



Recipes created by:
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Inspiring your creations™

Explore Haïti 65% Origine dark couverture chocolate



Haïti, the "pearl of the caribbean", is renowned for its natural beauty.

Haïti 65% Origine dark couverture chocolate is a mix of 70% Trinitario and 30% Criollo high quality cocoa beans, harvested in Grand'Anse area.

Be seduced by its lingering taste of citrus fruits and fresh mango enhanced by a fine bitterness.

/AN ORIGIN CHOCOLATE GROWN AND HARVESTED IN RESPECT OF GOOD AGRICULTURAL PRACTICES

/A UNIQUE AND DISTINCTIVE TASTE PROFILE

/PERFECT FOR ALL APPLICATIONS.



Multi applications

CHD-Q65HAI-2B-U75
4 x 2,5 kg

CITRUS
AURANT



WEST INDIAN PEARL

Recipe for 8
desserts à l'assiette

1. Nutmeg Crumble

Combine	100 g	Demerara sugar
and bake in	80 g	Butter
the oven at	150 g	Pastry flour
160°C	6 g	Nutmeg
	2 g	Salt

Allow to cool and reserve

2. Haïti Chocolate Pearl

Heat	400 g	Water
	100 g	Heavy cream 35 %

Infuse in the liquid mixture	1 pc	Haïti vanilla bean
Add	1 g	Xanthan
Mix		

Gradually pour the mixture on	250 g	Haïti 65% Origine dark couverture chocolate
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Emulsify with a blender

Dispense into spherical moulds and set aside in the refrigerator

3. Haïti Chocolate Pearl Glaze

Mix and boil	150 g	Water
	10 g	Plein Arôme cocoa powder
	125 g	Sugar
	175 g	Glucose syrup (DE 44)

Add	100 g	Sweetened condensed milk
	14 g	Gelatin sheets

Pour over	150 g	Haïti 65% Origine dark couverture chocolate
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Emulsify well and strain.

Store in the refrigerator and use at 40°C over the previously frozen desserts

4. Muscovado Veil

Combine	300 g	Water
	150 g	Muscovado sugar
Add	15 g	Vegetable gelatine in powder

Bring to a boil

Immediately pour a 1-2 mm layer onto a baking sheet.
Set aside in the fridge

5. Coconut Granita

Boil	100 g	Water
	50 g	Sugar
Use the mixture to dissolve	0.5 g	Gelatine sheets

Add	400 g	Coconut purée
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Dispense into circles measuring 3.5 cm ø.
Reserve in the freezer

6. Coconut Foam

Combine in a pan	260 g	Water
	250 g	Milk
Heat		
Add	25 g	Sugar
	30 g	Coconut powder
	4 g	Lecite (lecithin in powder)

Bring to a boil and set aside in the refrigerator.
Incorporate some air into the mix with a Mouse Air Pump or a blender and use immediately.

7. Assembly

Unmould the frozen Haïti Chocolate Pearl

Immediately dip at 40°C in a melted mixture of	200 g	Mycryo® cocoa butter
	50 g	Haïti 65% Origine dark couverture chocolate

Then dip once again in the the Haïti Chocolate Pearl Glaze
Airbrush the Haïti Chocolate Pearl with Silver Creative Spray Cacao Barry®

Set aside until completely thawed

Arrange the dessert on a plate by creating a circle with	Some	Diced pineapple all around
	Some	Candied ginger
	5 Drops	Greek Yoghurt
	Some	Fresh dill sprouts

In the center of the plate, place
Cover by

The Coconut Granita

The Muscovado sugar veil
The Nutmeg Crumble
The coconut foam
The Haïti chocolate pearl



100% PURE HAÏTI

For three bottles containing about 500 g each.

1. Cold Hot Chocolate

Bring to a boil	900 g	Milk
	75 g	Heavy cream 35 %
Infuse for a few minutes	1 pc	Haïti vanilla bean
Strain the mixture		
Add	2 g	Salt
Gradually add	350 g	Haïti 65% Origine dark couverture chocolate

Mix with blender and add	60 g	Rhum Barbancourt 8 years, Réserve Spéciale
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Reserve and serve chilled.

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