



# RECIPE GUIDE

Your pastry and chocolate classics

**O C C O A**<sup>TM</sup>  
DARK CHOCOLATE  
COUVERTURE 70%

**I N A Y A**<sup>TM</sup>  
DARK CHOCOLATE  
COUVERTURE 65%

**A L U N G A**<sup>TM</sup>  
MILK CHOCOLATE  
COUVERTURE 41%

*Pure beans, pure taste, pure and intense recipes  
thanks to: «A-fermentation™»*

In 1842, Charles Barry, a visionary with a passion for chocolate, travelled to Africa in search of the best cocoa beans. As a result, a premium line of chocolate, tailored specifically for professionals was born. 170 years later, Cacao Barry® continues this legacy and returns with the same dedication to creating high quality products. This quest for excellence has led to the creation of three exceptional chocolate couvertures: **Ocoa™**, **Inaya™** and **Alunga™**.

«New generation» chocolates enriched with cocoa solids and developed specifically for use in baking or chocolate making.

Now you can discover our recipes of pure and intense taste of cocoa developed by our Chocolate Academy™ Centre Chefs in Meulan, perfectly balanced recipes that will surprise and delight your customers.

The Cacao Barry® Team

«With our three new generation chocolates enriched with cocoa powder and optimized for specific use, you will be able to enhance your recipes with an ideal balance between taste and texture. Dare to combine various ingredients and tastes using these chocolates of unique flavour: **65% Inaya™** for your mousse and ganache preparations, **70% Ocoa™** and **41% Alunga™** for your coatings and glazes.»



**PHILIPPE BERTRAND**  
M.O.F. Chocolatier - Confiseur,  
Director of Chocolate Academy™  
Centre France  
&  
**MARTIN DIEZ**  
Head Pastry Chef of the  
Chocolate Academy™ Centre France

# Purity from Nature

## DISCOVER OUR 3 NEW CHOCOLATES

dark chocolate  
couverture

**OCO<sup>TM</sup>**  
70%

A 70% dark chocolate couverture with a very pure and intense cocoa taste and a good balance between bitterness and acidity. An ideal chocolate couverture for moulding and coating purposes, which will beautifully enhance your fillings.

dark chocolate  
couverture

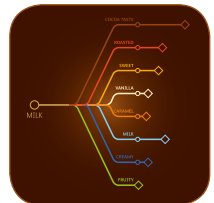
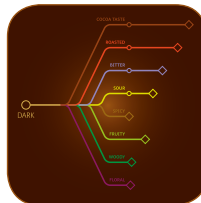
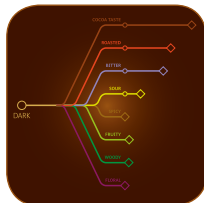
**INAYA<sup>TM</sup>**  
65%

A 65% dark chocolate couverture with a pronounced cocoa taste and a long finish with a good balance between bitterness and acidic and fruity notes. A product enriched with fat free cocoa solids ideal for pastry preparations: ganaches, mousses, smooth gateaux and chocolate drinks.

milk chocolate  
couverture

**ALUNGA<sup>TM</sup>**  
41%

A 41% milk chocolate couverture with a very intense and complex taste. Rich in cocoa with notes of milk, this slightly sweet milk chocolate couverture reveals beautiful notes of lightly roasted cocoa beans that develop into a smooth and outstandingly long finish. Ideal for mousses, ganache and chocolate drinks.



  
**FERMENTATION<sup>TM</sup>**  
FOR MORE INTENSE TASTE

Join us in our quest for pure and intense flavours:

[www.purityfromnature.com](http://www.purityfromnature.com)



# CHOCOLATE MOELLEUX

Inaya™ 65% dark chocolate couverture

Makes 12 individual Moelleux

## INAYA™ CHOCOLATE GATEAUX

Mix with a whisk	375 g	Eggs
	275 g	Sugar
Melt in the microwave	225 g	<b>Inaya™ 65% dark chocolate couverture</b>
	212 g	Butter

Add the egg and sugar mixture to the chocolate and melted butter.

Lightly mix and add	117 g	Sifted flour
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Stir the mixture until a smooth texture is obtained.

Place the mixture into buttered moulds.

Cook in the oven at 320°F/160°C for approximately 10 minutes.

*This Chocolate Moelleux is enhanced by the pure and intense flavour of the dark Inaya™ dark chocolate couverture.*



“This Moelleux served hot enhances the pure and intense aromas of the 65% Inaya™ dark chocolate couverture. Its natural black-amber color will delight all chocolate connoisseurs.”

**Philippe Bertrand**  
MOF Chocolatier-Confiseur  
Director of Chocolate Academy™ Centre France



# MACAROON

Inaya™ 65% dark chocolate couverture

Makes 75 macaroons

## INAYA™ SHELLS

Cook at 253.4°F/123°C	360 g	Sugar
	80 g	Water
Pour over	130 g	Lightly beaten egg whites
Make an Italian meringue		
Blend and sift	365 g	Ground almonds
	370 g	Icing sugar
	65 g	<b>Plein Arôme cocoa powder</b>
Add	125 g	Raw egg whites
Blend the two mixtures together once the Italian meringue is at 104°F/40°C.		
Pipe onto a baking sheet and bake for 12 minutes at 302°F/150°C.		

## INAYA™ GANACHE

Bring to a boil	200 g	Cream
	30 g	Butter
	40 g	Inverted sugar
At 176°F/80°C, pour over	225 g	<b>Inaya™ 65% dark chocolate couverture</b>

Pour the cream at 176°F/80°C over the **Inaya™ 65% dark chocolate couverture**. Emulsion the ganache in a food processor. Reserve in a bowl.

## ASSEMBLY

Place approximately 4 g of **Inaya™** ganache between two **Inaya™** shells.

Place in the refrigerator prior to serving.

*Enjoy a contrast of tastes with  
Alunga™ milk chocolate couverture*

## ALUNGA™ SHELLS

Same process as **Inaya™** shells except for:

Sift 40 g of **Plein Arôme cocoa powder** instead of 65 g.

## ALUNGA™ GANACHE

Bring to a boil	200 g	Cream
	50 g	Butter
	20 g	Glucose
At 176°F/80°C, pour over	180 g	<b>Alunga™ 41% milk chocolate couverture</b>







# HOT CHOCOLATE

Inaya™ 65% dark chocolate couverture

Makes five 5.4 ounce (160 ml) cups

## INAYA™ HOT CHOCOLATE

Bring to a boil	500 g	Whole milk
Pour over	100 g	35% cream
Add	140 g	<b>65% Inaya™ milk chocolate couverture</b>
	40 g	Sugar
	20 g	<b>Extra Brute cocoa powder</b>

Let sit for 12 hours.

Serve at 140°F/60°C.

*Add more lightness with Alunga™  
milk chocolate couverture.*

## ALUNGA™ HOT CHOCOLATE

Bring to a boil	500 g	Whole milk
Pour over	100 g	35% cream
Add	175 g	<b>Alunga™ 41% milk chocolate couverture</b>
	10 g	<b>Extra Brute cocoa powder</b>

Let sit for 12 hours.

Serve at 140°F/60°C.





# ICE CREAM

Inaya™ 65% dark chocolate couverture

Makes approximately 960 g of ice cream



“Two recipes of the highest quality of the highest quality, combining a powerful taste with an exceptionally long aroma and optimal mouth feel.”

**Recipe produced by**  
Bruno Cordier - M.O.F Ice Cream maker  
Cacao Barry Ambassador - Orléans - France

## INAYA™ SORBET

Heat to 185°F/85°C	580 g	Water
	60	Inverted sugar
At 122°F/50°C, add the following mixture	20 g	Milk powder 0% fat
	5 g	Emulsifying stabilizer
	20 g	Sugar
Keep cooking.		
At 158°F/70°C, add	312 g	<b>Inaya™ 65% dark chocolate couverture</b>
Finish cooking at 185°F/85°C		
Cool quickly then leave to mature for 12 hours		
Mix and place in an ice cream maker		

*Add a touch of delicacy with Alunga™  
milk chocolate couverture*

## ALUNGA™ ICE CREAM

Heat to 185°F/85°C	589 g	Whole milk
	139 g	35% cream
	18 g	Inverted sugar
At 122°F/50°C, add the following mixture	2 g	Milk powder 0% fat
	5 g	Emulsifying stabilizer
	35 g	Sugar
Keep cooking.		
At 158°F/70°C, add	212 g	<b>Alunga™ 65% Milk chocolate couverture</b>
	23 g	Glucose syrup
Finish cooking at 185°F/85°C		
Cool quickly then let sit for 12 hours		
Mix and place in an ice cream maker		





# BONBON

70 % Ocoa™ dark chocolate

Makes 160 bonbons

## INAYA™ GANACHE

Bring to a boil	365 g	Cream
	65 g	Butter
	30 g	Inverted sugar
	30 g	Glucose syrup

Let cool to 176°F/80°C

Pour over 460 g **Inaya™ 65% dark chocolate couverture**

Pour the mixture into a food processor and blend until completely smooth.

Place in a bowl and leave to cool to 82.4°F/28°C.

Pour into 8 mm square moulds.

Cut the ganache into 2 cm squares.

## OCO A™ COATING

Coat the ganache with **Ocoa™ 70% dark chocolate couverture**.

Blow on the bonbon after coating.

*Vary the recipe using Alunga™ milk chocolate couverture*

Makes 200 bonbons

## ALUNGA™ GANACHE

Bring to a boil	400 g	Cream
	100 g	Butter
	40 g	Glucose syrup
	10 g	Sorbitol powder

Let cool to 176°F/80°C

Pour over 660 g **Alunga™ 41% milk chocolate couverture**

Pour the mixture into a food processor and blend until completely smooth.

Place in a bowl and let cool to 82.4°F/28°C.

Pour into 8 mm square moulds.

Cut the ganache into 2 cm squares.

## OCO A™ COATING

Coat the ganache with **Ocoa™ 70% dark chocolate couverture**.

Sprinkle with **Extra Brute cocoa powder** and add an acetate sheet prior to full crystallization of the coating.





# MILK CHOCOLATE MOUSSE

Alunga™ 41% milk chocolate couverture

Makes 10 individual mousses

## ALUNGA™ MOUSSE

Bring to a boil	190 g	Whole milk
Pour over	300 g	<b>Alunga™ 41% milk chocolate couverture</b>
At 95°F/35°C, add	520 g	Soft whipped cream

Pour the boiling milk over the **Alunga™ 41% milk chocolate couverture**. At 95°F/35°C, add the soft whipped cream.

Prior to serving, place an **Alunga™ 41% milk chocolate couverture** disk between two layers of **Alunga™** mousse.

Serve between 71.6-75.2°F/22-24°C.

*Inaya™ dark chocolate couverture  
for a real treat!*

## INAYA™ MOUSSE

Cook at 185°F/85°C	275 g	Whole milk
	85 g	Egg yolks
	60 g	Caster sugar

Pass through a conical strainer and pour over

	260 g	<b>Inaya™ 65% dark chocolate couverture</b>
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At 95°F/35°C, add

	580 g	Soft whipped cream
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Make a custard, pass through a conical strainer and pour over the **Inaya™ 65% dark chocolate couverture** at 95°F/35°C, add the soft whipped cream.

Prior to serving, place an **Inaya™ 65% dark chocolate couverture** disk between two layers of **Inaya™** mousse.

Serve between 71.6-75.2°F/22-24°C.







# TARTLET

Alunga™ 41% milk chocolate couverture

Makes 25 tartlets

## SWEET DOUGH

Mix	125 g	Butter
	185 g	Icing sugar
Add	1 g	Salt
	1 g	Liquid vanilla
	25 g	Ground almonds
	210 g	Flour
	1 g	Yeast
Followed by	50 g	Eggs

Roll out the pastry to 80 mm in diameter.

Line the mould with a strip of Fiberpain. Bake at 329°F/165°C.

## ALUNGA™ GANACHE

Bring to a boil	400 g	Cream
	100 g	Butter
	40 g	Glucose syrup
At 158°F/70°C, pour over	360 g	Alunga™ 41% milk chocolate couverture

Mix the cream with the Alunga™ 41% milk chocolate couverture, emulsify the ganache in a food processor.

## DECORATION

Spread the crystallized Alunga™ 41% milk chocolate couverture onto an acetate sheet and cut out 90 mm diameter disks. Cut out piping nozzles of different size.

*Make your tartlets using dark Inaya™ chocolate couverture*

## INAYA™ GANACHE

Bring to a boil	500 g	Cream
	80 g	Butter
	25 g	Inverted sugar
At 176°F/80°C, pour over	400 g	Inaya™ 65% dark chocolate couverture

Mix the cream with the Inaya™ 65% dark chocolate couverture, emulsify the ganache in a food processor.

## DECORATION

Spread the crystallized Inaya™ 65% dark chocolate couverture onto an acetate sheet and cut out 90 mm diameter disks. Cut out piping nozzles of different size.





# LAYERED CAKE

41% Alunga™ milk chocolate couverture

Makes approximately six 14x14 cm desserts

## LIGHT HAZELNUT BISCUIT

Whisk cold	150 g	Ground hazelnuts
	150 g	Caster sugar
	125 g	Eggs
	80 g	Egg yolks
Add	120 g	Sifted flour
Whisk	225 g	Egg whites
	100 g	Sugar

Add the beaten egg whites to the first mixture. Cook for 15 minutes at 356°F/180°C.

## ALUNGA™ GANACHE

Bring to a boil	200 g	Cream
	200 g	Milk
	140 g	Glucose syrup
Pour over	450 g	41% Alunga™ milk chocolate couverture

Mix the cream with the 41% Alunga™ milk chocolate couverture. Emulsify the ganache in a food processor.

Pour into 8 mm high square moulds. Freeze, then cut into 12 cm squares.

## ALUNGA™ MOUSSE

Bring to a boil	430 g	Whole milk
Pour over	450 g	41% Alunga™ milk chocolate couverture
At 95°F/35°C add	1200 g	Soft whipped cream

## ALUNGA™ GLAZE

Cook at 217.4°F/103°C	150 g	Water
	300 g	Sugar
	300 g	Glucose syrup
Pour over	100 g	Unsweetened condensed milk
	100 g	Sweetened condensed milk
Add	300 g	41% Alunga™ milk chocolate couverture
Add	17 g	BLOOM 200 gelatin powder
	102 g	Water for hydrating

Mix. Place in the refrigerator for 24h. Use at 86°F/30°C.

*Add character to your desserts with Inaya™ dark chocolate couverture*

## INAYA™ GANACHE

Bring to a boil	350 g	Cream
	50 g	Milk
Whiten	70 g	Glucose syrup
	40 g	Egg yolks
Cook at 185°F/85°C		
Strain and pour over. Blend	170 g	65% Inaya™ dark chocolate couverture

## INAYA™ MOUSSE

Cook at 249.8°F/121°C	220 g	Sugar
	100 g	Water
Pour over	90 g	Eggs
	180 g	Egg yolks
Beat the mixture and at 95°F/35°C, add	900 g	Whipped cream
	550 g	65% Inaya™ dark chocolate couverture

## INAYA™ GLAZE

Same process as Alunga™ glaze except for: Add 15 g Gelatin powder (instead of 17g) and 90 g water for hydrating (instead of 102 g)

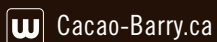


## CHOCOLATE ACADEMY™ TRAINING CENTRE

Discover the skills of our Chef Philippe Vancayseele in addition to all our Ambassadors by participating in workshops organized by our Chocolate Academy™ Training Centre.

You can also find all our recipes, tips and tricks of the trade including online demonstrations on our website.

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



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