

Our History

In 1842, Charles Barry travelled to Africa in search of a selection of cocoa beans that would enable him to become the very first chocolate connoisseur. Expanding to Latin America, Cacao Barry® soon perfected the art of transforming raw natural ingredients into the most refined and delicate cocoa and chocolate products. Fueled by over 170 years of cocoa and chocolate expertise across the world, Cacao Barry® innovates and supports both farmers' and Chefs' needs.

With a deep-rooted understanding of the very source, Cacao Barry® brings great cocoa from remarkable places to celebrate the diversity of flavors and origins to truly unlock its sensorial richness.

Supported by our complete palette, ranging from cocoa, chocolate couvertures, pralines to exclusive plantations and customized chocolate recipes by Or Noir™, together with our global network of Ambassadors and Chocolate Academy™ Centers, it is our mission to support Chefs in their daily challenge to delight customers with unique chocolate flavors and creative pairings in signature dishes.





Rugged spirit, Refined senses

With a force and a visionary instinct, Charles Barry set the standards many years ago. This rugged determination can still be found in the journey we continue today.

Our clients are in the same spirit: their ability, stamina and resolution to stay the best in their field. They use all their senses to constantly refine their techniques and cultivate new ways within the world of chocolate. We work constantly to achieve the right balance between rugged and refined. We truly believe that this balance will continue to inspire our customers and to ensure our relevance for the next decades whilst staying faithful to our brand personality.

We know we are stronger together. A pioneering spirit, we believe it's all or nothing – it's an attitude, not a mood.

Dessert is the final touch to a great meal for your customer.

End on a high note by offering a new experience with a "Dessert by the Glass", combining dessert and drink: digestif, coffee, juice or cocktails according to your creativity.

The Cacao Barry Chefs offer a unique way to finish a dinner with elegance. Discover the five "Dessert by the Glass" recipes.

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

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



1- MEXIQUE ORIGIN CHANTILLY

	150 g	35% cream
Bring to a boil	10 g	Glucose
	10 g	Invert sugar
Pour over	95 g	Mexique 66% dark Origin chocolate
Mix, then pour and mix in	330 g	35% cream

Refrigerate for 12 hours. Whip before using.

2- ZÉPHYR™ & LIME CHANTILLY

	200 g	35% cream
Dring to a hail	15 g	Glucose
Bring to a boil	15 g	Invert sugar
	1	Vanilla bean
Pour over	110 g	Zéphyr™ 34% white chocolate
Mix, then pour and mix in	300g	35% cream
	5 g	Lime zest

Refrigerate for 12 hours. Whip before using.

3- PATE SABLEE

Cramo	200 g	Sugar
Cream	325 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 refrigerator before baking.

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

4- LIME MARSHMALLOW

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Infuse the zests in	110 g	Water
boiling water for 5 minutes.	2 g	Lime zest
Sieve over	100 g	Sugar
Add	100 g	Lime juice
Bring to a boil.	771	
Add	7 g	Gelatin sheet
Cool down to F°C	hin to obto	in a frothy miy

Cool down to 5°C, whip to obtain a frothy mix.

Mould in a flexipan half-sphere mould 4 cm in diameter.

Place in the freezer and set aside for decoration.

5- MERINGUE

In a double boiler	100 g	Egg whites	
heat to 60°C	200 g	Sugar	
Whip until cool.			
Pipe small peaks with a 1 cm piping tip.			

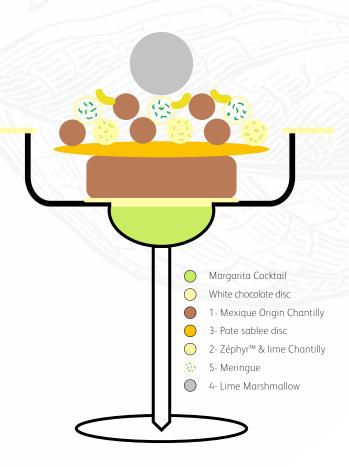
Bake at 100°C for 4 hours.

Assembly: Pour the cocktail in the Margarita glass. Place a white chocolate disc in the glass. Pipe the Mexique Chantilly in the center of the chocolate disc.

Pipe the Mexique and Zephyr Chantilly on the pate sablee. Add the meringues, the lime supremes and lime zest.

Place the pate sablee disc on the Mexique Chantilly and add the lime marshmallow.

Decoration: Cut a white chocolate disc. In the center cut out an other circle. Place the chocolate disc on the rim of the glass.



1- ORANGE COULIS

11	285 g	Orange puree
Heat	40 g	Invert sugar
Mix and add	5 g	NH pectin
at 45°C	30 g	Sugar

Set aside in the refrigerator.

2- CHOCOLATE STREUSEL

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

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.

3- CHOCOLATE AND ORANGE CREMEUX

Heat	100 g	Cream
Heat	25 g	Orange zest
Mix	40 g	Egg yolks
IVIIX	30 g	Sugar

Pour the cream over the eggs and cook to 85°C like an anglaise.

Add the rehydrated gelatine	4	Gelatin sheets
Pour over	150 g	Alunga™ 41% milk chocolate couverture
	60 g	Hazelnut paste
Mix and then add	70 g	Orange juice reduction

Set aside.

4- MAPLE SYRUP EMULSION

Reduce to half	150 g	Maple syrup (Reduce to 75 g)
Deglaze with the hot liquids	200 g	Milk
	200 g	Cream
Add the rehydrated gelatin	6	Gelatin sheet

Let cool and pour in a siphon.

5- ORANGE MARMELADE

Prick the oranges with a fork and place them in cold water for 24 hours changing the water	400 g	Fresh oranges
frequently.		

Cook the whole oranges in water.

Drain and mince.

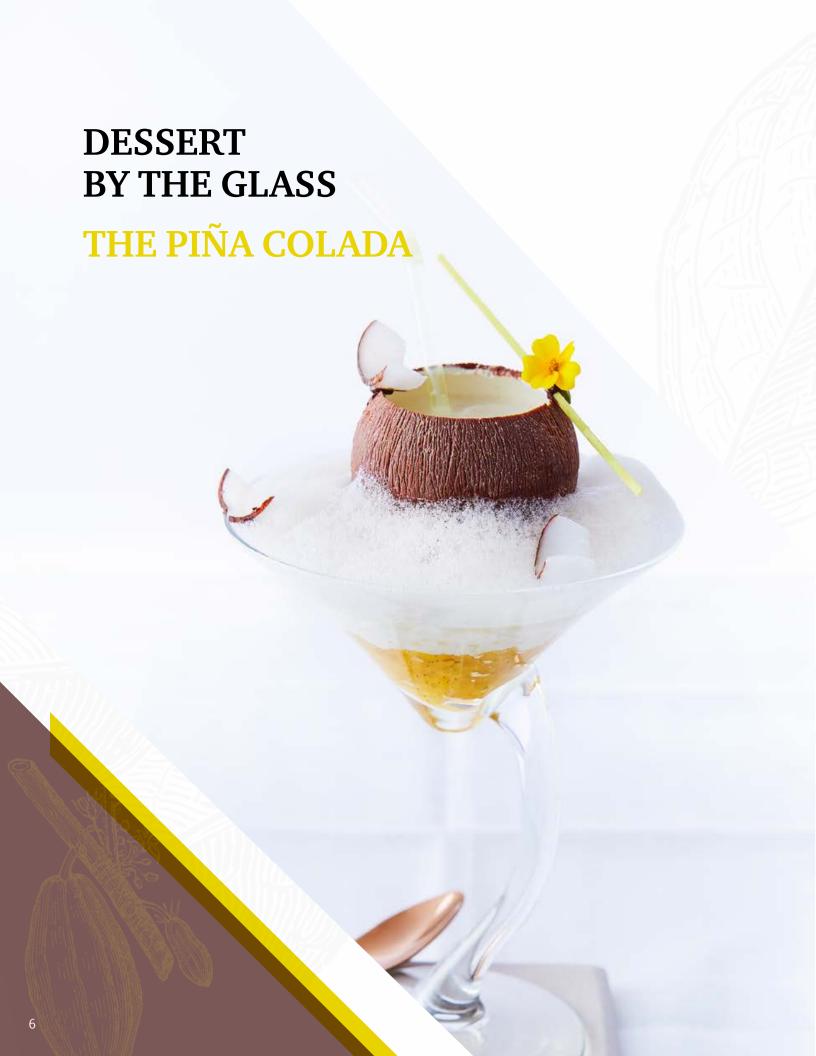
	75 g	Fresh orange juice
Cook over low heat	175 g	Sugar
	5 g	NH Pectin

Set aside in the refrigerator.

Assembly: Pour the orange coulis in the bottom of the glass and then add a white chocolate disc. Add the cocktail and then add another white chocolate disc. Add the chocolate streusel. Fill a half-sphere with orange marmalade and cremeux. Place the sphere in the glass and add a few orange supremes. Top off with the maple syrup emulsion and decorate with a thin chocolate piece and pieces of streusel.







1- PINEAPPLE & RUM MARMELADE

	500 g	Pineapple brunoise
In a sauce pan cook	70 g	Sugar
parrecon	1	Vanilla bean
Once the	8 g	Potato starch
pineapple is translucent add the rum and the potato starch.	15 g	Rum

Set aside in the refrigerator.

2- BISCUIT CUILLÈRE

Sift	65 g	Flour
	65 g	Starch
Whip	175 g	Egg whites
	125 g	Sugar
Delicately incorporate	100 g	Egg yolks

Add and gently incorporate the sifted flour and starch.

Bake at 180°C for about 12 minutes.

Cut into 6 cm diameter discs.

5- COCONUT PASSION CRUNCH

	50 g	Water
Heat	50 g	Passion fruit puree
	30 g	Sugar
Pour over	75 g	Lime juice
Caramelize in the oven at 160°C.		
Let cool completely and add 10% of melted		

Place 15 g on the biscuit cuillere discs.

Zéphyr™ white chocolate.

Assembly: Place the pineapple marmalade at the bottom of the glass. Add in the biscuit cuillere topped with the coconut crunch. Cover with the coconut tapioca.

Decoration: Place a milk and white chocolate sphere that has been lightly brushed for a coconut effect in the glass. Before serving, pour the cocktail in the chocolate coconut and add the lemon foam.

3- COCONUT MILK TAPIOCA

Cook	400 g	Milk
Cook	40 g	Tapioca
Incorporate	40 g	Melted Zéphyr™ 34% white chocolate
Let cool and incorporate	60 g	Liquid coconut puree

Set aside.

4- LEMON FOAM

Heat	400 g	Lemon juice
	40 g	Water
	40 g	Sugar
	2 g	Lecithin powder

Mix with an emersion blender for a nice foam.



1- KIRSCH JELLY

Boil	300 g	Water
DOII	40 g	Sugar
Add	4 g	Gelatin sheet
Then add	15 g	Kirsch

Set aside in the refrigerator.

2- VENEZUELA ORIGIN CREMEUX

Pour over	80 g	Venezuela 72% dark Origin chocolate
Cook to 85°C like an anglaise.		
Mix	20 g	Sugar
	50 g	Egg yolks
Boil	100 g	Milk
	100 g	35% cream

Mix and set aside in the refrigerator.

3- CHERRY CONFIT

Heat to 40°C	150 g	Cherry puree
	25 g	Glucose
Mix, then add	35 g	Sugar
	5 g	NH Pectin
Bring to a boil, then add	10 g	Lemon juice

For a smooth texture, pass through a sieve. Set aside in the refrigerator.

4- ZÉPHYR™ WHITE **CHOCOLATE CHANTILLY**

Heat	100 g	35% Cream
	10 g	Glucose
	10 g	Invert sugar
	1	Vanilla bean
Pour over	65 g	Zéphyr™ 34% white chocolate
Delicately incorporate	150 g	35% cream

Mix and set aside in the refrigerator.

5- ALTO EL SOL & CHERRY SORBET

Uset	300 g	Water
Heat	60 g	Invert sugar
At 45°C, mix	8 g	Sorbet stabilizer
and then add	60 g	Sugar
Boil, then pour over	225 g	Alto el Sol 65 % dark Plantation chocolate
Mix, then incorporate	200 g	Cherry puree

Let mature for 24 hours. Churn.

Mould a half-sphere with red coloured chocolate and then mould a half-sphere of sorbet.

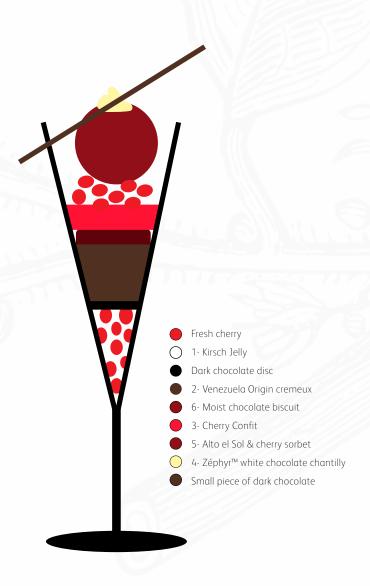
6- MOIST CHOCOLATE BISCUIT

Sift	70 g	Extra Brute cocoa powder
	190 g	Almond paste
In a robot-coupe mix	215 g	Butter
THIA	310 g	Egg yolks
Emulsify.		
Whip	450 g	Egg whites
	100 g	Sugar
	4 g	Salt
Melt to 45°C	100 g	Ocoa 70 % dark couverture chocolate
Gently mix.	111	74atta :

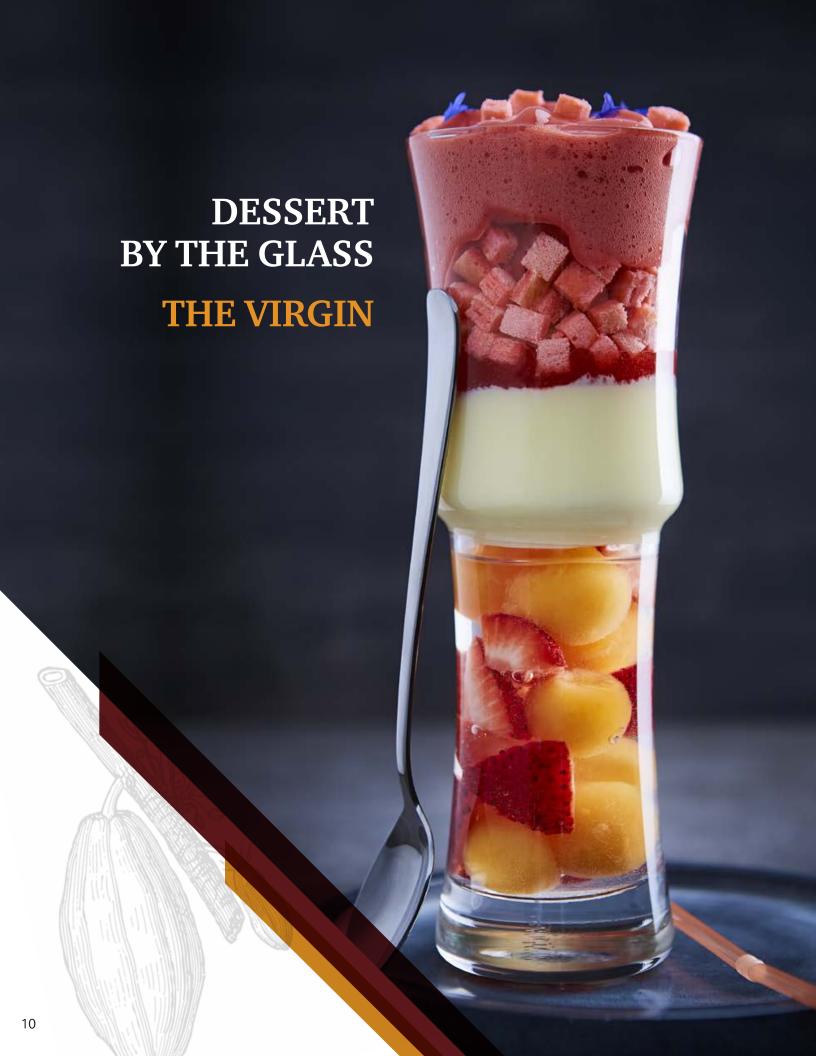
Bake at 180°C for about 12 minutes.

Assembly: Place fresh cherries at the bottom of the glass. Pour the kirsch jelly over the cherries. Place a dark chocolate disc in the glass. Pipe Venezuela cremeux over the chocolate disc and then layer with a moist chocolate biscuit. Pour in the cherry confit and finish with the sorbet

Decoration: Place a dark chocolate piece on small rosette of Zéphyr™ Chantilly.







1- ZÉPHYR™ CREMEUX

D	165 g	Milk
Bring to a boil.	165 g	Cream
Mix	65 g	Egg yolk
IVIIX	35 g	Sugar
Cook to 85°C like a creme anglaise.		
Add	3 g	Gelatin sheet
Pour over	225 g	Zéphyr™ 34% white chocolate
	20 g	Mycryo [®] cocoα butter

Mix and set aside in the refrigerator.

2- PINK BISCUIT CUILLERE

Sift	65 g	Flour
	65 g	Starch
\\\/\ _:	175 g	Egg whites
Whip	125 g	Sugar
Delicately incorporate	100 g	Egg yolks
Add and gently incorporate the sifted flour and starch.		
Add and mix	Q.S	Red food colouring
Spread to 3 mm and bake at 180°C for about 12 minutes.		

Let cool, then cut into small cubes.

3- STRAWBERRY CONFIT

Mix and set aside	7 g	NH pectin	
	25 g	Sugar	
In a sauce pan heat	265 g	Strawberry puree	
	45 g	Glucose	
	50 g	Sugar	
At 45°C add the pectin and sugar mix. Bring to a boil.			
Add and mix	25 g	Lemon juice	

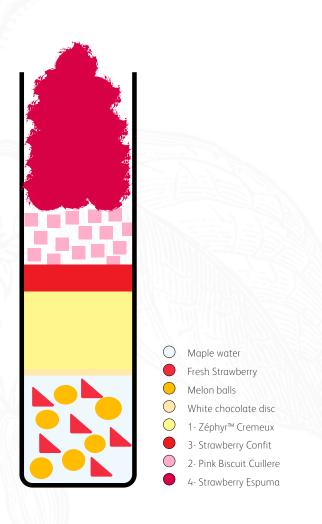
Set aside

4- STRAWBERRY ESPUMA

Mix the cold	500 g	Strawberry puree
ingredients	6 g	Spuma (texture pro)

Mix with an emersion blender and pour in a siphon.

Assembly: Place fresh strawberries, melon balls and maple water at the bottom of the glass. Place a white chocolate disc in the glass, then pipe in the white chocolate cremeux and the strawberry confit. Add the pink biscuit cuillere cubes and finish by adding the strawberry espuma just before serving.







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