



Pioneer in Flavour

CHOCOLATE ON THE MENU

RECIPE BOOKLET



Customers ask for desserts prepared in-house from scratch. Give your customers what they want and let them know about your home-made dessert menu!

1 out of 2 desserts sold in a restaurant is a chocolate dessert; they are an essential menu item. It's so easy to make a delicious chocolate dessert with a well-balanced recipe and great chocolate.



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By making your desserts, you improve your margins, you retain your customers and you boost your desserts menu.

Give your customers a great dessert experience by **preparing your own desserts!**

This brochure offers 5 classic dessert recipes that are simple and easy to prepare.

CHOCOLATE CRÈME BRÛLÉE

ALTO EL SOL PLANTATION 65% DARK CHOCOLATE COUVERTURE

10 servings of approx. 120 g

Estimated price per serving: \$0.50



CHOCOLATE CRÈME BRÛLÉE

| | | |
|--|--------------|---|
| Heat | 850 g | Milk |
| Mix and add | 51 g | Sugar |
| | 1,7 g | Pectin X58 |
| Bring to a boil. | | |
| Add and mix | 100 g | Fresh egg yolks |
| Pour over | 220 g | Alto El Sol Plantation 65% dark chocolate couverture |
| Let melt for 2 minutes and mix. | | |
| Pour 120 g of the preparation in ramekins and refrigerate for at least 4 hours. | | |
| Before serving, sprinkle a mix of sugar/brown sugar and caramelize with a torch. | | |

Tips & Tricks: Once cooled, you can freeze the crème brûlées and take out the needed amount a few hours before serving.

CHOCOLATE MOUSSE

ORIGIN HAÏTI 65% DARK CHOCOLATE COUVERTURE

10 servings of approx. 120 g

Estimated price per serving: \$0.95



CHOCOLATE MOUSSE

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|---------------|--------------|-------|
| Cook to 123°C | 50 g | Water |
| | 175 g | Sugar |
| Lightly whip | 170 g | Eggs |

Pour the cooked sugar over the eggs and beat until a ribbon forms.

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|--------------------|--------------|---|
| Melt to 45°C | 60 g | Butter |
| | 220 g | Origin Haïti 65% dark chocolate couverture |
| Whip to soft peaks | 220 g | Cream 35 % |

Gently incorporate the pâte à bombe to the chocolate mix and fold in the whipped cream.

Pour 120 g in glasses and refrigerate for at least 4 hours.

Decorate with a petit four sec before serving.

Tips & Tricks: Chocolate mousse keeps well in the freezer and can be thawed a few hours before serving. The ideal serving temperature is 8°C so that the chocolate reveals all its flavours.

CHOCOLATE MOELLEUX

INAYA™ 65% DARK CHOCOLATE COUVERTURE

10 servings of approx. 120 g

Estimated price per serving: \$0.75

CHOCOLATE MOELLEUX

| | | |
|------------------------------|--------------|---|
| Melt to 45°C | 250 g | Inaya™ 65% dark chocolate couverture |
| | 225 g | Butter |
| In stand mixer, lightly whip | 375 g | Eggs |
| | 260 g | Sugar |

Add the chocolate.

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|----------|--------------|-------|
| Then add | 100 g | Flour |
|----------|--------------|-------|

Let the preparation rest for 12 hours in the refrigerator before baking.

Pour 120 g in buttered and sugared ramekins.

Bake in the oven at 190°C for about 10 minutes.

Serve immediately.

Tips & Tricks: You can prepare a large amount in advance, pour in ramekins and freeze. Take the needed amount of desserts out of the freezer 24 hours before cooking.

For service, pre-cook the moelleux for 8 minutes and put in the microwave for 10 seconds before sending out.



PANNA COTTA

ZÉPHYR™ 34% WHITE CHOCOLATE

10 servings of approx. 120 g

Estimated price per serving: \$0.95

STRAWBERRY JELLY

| | | |
|--|--------------|---------------------------|
| Remove stems and place in a bowl. | 500 g | Strawberries |
| Add | 50 g | Sugar |
| Place plastic wrap on the bowl and place over a double boiler so that the strawberries release their juices. | | |
| Sieve through a chinois. | | |
| For 500 g of juice, add | 3 | Rehydrated gelatin sheets |
| Pour 40 g of jelly in verrines and let set in the fridge. | | |

Tips & Tricks: For a different look, try tilting your glasses or verrines, making sure that they are well supported and let them set in the fridge to create a nice diagonal line.

ZÉPHYR™ WHITE CHOCOLATE PANNA COTTA

| | | |
|--|--------------|------------------------------------|
| Infuse 15 minutes | 355 g | Milk |
| | 2 | Vanilla beans |
| Bring to a boil and pour the infusion over | 300 g | Zéphyr™ 34% white chocolate |
| | 4 | Rehydrated gelatin sheets |
| Add and mix | 475 g | Cream 35 % |

Refrigerate at least 24 hours.

Mix the panna cotta before using.

Pour 80 g in verrines and let set in the fridge for at least 4 hours.

Place a strawberry brunoise mixed with some jelly on the panna cotta and decorate with cornflowers and the shortbread.

Tips & Tricks: The panna cotta can be stored in the freezer. Pull out the necessary quantity a few hours before service to thaw.

SHORTBREAD

| | | |
|--|--------------|----------------|
| In a stand mixer, soften | 470 g | Butter |
| Sift and add | 500 g | Flour |
| | 220 g | Powdered sugar |
| | 5 g | Salt |
| Refrigerate at least 2 hours and roll out to 3 mm thick. | | |
| Freeze the dough. | | |
| Cut strips 7 cm long by 1 cm wide. | | |
| Bake the shortbread at 160°C until golden. | | |



CHOCOLATE TARTELET

ALUNGA™ 41 % MILK CHOCOLATE COUVERTURE

10 servings of approx. 120 g

Estimated price per serving: \$0.95



PÂTE SABLÉE

| | | |
|----------|--------------|---------------|
| Cream | 310 g | Sugar |
| | 195 g | Butter |
| Add | 500 g | Flour |
| | 90 g | Almond powder |
| | 1 g | Salt |
| Then add | 80 g | Eggs |

Mix to a smooth textured dough. Let rest in the fridge.

Roll out to 2 mm. Let rest in the fridge before cooking.

Bake at 160°C for about 12 minutes, or until golden.

Tips & Tricks: The raw dough keeps very well in the freezer. Thaw a few hours before rolling out.

MILKY SMOOTH GANACHE

| | | |
|-----------------|--------------|---|
| Bring to a boil | 475 g | Cream 35% |
| | 50 g | Honey |
| Pour over | 510 g | Alunga™ 41 % milk chocolate couverture |

Let melt for 2 minutes and emulsify with an immersion blender.

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| When the ganache is at 40-45°C, add | 80 g | Butter |
|-------------------------------------|-------------|--------|

Refrigerate the ganache.

Pour 120 g of ganache in a ramekin or a plate, and place a few pieces of crushed pâte sablée on the deconstructed tartlet.



Pioneer in flavour

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