



Pioneer in Flavour

# CAFÉ GOURMAND

RECIPE BOOKLET





Recipes created by  
Pastry Chef Nicolas Dutertre  
and Myriam Brosseau of the  
Chocolate Academy™ Montreal.



**NICOLAS DUTERTRE**

*Pastry Chef, Technical Advisor  
Chocolate Academy™ Montreal*

**MYRIAM BROSSEAU**

*Pastry Technical Assistant  
Chocolate Academy™ Montreal*

With many years of experience in Parisian palaces,  
Chef Nicolas Dutertre introduces you to the Café  
Gourmand. A dessert concept that allows your customers  
to discover the full range of flavours of your dessert menu  
while offering you flexibility.







## CAFÉ GOURMAND

Another way to end your meal - with a sweet touch and the chance to taste several desserts. The café gourmand is the guilt free dessert option. A café gourmand is generally a coffee, often an espresso accompanied by three mini desserts.

The café gourmand appeared in Paris a decade ago. It offers the opportunity to taste different desserts in small portions. It also helps to balance the bitterness of the coffee with a sweet touch. Highlight your dessert menu and surprise your customers with your café gourmand menu.

- // Let your customers discover your dessert menu with the café gourmand assortment of mini desserts.
- // No extra cost - Easy and quick to serve; prepare mini versions of your desserts during your preparation.
- // A non-guilty pleasure! Small portions give the opportunity to eat several different desserts without feeling guilty.



## CHOCOLATE ACADEMY™

Discover the know-how of our Chefs and our Ambassadors by registering for a course at the Chocolate Academy™ Montreal.

Find our recipes, tips and tricks as well as online demonstrations on our website:

**[www.cacao-barry.com](http://www.cacao-barry.com)**







# CAFÉ GOURMAND N°1

## HAZELNUT SABLÉ

50 servings of approx. 20 g

### HAZELNUT SABLÉ

Cream	<b>120 g</b>	Butter
	<b>75 g</b>	Sugar
Gradually add in	<b>30 g</b>	Eggs
	<b>185 g</b>	Flour
Add and mix	<b>35 g</b>	Hazelnut powder
	<b>0.5 g</b>	Salt

Place the dough in the refrigerator for 1 hour.

Roll out to 4 mm.

Cut the dough using a cookie cutter.

Place on a baking sheet.

Bake at 160°C until the cookie are golden brown.

### GIANDUJA GANACHE

Bring to a boil	<b>20 g</b>	Sugar
	<b>20 g</b>	Water
Add and bring back to a boil	<b>175 g</b>	Cream 35 %
	<b>30 g</b>	Glucose
Pour over	<b>75 g</b>	<b>Haïti 65% Origin dark chocolate couverture</b>
	<b>185 g</b>	Hazelnut Gianduja
Gradually add	<b>25 g</b>	Grape seed oil

Refrigerate 24 hours.

Pipe 8 g on the cookie and place another cookie on top.

**Tips:** Let the ganache warm to room temperature before piping. The pâte sablée can be made in advance and stored in the freezer until ready to use.

## ORANGE BLOSSOM FINANCIER

50 servings of approx. 20 g

### ORANGE BLOSSOM FINANCIER

Sift	<b>300 g</b>	Powdered sugar
	<b>115 g</b>	Flour
	<b>110 g</b>	Almond powder
	<b>4 g</b>	Baking powder
	<b>2.5 g</b>	Salt
	<b>165 g</b>	Butter
Make brown butter with		
Add the egg whites to the powders and mix.	<b>275 g</b>	Egg whites

Add the brown butter.

Add and mix	<b>80 g</b>	Orange blossom
	<b>30 g</b>	Honey

Let the preparation rest in the refrigerator 24 hours before baking.

Bake at 180°C for 8-10 minutes.

### ZÉPHYR™ WHITE CHOCOLATE CHANTILLY

Boil	<b>100 g</b>	Cream 35 %
	<b>10 g</b>	Invert sugar
	<b>10 g</b>	Glucose
	<b>1/2</b>	Vanilla bean
Pour over	<b>65 g</b>	<b>Zéphyr™ 34% white chocolate</b>
Let rest for 2 minutes and mix.		
Add	<b>150 g</b>	Cream 35 %

Let chill in the refrigerator for 24 hours.

Whip before use.

## CREAM BRÛLÉE

50 servings of approx. 25 g

### CREAM BRÛLÉE

Heat	<b>850 g</b>	Milk
Mix and add	<b>51 g</b>	Sugar
	<b>1.7 g</b>	Pectin X58
Bring to a boil.		
Add and mix	<b>100 g</b>	Fresh egg yolks
Pour over	<b>220 g</b>	<b>Alto El Sol Plantation 65% dark chocolate couverture</b>

Let melt for 2 minutes and mix.

Pour 25 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:** Once cooled, you can freeze the Cream brûlées and take out the needed amount a few hours before serving.



# CAFÉ GOURMAND N°2

## COCONUT ROCHER

50 servings of approx. 10 g

### COCONUT ROCHER

Mix all the ingredients	150 g	Eggs
	160 g	Sugar
	225 g	Grated coconut
	12 g	Invert sugar
	5 g	Honey
Heat over a double boiler until the preparation thickens.		
Mould and bake at 165°C until golden.		
Let cool.		
Dip in chocolate.		

## HAZELNUT COOKIE

50 servings of approx. 15 g

### HAZELNUT COOKIE

Melt to 45°C	80 g	Butter
	30 g	Ghana 40% Origin milk chocolate couverture
Whip	165 g	Brown sugar
	70 g	Eggs
Add in the chocolate and then the sifted powders.	275 g	Hazelnut powder
	40 g	Flour
Pour in mould and bake at 180°C.		

### PRALINE CREAM

Soften the butter with the salt.	150 g	Butter
	1 g	Salt
Mix	230 g	Cream pâtissière
	95 g	Hazelnut Praliné 50%
	25 g	Hazelnut Paste

Whip and pipe a rosette on the hazelnut cookie.

## SWEET SANDWICH

50 servings of approx. 50 g

### CHOCOLATE & COCONUT BISCUIT

Sift the powders	60 g	Extra Brute cocoa powder
	220 g	Flour
	8 g	Baking powder
Whip the eggs with the sugar	150 g	Eggs
	400 g	Sugar
Slowly add in the oil	170 g	Vegetable oil
Add the powders, the cream and the milk	120 g	Cream 35 %
	260 g	Milk 3,25 %
Bake at 170°C.		

### PASSION-BANANA CONFIT

Mix	10 g	Pectin NH
	20 g	Sugar
Heat to 45°C	225 g	Passion fruit puree
	150 g	Banana puree
	150 g	Sugar
Add the pectin mix.		
Bring to a roaring boil.		
Add	30 g	Lime juice
Let cool.		

### ALUNGA™ MILK CHOCOLATE CHANTILLY

Boil	115 g	Cream 35 %
	8 g	Corn syrup
	8 g	Honey
Pour over	200 g	Alunga™ 41% milk chocolate couverture
Let rest for 2 minutes and then emulsify.		
Slowly mix in	350 g	Cream 35 %
Set aside in the refrigerator for 12 hours.		
Whip before use.		

**Assembly:** Spread the confit on the biscuit. Cut the biscuit in half. Spread the Chantilly on one half and close the sandwich with the other biscuit. Freeze. Cut strips 7 x 40 cm, then cut into 7 cm squares. Cut the squares into triangles and decorate with a chocolate triangle.













# CAFÉ GOURMAND N°3

## CHEESECAKE

Makes 8 cheesecakes 120 g, 20 g slices

### CHOCOLATE PÂTE SABLÉE

Cream	120 g	Butter
	60 g	Sugar
Add and mix	50 g	Eggs
Add powder and mix	20 g	Extra Brute cocoa powder
	20 g	Almond powder
	200 g	Flour
	4 g	Baking powder

Set aside in the refrigerator for 1 hour.

Roll out thinly and bake in the oven at 170°C until cooked.

Let chill and then brake into pieces.

### CHEESECAKE CRUMB

In a stand mixer, mix 300 g of pate sablee to break up into fine pieces.

Add	60 g	Sugar
	100 g	Clarified butter

Form the base of the cheesecake in 8 cm cercles and bake in the oven for 10 minutes.

### CHEESECAKE

Melt to 45°C	50 g	Ocoa™ 70% dark chocolate couverture
Cream the cream cheese with the sugar until smooth and soft	225 g	Cream cheese
	75 g	Sugar
Add and mix	60 g	Cream 35 %
	20 g	Egg yolks
	70 g	Eggs
Add the flour and then the chocolate	10 g	Flour

Pipe the cream cheese mix in the 8 cm cercles over the baked crumb crust.

Bake at 100°C, for about 20 minutes until the texture resembles a creme brulee.

Let cool and cut into slices.

## CHOCOLATE PAIN DE GÊNES

50 servings of approx. 20 g

### RASPBERRY CONFIT

Mix	15 g	Pectin NH
	40 g	Sugar
Mix away from heat	500 g	Raspberry puree
	85 g	Glucose
	100 g	Sugar

Heat to 45°C and then add the pectin mix.

Bring to a roaring boil.

Add	45 g	Lemon juice
-----	------	-------------

Let cool before using.

### CHOCOLATE PAIN DE GENES

In a robot-coupe mix	150 g	Almond paste
	180 g	Eggs

Transfer the mix to a stand mixer and beat until a ribbon forms.

Melt to 45°C	90 g	Haiti 65% Origin dark chocolate couverture
	55 g	Butter
Gently incorporate the sifted powders to the egg and almond mix.	25 g	Flour
	4 g	Baking powder

Then add the chocolate and butter. Mix.

Place in 20 g moulds and bake at 180°C.

### ALUNGA™ CHANTILLY

Bring to a boil	60 g	Cream 35 %
	2 g	Glucose
	2 g	Invert sugar
Pour over	40 g	Alunga™ 41% milk chocolate couverture

Let rest for 2 minutes and then emulsify.

Slowly mix in	175 g	Cream 35 %
---------------	-------	------------

Set aside in the refrigerator for 12 hours.

Whip before use.

## MACARON CHOCOLATE & COCONUT

Approx. 120 macarons

### MACARONS SHELL

Mix	500 g	Almond powders
	500 g	Powdered sugar
Mix the powders with	185 g	Egg whites
Mix until homogenous.		
Heat to 119°C	500 g	Sugar
	125 g	Water
Whip	185 g	Egg whites
	Q.S.	Dehydrated egg whites

Pour the cooked sugar over the meringue.

Once the meringue has cooled to 45°C, incorporate half the powders.

Add the second half of the powders and mix until the preparation is shiny and fall to a ribbon.

Pipe the macaroons on a baking sheet with a #10 tip.

### COCONUT GANACHE

Heat	300 g	Coconut milk
Pour over	250 g	Ghana 40% Origin milk chocolate couverture
	40 g	Cocoa butter
Add	30 g	Roasted shredded coconut
	0.5 g	Salt

After 2 minutes, mix until smooth.

**Tips:** The macaron shells can be made ahead of time and kept in the freezer. Take the ganache out of the refrigerator a few hours before use for an easily pipeable consistency. The macarons can also be assembled completely and kept in the freezer. Thaw the needed quantity overnight.



# CAFÉ GOURMAND N°4

## MINI-TABLETTE « PETIT ÉCOLIER »

60 servings of approx. 10 g

### PÂTE SABLÉE

Cream	120 g	Flour
	80 g	Butter
	50 g	Sugar
Add	25 g	Almond powder
	1	Pinch of salt
Then add	20 g	Eggs

Mix to a smooth textured dough.

Let rest in the fridge.

Roll out to 3 mm.

Let rest in the fridge before baking.

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

**Tips:** Mould the mini chocolate tablets and glue to the pâte sablée using drop of chocolate.

## DARK, MILK OR WHITE CHOCOLATE TABLET

Melt to 45°C	300 g	Chocolate
Let cool to 34°C and then add	3 g	Mycryo® cocoa butter
Mix until the cocoa butter is dissolved.		
Mould the chocolate using a mini tablet mould and let crystallize before unmoulding.		

## FINANCIER CHOCOLAT OCOA

50 servings of approx. 20 g

### CHOCOLATE FINANCIER

Sift	260 g	Powdered sugar
	80 g	Flour
	130 g	Almond powder
Make brown butter with	200 g	Butter
Pour over	100 g	Ocoa 70 % dark chocolate couverture

Let rest for 2 minutes and mix.

Let the chocolate mixture cool to 45°C.

Add the egg whites to the powders and mix.	230 g	Egg whites
--	-------	------------

Incorporate the chocolate to the mix.

Let the preparation rest in the refrigerator 24 hours before baking.

Fill the desired shape moulds and sprinkle with baked chocolate streusel.

Bake at 180°C for 8-10 minutes.

### CHOCOLATE STREUSEL

Cream	125 g	Butter
	125 g	Brown sugar
	100 g	Flour
Sift	25 g	Starch
	25 g	Extra brute cocoa powder
	80 g	Hazelnut powder
	5 g	Salt

Once the butter and sugar are well blended, add the dry ingredients.

Mix without over kneading and set aside in the refrigerator.

Grate the dough into small pieces.

Bake at 160°C for about 15 minutes.

## ZÉPHYR™ WHITE CHOCOLATE & STRAWBERRY PANA COTTA

60 servings of approx. 30 g

### STRAWBERRY JELLY

Remove stem 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 g	Rehydrated gelatin sheets
Pour 10 g of jelly in verrines and let set in the fridge.		

**Tips:** 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.

### SHORTBREAD

In a stand mixer, soften	470 g	Butter
	500 g	Flour
Sift and add	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.

## ZÉPHYR™ WHITE CHOCOLATE PANNA COTTA

Infuse 15 minutes	355 g	Milk
	2	Vanilla beans
Bring to a boil and pour the infusion over	500 g	Zéphyr™ 34% white chocolate
	4 g	Rehydrated gelatin sheets
Add and mix	475 g	Cream 35 %

Refrigerate at least 24 hours.

Mix the panna cotta before using.

Pour 20 g in a 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:** The panna cotta can be stored in the freezer. Pull out the necessary quantity a few hours before service to thaw.









# CAFÉ GOURMAND N°5

## CHOCOLATE TARTELETTE

50 servings of approx. 20 g

### PÂTE SABLÉE

Cream	<b>120 g</b>	Flour
	<b>80 g</b>	Butter
Add	<b>50 g</b>	Sugar
	<b>25 g</b>	Almond powder
	<b>1</b>	Pinch of salt
Then add	<b>20 g</b>	Eggs

Mix to a smooth textured dough.

Let rest in the fridge.

Roll out to 2 mm.

Place dough in small rings.

Let rest in the fridge before baking.

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

### DARK CHOCOLATE ICING

Boil	<b>75 g</b>	Water
	<b>150 g</b>	Sugar
	<b>150 g</b>	Glucose
Add the gelatin and the condensed milk	<b>10 g</b>	Gelatin sheets
	<b>100 g</b>	Condensed milk
Pour over	<b>125 g</b>	<b>Extra-Bitter Guayaquil 64% dark chocolate couverture</b>

Let stand for 2 minutes and mix.

Use between 29°C and 32°C

### MILK CHOCOLATE GANACHE

Bring to a boil	<b>200 g</b>	Cream 35 %
	<b>20 g</b>	Honey
Pour over	<b>215 g</b>	<b>Alunga™ 41 % milk chocolate couverture</b>

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

When the ganache is at 40-45°C, add 70 g of butter

Refrigerate the ganache.

Pipe the ganache in the tartelettes and finish with the dark chocolate icing.

## GANACHE QUENELLE

50 servings of approx. 15 g

### PÂTE SABLÉE

Cream	<b>120 g</b>	Flour
	<b>80 g</b>	Butter
Add	<b>50 g</b>	Sugar
	<b>25 g</b>	Almond powder
	<b>1</b>	Pinch of salt
Then add	<b>20 g</b>	Eggs

Mix to a smooth textured dough.

Let rest in the fridge.

Roll out to 2 mm.

Let rest in the fridge before baking.

Cut the sablee with a cookie cutter.

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

### CHOCOLATE CREMEUX

Heat	<b>150 g</b>	Milk 3,25 %
	<b>150 g</b>	Cream 35 %
Mix	<b>60 g</b>	Egg yolks
	<b>20 g</b>	Sugar
Pour the hot cream over the egg yolks and the sugar. Mix.		
Cook to 85°C like an anglaise.		
Add the rehydrated gelatin	<b>1 g</b>	Gelatin sheet
Verser la préparation sur	<b>75 g</b>	<b>Inaya™ 65% dark chocolate couverture</b>
	<b>45 g</b>	<b>Alunga™ 41 % milk chocolate couverture</b>

Mix well. Refrigerate for 12 hours before using.

Make a quenelle and place on the pate sable before serving.

**Tips:** The cremeux can be stored in the refrigerator for 4 days.

## CHURROS & CHOCOLATE SAUCE

Make about 50 churros of 6cm each

### CHURROS DOUGH

Sift	<b>100 g</b>	Flour
	<b>2.5 g</b>	Vanilla powder
Bring to a boil	<b>50 g</b>	Butter
	<b>165 g</b>	Milk 3.25 %
	<b>2.5 g</b>	Salt
	<b>2.5 g</b>	Sugar
	<b>90 g</b>	Eggs

Make a choux dough by adding the flour and cooling in a stand mixer with the paddle attachment.

Add the room temperature eggs one by one

Pipe the dough in grape seed oil at 180°C.

Once cooked, remove from oil and roll the churros in sugar.

**Tips:** This dough is best if made and served the same day. Fry the churros just before serving.

### CHOCOLATE SAUCE

Bring to a boil	<b>200 g</b>	Cream
	<b>100 g</b>	Milk
	<b>50 g</b>	Glucose
Pour over	<b>300 g</b>	Dark, milk or white chocolate

Emulsify. Keep in the refrigerator. Use at room temperature between 35°C and 40 °C.

**Tips:** The sauce can be frozen.



# CAFÉ GOURMAND N°6

## MOELLEUX

50 servings of approx. 25 g

### MOELLEUX

Melt to 45°C	<b>250 g</b>	<b>Inaya™ 65% dark chocolate couverture</b>
	<b>225 g</b>	Butter
Au batteur monter (pas trop montés)	<b>375 g</b>	Eggs
	<b>260 g</b>	Sugar
Add the chocolate.		
Then add	<b>100 g</b>	Flour
Let the preparation rest for 12 hours in the refrigerator before baking.		
Pour 25 g in buttered and sugared ramekins.		
Bake in the oven at 190°C for about 5 minutes.		
Serve immediately.		

**Tips:** 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.

## PISTACHIO FINANCIER

50 servings of approx. 20 g

### PISTACHIO FINANCIER

Sift	<b>300 g</b>	Powdered sugar
	<b>115 g</b>	Flour
	<b>110 g</b>	Almond powder
	<b>4 g</b>	Baking powder
	<b>2,5 g</b>	Salt
Make brown butter with	<b>165 g</b>	Butter
Add the egg whites to the powders and mix.	<b>275 g</b>	Egg whites
Add the brown butter.		
Add and mix	<b>80 g</b>	Pistachio paste
	<b>30 g</b>	Honey
Let the preparation rest in the refrigerator 24 hours before baking.		
Bake at 180°C for 8-10 minutes.		

### PISTACHIO BUTTER CREAM

Cook to 121°C	<b>125 g</b>	Sugar
Pour over the eggs and whip	<b>60 g</b>	Eggs
Add the butter	<b>250 g</b>	Butter
Emulsify.		
Then add	<b>Q.S.</b>	Pistachio paste

## CREAM FILLED ROLLED TUILES

50 servings of approx. 15 g

### TUILE DOUGH

Melt the butter	<b>70 g</b>	Clarified Butter
Mix	<b>380 g</b>	Powdered sugar
	<b>60 g</b>	Flour
	<b>60 g</b>	Egg whites
Add the clarified butter.		
Let rest at room temperature before using.		
Preheat the oven at 180°C.		
Spread the dough on a Silpat and bake for 5 minutes until golden on the edges.		
Once out of the oven roll immediately.		

### CHOCOLATE & HAZELNUT CREMEUX

Heat	<b>200 g</b>	Milk
	<b>35 g</b>	Glucose
Pour over the yolks and cook	<b>50 g</b>	Egg yolks
	<b>25 g</b>	Sugar
Pour over	<b>166 g</b>	<b>Mexique 66% dark Origin couverture chocolate</b>
	<b>20 g</b>	Hazelnut praline
	<b>16 g</b>	<b>Cocoa Butter</b>
At 35°C, add	<b>8 g</b>	Butter
Let chill and pipe in the rolled tuiles.		

**Tips:** The tuiles can be baked ahead of time and stored in a air tight container. Fill with cremeux when ready to serve to insure the tuiles stays crunchy.













## PETITS CHOUX

Make 70 to 150 small filled choux  
(according to their size)

### PÂTE À CHOUX

Sift	140 g	Flour
	125 g	Milk
	125 g	Water
Boil	5 g	Salt
	5 g	Sugar
	112 g	Butter

Add the flour and dry out over the heat.

Let cool in the stand mixer using the leaf attachment.

Add the room temperature eggs one by one	250 g	Eggs
--	-------	------

Preheat the oven to 250°C.

Pipe the choux with a #5 tip and place a disk of crunch over top.

Place the choux in the oven and turn off the oven immediately.

After 15 minutes turn the oven back on to 170°C and let bake until ready.

**Tips:** Choux can be made in advance and stored in the freezer.

### CHOUX CRUNCH

	150 g	Butter
Mix	185 g	Brown sugar
	185 g	Flour

Refrigerate for at least 1 hour.

Roll out to 2 mm between two baking sheets.

Cut out disks of the same size as the choux.

Keep in the freezer until ready to bake.

**Tips:** Choux can be frozen before they are baked. Pull out the need amount each day for freshly baked choux.

### CHOCOLATE CREMEUX

Heat	300 g	Milk 3,25 %
	300 g	Cream 35 %
Mix	120 g	Egg yolks
	45 g	Sugar

Pour the hot cream over the egg yolks and mix.

Place back over the heat and cook to 85°C like a creme anglaise.

Add the rehydrated gelatin	1.5 g	Gelatin sheet
----------------------------	-------	---------------

Verser la préparation sur	150 g	Inaya™ 65% dark chocolate couverture
	90 g	Alunga™ 41 % milk chocolate couverture

Mix and refrigerate for 12 hours.

Pipe 15 g of cremeux per choux and sprinkle with powdered sugar.

**Tips:** The cremeux can be kept in the refrigerator for 4 days.

# CAFÉ GOURMAND N°7

## CHOCOLATE MERINGUE WITH CARAMEL & ALUNGA™ CHANTILLY

50 servings of approx. 20 g

### CHOCOLATE MERINGUE

Whip	150 g	Egg whites
	100 g	Sugar
Delicately incorporate the sifted powders.	100 g	Powdered sugar
	20 g	Extra Brute cocoa powder

Pipe the meringues on the reverse side of a half-sphere silicone mould to create a cavity for the fillings.

Dry in the oven over night at 90°C.

**Tips:** Dip your meringues in chocolate and roasted hazelnuts for more crunch. Vary the flavours by changing the fillings.

### CARAMEL

Cook to a caramel	120 g	Sugar
	50 g	Glucose
	40 g	Cream
Deglaze with	120 g	Passion fruit puree
	40 g	Coconut puree
	40 g	Mango puree

Heat to 105°C.

Let cool to 40°C and add	80 g	Butter
--------------------------	------	--------

Mix.

### CHANTILLY ALUNGA™

	60 g	Cream 35 %
Boil	2 g	Glucose
	2 g	Invert sugar
Pour over	40 g	Alunga™ 41 % milk chocolate couverture

Let melt for 2 minutes and emulsify.

Slowly add in and mix	175 g	Cream 35 %
-----------------------	-------	------------

Set aside in refrigerator for 12 hours.

Whip before use.

**Tips:** Pipe rosette of chantilly ahead of time and freeze.

**Assembly:** Fill the meringues with caramel and top with a chantilly rosette.

## CHOCOLATE PÂTE SABLÉE BRETON

50 servings of approx. 15 g

### PÂTE SABLÉE BRETON

	140 g	Flour
Sift the powders	30 g	Extra Brute Cocoa powder
	3 g	Salt
	9 g	Baking powder
Whip the egg yolks with the sugar.	60 g	Egg yolks
	120 g	Sugar
Add in the soft butter	135 g	Butter

Gradually incorporate the powders and knead the dough.

Refrigerate before use.

Roll out the dough to 3 mm, cut the dough to desired size discs.

Bake in buttered and sugared rings at 160°C.

### MILK CHOCOLATE GANACHE

Bring to a boil	200 g	Cream 35 %
	20 g	Honey
Pour over	215 g	Alunga™ 41 % milk chocolate couverture

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

When the ganache is at 40-45°C, add	70 g	Butter
-------------------------------------	------	--------

Refrigerate the ganache.





# PIONEER IN FLAVOUR

With an innate understanding of the very source, Cacao Barry® brings great cocoa from remarkable places to help you celebrate the diversity of flavours and origins and to truly unlock its sensorial richness.







Pioneer in Flavour

# CacaoCollective

The platform for cocoa and chocolate information, inspiration and creation.

Join CacaoCollective to enrich your experience of cocoa and chocolate. Find out about the latest news and get inspired:

**/ Discover the rich world of cocoa**  
explained by world's leading experts.

**/ Learn about the techniques**  
and the creative process behind renowned chefs' recipes.

**/ Visit cocoa plantations**  
and learn how to grow high-quality cocoa beans.

**/ Have the chance to work with special chocolates**  
from remarkable places.

**/ Become involved in our events**  
and connect yourself with experts and chefs.

**Chocolate Academy™  
Center - Montreal**  
4850 Molson street,  
Montreal (Quebec) Canada, H1Y 3J8  
1-855-619-8676

**Pioneer in Flavour**  
[www.cacao-barry.com](http://www.cacao-barry.com)

