



Inspiring your creations™

More than a recipe, it's a search for **intensity** and the purest **flavours** by cocoa planters, **Cacao Barry** and local chefs who share a passion for our terroir.

Discover the result of this extraordinary collaboration through the recipes developed by **Cacao Barry North American Ambassadors** during the **Creative Day**.

Caramel Ocoa™ ganache & peach chocolate tart

itinerio®
FOODPAIRING®





CARAMEL OCOA™ GANACHE & PEACH CHOCOLATE TART

Peter Fong Yields: 1 x 9" tart

Chocolate Tart Dough

125 g	Butter
100 g	Icing sugar
40 g	Eggs
225 g	Pastry flour
40 g	Extra Brute Cocoa Powder
2 g	Baking powder
2 g	Salt

- / Cream the butter and icing sugar.
- / Add the eggs.
- / Sift dry ingredients and add till just combined and let the dough rest in the fridge.
- / Roll out and shape into tart moulds, rest again and bake at 350°F.

Praliné Feuilletine

75 g	Praliné Favorites Noisettes
32 g	Pailleté Feuilletine
20 g	Lactée Supérieure Milk Chocolate Couverture

- / Melt the praliné and milk couverture together.
- / Mix in the pailleté feuilletine.

Caramel Ocoa™ Ganache

30 g	Sugar
10 g	Water
80 g	Whipping cream
200 g	Ocoa™ 70% Dark couverture chocolate

- / Mix the sugar and water in a pot and boil to a dark caramel stage.
- / Warm cream in another pot and add to caramel when caramel stage is reached.
- / Pour over dark couverture, mix until smooth, cool down.

Poached Peaches With Labrador Tea

300 g	Sugar
600 g	Water
2	Large peaches
50 g	Fresh Labrador tea leaves
¼	Vanilla bean, scraped

- / Place all ingredients into a pot and bring to a boil, then turn down heat and simmer for 10 minutes.
- / Shut off heat and cover pot and cool down.

Labrador Tea chantilly cream


200 g	Labrador tea poaching liquid
400 g	Whipping cream
40 g	Icing sugar


- / Place poaching liquid into a pot and reduce to a thick syrup, cool down.
- / Whisk whipping cream to firm peaks and fold in icing sugar and cool Labrador tea syrup.


Assembly


- / Spread praliné feuilletine over the bottom of the cooled chocolate tart shell.
- / Pour in cooled Ocoa™ caramel ganache and let set.
- / Peel skins and remove pits from peach.
- / Slice peaches into halves, slice into sections and arrange over ganache in the tart shell.
- / Pipe prepared Chantilly cream over the peaches to cover the entire top.
- / Garnish with chocolate décor.



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