

Cara Crakine™

Ready-to-use Inclusion

Caramel Milk Chocolate + Crunchy Biscuits



L'Alto Cara Crakine™

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"A ready-to-use product: simply soften and spread to quickly prepare all your pastry applications. An authentic and delightful caramel and toasted biscuit cereals taste and an incredible crunchy texture."

Recipe:

- Crunchy Cara Crakine™ Alto el Sol base
- Cinnamon - Tonka Diplomat cream
- Alto el Sol mousse
- Brillance Noire glazing



L' Alto

recipe for 30 individual pastries (7cm diameter)

Crunchy Cara Crakine™ Alto el Sol base

Melt at 30°C	210 g	Dark chocolate couverture Plantation Alto el Sol 65%
Mix with	420 g	Cacao Barry Cara Crakine™

Cinnamon - Tonka Diplomat cream

Bring to a boil	270 g	Milk
	35 g	Eggs
Temper the milk with	20 g	Yolks
	35 g	Brown sugar
	20 g	Corn starch
	2 g	Tonka powder
	4 g	Cinnamon powder

Cook like a pastry cream

Add	40 g	MyCryo® cocoa butter 100%
At 30°C, add	270 g	Whipped cream

Pipe Diplomat cream in 3cm half-sphere Flexipan molds. Freeze. Unmold and reserve in freezer for assembly.

Alto el Sol mousse

Whip	110 g	Yolks
And	155 g	Simple syrup 30 Brix

Whip them in mixer with whip attachment to create pate a bombe.

Fold the pate à bombe into		
45°C	380 g	Dark chocolate couverture Plantation Alto el Sol 65%
At 30°C, add	800 g	Whipped cream

Pipe mousse into 7cm half sphere Flexipan mold.

Press frozen Diplomat half spheres in center of mousse.

Press Cara Crakine™ on mousse to create flat base.

Freeze. Unmold and reserve in freezer for assembly.

Assembly

Glaze half-spheres with	Cacao Barry Brillance Noire
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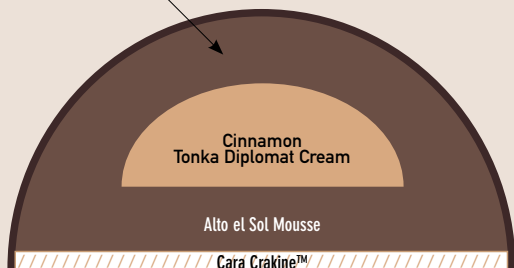
Assembly

Brillance Noire

Cinnamon
Tonka Diplomat Cream

Alto el Sol Mousse

Cara Crakine™



Les Bonbons

Cara Crakine™

Coco Cara Crakine™ Bonbons

recipe for 50 half-sphere bonbons.

Coco ganache		
Bring to a boil	125 g	Cream 35%
Pour on	25 g	Grated coconut
Infuse for 30 minutes		
Strain and rescale	175 g	Infusion
Add	12 g	Sorbitol powder
	28 g	Butter
Warm to 80°C, pour over	150 g	White chocolate Blanc Satin™
	12 g	Malibu® rum
Mix to emulsion. Cool ganache to 28°C, pipe into premolded half-spheres, halfway full.		
Cara Crakine™ insert		
Crystallize at 45°C	37 g	Milk chocolate couverture Tradition Lactée Supérieure
Mix with	125 g	Cacao Barry Cara Crakine™
Add to half filled molds.		
Seal molds with crystallized chocolate.		



Chestnut Cara Crakine™ Bonbons

recipe for 50 half-sphere bonbons.

Chesnut almond paste		
Mix together	140 g	Almond paste 50%
	105 g	Chestnut puree
Pipe into premolded 3 cm half spheres, halfway full. Allow to set.		
Cara Crakine™ insert		
Crystallized at 45°C	50 g	Milk chocolate couverture Tradition Lactée Supérieure
Mélanger avec	180 g	Cacao Barry Cara Crakine™
Add to half filled molds.		
Seal molds with crystallized chocolate.		



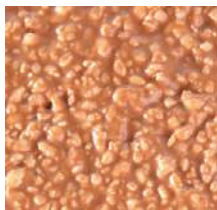
Red fruit Cara Crakine™ Bonbons

recipe for over 50 Cacao Barry Berlingot mini molds.

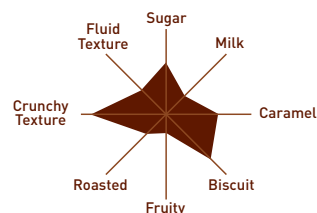
Red fruit compote		
At 40°C heat	200 g	Red fruit puree
	100 g	Water
Mix together with	10 g	Yellow pectin
	160 g	Sugar
Cook to 105°C and reserve in a cooler.		
Fill up the Berlingot molds half way. Pipe into premolded Berlingot molds, halfay full.		
Cara Crakine™ insert		
Crystallized at 45°C	75 g	Milk chocolate couverture Tradition Lactée Supérieure
Mix with	250 g	Cacao Barry Cara Crakine™
Add to half filled Berlingot molds.		
Seal molds with crystallized chocolate.		



Cara Crakine™



A mix of Caramel Milk Chocolate and toasted biscuit cereals for an authentic caramel taste and an incredible crunchy texture.



FNF-X32CARACR-656
5 kg bucket
Caramel Milk Chocolate & 17% Toasted Biscuit Cereals

Products featured in recipes

	SAP CODE	% COCOA	% MILK	PACK	% FAT
Dark Chocolate Couverture					
Plantation Alto el Sol	CHD-P65ALTOBIO-528	65	-	2 kg box	37
Milk Chocolate Couverture					
Tradition Lactée Supérieure	CHM-038LSUP-587	38.2	24	5 kg box	38.1
White Chocolate					
Blanc Satin™	CHW-Q29SATI-587	29.2	19.8	5 kg box	33.3
Cocoa Butter					
MyCryo®	NCB-HD706-BY-X56	100	-	675 g box	100



To find out all about products, events, online demonstrations, recipe and more, visit:

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