



EXPRESS YOUR
TRUE NATURE™

INSPIRATIONS

EVOCAL™ WHOLEFRUIT CHOCOLATE
RECIPES BY
CHOCOLATE ACADEMY™ CHEFS



CHOCOLAT
TOUTFRUIT
WHOLEFRUIT
CHOCOLATE

CHOCOLATE
AS NATURE INTENDED





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CHOCOLATE AS NATURE INTENDED

REVEALED BY CHEFS

The expert chefs from our Chocolate Academy™ centers across the globe and our Creative Director Ramon Morató share with you their creative recipes inspired by Evocao™ WholeFruit Chocolate and their vision of this revolutionary chocolate.

The recipes are organized by type of application so you can easily find inspiration.
It's your turn to reveal what Nature intended.



CHOCOLATE ACADEMY



WHOLEFRUIT
CHOCOLATE

AGENDA

04 | 11 **INNOVATION**

CONSUMERS TRENDS	06
WHOLEFRUIT CHOCOLATE	07
FROM 100% PURE CACAOFRUIT	08
EVOCOA™ WHOLEFRUIT CHOCOLATE	09
EXPERTLY WORK WITH WHOLEFRUIT CHOCOLATE	10

12 | 113 **EVOCOA™ WHOLEFRUIT CHOCOLATE RECIPES BY CHOCOLATE ACADEMY™ CHEFS**

PASTRY	17
BAKERY & SNACKING	47
CONFECTIONERY	65
ICE CREAM & SORBET & DRINK	91
PLATED DESSERTS	105

114 | 115 **THE PASTRY ALPHABET X WHOLEFRUIT CHOCOLATE**

WHAT IS THE PASTRY ALPHABET? 115





EXPRESS YOUR
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CHOCOLAT

TOUTFRUIT
WHOLEFRUIT

CHOCOLATE

INNOVATION

CONSUMERS TRENDS

Today's consumers, especially millennials and centennials, express a hunger for a holistic life where taste and health go hand in hand.




They want a happy life supported by positive and inclusive values.
They want to live in symbiosis with the world around them.
They want to be able to fully enjoy all aspects of life,
while being health conscious and environmentally and ethically aware.

This redefines the whole meaning of indulgence.
**We must collectively offer products that are tasty,
good for them, good for the planet and its people.**






WHOLEFRUIT
CHOCOLATE

GOOD FOR ME

-  Natural
-  Clean Label
-  Plant-based

GOOD FOR THE PLANET & PEOPLE

-  Sustainably & responsibly sourced
-  Improving farmers' quality of life
-  Upcycled, less waste

DISCOVER WHOLEFRUIT

CHOCOLATE AS NATURE INTENDED



A uniquely pure expression of the cacaofruit, the new WHOLEFRUIT chocolate provides chefs with the true essence of what Nature intended:

Made from 100% pure cacaofruit

Nothing else added: no refined sugars, no lecithin, no vanilla.

Zesty & Fruity taste like no other

Rediscover the natural freshness of the cacaofruit.

100% sustainably sourced

Upcycled use of the cacaofruit & improving farmers' quality of life.

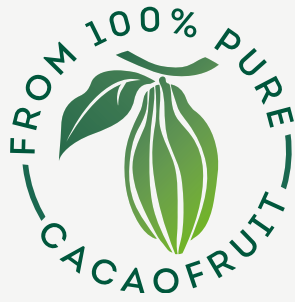


A chocolate like no other, to be treated expertly, as a delicate fresh fruit.



Find more information in the [Education booklet](#)





FROM THE PURE CACAOFRUIT TO YOU!

ONLY INGREDIENTS FROM THE PURE CACAOFRUIT

WholeFruit chocolate is entirely made from 100% pure cacaofruit.

NOTHING ELSE ADDED!  No refined sugars, no vanilla, no lecithin.

MASS FROM THE CACAOFRUIT BEANS



NATURAL SWEETNESS WITH HIGHEST QUALITY CACAOFRUIT PULP

100% sustainably sourced chocolate

Responsible and upcycled use of the cacaofruit and an additional source of income for farmers.

PART OF OUR PURETÉ RANGE,
 EVOCAO™ IS THE FIRST EXPRESSION OF WHOLEFRUIT



CHOCOLAT
TOUTFRUIT
WHOLEFRUIT
 CHOCOLATE

PURETÉ

Evocao™



FRESH AND FRUITY

BRIGHT CITRUSY TASTE

BURST OF TROPICAL PULP



FLAVOUR PROFILE

Evocao™, made from 100% pure cacaofruit, provides a revolutionary zesty and fruity taste experience.

Its bright citrusy tangy signature taste is complemented by what marks Evocao™: a tropical fruitiness bursting with fresh mango, lemon, mandarin, passion fruit and cacaofruits pulp, an expression of Dominican Republic and Ecuador cacaofruits.

GUIDELINES TO WORK WITH WHOLEFRUIT,

A CHOCOLATE LIKE NO OTHER, TO BE TREATED EXPERTLY AS A DELICATE FRESH FRUIT.



DARK CHOCOLATE COUVERTURE

Made from 100% CacaoFruit

- 72% min cocoa solids
- 40% min cocoa butter content
- 22% sugars from cacaofruit

Fluidity: ●●●○○

Allergens: May contain Milk

Format: Pistoles™

HOW TO MELT AND STORE LIQUID WHOLEFRUIT CHOCOLATE

THE WHOLEFRUIT CHOCOLATE IS A UNIQUE CHOCOLATE THAT CONTAINS NATURALLY OCCURRING SUGARS OBTAINED FROM THE CACAOFRUIT.



- **Melting:** it is crucial to use a heating cabinet set at max. 40°C⁽¹⁾.

(1) Too hot or too humid working conditions might affect the workability of the chocolate.

- In order to maintain the workability of the liquid chocolate the storage temperature should never exceed 40°C⁽²⁾.

(2) Indicated temperatures are for the chocolate.

Temperature settings may vary for each equipment.

Please, always check the real temperature of the chocolate.

- In case of **thickening** stirring can be applied until the chocolate reaches its original fluidity.

HOW TO TEMPER

THE WHOLEFRUIT CHOCOLATE

Please, refer to the **WholeFruit tempering curve** (see below) and follow the recommendations for each case mentioned in order to guarantee proper snap, shrinkage and gloss of the final product:



Find more information
in the **Education booklet**

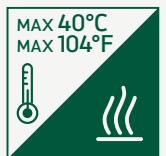


THE WHOLEFRUIT CHOCOLATE TEMPERATURE SHOULD NEVER EXCEED 40°C WHEN TEMPERING

- **Tempering on a worktop (marble):**
melt the WholeFruit chocolate at **40°C**, follow the WholeFruit chocolate tempering curve.
- **Tempering with Mycryo®:**
melt the WholeFruit chocolate at **40°C**, add 1% of Mycryo® Cocoa Butter at **34-35°C** and work at **30.5 - 32.0°C**.
- **Tempering with Pistoles™:**
melt the WholeFruit chocolate at **40°C**, add 15 - 18% of Pistoles™, mix and work at **30.5 - 32.0°C**.
- **Tempering in a microwave oven:**
the chocolate temperature **should not exceed 40°C**. Recommended: per 1 kg, apply several cycles of 30 seconds each, at max. 650W. Stir and measure the temperature between cycles.

NEW

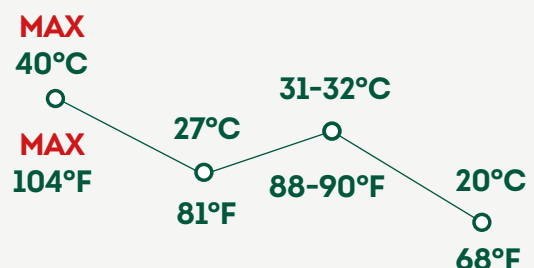
WHOLEFRUIT CHOCOLATE CRYSTALLIZATION CURVE



MELTING

TEMPERING

WORK







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CHOCOLAT
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WHOLEFRUIT
CHOCOLATE

**RECIPES BY
CHOCOLATE ACADEMY™
CHEFS**



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PASTRY

- GUAVA-PINK GRAPEFRUIT-ANGOSTURA BITTERS TARTLET 18
- JAPOCAO EVOCAO™ & YUZU CHEESECAKE 22
- COCOA NUANCES 26
- EVOCAO™ WHOLEFRUIT CHOCOLATE VEGAN DESSERT 30
- MUCÍLAG 34
- EVOCAO™ WHOLEFRUIT CHOCOLATE & COCONUT IND. CAKE 38
- TEA & BISCUITS 42



BAKERY& SNACKING

- CHOUQUETTE 100% 48
- THE E-SNACK 52
- EVOCAO™ PLANT BASED FILLED SABLEE 56
- UPCYCLED CHOCOLATE MACARONS 60

CONFECTIONERY

- EVOCAO™ WHOLEFRUIT CHOCOLATE GIN-ROSES (BONBON) 66
- EVOCAO™ WHOLEFRUIT CHOCOLATE ENERGIZER BAR 70
- BONBON GIANDUIA 200% 74
- COCONUT (PANNING) 78
- PURE CACAO SNACKING BARS 82
- EVOCAO™ WHOLEFRUIT CHOCOLATE LEAF TABLETTES 86

ICE CREAM, SORBET & DRINK

- EVOCAO™ ICE CREAM "PODWICHES" 92
- EVORANGE 96
- EVOCAO™ TARO COCONUT DRINK 100



PLATED DESSERTS

- MICTLÁN 106
- FRESH COCOA BEANS IN APPEARANCE 110







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CHOCOLAT
TOUTFRUIT
WHOLEFRUIT
CHOCOLATE

PASTRY



RAMON MORATÓ
Cacao Barry Creative Director, Spain



**GUAVA-PINK
GRAPEFRUIT-ANGOSTURA
BITTERS TARTLET**





This tartlet hides a combination that I had never used before and is now one of my favourites. During the tests, my team and I saw that the acidity of the pink grapefruit together with the guava worked very well but it lacked some character, which is what the drops of Angostura® bitter give us and which ends up creating an incredible pairing with the chocolate. On the other hand, for this tartlet we developed a special sablé pastry recipe using stone-ground wholemeal organic flour and **Evocao™ WholeFruit Chocolate**.

@ramonmorato @cacaobarryofficial

PASTRY

GUAVA-PINK GRAPEFRUIT-ANGOSTURA BITTERS TARTLET

YIELD 6 UNITS MEASURING 10CM IN DIAMETER



EVOCOA™ WHOLEFRUIT CHOCOLATE SABLE DOUGH

300 g	Evocao™ WholeFruit Chocolate
400 g	Chilled butter
670 g	T80 wholemeal spelt flour
50 g	Corn starch
180 g	Almond powder
70 g	Extra Brute Cocoa Powder
300 g	Icing sugar
8 g	Salt
255 g	Eggs

1. Melt the chocolate at 40°C, allow to cool slightly and pour over the butter. Mix together.
2. Use a spatula to mix together the flour, cocoa, icing sugar, salt and diced butter until you have a sandy texture.
3. Add the eggs and mix until combined.
4. Put in the fridge stretched and covered for about 24 hours.
5. Roll out the dough to a thickness of 2mm and make tartlets 10 cm in diameter and 2 cm high.
6. Rest for about 20 minutes and bake in the oven at 160°C.

PASTRY

CHOCOLATE AND COOKIE CRUNCH

250 g **Evocao™ WholeFruit Chocolate**
50 g Neutral oil
120 g Pailleté feuilletine™

1. Melt the chocolate at around 40°C and mix with the oil.
2. Add the Pailleté feuilletine™ and use a spoon to make a layer on the bottom of the tartlets.

GUAVA AND PINK GRAPEFRUIT COMPOTE

270 g Guava puree
30 g Lime juice
50 g Sugar
4 g Pectin NH
2.5 g Gelatine leaves
175 g Pink grapefruit segments
10 Drops of Angostura bitters

1. Heat the puree with the lime juice and add the sugar with the pectin.
2. Bring to the boil and remove from the heat.
3. Add the previously hydrated gelatine leaves and lower the temperature to around 30°C.
4. Add the pink grapefruit segments, mix and pour onto the tartlet bases (around 115 g per tartlet).

EVOC AO™ WHOLEFRUIT CHOCOLATE WHIPPED GANACHE

178 g Single cream 35% fat #1
58 g Milk
40 g Glucose syrup DE 38
4 g Gelatine leaves
160 g **Evocao™ WholeFruit Chocolate**
422 g Single cream 35% fat #2

1. Make a ganache by heating the single cream #1, milk and glucose syrup.
2. Bring to the boil and add the gelatine.
3. Pour the liquid onto the selected chocolate and emulsify with a stick blender.
4. Add the cold single cream #2 and blend with the stick blender.
5. Chill quickly and refrigerate overnight.
6. Whip when required until you have an easy-to-spread texture.

GUAVA GELATINE

200 g Guava puree
3 g Gelatine leaves

1. Dissolve the gelatine leaves in the guava puree and spread out in a flat container at a thickness of 1 cm.
2. Put in the fridge.

PAINT FOR TARTLETS

90 g Egg yolks
10 g Single cream
20 g Sugar
20 g Water

1. Mix and apply a fine layer to the tartlets already cooked and cold using a spray gun.
2. Put in the oven at around 200°C for a couple of minutes to dry the paint.
3. Set aside.

OTHER

1 tbsp **Evocao™ WholeFruit Chocolate**

1. Temper the couverture and spread onto a guitar sheet in a layer 1 mm thick, cut out discs 11 cm in diameter.
2. Once set, set aside and use for assembly.

ASSEMBLY

1. Whip the chocolate ganache and measure out into discs 10 cm in diameter and 1 cm high. Put in the freezer.
2. Once frozen, remove from the moulds and place on a chocolate disc 11 cm in diameter. Place another disc on top.
3. Freeze and once frozen, paint with a mixture of 70% dark couverture chocolate and 30% cocoa butter to achieve a velvety effect.
4. Separately, once the cocoa tartlet base is filled with the cookie crunch, fill with the chilled guava, grapefruit and bitters compote right to the edges.
5. Finally place the whipped ganache on top with the chocolate plaques, mark a disc using a 10 cm hot ring and finish by decorating with grapefruit segments, diced gelatine and fresh buds.



KOHEI OGATA
Head of Chocolate Academy™, Japan



**JAPOCAO EVOCAO™
& YUZU CHEESECAKE**





This JAPOCAO is the unbaked cheesecake made using **Evocao™ Wholefruit Chocolate** that is popular in Japan pastry market. It is not a product of the local area famous as the production center of Japanese YUZU, but it is sustainable to deliver the nature of Japan made from Megacity capital Tokyo. I focused on various activities. Then, for pairing with fermented foods each other, the mellow aroma of Daiginjo sake obtained from rice fermentation was added to the jelly. I think it's a future-oriented pastry that considers using cacao thoroughly.

@kohei_ogata_ @chocolateacademytky

PASTRY

JAPOCAO EVOCAO™ & YUZU CHEESECAKE

YIELD 2 PIECES



BISCUIT EVOCAO™ WHOLEFRUIT CHOCOLATE

315g	Evocao™ Wholefruit Chocolate (40°C melted)
40g	Invert sugar
240g	T.P.T (Almond powder: Powder sugar=1:1)
165g	Cake Flour
165g	Egg yolks
240g	Egg whites
144g	Sugar

1. Mix the egg yolks with the T.P.T and the invert sugar. Place in the machine and whip to increase volume until obtaining a ribbon texture.
2. Separately, whip the egg whites with the sugar until you get an airy meringue.
3. Melt the chocolate at about 40°C. Check that the whipped yolk base has a temperature of about 26/28°C. If it is too cold, it is necessary to heat the bottom of the container with hot water. Add the melted chocolate to this base.
4. Then mix 1/3 of the meringue to the base of chocolate and yolks until obtaining a smooth texture.
5. Add the flour, mixing carefully and finally mix all the rest of the meringue.
6. Spread on a baking sheet and make sure it is 15mm thick.

PASTRY

CREMEUX EVOCAO™ & YUZU

200 g	Evocao™ Wholefruit Chocolate (40°C melted)
45 g	Cream 35% Fresh heavy cream
10 g	Tokyo Yuzu fresh juice
60 g	Egg yolks
35 g	Sugar

1. Heat the fresh cream with the sugar until boiling.
2. Pour over the egg yolks and reheat to 80/82°C.
3. Strain and pour over the black coating, smooth with the help of a blender.
4. Cool immediately to 5°C. Store in a refrigerator covered with a plastic film.
5. If it is very cold, it is advisable to warm it up a bit.

UNBAKED CHEESECAKE

220 g	Cream 35% fresh heavy cream (whipped)
120 g	Evocao™ Wholefruit Chocolate (40°C melted)
160 g	Cream cheese (30°C warm up)
50 g	Invert sugar
6 g	Fresh Japanese Tokyo Yuzu Zest
7 g	Gelatin powder 200 Bloom (premixed with water)
56 g	Water

1. Melt the gelatin mixture in the microwave.
2. Mix the mixture of cream cheese, sugar and gelatin.
3. Mix the whipped cream and the melted chocolate at 40°C making an emulsion like a ganache.
4. Finally mix the two elements carefully.
5. Doseify the cheesecake in the silicone mould (Silikomart) in which we will have placed a layer of **Evocao™ WholeFruit Chocolate** cake on the bottom.

DAIGINYO SAKE GELEE

125 g	Daiginyo sake
65 g	Sugar
40 g	Agar agar
300 g	Water
1 g	Shiso oil
QS	Roasted Cocoa Nibs

1. Boiled sake and water and pre mixture sugar and agar agar.
2. Add shiso flavour oil.
3. Into silicone mould, then onto cacao nibs.
4. Finally into fridge.

ASSEMBLY

1. Once the unbaked cheesecake has been dosed in the silicone mold, give a final layer by dosing the **Evocao™ WholeFruit Chocolate** and Yuzu cremeux.
2. Freeze and cover the base and sides with a layer of **Evocao™ WholeFruit Chocolate** coating with 20% vegetable oil.
3. Top with the Daiginyo sake gelee.
4. Decorate the cake with yuzu zest, edible flowers and gold leaf



FRANCISCO MOREIRA
Chocolate Academy™ Chef, Belgium



COCOA NUANCES





Cocoa Nuances results on the idea of representing all the fruity, fresh and floral notes of the cacao together with the **Evocao™ Wholefruit Chocolate**. When we work with such a gift of nature, it makes sense to respect it and keep it as pure as possible - inside and outside - but still indulgent and delicious.

@moreirafrancisco @chocolateacademybelgium

PASTRY

COCOA NUANCES

YIELD 4 UNITS



EVOCOA™ WHOLEFRUIT CHOCOLATE BISCUIT FINANCIER

40g Butter 82% fat
50g Almond powder
90g Icing sugar
25g Plain flour
20g Rosemary honey
100g Egg whites
55g **Evocao™ Wholefruit Chocolate**

1. Bring the butter to the stove until obtaining beurre noisette.
2. Let it cool down slightly.
3. Sieve the icing sugar and the flour and mix it with the almond powder.
4. Add the honey and the egg whites and mix until a paste.
5. Melt the chocolate and mix it with the butter.
6. Mix a part of the dough with the chocolate and then mix it all together.
7. Pipe 85g of dough in each insert mould and bake it at 180°C for 10/12 minutes.
8. Let it cool and keep aside.

COCOA NIBS CRUMBLE

60g Butter 82% fat - cold and in cubes
60g Light brown sugar
72g Almond powder
72g Plain flour
1g Sea salt
35g **Cocoa nibs**

1. Mix all the ingredients until obtaining a sandy texture.
2. Take this mixture to the freezer.
3. Once frozen, bake it at 165°C for about 15 minutes, mixing every 4 to 5 minutes.

PASTRY

EVOCOA™ WHOLEFRUIT CHOCOLATE NIBS CRUNCH

80 g **Evocao™ Wholefruit Chocolate**
25 g **Pure almond paste**
300 g Cocoa nibs crumble

1. Mix the melted chocolate with the almond paste.
2. Add to the crumble and mix well until all the crumble is covered in this mixture.
3. Place 100 g of this preparation on the insert moulds and press the financier on top.
4. Freeze.

MANGO AROMATIC COMPOTE

155 g Cacao pulp
77 g Mango puree
39 g Lemon juice
54 g Water
5 g Camomile dried flowers
2 g Coriander seeds
23 g Glucose syrup DE40
27 g Sugar
4 g NH pectin
135 g Fresh mango cubes
1 Lemon balm leaves

1. In a pan, bring to a simmer the cacao pulp, the mango puree, the lemon juice and the water.
2. Take it out of the stove and add the camomile and the crushed coriander seeds.
3. Cover in plastic wrap and let it infuse until cold.
4. Mix the sugar with the pectin.
5. Sieve the infusion and add the glucose syrup, the sugar with pectin and the fresh mango cubes.
6. Bring it to a boil and add the minced lemon balm leaves.
7. Place 125 g per insert and freeze.

COCOA PULP MOUSSE

110 g Cacao pulp
16 g Inverted sugar
20 g Sugar
16 g Gelatin mass
35 g **Cocoa butter**
152 g Semi-whipped cream

1. Warm the cacao pulp with the inverted sugar and the sugar until 45°C.
2. Dissolve the gelatin on this mixture.
3. Melt the cocoa butter until 35°C.
4. Pour the pulp on top of the cocoa butter and emulsify with a handblender.
5. Once this mixture reaches 28°C, pour it onto the semi-whipped cream while mixing very gently.
6. Keep aside.

EVOCOA™ WHOLEFRUIT CHOCOLATE MOUSSE

55 g Whole milk
55 g Cream 35% fat
11 g Inverted sugar
120 g **Evocao™ Wholefruit Chocolate**
210 g Semi-whipped cream

1. Warm the milk, cream and inverted sugar to 40°C.
2. Melt the chocolate to 35°C.
3. Pour the milk mixture onto the chocolate and emulsify with a handblender.
4. Once this mixture reaches 40°C, fold gently the semi-whipped cream.
5. Keep aside.

ASSEMBLY

1. Place 70 g of cacao pulp mousse on the mould.
2. Pipe 100 g of **Evocao™ Wholefruit Chocolate** mousse on top, in a random way.
3. With a spatula, cover all the sides of the mould.
4. Place the frozen mango compote and press.
5. With a spatula, make sure all the mango compote is covered by the mix of the 2 mousses.
6. Place the crumble + financier on top, making sure the crumble side stays up.
7. Freeze.
8. Once frozen, spray the cake with a mix of 60/40 ratio between **Evocao™ Wholefruit Chocolate** and cocoa butter at 45°C.

Note: for the assembly, it is very important that both the cacao pulp mousse and the Evocao™ Wholefruit Chocolate mousse are freshly made, to achieve the desired marbled effect.



PHILIPPE BERTRAND

Meilleur Ouvrier de France Chocolatier
Director of Chocolate Academy™ France



EVOCAO™ WHOLEFRUIT
CHOCOLATE
VEGAN DESSERT





Evocao™ Wholefruit Chocolate is the first chocolate entirely made from 100% pure cacaofruit so it doesn't get any purer than that. I looked for plant based ingredients to continue this story after mixing **Evocao™ Wholefruit Chocolate** with other ingredients. I selected for my recipe: soya milk, vegan egg whites like Yumgo, unrefined cane sugar, banana for the richness of its fibres to get closer to what seems to me to be a real turning point in the history of cocoa and chocolate represented by **Evocao™ Wholefruit Chocolate**.

@chef_philippe_bertrand @chocolateacademyparis

PASTRY

EVOCAL™ WHOLEFRUIT CHOCOLATE VEGAN DESSERT

YIELD 4 UNITS - 14CM



EVOCAL™ WHOLEFRUIT CHOCOLAT BROWNIE BISCUIT

220g	Evocal™ WholeFruit Chocolate
50g	Mango puree
160g	Plant-based milk (soya)
90g	Unrefined cane sugar
55g	Corn starch
10g	Fine ground almonds
10g	Extra Brute cocoa powder
2g	Salt

1. Melt the **Evocal™ Wholefruit Chocolate** dark couverture chocolate with the mango puree and the plant-based milk.
2. Separately, combine the sugar, corn starch, ground almonds, cocoa powder and table salt.
3. Mix the dry ingredients into the chocolate mixture.
4. Pour 200g of biscuit mixture into 14 cm circles.
5. Bake for 12 minutes at 180°C.
6. Put to one side.

100% ALMOND CRISP

200g	100% pure almond paste
30g	Evocal™ WholeFruit Chocolate
20g	Finely blended cocoa nibs
20g	Roasted chopped almonds

1. Combine all the ingredients.
2. Store at room temperature for assembly.

PASTRY

FRESH MANGO COMPOTE

200 g	Mango puree
400 g	Fresh mango pieces
25 g	Unrefined cane sugar
5 g	NH pectin

1. Heat the mango puree to 40°C.
2. Add the fresh mango, cane sugar and pectin.
3. Bring to the boil.
4. Refrigerate for assembly.

EVOCAL™ WHOLEFRUIT CHOCOLATE MOUSSE

80 g	Plant-based margarine
330 g	Evocal™ WholeFruit Chocolate
40 g	Banana puree
360 g	Vegan egg whites (Yumgo)
80 g	Unrefined cane sugar

1. Melt the margarine and couverture chocolate together.
2. Add the banana puree.
3. Whisk together the vegan egg whites and the cane sugar.
4. Add ¼ of the whisked egg whites to the first mixture, whisk in then pour in the rest of the egg whites. Fold in gently. Put to one side.

EVOCAL™ WHOLEFRUIT CHOCOLATE AND PASSION FRUIT ICING

560 g	Water
600 g	Caster sugar
600 g	Glucose syrup
4,000g	Passion fruit pulp
500 g	Evocal™ WholeFruit Chocolate
48 g	Rehydrated 200 bloom vegan gelatine

1. Make a syrup with 300g water, sugar and glucose syrup.
2. Pour over the passion fruit pulp.
3. Pour the mixture over the **Evocal™ Wholefruit Chocolate** dark couverture chocolate.
4. Add the gelatine to the remaining water (260g).
5. Blend. Put to one side for 24 hours before use.

EXTRA BRUTE COCOA CRUMBLE

85 g	Brown sugar
45 g	Plant-based margarine
40 g	Mashed fresh banana
110 g	Ground almonds
55 g	Extra Brute cocoa powder
90 g	T55 flour

1. Combine the brown sugar with the margarine and the mashed banana.
2. Add the ground almonds, cocoa powder and flour.
3. Refrigerate, then sieve.
4. Bake for 12/15 minutes at 160°C.
5. Put to one side.

ASSEMBLY

1. Once the biscuit is cooked, put 60g of pure almond crisp on top.
2. Refrigerate until set, then pour on 130g of mango compote.
3. Freeze until set.
4. Pipe 220g **Evocal™ Wholefruit Chocolate** mousse in each 14 cm Silkomart mould, then add the filling.
5. Freeze.
6. At 28°C ice the dessert with Evocal™ WholeFruit Chocolate icing.
7. Decorate with the cocoa crumble, roasted cocoa nibs and roasted nuts.
8. For a velvet look, spray the still frozen dessert with a 50% cocoa butter and 50% dark chocolate spray glaze.
9. Garnish with fresh edible flowers and chocolate decorations.



ENRIC MONZONIS
Chef Chocolate Academy™ Spain



MUCÍLAG





To make this cake I wanted to respect the concept of **Evocao™ Wholefruit Chocolate** as much as possible. Since the mucilage is part of the elaboration of this new chocolate, I wanted it to also be the main ingredient of this cake. That the acidity and the fruit from the mucilage are part of the DNA of this chocolate, inevitably creates a very good combination with the same product, but fresh. The similar flavor that fresh mucilage has with lychee or custard apple has pushed me to accompany this ingredient with rose and raspberry. A consolidated combination in our patisserie that from my point of view helps to integrate this new chocolate in a more easy way, and to perceive its special characteristics even more.

@enricmonzonis @chocolateacademybcn

PASTRY



MUCÍLAG

YIELD 20 UNITS



EVOCÃO™ WHOLEFRUIT CHOCOLATE & RASPBERRY GANACHE

280 g Raspberry puree
50 g Mineral water
50 g Invert sugar
50 g DE60 glucose syrup
185 g **Evocao™ WholeFruit Chocolate**
170 g Anhydrous butter

1. Place the couverture and the anhydrous butter in a saucepan and melt at 45°C.
2. Heat the raspberry puree together with the mineral water, invert sugar and glucose syrup and pour over the previous mixture little by little.
3. Emulsify properly with the help of a blender.
4. Pre-crystallise the ganache at 31°C and place in a piping bag to fill the moulds.

PASTRY

MUCILAGE AND ROSE COMPOTE

470 g	Cocoa pulp puree
50 g	Rose water
80 g	Sucrose
110 g	Lime juice
13 g	Pectin NH
300 g	Canned lychee, chopped

1. Mix the cocoa pulp puree with the rose water and lime juice and heat to 45°C.
2. Add the previously mixed sucrose and pectin in the form of a rain shower.
3. Bring the mixture to the boil and remove from the heat.
4. Cool the mixture to about 30°C and mix with the chopped lychee.
5. Pour into a piping bag to fill the moulds.

MUCILAGE MOUSSE

500 g	Cocoa pulp puree
1.5 g	Xanthan
250 g	French Meringue 2x3
250 g	Semi-whipped cream
14 g	Gelatine leaves

1. Texturise the mucilage puree with the xanthan with the help of a blender and strain.
2. Heat the puree to about 35°C and dissolve the previously hydrated gelatine leaves in it.
3. Mix this with the meringue and then with the semi whipped cream.
4. Pour into a piping bag and fill the moulds.

WHITE CHOCOLATE COATING

650 g	Zéphyr 34% White chocolate
350 g	Cocoa Butter

1. Melt the two ingredients at 45°C and mix.

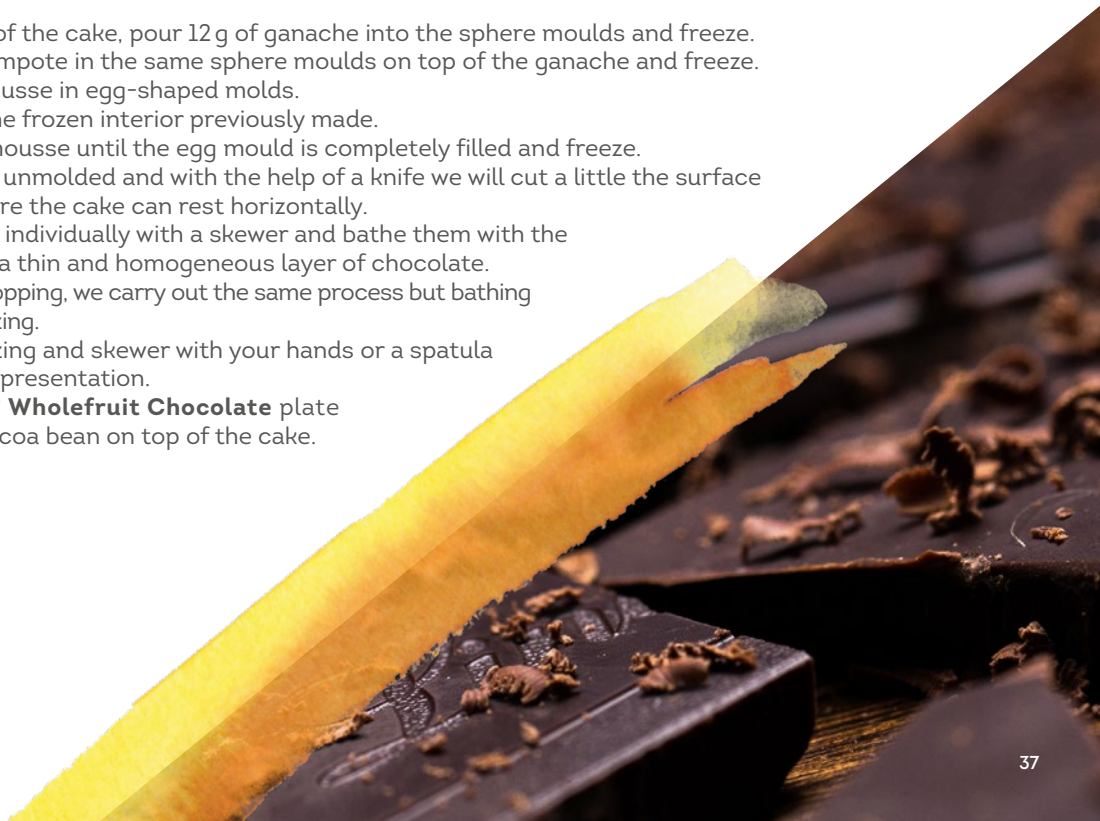
WHITE GLAZING

270 g	Mineral water
250 g	Sucrose
350 g	DE40 glucose syrup
200 g	Condensed milk
18 g	Gelatine leaves
300 g	Zéphyr 34% White chocolate

1. Heat the water to 40°C and bring the sucrose and glucose to the boil.
2. Add the previously hydrated gelatine and mix.
3. Pour over the chocolate and condensed milk and emulsify properly with the help of a blender. Use at approximately 30-35°C for glazing.

ASSEMBLY

1. To make the inside of the cake, pour 12 g of ganache into the sphere moulds and freeze.
2. Then add 22 g of compote in the same sphere moulds on top of the ganache and freeze.
3. Then add 15 g of mousse in egg-shaped molds.
4. We will introduce the frozen interior previously made.
5. Pour a little more mousse until the egg mould is completely filled and freeze.
6. Once the cakes are unmolded and with the help of a knife we will cut a little the surface to make a base where the cake can rest horizontally.
7. Then we prick them individually with a skewer and bathe them with the white paint making a thin and homogeneous layer of chocolate.
8. Next and without stopping, we carry out the same process but bathing it with the white glazing.
9. Remove excess glazing and skewer with your hands or a spatula and leave ready for presentation.
10. Place the **Evocao™ Wholefruit Chocolate** plate in the shape of a cocoa bean on top of the cake.





PHILIPPE MARAND

Technical Activity & Chocolate Academy™
Manager EEMEA



EVOCAO™ WHOLEFRUIT CHOCOLATE & COCONUT IND. CAKE





The **Evocao™ Wholefruit Chocolate** strength is enhanced by the coconut and its crunchy texture!

Thanks to **Evocao™ Wholefruit Chocolate's** powerful and aromatic flavours, the crunchy **Evocao™ Wholefruit Chocolate** layer in the middle of the product delivers an extraordinary taste experience when paired with the beautiful combination of coconut, White rum and vanilla.

@philippemarand @chocolateacademyathens

PASTRY

EVOCAO™ WHOLEFRUIT CHOCOLATE & COCONUT IND. CAKE



COCOA BISCUIT (2 TRAYS 40X60 CM)

150g Egg yolks
376g Whole eggs
300g Sugar
240g Egg whites
120g Sugar
90g **Extra Brute Cocoa Powder**
90g Flour

1. Whip egg yolks with sugar and add whole eggs, whip to obtain a ribbon stage.
2. Whip egg whites with sugar.
3. Mix together the 2 elements.
4. And finally incorporate Extra Brute Cocoa Powder and flour already sieved.

Spread 650g on a silpan and bake at 180°C for 12 minutes.

PASTRY

82g Water
185g Caster sugar
45g White rum

WHITE RUM PUNCH

1. Make the syrup.
2. Add the rum when cold.
3. Soak the first biscuit with 80g of rum punch and 100g for the second biscuit.

950g Coconut puree
325g Cream
20g Vanilla bean
17.5g Gelatine
87.5g Cold water for the gelatine
375g Grated coconut
250g Sugar
100g White Rum

COCONUT CREMEUX

1. Boil together coconut puree and cream, and infuse the vanilla bean.
2. Hydrate the gelatine with cold water.
3. Pour over sugar with grated coconut.
4. Add the rum when the mix is below 30°C.

EVOCAL™ WHOLEFRUIT CHOCOLATE MOUSSE

280g Sugar
140g Water
300g Egg yolks
1,000g **Evocal™ WholeFruit Chocolate**
1,800g Soften whipped cream 35%

1. Cook sugar and water at 118°C.
2. Incorporate to the egg yolks.
3. Whip this preparation till 40°C and mix together with melted chocolate at 40°C.
4. Finally, add the whipped cream.

EVOCAL™ WHOLEFRUIT CHOCOLATE SPRAY

100g **Evocal™ WholeFruit Chocolate**
100g Cocoa butter

1. Melt both at 40°C.
2. Spray at 40°C.

ASSEMBLY

In 40x60 cm and 4.5 cm high frame:

1. Coat the cocoa biscuit with "pâte à glacer" on the crust side.
2. Put it in the frame, having the coated side below, on a cooking paper and a tray.
3. Soak the biscuit with 80g of White Rum Punch.
4. Add the coconut cremeux.
5. Add the second Cocoa Biscuit and soak it with 100g of White Rum Punch and add a first layer (1cm) of **Evocal™ WholeFruit Chocolate** mousse.
6. Add chocolate sticks and the second layer of chocolate mousse and perfectly spread the surface.
7. Block in the blast freezer and spray at 40°C.
8. Cut for one portion 12x2.5 cm.
9. Decorate with coconut.



JULIE SHARP

Head of Chocolate Academy™ United Kingdom



TEA & BISCUITS





Tea and biscuits are a quintessential part of British culture and a key way in which we socialise and connect. There is never a bad time of day to enjoy a cup of tea. On average we drink around 165 million cups a day with different teas to suit every occasion. One of my favourite varieties is Earl Grey tea. This tea is often associated with luxury and the tradition of afternoon tea. It is said that it was made for the 2nd Earl Grey who was Prime Minister of the UK in 1830. Earl Grey tea is a black tea that is scented with Bergamot oil giving the tea a beautiful citrus flavour that pairs beautifully with the **Evocao™ Wholefruit Chocolate**.

@juleschoc @chocolateacademyuk

PASTRY



TEA & BISCUITS

YIELD 16 UNITS

For this petit gateau I used the Earl Grey tea in my cream insert and served it with a raspberry and basil compote. The complex flavour profiles in the **Evocao™ Wholefruit Chocolate** open up a world of exciting pairing combinations for you to play with.

I have made this recipe plant based and gluten free but it is quite easy to replace the plant based items with dairy products and it still delivers a beautiful eating experience.



EVOCOA™ WHOLEFRUIT CHOCOLATE MOUSSE

280g Oatmilk
18g Cornflour
18g Sugar
280g **Evocao™ WholeFruit Chocolate**
335g Vegan whipping cream
5g Vanilla

1. Bring the oatmilk and vanilla to the boil.
2. Mix the cornflour and caster sugar together.
3. Whisk into the oat milk then place on to the heat and bring back to the boil to cook out.
4. Gently melt the **Evocao™ Wholefruit Chocolate** to 40°C.
5. Cool the oat milk to 80°C and then mix with the chocolate and emulsify.
6. Allow the mix to cool to 35°C and then fold through the whipped cream.

PASTRY

VANILLA AND LEMON SHORTBREAD (GLUTEN FREE)

125 g	Caster sugar
250 g	Plant based butter
200 g	Buckwheat flour
100 g	Ground almond
1 g	Lemon zest
1	Vanilla pod

1. Place all the ingredients into a food mixer with a paddle attachment.
2. Mix until all the butter is mixed in and it has formed a crumb texture.
3. Grease a 6cm stainless steel ring and place 30g of mix into it.
4. Gently press the mix to make it hold its shape.
5. Cook at 180°C for 15 minutes until golden brown.

EARL GREY CREAM

125 g	Oat milk
125 g	Plant based cream
20 g	Earl grey tea leaves
37 g	Caster sugar
4.5 g	Carrageenan Iota
1	Vanilla pod
25 g	Bergamont oil drops

1. Infuse the oat milk with the earl grey tea at 60°C for 10 minutes.
2. Strain the tea leaves out of the oat milk.
3. Reweigh and make up the missing amount of milk.
4. Add in the plant cream.
5. Mix the Carrageenan Iota and sugar together and add it to the liquid at 40°C.
6. Bring back to the boil.
7. Add in the Bergamont drops (to taste).
8. Pipe into silicon moulds and freeze.

CHOCOLATE PECTINE GLAZE

80 g	water
120 g	Oil milk
95 g	Caster sugar 1
24 g	Caster sugar 2
9.6 g	Pectine NH
30 g	Extra Brute Cocoa Powder
25 g	Bergamont puree

1. Place the water, sugar 1 and plant milk together into a saucepan and warm to 40°C.
2. Mix the caster sugar 2 with the pectin and then whisk into the liquid above.
3. Bring to the boil and then stir in cocoa powder, bring back to the boil and cook out for 1 minute.
4. Stir in the Bergamont puree and then bring back to the boil.
5. Allow to cool slightly 80°C and then glaze your frozen mousses.

DECORATION

1. Pre crystalise **Evocao™ WholeFruit Chocolate**.
2. Cut a piece of acetate 10 cm long by 12 cm wide.
3. Spread a thin layer of chocolate.
4. Allow to touch dry and then cut into 2 cm oblongs and then score across diagonally to make a triangle.
5. Wrap around a rolling pin or insert into a tube to allow the chocolate to set and hold its shape.

ASSEMBLY

1. Make the chocolate mousse.
2. 3/4 fill the mould with chocolate mousse and then add in the frozen Earl grey cream.
3. Freeze.
4. Demould the mousse and glaze.
5. Place onto the biscuit base.
6. Garnish.





EXPRESS YOUR
TRUE NATURE™



CHOCOLAT

TOUTFRUIT

WHOLEFRUIT

CHOCOLATE

**BAKERY
& SNACKING**



RAMON MORATÓ
Cacao Barry Creative Director, Spain



CHOUQUETTE 100%





My team and I have designed a classic but individually sized Chouquette in a version with **Evocao™ WholeFruit Chocolate** with strawberries, raspberries and rose petals.

Inspired by the fact that all the ingredients used to make the chocolate come from the fresh cocoa fruit, we have created a 100% chocolate label.

[@ramonmorato](#) [@cacaobarryofficial](#)

BAKERY & SNACKING

CHOUQUETTE 100%

YIELD APPROX. 20 UNITS



COCOA ECLAIR DOUGH

500 g	Milk
10 g	Sugar
6 g	Salt
250 g	Butter
200 g	plain flour
60 g	Plein Arôme cocoa powder
500 g	Pasteurised eggs (approx.)
1 tbsp	Cocoa crumble
1 tbsp	Cocoa Nibs

1. Bring the milk, salt, sugar and butter to a simmer.
2. Add the flour, previously sieved with the cocoa powder, and blanch for a few minutes.
3. Place in the beating machine and gradually incorporate the eggs until you have a texture forming loops.
4. Measure out the dough into half-bowl silicone moulds 6 cm in diameter and freeze.
5. Remove the bowls from the moulds and place on oven trays, cover with pieces of cocoa crumble on top and the cocoa nibs.
6. Bake at 170°C, with the steamer closed for the first 15 minutes.
7. Open the steamer and maintain the same temperature until cooking is finished.

BAKERY & SNACKING

COCOA CRUMBLE

400 g	Demerara sugar
320 g	Butter
370 g	Wholemeal spelt flour T80
70 g	Extra Brute cocoa powder
8 g	Fine salt

1. Put all the ingredients in the machine, add the chilled, diced butter and work it until you get a grainy dough.
2. Spread out on oven trays and bake at approximately 160°C.

EVOCOA™ WHOLEFRUIT CHOCOLATE GANACHE

178 g	Single cream 35% fat #1
58 g	Milk
40 g	Glucose syrup DE 38
4 g	Gelatine leaves
160 g	Evocao™ WholeFruit Chocolate
422 g	Single cream 35% fat #2

1. Make a ganache by heating the single cream #1, milk and glucose syrup.
2. Bring to the boil and add the gelatine.
3. Pour the liquid onto the selected chocolate and emulsify with a stick blender.
4. Add the cold single cream #2 and blend with the stick blender.
5. Chill quickly and refrigerate overnight.
6. Whip when required until you have an easy-to-spread texture.

STRAWBERRY, RASPBERRY AND ROSE COMPOTE

800 g	Whole strawberries
200 g	Whole raspberries
10 g	Rose petals
250 g	Sugar
8 g	Pectin NH
50 g	Glucose syrup DE 44
50 g	Lemon juice

1. Shred the strawberries and raspberries and add the rose petals.
2. Set aside for an hour to hydrate the rose petals.
3. Heat the mixture and add the sugar with the pectin, the glucose syrup and the lemon juice.
4. Boil for a few minutes and set aside.

MODELLING DOUGH

60 g	Sugar
60 g	Water
210 g	Glucose syrup DE 44
625 g	Excellence 55% dark chocolate couverture Pureté
45 g	Anhydrous butter
1 tbsp	Icing sugar

1. Heat the sugar and water with the glucose syrup.
2. Bring to the boil and pour over the melted chocolate and anhydrous butter.
3. Mix and set aside for a few hours covered with plastic wrap.
4. Work the dough and optionally add powdered sugar until you get the right texture depending on the type of decoration required.

OTHER

1 tbsp	Evocao™ WholeFruit Chocolate
1 tbsp	Cocoa butter
1 tbsp	Natural red dye

1. Pre-crystallize the couverture and spread on a guitar sheet, make the chocolate labels for the base of the chouquettes using a template.
2. Once set, freeze and spray with the gun to achieve a velvety finish, use a mixture of WholeFruit Chocolate and 30% cocoa butter.
3. Paint a red border on the bottom of the label using a mixture of natural red dye and cocoa butter.

ASSEMBLY

1. Measure out the chocolate ganache inside the chouquettes and then inject the strawberry and raspberry compote.
2. Paint with a mixture of 70% couverture and 30% cocoa butter and put a little pearl sugar on the chouquettes.
3. Lastly place them on top of the chocolate base in the form of a label and finish with a plastic chocolate string to imitate the string on the label.

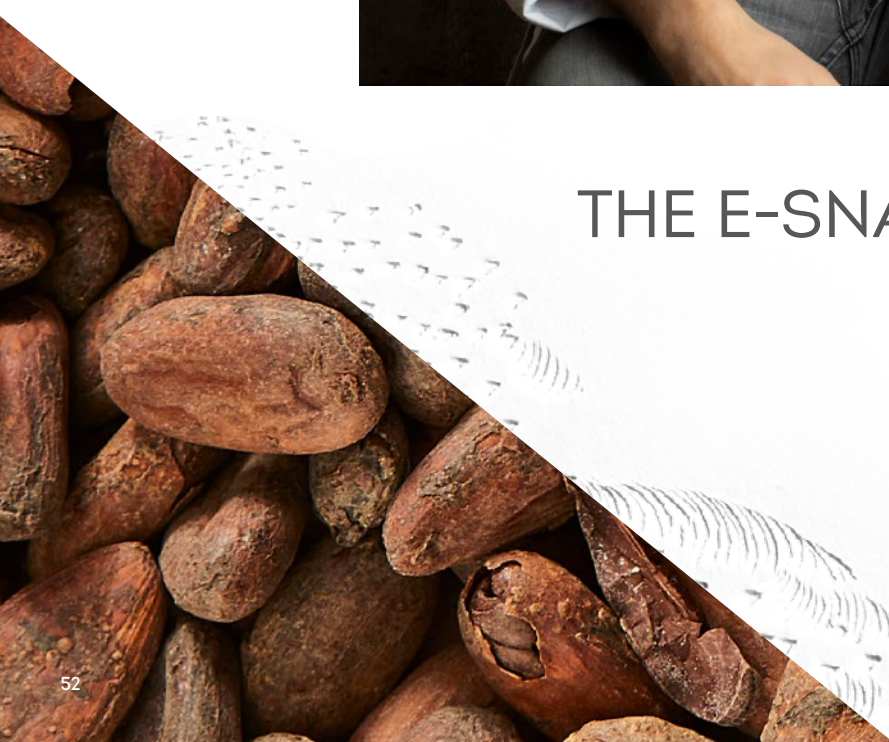




MARTIN DIEZ
Director, Chef Services Americas



THE E-SNACK





The inspiration of the snack came directly from the unique taste profile of **Evocao™ WholeFruit Chocolate**. I created a healthy snack, full of seed nuts and fruits. My idea was to stay inspired by the quality of the ingredients and their taste but also to surprise. The snack is round, surrounded by a raspberry pâte de fruit. The beauty of all the ingredients binded together speaks for itself, the pâte de fruit is bringing color and transparency. **Evocao™ WholeFruit Chocolate** is really a taste exhauster here, increasing the degustation experience by supporting a long lasting tasting

@chefmartindiez @chicagochocolateacademy

BAKERY & SNACKING

THE E-SNACK

YIELD 40 SNACKS

The binding agent needs to be added around 55°C to prevent the complete melting of Evocao™ but to soften it in order to get a perfect homogeneous degustation.



BAKERY & SNACKING



RASPBERRY PÂTE DE FRUIT

140 g	Raspberry puree
3.50 g	Yellow pectin
15 g	Granulated sugar (1)
150 g	Granulated sugar (2)
35 g	Glucose syrup
2 g	Citric Acid (1:1)

1. Combine the pectin and sugar (1).
2. Warm up the puree at 40°C in a pan.
3. Add the pectin mixture to the puree and heat up at 80°C.
4. Add sugar (2) and the glucose syrup.
5. Cook at 106°C.
6. Pour in the citric acid.
7. Spread at 2 mm thick.
8. Let set and slice rectangular shape to be place around the snack.

ENERGY SNACK

130 g	Sunflower seed
175 g	Pumpkin seed
25 g	Puffed rice
45 g	Puffed quinoa
45 g	Crispy waterproof raspberries
65 g	Dried Iyokan
45 g	Soba-Cha
200 g	Cranberries
65 g	Flax seed
40 g	Evocao™ WholeFruit Chocolate
175 g	Glucose syrup
55 g	Honey

1. Combine all the inclusion together in a bowl.
2. Heat up the binding agent (glucose syrup and honey) up to 50°C.
3. Pour on the inclusion and mix using the paddle attachment.
4. Roll the mixture out on a 1cm thick frame.
5. Allow to dry for 24h before cutting the shape.
6. Cut 5,5cm round shape.

ASSEMBLY

1. Roll the pate de fruit around the cut round energy bar shape.
2. Place the **Evocao™ WholeFruit Chocolate** decoration.
3. Enjoy!





DIMITRI FAYARD
Lead Chef, Gourmet Brands USA,
World Pastry Champion 2008



EVOCAO™
PLANT BASED
FILLED SABLEE





I wanted to create a plant based filled sablee that is traditionally a very indulgent treat. The idea is for the experience to be indulgent while being health conscious.

@dimitrifayard @chicagochocolateacademy

BAKERY & SNACKING

EVOCALTM PLANT BASED FILLED SABLEE

YIELD 30 PIECES

A small amount of ganache is needed on the sablee in order for the enrobing to adhere. Omitting the ganache will cause the enrobing to peel off the sablee.



BAKERY & SNACKING





PLANT BASED SABLEE

227 g	Pastry flour
83 g	American Almond hazelnut flour
2 g	Salt
127 g	Coconut oil
80 g	Confectioners sugar
67 g	Water
33 g	Extra Brute cocoa powder

1. Sift the dry ingredients together.
2. Mix with a paddle attachment while adding the coconut oil and water until the dough becomes uniform.
3. Roll to 3 mm between 2 sheets of parchment paper.
4. Cut 2 rectangles of 20 cm x 30 cm and place on a tray lined with a Silpain.
5. Bake at 160°C for 20 minutes.

EVOCOA™ HAZELNUT SPREAD

350 g	American Almond whole hazelnuts
150 g	Turbinado sugar
2 g	Nielsen-Massey vanilla beans
3.85 g	Fleur de sel
85 g	Coconut oil
128 g	Evocao™ WholeFruit Chocolate

1. Roast the whole hazelnuts at 160°C for 20 minutes.
2. Caramelize the turbinado sugar to 185°C.
3. Pour the caramel over the open vanilla beans and fleur de sel.
4. Once cooled, process the caramel and hazelnuts through a robocoupe.
5. Once you've reach the desired thickness, add the tempered **Evocao™ WholeFruit Chocolate** and coconut oil.
6. Temper the spread to 28°C and cast over a sablee in a 20 cm x 30 cm x 1.5 cm frame.
7. Top with the second sablee.

EVOCOA™ PLANT BASED GANACHE

87.5 g	Hazelnut milk
28.8 g	Glucose DE60
28.8 g	Inverted sugar
150 g	Evocao™ WholeFruit Chocolate
5 g	Deodorized Cocoa Butter
12.5 g	Coconut oil

1. Boil the hazelnut milk, glucose and inverted sugar.
2. Cool down to 70°C.
3. Slightly melt the **Evocao™ WholeFruit Chocolate** and cocoa butter.
4. Pour over the chocolate and cocoa butter, emulsify.
5. Add the butter and emulsify once more.
6. Spread over the sablee.

ASSEMBLY

1. Cut desired shapes.
2. Dip into tempered **Evocao™ WholeFruit Chocolate**.
3. Emboss with a cold stamp.



NICOLAS DUTERTRE
Chocolate Academy™ Chef, Canada



UPCYCLED CHOCOLATE MACARONS





WholeFruit upcycles 25% more of the cacaofruit. In the recipe, I decide to reuse unused macaron shells to optimize losses. With upcycled macaron shells, you have no waste! Concerning the taste, I combine bright & fruity notes from the **Evocao™ WholeFruit Chocolate** ganache ganache with Earl grey tea jelly.

[@chefdutertre](#) [@chocolateacademymontreal](#)

BAKERY & SNACKING



UPCYCLED CHOCOLATE MACARONS

YIELD APPROX. 20 UNITS

By using upcycled macaron shells, you have no waste!
Let the upcycled shells dry correctly to obtain a very fine powder.



CHOCOLATE MACARON

125 g Confectioners sugar
125 g Almond flour
50 g Fresh egg whites (1)
125 g Granulated sugar
30 g Water
50 g Fresh egg whites (2)
15 g **Extra Brute cocoa powder**

1. Mix the almond flour, confectioners sugar and cocoa powder into a food processor for 30 seconds.
2. Paddle egg whites (1) with the dry ingredients until the paste is homogenous.
3. Cook the water and sugar to 119°C.
4. Pour the cooked sugar over the partially whip egg whites (2).
5. Whip and cool to 40°C.
6. Add half of the meringue to the paste and mix well.
7. Add the second part of the meringue.
8. Mix until you obtain a ribbon texture.
9. Transfer the batter into a piping bag with a 10 mm (0.4") tip and pipe 5 cm (2") rounds into staggered rows on the teflon sheets.
10. Bake at 150°C for 11 minutes.

BAKERY & SNACKING

UPCYCLED MACARON SHELLS

400 g Macaron powder
120 g Raw egg whites

1. Leave the unused shells from above to dry for 1 hour in the oven at 100°C.
2. Blend the dry macarons in the food processor to obtain a fine powder.
3. Mix the raw egg whites and the macarons powder together.
4. Spread the mixture into 5 cm diameter stencils.
5. Bake at 170°C for approximately 15 minutes.
6. Cool down before using.

EVOCALO™ WHOLEFRUIT CHOCOLATE GANACHE

430 g Heavy cream 35 %
50 g Glucose
20 g Butter
190 g **Evocalo™ WholeFruit Chocolate**

1. Boil cream and glucose together.
2. Add butter when the cream reaches 60°C.
3. Once the butter has melted pour onto the chocolate and emulsify.
4. Let the ganache crystallize.
(Tip: It's better to use this ganache at room temperature.)

EARL GREY TEA JELLY

200 g Water
50 g Lemon juice
15 g Dextrose
45 g Granulated sugar
30 g Corn starch
15 g Earl grey tea

1. Heat the water, lemon juice and dextrose.
2. Add the tea and let infuse for 4 minutes.
3. Strain the infusion and reweigh to the initial weight (250 g liquid).
4. Add the sugar and cornstarch and cook until thickened.
5. Pour into a 4 cm diameter half sphere mould (14 g each).
6. Freeze and unmould before using.

ASSEMBLY

1. Place a tip of ganache in the center of the shell.
2. Stick the earl grey jelly insert onto the chocolate ganache.
3. Pipe 14 g of chocolate ganache onto the earl grey jelly.
4. Seal and place a cocoa pod decoration.







EXPRESS YOUR
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CHOCOLAT
TOUTFRUIT
WHOLEFRUIT
CHOCOLATE

CONFECTIONERY

RAMON MORATÓ
Cacao Barry Creative Director, Spain



**EVOCAO™ WHOLEFRUIT
CHOCOLATE GIN-ROSES
(BONBON)**





Based on the pure lines of the two cocoa bean-shaped bonbon moulds created by Andreu Carulla, My team and I wanted to be faithful to the purity of the lines. In this first instance we have decided to present all bonbons without decoration, colouring or visual effects.

The aromatic base of the gin built on juniper berries with resinous, terpenic aromas, combined with the floral notes of rose water, combines perfectly with the fruity zesty flavor of the new **Evocao™ WholeFruit Chocolate**.

@ramonmorato @cacaobarryofficial

CONFECTIONERY



EVOCALTM WHOLEFRUIT CHOCOLATE GIN-ROSES (BONBON)

This range of chocolates aims to show off the potential of **EvocalTM WholeFruit Chocolate** to be combined with fruits, spices, spirits, flowers, herbs, etc. A range developed for chocolates with a stability of six to eight weeks under optimal conditions.



BONBON CACAOFRUIT CONVEX



Ref: MLD-090648-M00

Designed by Andreu Carulla, a renowned Catalan designer who has worked with major companies and won several design awards. It's a new perspective on the CacaoFruit with clean lines for a clean label, a playful proposition evoking: the Whole Cacaofruit and also the Cacao beans. It allows chefs to create different shapes - to showcase what WholeFruit Chocolate evokes to them.

More information on the mould, please check our website www.cacao-barry.com.

CONFECTIONERY

GIN AND ROSE GANACHE

90 g	Water
70 g	Rose water
180 g	Gin 43% Vol
7 g	Milk protein
160 g	Invert sugar (tremolina type)
190 g	Glucose syrup DE 60
160 g	Dextrose
3 g	Salt
570 g	Evocao™ WholeFruit Chocolate
200 g	Lactée Barry 35% cocoa milk
335 g	Deodorized anhydrous milk fat
40 g	Cocoa butter

1. Mix the water and rose water at 20°C with the milk protein, pass through the blender.
2. Heat to about 30°C, dissolve the sugars and salt and add the gin.
3. Pour over the melted couverture at around 40°C and emulsify.
4. Lastly add the melted milk fat and cocoa butter at about 40°C.
5. Emulsify correctly and pre-crystallize at 30/32°C.

DARK CHOCOLATE COUVERTURE

500 g	Evocao™ WholeFruit Chocolate
500 g	Cocoa butter

1. Melt and mix the two ingredients, set aside.

OTHER

1 tbsp	Evocao™ WholeFruit Chocolate
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ASSEMBLY

1. Pre-crystallize the chocolate couverture and, with the help of a spray gun, apply a light coat to the "**Cacaofruit Convex-Evocao™**" bonbon moulds.
2. Then pre-crystallize the **Evocao™ WholeFruit Chocolate** and line the bonbon moulds.
3. Dose the truffle into the moulds when it is around 30/32°C.
4. Allow to crystallize for a few hours and cover the base with **Evocao™ WholeFruit Chocolate**
5. Remove from the moulds and store.

KENT MADSEN

Regional Technical Advisor, Scandinavia



EVOCAO™ WHOLEFRUIT CHOCOLATE ENERGIZER BAR





With wholeFruit energy snack, it will give you a boost as the start of your day and it will renew your energy in the middle of the day where you need to be pulled up.

[@kentcallebaut_nordic](#)

CONFECTIONERY

EVOCAO™ WHOLEFRUIT CHOCOLATE ENERGIZER BAR

YIELD 60 UNITS



CONFECTIONERY



- 30g Cranberries
- 100g Abricot dried
- 165g Grated coconut
- 110g Oat flakes
- 110g Almonds
- 30g Pumpkin seeds
- 15g Roasted cocoa nibs
- 220g **Evocao™ Wholefruit Chocolate**
- 220g **Cabosse fruit concentrate**

1. Chop, cranberries, abricot, almond
2. Then mix with coconut, oat flakes, pumpkin seed and cocoa nibs.
3. Heat up the cabosse fruit concentrate to 30°C.
4. Melt **Evocao™ Wholefruit Chocolate** to 40°C.
5. Mix cabosse fruit concentrate and **Evocao™ Wholefruit Chocolate** together.
6. Add to the dry mixture and framed it in a ganache frame (1 cm high).
7. Leave for 24 hours and then enrobe ore cut in suiteable snacks.





ALBERTO SIMIONATO
Head of Chocolate Academy™, Italy



BONBON GIANDUIA
200%





Typical Italian confectionery product is giandua, a recipe composed of cocoa mass, sugar, and hazelnut paste or in a simplest way dark chocolate and hazelnut paste. There is also a milk version: milk chocolate and hazelnut paste. I was inspired by this product to create the Giandua of the future. I mixed **Evocao™ WholeFruit Chocolate** and hazelnut paste for the gianduiotto. 200% because we only use 100% hazelnut and 100% Cacao as ingredients so $100 + 100 = 200$.

@albertosimionato @chocolateacademymilano

CONFECTIONERY



BONBON GIANDUIA 200%

YIELD 100 BONBONS - 5G EACH



Mini-Bonbon Cocoa Pod (Ref: MLD-090569-M00).

CONFECTIONERY



CHOCOLATE FOR SPRAYNG

150g **Evocao™ WholeFruit Chocolate**
100g **Cocoa Butter**

1. Melt **Evocao™ WholeFruit Chocolate** with Cocoa Butter at 45°C.
2. Temper the mixture at 31°C.
3. Spraying the mixture on the mini cabosse bonbon mould.
4. Let crystalize at 18°C for a few hours.
5. Create a shell with tempered **Evocao™ WholeFruit Chocolate**.

GIANDUIA

196g **Evocao™ WholeFruit Chocolate**
84g **Pure Paste Hazelnut**

1. Melt the chocolate with the Pure Paste Hazelnut at 45°C.
2. Temper the mixture at 26°C and fill the shells.
3. Let crystalize at 16°C for 12 hours.
4. Cap the bon bon with tempered chocolate, let it crystalize and remove from the mould.





PHILIPPE VANCAYSEELE
Chocolate Academy™ Chef, Canada



COCONUT
(PANNING)





Wanted to create a very soft and sweet center, which is not common for panning applications. Combining bitterness & acidity with a sweet touch, always a winner in your creations!

[@chef_phil_vancayseele](#) [@chocolateacademymontreal](#)

CONFECTIONERY

COCONUT (PANNING)

YIELD 70 UNITS

When the chocolate is a bit softer, the cocoa powder will have a better grip for the finishing process.



CONFECTIONERY





COCONUT PASTE

300 g	Coconut puree
50 g	Glucose syrup
100 g	Granulated sugar
5 g	Yellow pectin

1. Warm the coconut puree and glucose.
2. Dry mix the pectin with the sugar and add to the previous mix.
3. Cook at 104°C.
4. Leave to cool at room temperature, covered with plastic foil.

ASSEMBLY

1. Pre-mould small half sphere moulds (20 mm diameter) with a thin layer of crystallized **Evocao™ WholeFruit chocolate**.
2. Fill with the coconut paste and leave to harden at room temperature.
3. Close both sides with a very thin layer of crystallized white Zephyr™ chocolate and stick both moulds together to obtain a round shape. Use some clips to hold the moulds together nicely.
4. Leave to harden in the fridge at 10°C.
5. Unmould and proceed to the panning process, adding melted **Evocao™ WholeFruit chocolate** (38°C) and blowing cold air (10°C).
6. Repeat this process until obtaining the desired thickness (usually 1-1.5 times the weight of the filling).
7. Blow some luke warm air (+/-30°C) during the panning process to obtain a smoother surface.
8. Sprinkle with a thin layer of **Extra Brute cocoa powder** at the end of the panning process, while the chocolate remains softer.
9. Run the panning machine until suitable finished look.





LAUREN V. HAAS
Lead Chef, Gourmet North America



**PURE CACAO
SNACKING BARS**





I wanted to create a sharable snacking bar that evokes the birthplace of cacao, the plantation. The taste focuses on bringing the pure essence and aroma of cacao to the forefront, without additional flavors which may distract from the unique fresh taste of **Evocao™ WholeFruit Chocolate**. The ganache is balanced with a hint of sea salt, and utilizes a caramelized cacao nib sablée layer for texture and to reinforce the pure taste of cacao in the ganache.

@laurenvhaas @chicagochocolateacademy

CONFECTIONERY

PURE CACAO SNACKING BARS

YIELD 6 CACAO POD SNACKING BARS



EVOCAL™ WHOLE FRUIT CHOCOLATE GANACHE

135g Turbinado sugar
30g Water
330g Heavy cream, 34%
52g Isigny butter, 82% butterfat
3g Fine sea salt
240g **Evocal™ WholeFruit Chocolate**

1. Scald the cream.
2. Place the water in a saucepan, then sprinkle in the sugar.
3. Cook the sugar and water until the edges just start to caramelize.
4. Deglaze slowly with the warm cream, then add the butter and salt.
5. Pour over the chocolate, then emulsify well with a hand blender.
6. Allow to cool to 27-29°C prior to filling snack bars.

CONFECTIONERY



COCOA SABLÉE

- 120 g Isigny butter, 82% butterfat
- 80 g Powdered sugar
- 2 g Fine sea salt
- 40 g Whole eggs
- 30 g **Plein arôme cocoa powder**
- 170 g All purpose flour
- 30 g American almond, almond flour

1. Combine the butter and powdered sugar and mix on low speed until combined. (do not incorporate air.)
2. Add the eggs and sea salt and mix to combine.
3. Sift together the **cocoa powder**, flour, and almond flour.
4. Add to creamed ingredients and mix just until combined.
5. Roll to 2 mm thickness, and bake at 160°C / 320°F until set and crispy.
6. Once cool, crush to very small pieces and reserve for crunch.

CACAO SABLÉE CRUNCH

- 100 g Crushed sablée
- 90 g **Roasted cocoa Nibs**, caramelized
- 40 g Coconut sugar
- 2.8 g Fine sea salt
- 80 g Soft butter, 82% butterfat
- 95 g **Evocao™ WholeFruit Chocolate**

1. Combine the sablée, **cocoa nibs**, coconut sugar and sea salt.
2. Melt the **Evocao™ WholeFruit Chocolate** to 35°C.
3. Combine with the soft butter to form a paste.
4. Combine the paste with the dry ingredients.
5. Roll out between pieces of acetate to 4 mm thickness.
6. Chill, then using a template, cut out bases for each tablet.
7. Reserve chilled for easier handling during assembly.

ASSEMBLY

1. Cast the cacao pods moulds in tempered **Evocao™ WholeFruit Chocolate**.
2. Fill 3/4 full with **Evocao™ WholeFruit Chocolate** ganache.
3. Place the Cacao Sablée Crunch disk onto the top of the ganache, pressing lightly until even.
4. Allow ganache to crystallize, then cap with tempered **Evocao™ WholeFruit Chocolate**.
5. Allow to fully crystallize before unmolding.
6. Texturize the bars according to preference with tempered **Evocao™ WholeFruit Chocolate**.
7. Spray with tempered cocoa butter.



DIMITRI FAYARD

Lead Chef, Gourmet Brands USA,
World Pastry Champion 2008



EVOCAO™ WHOLEFRUIT CHOCOLATE LEAF TABLETTES





I wanted to work on a cacao tree leaf shape that would remind me of nature and the origin of **Evocao™ WholeFruit Chocolate**. Banana pairs really well with **Evocao™ WholeFruit Chocolate** while the passion fruit enhances the natural **Evocao™ WholeFruit Chocolate** acidity.

@dimitrifayard @chicagochocolateacademy

CONFECTIONERY

EVOCAO™ WHOLEFRUIT CHOCOLATE LEAF TABLETTES

YIELD 6 CUSTOM MOLDS

I recommend filling the tablettes no more than a 1/3 with the exotic caramel in order to not overpower the **Evocao™ WholeFruit Chocolate** but to complement it.



CONFECTIONERY

EXOTIC FRUIT CARAMEL

100 g	Sugar
100 g	Isomalt
30 g	Cream
1 g	Salt
1 g	Nielsen-Massey vanilla beans
35 g	Evocao™ WholeFruit Chocolate
20 g	Mango puree
90 g	Passion fruit puree
60 g	Isigny butter

1. Boil the cream, mango puree, passion fruit puree, salt and vanilla beans.
2. Caramelize the sugar and isomalt to 185°C.
3. Deglaze with the hot liquids.
4. Cook to 103°C.
5. Pour over the **Evocao™ WholeFruit Chocolate**, emulsify and cool to 40°C.
6. At 40°C, emulsify with the soft butter.
7. Cast at 28°C.

EVOC AO™ WHOLEFRUIT CHOCOLATE BANANA GANACHE

188 g	Cream
100 g	Banana puree
72 g	Milk
84 g	Glucose DE60
84 g	Inverted sugar
226 g	Evocao™ WholeFruit Chocolate
14 g	Dry butter

1. Boil the cream, banana puree, glucose and inverted sugar.
2. Cool down to 70°C.
3. Slightly melt the **Evocao™ WholeFruit Chocolate**.
4. Pour over the **Evocao™ WholeFruit Chocolate**, emulsify.
5. Add the butter and emulsify once more.
6. Cast at 28°C.

ASSEMBLY

1. Spray the leaf mould with tempered green cocoa butter.
2. Add a layer of tempered yellow cocoa butter.
3. Repeat with a layer of tempered green cocoa butter.
4. Letting the cocoa butter crystallize between each layers.
5. Cast a shell of tempered **Evocao™ WholeFruit Chocolate**.
6. Fill a third of the way with the exotic caramel and let crystallize.
7. Fill to the top with the **Evocao™ WholeFruit Chocolate** banana ganache and let crystallize.
8. Close the tablets.





EXPRESS YOUR
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CHOCOLAT
TOUTFRUIT
WHOLEFRUIT
CHOCOLATE

**ICE CREAM,
SORBET
& DRINK**



RUSS THAYER
Chocolate Academy™ Lead Digital Chef



**EVOCAO™
ICE CREAM
“PODWICHES”**





I was inspired of course by the name wholefruit, and thus have re-created the look of the cocoa pod. The coconut sorbet evokes the white color of the pulp, and the apricot jelly help to evoke that fresh fruitiness of the pulp. Coconut is a rich fatty flavor which I find balances well the fruity acidity of the chocolate.

@russ.thayer @chocolateacademymontreal

ICE CREAM, SORBET & DRINK

EVOCALTM ICE CREAM “PODWICHES”

YIELD 12 UNITS

I used coconut oil in the dipping to add yet another coconut flavor, but also because it makes for a softer glazing which is more appealing to eat at frozen temperatures.



COCOA JACONDE

200g	Egg
150g	Almond flour
29g	Inverted sugar
57g	Icing sugar
143g	Egg whites
61g	Granulated sugar
25g	All-purpose flour
46g	Extra Brute Cocoa Powder
39g	Butter

1. Mix the eggs with the almonds, icing sugar, and inverted sugar. You can use a food processor if you like.
2. Separately, beat the egg whites with the sugar.
3. Melt the butter and add a little bit of the initial batter to it. Set aside to be incorporated later.
4. Mix the two batters, always adding the egg mixture to the whipped egg whites first. Add the dry ingredients, mixing carefully. Finally, add the melted butter mixture.
5. Once everything is mixed, spread into one 60x40 silicone baking mat and bake at 240°C for 4/5 minutes in a convection oven.
6. Remove from the oven and immediately cover with plastic film to preserve the moisture in the cake. Cool completely.
7. Freeze the cake to facilitate unmolding from the silicone baking mat.
8. Cut shapes using a cocoa pod shaped cutter.
9. Reserve for assembly.

ICE CREAM, SORBET & DRINK

APRICOT JELLY FOR FROZEN APPLICATIONS

61g	Ponthier Passion fruit puree 10% sugar
211g	Boiron Apricot puree 10% sugar
67g	Glucose powder
67g	Dextrose
2g	Pectin Nh 325
82g	Dried apricot pieces, finely chopped
10g	Apricot liqueur

1. Heat the purees to 40°C.
2. Combine the sugars and pectin, and whisk into the warmed puree.
3. Bring the mixture to the boil, whisking constantly.
4. Remove from the heat and whisk in the chopped apricots and the liqueur.
5. Pour into a shallow tray and cover with plastic film and cool completely.
6. Once set, mix gently with a spatula and place into a piping bag.
7. Reserve for assembly.

COCONUT SORBET

309g	Granulated sugar
129g	Glucose powder
78g	Dextrose
8g	Super Neutrose sorbet stabilizer LF
830g	Water
1,146g	Coconut puree 10% sugar

1. Combine all the dry powders.
2. Heat the water to 40°C.
3. Stream the mixed powders into the water and continue to cook, heating to 85°C.
4. Hold at 85°C for 1 minute, then remove from the heat and blend in the coconut puree.
5. Refrigerate overnight.
6. The next day, blend the mixture again and process in the ice cream machine.
7. Extract immediately into piping bags and pipe onto prepared cocoa and apricot insert.
8. Freeze.

EVOCOA™ ICE CREAM

352g	Heavy cream 35% fat
1,456g	Whole milk (3.25% fat)
100g	Inverted sugar
191g	Granulated sugar
59g	Skimmed milk powder (0% fat)
7g	Ice cream stabilizer LF STAB2000
335g	Evocao™ WholeFruit Chocolate

1. Combine the heavy cream, milk and invert sugar.
2. Heat to 40°C.
3. Combine the sugar, skimmed milk powder and ice cream stabilizer.
4. Whisk the dry mixture into the warm milk mixture.
5. Heat to 85°C while stirring.
6. Remove from the heat and blend in the **Evocao™ WholeFruit Chocolate** using an immersion blender.
7. Rapidly cool to 3°C and mature overnight in the refrigerator.
8. Spin in the ice cream machine.
9. Immediately place into a piping bag and use to assemble the dessert.

EVOCOA™ ICE CREAM DIPPING GLAZE AND SPRAY

806g	Evocao™ WholeFruit Chocolate
113g	Grapeseed oil
81g	Coconut oil, refined

1. Melt all together and use around 35/40°C to dip, glaze or spray frozen ice cream products.

ASSEMBLY

1. Pipe a border of coconut sorbet onto one of the joconde cocoa pods.
2. Pipe the apricot jelly in the center of the coconut sorbet.
3. Place a second joconde cocoa pod on top and press lightly to level it.
4. Blast freeze the preparation.
5. Pipe the **Evocao™ WholeFruit Chocolate** ice cream in a cocoa pod pattern on top of the ice cream sandwich.
6. Blast freeze the preparation.
7. Spray the **Evocao™ WholeFruit Chocolate** ice cream with the spray mixture to create a velvet effect.
8. Dip the sides of the sandwich in the dipping glaze.



MEGAN BELL

Assistant Chef Chocolate Academy™ North America



EVORANGE





The **Evocao™ WholeFruit Chocolate** inspired me to create a plant based frozen novelty. I paired it with blood orange to complement the fresh, intense flavor of the Evocao™.

@megan.bell10 @chicagochocolateacademy

ICE CREAM, SORBET & DRINK

EVORANGE

YIELD 24 ROUND SAVARINS

Make a well when piping the sorbet to have clean edges around the mold. The ideal temperature is -6°C when serving this novelty.



EVOCOA™ SORBET

400 g Water
400 g Reduced blood orange juice
96 g Trimoline
602 g **Evocao™ WholeFruit Chocolate**
1.12 g Nielsen-Massey vanilla bean
1.6 g Salt

1. Scale 533 g of fresh blood orange juice.
2. In a small pot over medium heat, reduce by 1/4 to 400 g of juice.
3. Add the water and trimoline to the pot with the reduced juice.
4. Heat to a simmer, pour over the **Evocao™ WholeFruit Chocolate**, vanilla and salt.
5. Emulsify together with a burr mix until smooth.
6. Allow flavor to mature for 8/12 hours before spinning.

ICE CREAM, SORBET & DRINK

CHOCOLATE SABLE

203 g	Almond flour
22.5 g	Extra Brute cocoa powder
85 g	Maple syrup
56 g	Grapeseed oil
2.75 g	Salt

1. Sift the almond flour and **cocoa powder** together.
2. Add in the maple syrup, oil and salt.
3. Mix together until dough is formed.
4. Sheet at 6mm and chill the dough.
5. Cut a 65 mm circle with a 30 mm circle in the center.
6. Bake in between silpains at 150°C for about 20 minutes until well baked.

BLOOD ORANGE GELEE

400 g	Reduced blood orange juice
40 g	Blood orange zest
100 g	Glucose powder
100 g	Dextrose
2.4 g	Pectin
6 g	Citric acid solution

1. Scale 534 g of fresh blood orange juice.
2. In a small pot over medium heat, reduce by 1/4 to 400g of juice.
3. Add in the zest and bring to a light simmer.
4. Cover and steep zest for 5 minutes.
5. Strain out the zest and rescale to 400g of liquid.
6. Warm the juice to 40°C.
7. Combine the glucose powder, dextrose and pectin together.
8. Whisk into the juice and bring to a boil for one minute.
9. Take off heat and add in citric acid.
10. Immediately pour 25 g into each mold.
11. Freeze gelee completely before adding next layer.

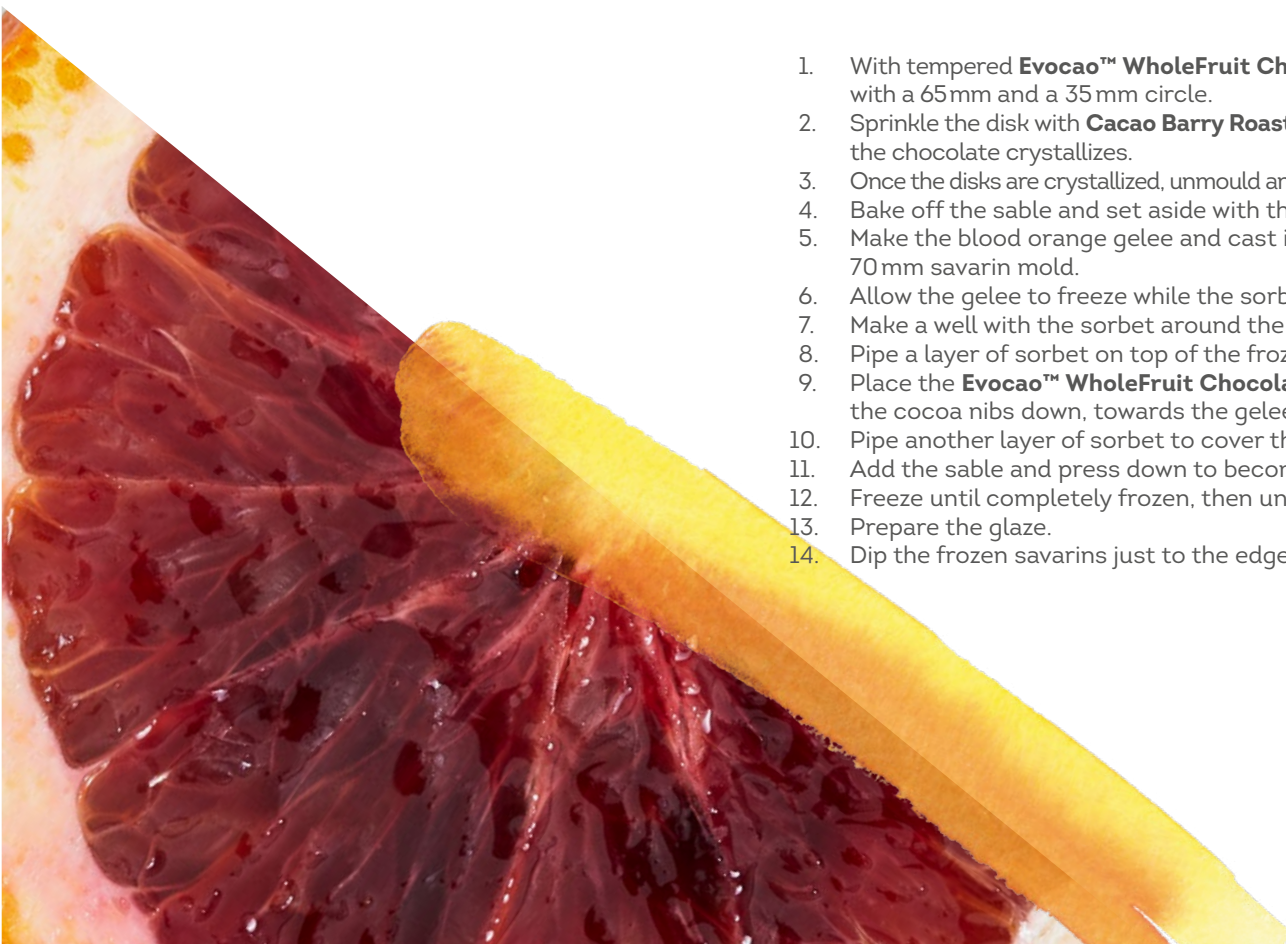
EVOCALO™ WHOLEFRUIT CHOCOLATE GLAZE

600 g	Evocalo™ WholeFruit Chocolate
80 g	Cocoa butter
160 g	Plant based clarified butter
30 g	Sunflower oil

1. Melt the **Evocalo™ WholeFruit Chocolate** to 40°C.
2. Melt the cocoa butter and clarified butter.
3. Mix the **Evocalo™ WholeFruit Chocolate** and melted butters together.
4. Add in the oil and burr mix until well emulsified.

ASSEMBLY

1. With tempered **Evocalo™ WholeFruit Chocolate**, make a disk with a 65mm and a 35mm circle.
2. Sprinkle the disk with **Cacao Barry Roasted Cocoa Nibs** before the chocolate crystallizes.
3. Once the disks are crystallized, unmould and set aside for assembly.
4. Bake off the sable and set aside with the chocolate disk.
5. Make the blood orange gelee and cast into the Sasa Demarle 70 mm savarin mold.
6. Allow the gelee to freeze while the sorbet is being spun.
7. Make a well with the sorbet around the edge of the mold.
8. Pipe a layer of sorbet on top of the frozen gelee.
9. Place the **Evocalo™ WholeFruit Chocolate** disk with the cocoa nibs down, towards the gelee.
10. Pipe another layer of sorbet to cover the disk.
11. Add the sable and press down to become level with the mold.
12. Freeze until completely frozen, then unmould and freeze.
13. Prepare the glaze.
14. Dip the frozen savarins just to the edge of the gelee layer.





SEUNGYUN LEE
Head of Chocolate Academy™ Singapore



EVOCAO™
TARO COCONUT DRINK





Taro has a unique flavor that cannot replace. I believe same as **Evocao™ WholeFruit Chocolate**. One of SEA's favorite flavor together with **Evocao™ WholeFruit Chocolate's** flavor combined very well with Coconut milk. **Evocao™ WholeFruit Chocolate** fresh flavor more appear when it is a cold drinks.

@seungyunlee_ @chocolate_academy_sg

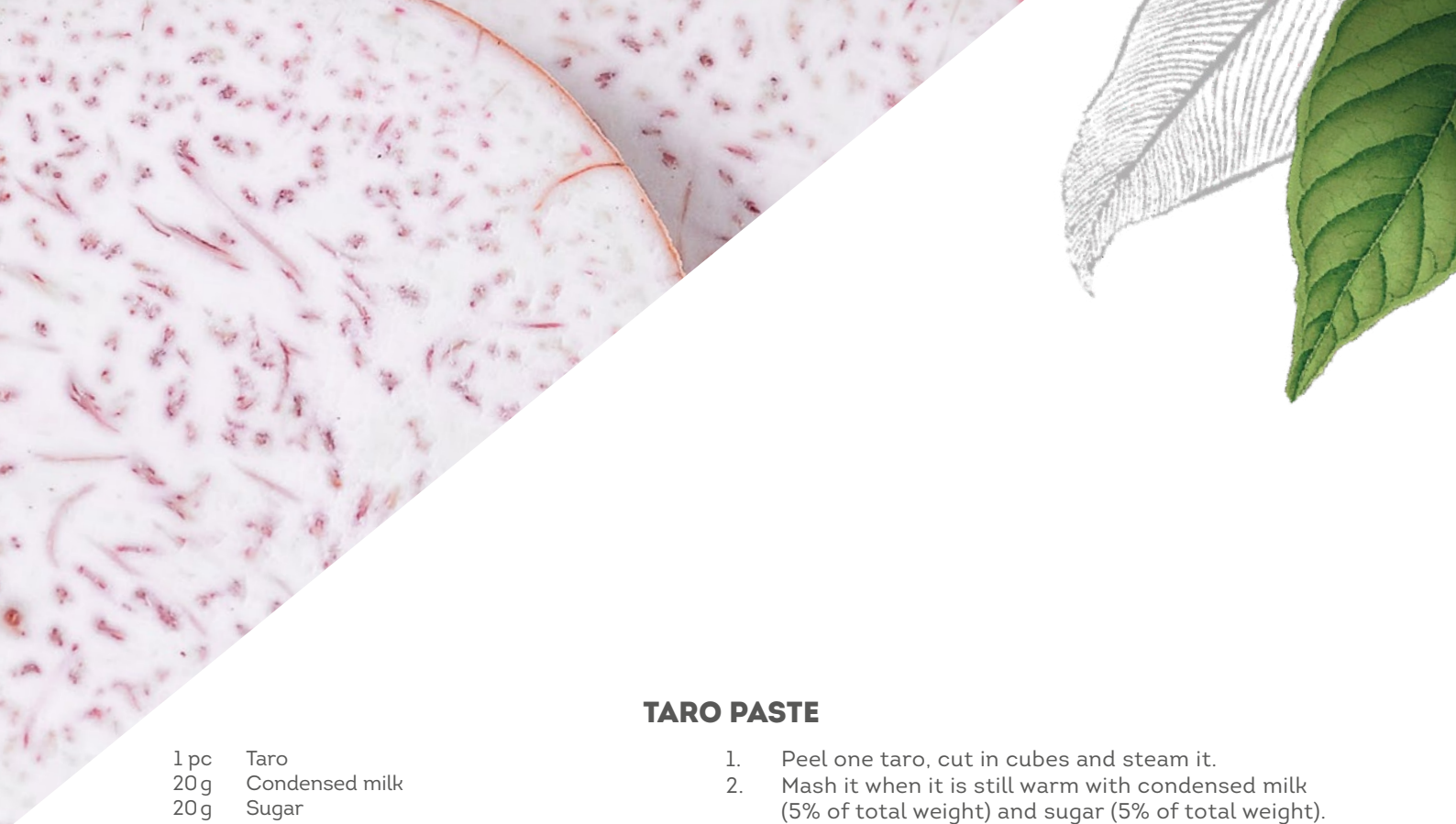
ICE CREAM, SORBET & DRINK

EVOCALTM TARO COCONUT DRINK

YIELD 3 UNITS - 500ML CUP



ICE CREAM, SORBET & DRINK



TARO PASTE

1 pc Taro
20g Condensed milk
20g Sugar

1. Peel one taro, cut in cubes and steam it.
2. Mash it when it is still warm with condensed milk (5% of total weight) and sugar (5% of total weight).
3. Use 20/30 g per 500 ml cup.

EVOCALO™ WHOLEFRUIT CHOCOLATE COCONUT MILK GANACHE

200g Skimmed coconut milk
75g **Evocalo™ Wholefruit Chocolate**

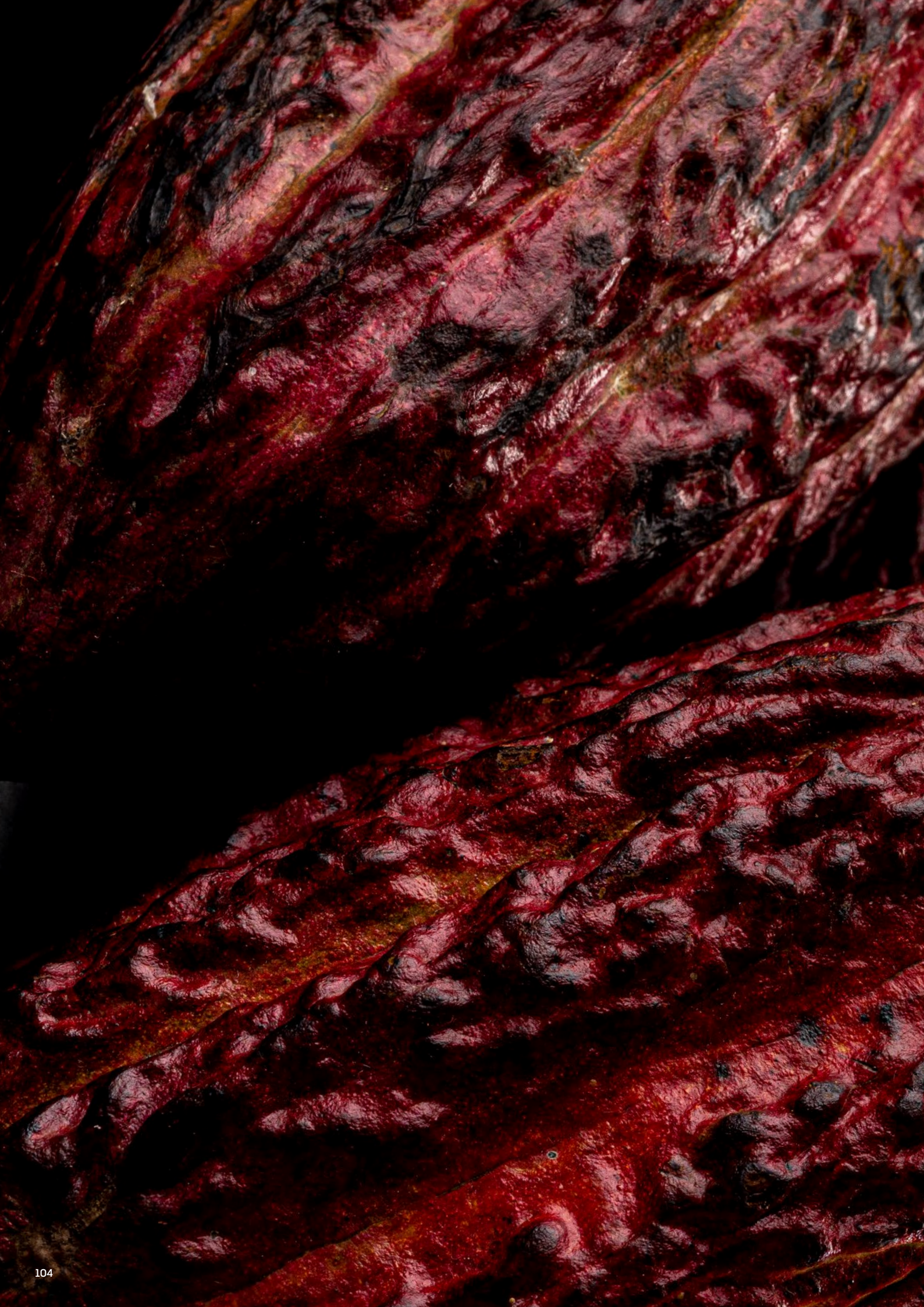
1. Make a ganache, rest it in a fridge overnight.
2. Pour 75g of **Evocalo™ Wholefruit Chocolate** ganache in a cup.
3. Fill up the cups with ice cubes.
4. Pour extra 150g skimmed coconut milk into the cup.

CREAM FOAM

200g Cream
20g Sugar
3g Vanilla extract

1. Whip it all together.
2. Use 20/30g to cover the top.
3. Decorate with **Plein Arôme** cocoa powder and coconut flakes.







EXPRESS YOUR
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CHOCOLAT
TOUTFRUIT
WHOLEFRUIT
CHOCOLATE

PLATED DESSERTS



ALAN ESPINOZA
Head of Chocolate Academy™ Mexico



MICTLÁN





In the ancient belief of the Aztecs, the cocoa tree was considered a cosmic tree. **Evocao™ WholeFruit Chocolate** comes from 100% cocoa pod ingredients and cocoa was their best companion on their way to Mictlán, the place where the continuity of life originates.

@alanespinoz7 @chocolateacademymx

PLATED DESSERTS

MICTLÁN

YIELD 8 UNITS



EVOCÃO™ WHOLEFRUIT CHOCOLATE MOUSSE

100g Water
100g **Evocao™ WholeFruit chocolate**
200g Heavy cream 35% fat

1. Semi-whipped the heavy cream and reserve.
2. Boil water and make a ganache with **Evocao™ WholeFruit Chocolate**.
3. When the ganache is at 40°C add the semi-whipped cream and combine gently.
4. Pour onto a silicone mould and freeze.

PLATED DESSERTS

EVOCOA™ WHOLEFRUIT CHOCOLATE FLOURLESS BISCUIT

180 g	Egg whites
50 g	Egg yolks
50 g	Sugar
80 g	Butter
90 g	Evocao™ WholeFruit chocolate
50 g	Chopped Evocao™ WholeFruit chocolate
7 g	Cocoa Nibs

1. Whip the egg whites with the sugar and separately whip the egg yolks.
2. Combine the soft butter and the 90 g of **Evocao™ WholeFruit Chocolate** melted at 40°C.
3. Mix the meringue and the whipped egg yolks and add the mixture between butter and **Evocao™ WholeFruit Chocolate**.
4. Add the chopped **Evocao™ WholeFruit Chocolate** and the cocoa nibs.
5. Bake at 180°C with a silicone mat with 1 cm.
6. Freeze and cut in desirable shape.

EVOCOA™ WHOLEFRUIT CHOCOLATE FAKE CRUMBLE

20 g	Tapioca maltodextrin
80 g	Evocao™ WholeFruit chocolate

1. Melt the **Evocao™ WholeFruit Chocolate** at 40°C and add the maltodextrin.
2. Use a pair of gloves to mix the two ingredients until get a fake crumble.
3. Reserve for plating.

EVOCOA™ WHOLEFRUIT CHOCOLATE SPRAY FOR VELVET

1,650 g	Whole milk
10 g	Mexican vanilla pods
600 g	Heavy cream 35% fat
300 g	Sugar
150 g	Milk in powder 0% fat

1. Roasted vanilla pods at 140°C during 30 minutes.
2. Process the vanilla pods until get a powder.
3. Let the vanilla infuse with the milk during 24 hours in the fridge.
4. Combine all the ingredients, make them boil and process with a hand blender.
5. Make the ice cream in a gelato machine.
6. Make a quenelle to serve directly to the plate.

XOCONOSTLE CACTUS GEL

100 g	Xoconostle cactus juice
20 g	Sugar
2 g	Pectina NH

1. Boil the xoconostle cactus juice with sugar and the pectin NH.
2. Let it set and once it gets cold, processed until obtain a gel.

EVOCOA™ WHOLEFRUIT CHOCOLATE SPRAY FOR VELVET

120 g	Evocao™ WholeFruit chocolate
80 g	Deodorized Cocoa Butter

1. Melt and mix both ingredients and use it at 32°C with a spray gun covering.





NICOLAS DUTERTRE
Chocolate Academy™ Chef, Canada



FRESH COCOA BEANS
IN APPEARANCE





This recipe is inspired by a fresh cacao bean inside the cacaofruit. Using a local brew, I combined a sour beer with notes of yellow fruits and plums, a little tangy and bitter. Mixed with ginger to refresh we get an **Evocao™ WholeFruit Chocolate** ganache montée with a light ginger flavour to bring freshness. For the cocoa beans, I used Hagou flour (wheat starch and manioc starch) with a touch of acidity to recreate the acidity of the pulp, a flour that is used to make crystal shrimp ravioli. I made small balls of chocolate cream and coated them, then I steamed them.

@chefdutertre @chocolateacademymontreal

PLATED DESSERTS



FRESH COCOA BEANS IN APPEARANCE

YIELD APPROX. 15 UNITS

Very important to steam the bean.



CHOCOLATE CREMEUX EVOCAO™ WHOLEFRUIT CHOCOLATE

250g Milk
142g Cream 35 %
90g Egg yolks
40g Granulated sugar
160g **Evocao™ WholeFruit Chocolate**

1. Bring the cream and milk to a simmer.
2. Mix the egg yolks with the sugar and temper with the warm liquids.
3. Bring back to the stove and cook to 84°C.
4. Pour over the **Evocao™ WholeFruit Chocolate** and emulsify.
5. Cool down overnight.
6. Pipe in a bean shape.

GRAPEFRUIT JELLY SPHERE

250g Pink Grapefruit puree
25g Granulated sugar
3g NH pectin
1g Gelatin sheets
1g Agar-agar

1. Melt the puree.
2. Mix the sugar, pectin and agar-agar.
3. At 40°C add the mixture of sugar/pectin/agar.
4. Bring to a boil.
5. Add the bloomed gelatin.
6. Pour into the silicone mould (mini-pearl silikonmart).
7. Freeze before use.

PLATED DESSERTS

IPA BEER JELLY (YELLOW PLUM FLAVOR)

200 g IPA beer (Yellow plum flavor)
25 g Granulated sugar
4 g Gelatin sheets

1. Warm half the beer with the sugar.
2. Pour over the bloomed gelatin and add the rest of the beer.
3. Let set in the fridge before use.

EVOCOA™ WHOLEFRUIT CHOCOLATE GINGER CHANTILLY

178 g Cream 35 % (1)
58 g Milk
40 g Glucose
4 g Gelatin sheets
140 g **Evocao™ WholeFruit Chocolate**
420 g Cream 35 % (2)
50 g ginger juice (25 g sucre -25 g fresh ginger)

1. Boil the cream (1), milk and glucose.
2. Add the bloomed gelatin.
3. Pour over the **Evocao™ WholeFruit Chocolate** and emulsify with the immersion blender.
4. Add the cold cream (2) + the ginger juice and blend again.
5. Cool quickly and refrigerate overnight.
6. Whip before use.

GOJI BERRY FRENCH MERINGUE

100 g Granulated sugar
100 g Icing sugar
100 g Egg whites
A/N Crushed goji berry

1. Whip the egg whites with the granulated sugar to soft peak.
2. Fold in the sifted icing sugar.
3. Spread 2mm onto parchment paper.
4. Add the crushed Goji Berry on top.
5. Bake at 100°C for 1h30.

CHOCOLATE CRUMBLE

87 g Brown sugar
87 g Butter
70 g AP flour
55 g Almond flour
17 g **Extra-brute cocoa powder**
17 g Potato starch
3 g Fine salt

1. Mix all the ingredients to sanding stage.
2. Bake at 160°C for approximately 15 minutes.
3. Reserve for the assembly.

HAGOU FLOUR DOUGH

50 g Hagou flour
100 g Water
3 g Citric acid

1. Boil the water and the citric acid.
2. Pour over the hagou flour.
3. Mix and spread at 2 mm between 2 silicon sheets.
4. Wrap the cremeux bean.
5. Reserved and steam before use.

ASSEMBLY

1. Pipe **Evocao™ WholeFruit Chocolate** chantilly into the center of the plate.
2. Add some chocolate crumble, top with chocolate chantilly.
3. Place pieces of Goji Berry meringue around the chocolate chantilly
4. Place a chocolate shell decoration on top the chantilly.
5. Organically add pieces of beer jelly and grapefruit sphere.
6. Finish with 3 steamed **Evocao™ WholeFruit Chocolate** cremeux wrapped with the hagou flour.
7. Grate some limes zests.



THE PASTRY ALPHABET X WHOLEFRUIT CHOCOLATE

What is The Pastry Alphabet?

To keep pushing the boundaries of flavour and elevate chefs' creativity, the team of Cacao Barry® pastry chefs has developed a collection of practical recipes rooted in our French pastry heritage and the desire for bringing a progressive approach to pastry.



THE PASTRY ALPHABET

DNA of your creativity.

All creativity begins with mastering the basics. Discover The Pastry Alphabet, our collective effort to offer chefs a complete guidance to all the key basic recipes to master French pastry.



BISCUITS



CRÈMES & MOUSSES



GLAÇAGES



Find more information
in the [Education booklet](#)





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CHOCOLATE
AS NATURE INTENDED

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