in fat will retain this water vapour, which due to the increase of temperature in the oven, will grow, separate and lift each sheet of pastry, leading to the accordion-like rise of the pastry.

Scientific recommendations

Through the lamination, a structure of alternate layers of dough and butter is formed. During the cooking process, the water in the dough evaporates and is trapped by the fat. Therefore, the steam will cause the dough to rise and become crisp and flaky.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Gluten
Dairy

Dietary needs

Nut free
Egg free





3 loaves
200mmx70mmx60mm

Brioche feuilletée (Laminated brioche)

The laminated brioche is between classic brioche and a traditional French croissant. Flaky, it crumbles and it is slightly caramelised.

Longer and more complex to make than classic brioche, laminated brioche requires greater technical skill (control of hygrometry, puff pastry rising times, etc.), which may explain its rarer presence in shop windows.

500g	Bread flour T65
50g	Extra Brute cacao powder
25g	Milk
10.5g	Salt
34g	Sugar
35g	Butter
25g	Milk powder
188g	Water
100g	Whole eggs
22g	Fresh yeast
50g	Levain
400g	Butter

Brioche feuilletée (Laminated brioche) with cacao powder

1. Make a dough with all the ingredients except the 400g of butter. First mixing for 5 minutes at low speed and then for 6 minutes at medium speed.
2. Pre-shape. Do a first fermentation for 1 hour, cover with plastic wrap.
3. Make the folds with the 400g of butter, first 1 double and let the dough rest for 30 minutes in the fridge, then make 1 single turn. Reserve for 30 minutes in the fridge again.
4. Roll out to thickness 3.5mm and cut to the desired size.
5. Proofing: 1.4 hours at 25°C and 75% RH.
6. Baking: 150°C for 45 minutes.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense	
50g	50g	50g	45g +5g	45g +5g	N/A	40g +10g	45g +5g
Bread flour T65							

Why?

Extra Brute contains a high cocoa butter content (22/24) and has a low quantity of cocoa solids compared to natural powders, it results in a nice moisture level. Also, Extra Brute gives an outstanding reddish-brown colour to the laminated brioche.

Uses

Traditionally enjoyed at breakfast, as a dessert or at snack time. It is also the foundation for many delectable pastries.

Tips

You can add sugar grains or jam before rolling the buns.



Scientific recommendations

The dough develops through the combined action of the yeast and the flaky structure.

Storage recommendations

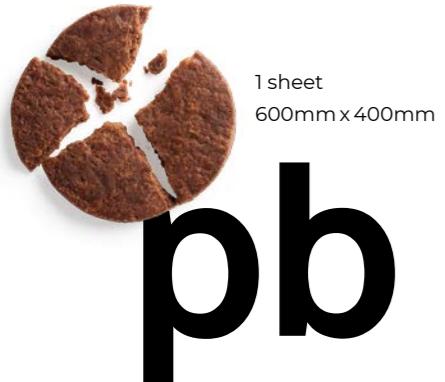
Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Gluten
Egg products
Dairy

Dietary needs

Nut free



Pâte brisée

1 sheet
600mm x 400mm

Pâte brisée or shortcrust pastry has a crumbly texture and is slightly crisp with the classic "pastry" taste.

Pâte brisée with cacao powder

40g Rouge Ultime cacao powder
500g Plain flour
274g Butter
110g Water
44g Egg yolks
20g Salt

1. Paddle the dries with the cold cubed butter.
2. Add the water & yolks at 50°C.
3. Mix till uniform.
4. Refrigerate for 2 hours minimum.
5. Cut and line shells.
6. Bake at 160-180°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme

**Rouge
Ultime**

Nature Cacao

Nature Fruitée

Décor Cacao

Légère 1%

Noir Intense

40g

40g

40g

36g

+4g

36g

+4g

N/A

32g

+8g

36g

+4g

Plain flour

Plain flour

Plain flour

Why?

Made from the famed red Cameroon fine flavour beans, Rouge Ultime gives an appealing bright red colour to the shortcrust pastry.

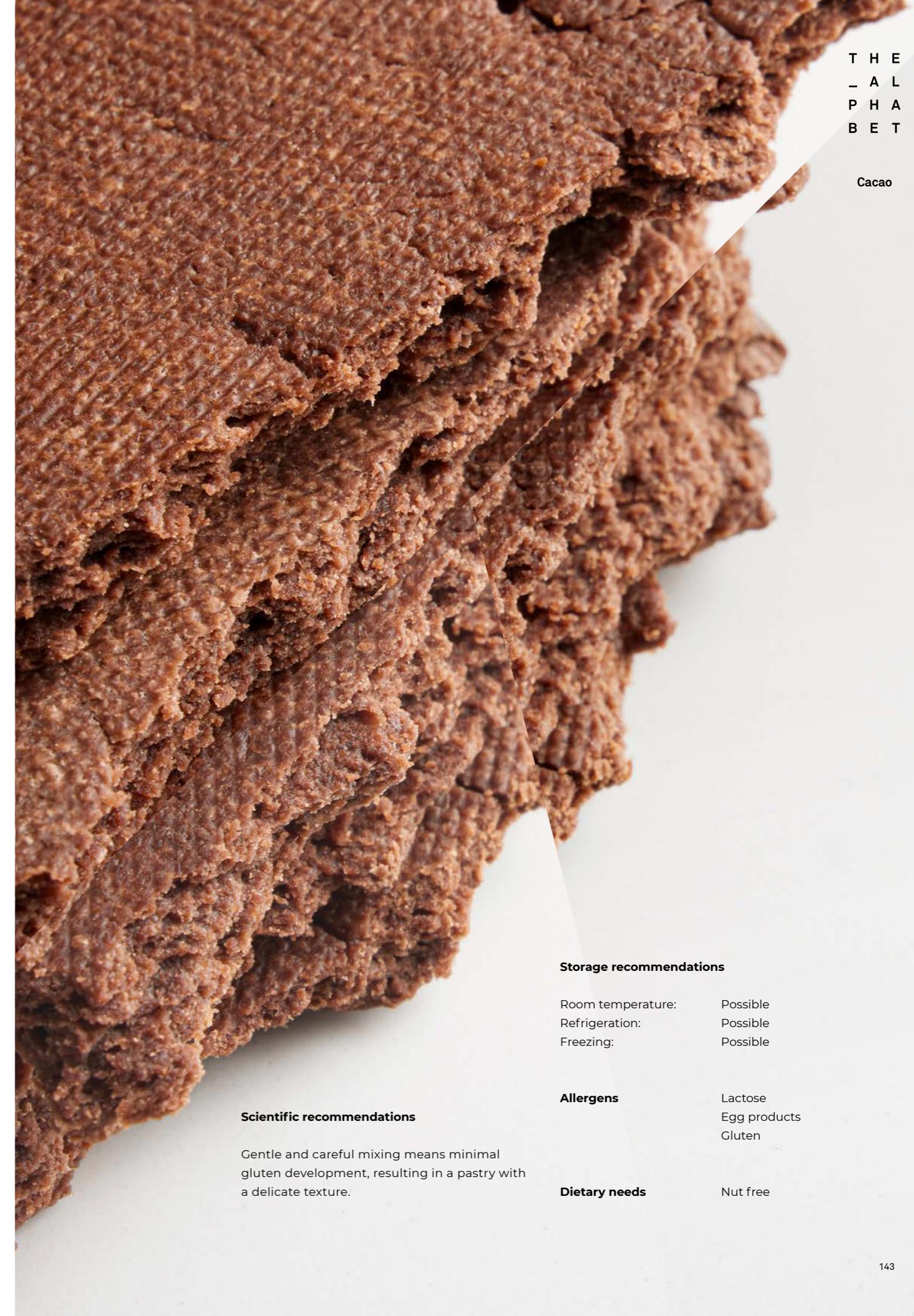
Rouge Ultime delivers an intense and complex cacao taste. The typical but never overbearing smoky notes reflect the characteristics of the cacao variety and the specific soil and climate conditions of Cameroon terroir. Delicate walnut and dried fruit notes complete this unique flavour profile.

Uses

Mainly used to make pastry cases that will be the base of tarts such as quiches, flans, etc.

Tips

Once the tart dishes have been filled, if you want to blind bake the case, cover them with baking parchment and a weight to stop the pastry from puffing up.



Scientific recommendations

Gentle and careful mixing means minimal gluten development, resulting in a pastry with a delicate texture.

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free



sb

Sablé breton

Sablé breton pastry has a crisp, crumbly, and slightly airy texture thanks to the use of chemical raising agents that lighten it.

Sablé breton with cacao powder

264g	Butter
236g	Confectioner sugar
323g	Plain flour
45g	Nature Fruitée cacao powder + 5g Plain flour
18g	Baking powder
4g	Salt
112g	Egg yolks

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute	Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
50g	50g	50g	45g +5g Plain flour	45g +5g Plain flour	N/A	40g +10g Plain flour	45g +5g Plain flour

Why?

This 100% organic Nature Fruitée powder brings the best texture and taste with an appealing light balanced colour. Due to the acidic pH of the natural powder (max. 6.0), there is less reaction with the leavening agent chosen: baking powder. Also the low fat content of this Nature Fruitée powder (10/12) helps create the crunchy texture.

Uses

It is especially good for using as a base for tarts filled with all kinds of custards and fruit or simply in its original format as a biscuit.

Tips

We recommend using pre-greased moulds to ensure that the sablé breton biscuits keep their shape.



Scientific recommendations

This dough contains more sugar than sablé pastry.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Lactose
Egg products
Gluten

Dietary needs

Nut free

24-30 units

sd

Pâte sablée diamond (diamant sablé cookies)

Pâte sablée diamond is a pastry with a crumbly, grainy, and slightly crunchy texture with a balanced, nutty flavour.



sd

147g Butter
73g Icing sugar
85g Ground almonds
25g Whole eggs
2g Salt
134g Plain flour
25g Extra Brute cacao powder

Pâte sablée diamond with cacao powder

1. Soften the butter, add sugar and ground almonds.
2. Mix in the eggs followed by the rest of the ingredients.
3. Mix well until it comes together as a dough without overworking.
4. Roll out the dough between two sheets of baking parchment to a thickness of 3 to 4cm.
5. Keep in the fridge, and when the dough is firm, cut into strips of 3 to 4cm, brush the dough lightly with water and roll in granulated sugar.
6. Cut into slices of approximately 8mm, place on baking trays and cook at 180°C for around 10 minutes, or until golden.

Which cacao powder is the most suitable to use?**THE CACAO POWDERS COLLECTION****Extra Brute**

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense	
25g	25g	25g	22g +3g Plain flour	22g +3g Plain flour	N/A	20g +5g Plain flour	22g +3g Plain flour

Why?

Extra Brute imparts the most classic chocolate flavour to the pâte sablée diamond, and it has a nice appetising reddish-brown colour. The dough made with alkalisied powder rises less and has a denser texture than the one made with natural powder. With Extra Brute, the diamant sablé is perceived as fudgier.

Uses

Mainly used to make the classic "diamond" biscuits or in other types of bases that require this texture.

Tips

Similar to the shortcrust pastry, with grains of sugar on the surface that make it even crunchier.

**Scientific recommendations**

Similar to shortcrust pastry, with grains of sugar on the surface that make it even crunchier.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Lactose
Egg products
Nuts
Gluten

Dietary needs

-

The Cacao Alphabet
By Cacao Barry



Pâte sablée (Shortbread)

1 sheet
300mm x 400mm

Sablée pastry has a crumbly, delicate and slightly crunchy texture, and a toasted, nutty flavour. This cacao shortbread variant is perfect for tart shells and cutouts.

Pâte sablée (Shortbread) with cacao powder

120g	Butter
75g	Icing sugar
25g	Almond flour
2.5g	Salt
185g	Plain flour
20g	Nature Cacao cacao powder
40g	Whole eggs

- Combined cold cubed cut butter, icing sugar, toasted almond flour and salt.
- Once the butter is completely mixed, add sifted flour and cacao powder.
- Add the eggs.
- Store overnight in the fridge.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

The shortbread made with Nature Cacao delivers a rustic roasted cacao taste with notes of cherry, dry fruits and spices. This powder pairs very well with cherry, raspberry, blackcurrant, tonka bean...

In addition, using a natural powder influences the dough leavening: it gives a lighter texture due to the acidity level of the powder.

Uses

Large or individual tart shell bases and cutouts.

Tips

Refrigerate overnight prior to use. The shortbread can be frozen before baking. Once baked, good to store in a dry, tasteless environment.

Scientific recommendations

As is the case in shortcrust pastry, the gluten network does not develop very much, making it crisp. The crunchy texture is due to the sugar used in the preparation.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Possible
Freezing:	Possible

Allergens

Egg products
Gluten
Nuts
Lactose

Dietary needs

—





EXPRESS YOUR
TRUE NATURE™

Others

T H E
— A L
P H A
B E T

Cacao



EXPRESS YOUR
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T H E
— A L
P H A
B E T

Cacao

Others



Cacao Spray
154

sy



Shiny mirror glaze
156

gp



Hazelnut and cacao
powder spread
158

pt



Cacao powder sprinkle
160

dc

sy

The Cacao Alphabet
By Cacao Barry

T H E
— A L
P H A
B E T

Cacao

Cacao spray

Spraying chocolate is a well-known hand-painting technique widely used in confectionery. This technique is also quite simple but creates a particularly refined effect. It is ideal when used in combination with white chocolate.

This technique consists in spraying a mixture of cocoa butter and cacao powder through an air gun nozzle to paint chocolate bonbons or hollow chocolate figures.

20g Noir Intense cacao powder
250g Cocoa butter

Cacao spray with cacao powder

1. Melt the cocoa butter at 40°C, add the cacao powder and mix.
2. Mix with an immersion blender till smooth.
3. Sieve and temper for spraying in moulds and showpieces.
4. For spraying pastries you need the product heated at 45°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Noir Intense powder is especially recommended for stunning creations. Its remarkable deep black charcoal colour will definitely help you bring to life the emotional experience you are looking for. Play with the other cacao powders from the Cacao Barry collection to get different hues.

Uses

A wonderful cacao-powder-velvet effect to make moulded chocolates, hollow figures and pastries stand out.

Tips

Heat the cocoa butter/cacao powder mixture to 50°C before pouring it into the spray gun container. Otherwise it may set and clog up the spray gun. Also, place sprayed moulds and figures into the deep-freezer for about 15-20 minutes.

Scientific recommendations

The more pressure you have for spraying, the finer the spray will be.

Storage recommendations

Room temperature: 17°C

Allergens

Dietary needs

Gluten free
Dairy/lactose free
Reduced in sugar
Vegan





Recipe for 245g

gp

The Cacao Alphabet

By Cacao Barry

Shiny mirror glaze

This glaze gives a deep, dark finish due to the presence of cacao powder, as well as an intense shine and a soft texture that allows the finished product to be cut easily without cracking the glaze.

The product has very good stability when placed on display, retaining its shine. It may also be frozen.

155g	Sugar
70g	Water #1
124g	Heavy cream
62g	Glucose syrup
46g	Nature Cacao cacao powder
18g	Invert sugar
6.88g	Gelatine powder 200 bloom
18g	Water #2

Shiny mirror glaze with cacao powder

- Bloom the gelatin powder in water #2.
- Cook sugar and water #1 to 120°C.
- Separately, boil together heavy cream, glucose syrup, cacao powder, invert sugar.
- Combine both mixture and bring to a boil once more.
- Pour over gelatin mass.
- Mix and allow to rest for 24 hours in the fridge with plastic wrap directly on top of surface.
- Use at 40°C.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Why?

Nature Cacao provides a rich cacao taste similar to a Brownie. Great hues coming through that look brown and a bit red. This 100% natural dark brown cacao powder obtained with no chemical intervention allows the use of "natural" claim.

Uses

To glaze all kinds of tarts and small cakes that require a dark cocoa-brown colour and maximum shine.

Tips

We recommend using an immersion blender to make all the glazes, to ensure that they emulsify properly. Once finished making the glaze, we recommend straining it to minimise the presence of air bubbles and then letting the glaze rest for a few hours in the fridge to hydrate the solids in the recipe and ensure optimum results. If you want a tiger effect, you can use the Décor Cacao powder.



Scientific recommendations

This glaze, similar to a mirror glaze, has a much darker colour due to the high cocoa solids content of the natural powder.

Storage recommendations

Refrigerate with a piece of plastic wrap directly on surface.

Room temperature:	Not recommended
Refrigeration:	3 days
Freezing:	Possible

Allergens

Lactose

Dietary needs

Gluten free
Nut free
Egg free

The Cacao Alphabet
By Cacao Barry



5 units in jars of 200g

Hazelnut and cacao powder spread

There are spreads for all kinds of applications: direct consumption, fillings, coating, baking... this recipe is for direct consumption.

The basic principle of a spread is to totally or partially replace the cocoa butter present in the chocolate with one or more liquid or creamy fats to obtain a flexible or spreadable texture.

The recipe that we propose below contains three times more hazelnuts compared to a recipe that we find on the market, allowing for a lower sugar content.

505g	Hazelnut paste
42g	Cocoa butter
285g	Icing sugar
85g	Milk powder
82g	Extra Brute cacao powder
1g	Vanilla powder

Hazelnut and cacao powder spread

1. Put first in a grinding machine the hazelnut paste, cocoa butter.
2. Gradually add the rest of the solid ingredients.
3. Refine for 8 hours until the particle size is reduced.
4. Pre-crystallize the spread at 23°C.

*For this recipe, in the case of choosing cacao powder with less residual cocoa butter, as is the case with: Nature Cacao, Nature Fruitée, Noir Intense, Légère 1%, the final texture of the product will be a little less solid at the same consumption temperature.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute

Plein Arôme	Rouge Ultime	Nature Cacao	Nature Fruitée	Décor Cacao	Légère 1%	Noir Intense
82g	82g	82g	82g	82g	N/A	82g

Why?

Extra Brute cacao powder delivers an intense red-brown colour and a dark chocolate taste that balances the high content of hazelnuts present in this recipe. The high fat content of the cacao powder does not affect the application.

Uses

Classic example of a spreadable cream rich in hazelnuts, with an intense cacao flavour and a reduced percentage of sugar for direct consumption.

Tips

Introduce liquid products such as hazelnut paste into the machine first and gradually add the rest of the ingredients to avoid the machine to be blocked.



Scientific recommendations

The objective is to mix ingredients such as sugar, nuts, milk powder, cacao powder, etc. and refine them until their granulometry is reduced to values of about 20/30 microns so that the human palate does not detect this grainy sensation in the mouth.

Storage recommendations

Room temperature:	Possible
Refrigeration:	Not recommended
Freezing:	Not recommended

Allergens

Lactose
Nuts

Dietary needs

Gluten free



Cacao powder sprinkle

Sprinkling is a great way to add a natural decorative touch to your creations. The most popular ingredients used for dusting are powdered sugar and cacao powder.

Which cacao powder is the most suitable to use?

THE CACAO POWDERS COLLECTION



Extra Brute Plein Arôme Rouge Ultime Nature Cacao Nature Fruitée

Décor
Cacao

Légère 1% Noir Intense

Why?

Discovered by chance during cocoa butter valorisation tests by our experts, Décor Cacao keeps its colour, flavour and dry matt powder aspect much longer than a traditional powder to allow for a long-lasting beautiful cocoa finishing touch on your creations (up to 3 weeks in the fridge). This alkalised and high-fat powder is ideal for preparing ahead of time applications which have a high moisture content or prone to condensate during storage.

For the rest of products like dragées placed at room temperature and without humidity, you can select all the different options.

Uses

For decorating tiramisu, forêt noire, etc. or for coating truffles, marshmallow, etc.

Tips

Save time and increase your flexibility during the whole production process thanks to Décor Cacao, a pioneering dusting product.

Scientific recommendations

This cacao powder has an exceptional hydrophobic property thanks to the different alkali agents used during the Dutching process.





EXPRESS YOUR
TRUE NATURE™

The Cacao Powders Collection

T H E
— A L
P H A
B E T

Cacao

1/ UNIVERSELLE



Cacao Barry's **Universelle** range is the ultimate collection of **all-around cacao powders**, built upon iconic French savoir-faire. It has been perfected to be the reliable choice for universal use. Featuring high fat and dutched cacao powders, it reveals superior intense colours, powerful cacao flavours and the smoothest texture.

The Cacao Powders Collection

Cacao Barry's new collection of extra-fine 100% cacao powders offers a world of possibilities and allows you, chefs, to achieve unparalleled creative freedom and results.

It is by asking "why do we always use the same cacao powder when we use different chocolates according to our needs?" that the Cacao Barry chefs had the idea of exploring the world of cacao powders, which is still unknown to pastry chefs and chocolate makers. The Cacao Alphabet is the result of this exploration.

After establishing the two benchmark powders of the past 20 years, **Extra Brute** and **Plein Arôme**, among professionals, Cacao Barry invites chefs to further explore world of cacao powders, to achieve unparalleled results.

Cacao Barry therefore presents a new collection of innovative extra-fine cacao powders developed in collaboration with creative chefs from the

Chocolate Academy™ and experts from the cacao powder laboratory in Louviers, France. They have carefully selected the best cacao powders, which together satisfy both the ever-changing uses and needs of chefs in their labs and the new lifestyles and aspirations of consumers in today's society (organic, vegan, kosher, healthy, plant-based, gluten-free, made in France, Origin cacao...).

The chefs' cacao powders selection is represented throughout the Cacao Alphabet recipes and are organized in a collection of three ranges including eight cacao powders to satisfy all needs and make every use a success. The collection includes chefs' all time favourites as well as new and innovative cacao powders for you to discover. All our cacao powders are made with 100% sustainably sourced cacao beans, supporting the Cocoa Horizons Program and are packaged in recyclable and resealable bags.

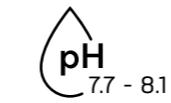
The Cacao Powders Collection's availability can vary per region, please contact your distributor or Cacao Barry representative near your for more information.

Extra Brute



22-24%
FAT

100% Cacao
Alkalised Powder



/ Balanced dark chocolate taste
/ Spicy and woody notes
/ Vibrant reddish-brown hues

INGREDIENTS PAIRINGS



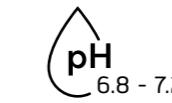
CHOCOLATE PAIRINGS

Plein Arôme



22-24%
FAT

100% Cacao
Alkalised Powder



/ Mesmerising round chocolate taste
/ Notes of caramel, whole milk & almond
/ Bright and warm autumnal brown

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

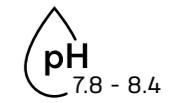
Rouge Ultime

Cameroon Origin



20-22%
FAT

100% Cacao
Alkalised Powder



/ Intense & complex cacao taste
/ Smoky notes with dried fruit undertones
/ Bright deep mahogany red

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS



VIENNOISERIES



SPONGE CAKES



GLAZING



ICE CREAMS



DESSERTS



SPREADS



DAIRY & DRINKS



DOUGHES

2/ NATURELLE



Cacao Barry's **Naturelle** range is a delicious innovative collection of **100% cacao natural powders** offering rare fine flavours, a variation of remarkable colours: from dark to light brown, with organic and single origin options. The range is the perfect ally for vegan recipes for which the attribute «natural» is essential, without compromising taste.

Nature Cacao



10-12%
FAT
100% Cacao
Natural Powder
Non-Alkalised Powder



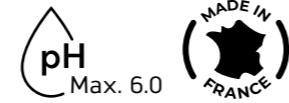
- / Rustic roasted cacao taste
- / Notes of cherry, dry fruits & spices
- / Striking natural dark brown

Nature Fruitée

Santo Domingo Origin



10-12%
FAT
100% Cacao
Natural Powder
Non-Alkalised Powder



- / Unique tangy and fruity chocolate taste
- / Notes of citrus and sweet spices
- / Beautiful natural light beige

3/ PERFORMANTE

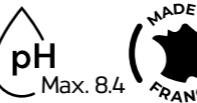


Cacao Barry's **Performante** range is a collection of unique cacao powders selected for their **exceptional characteristics fitting very specific use** for unbeatable results. With various fat content, different pH levels or technical features such as insoluble powder, this range pushes further the boundaries of cacao powders like never before.

Décor Cacao



20-22%
FAT
100% Cacao
Alkalised Powder

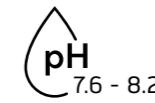


- / Chocolate biscuit taste
- / Notes of cereals & caramel
- / Long-lasting velvety red-brown colour

Légère 1%



Max. 1%
FAT
100% Cacao
Alkalised Powder

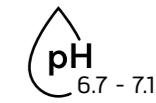


- / Rich fudgy chocolate taste
- / Notes of red fruits & hazelnuts with a floral bouquet
- / Colours: Light pink (dry) / Red brown (wet)

Noir Intense

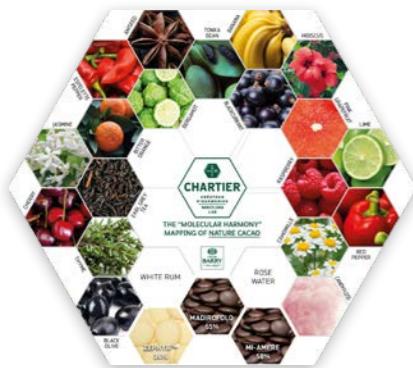


10-12%
FAT
100% Cacao
Alkalised Powder



- / Strong and bitter cacao taste
- / Notes of cookie with a floral and sesame touch
- / Deep black charcoal colour

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS



TIRAMISU



CONFECTI



FROZEN DESSERTS



GLAZING



ICE CREAMS



MACARONS



MERINGUES



CREAMS & MOUSSES



CROISSANTS



SPREADS



DOUGHS



BISCUITS



DONUTS



GLAZING



CONFECTI



COCA

Credits

Such an in depth overview of the exciting and very technical world of cacao powders could not have been possible without the passion, perseverance and expertise of each contributor. A big thank you to the relentless group of chefs at Cacao Barry and the various Chocolate Academy™ centres across the world who tested with us over and over with each cacao powder and each basic pastry recipe to make sure we got it right for you. They explored, questioned each step, and learned as well along the way. Thank you also to the technical experts at the Cocoa Lab at Louviers in France who shared their knowledge and experience, and who also discovered new applications together with the chefs. And that's what we, at Cacao Barry, hope you do too. This is the start of a great adventure of learnership, of discoveries and mindshift. Looking at cacao powders through a different lens, seeing the immense potential it has to improve pastry creations, when mastered by you, chefs. It's up to you now, to benefit from this knowledge, to push the boundaries, to be free to create as you choose.

We can't wait to experience this new era of cacao powder with you!

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