



Zéphyr™

A slightly sweet White Chocolate with an intense milk taste

Zéphyr™ Mango Dessert

Yields: 20 individual desserts,
A recipe by Philippe BERTRAND and Martin DIEZ
from the Chocolate Academy in France.



Chocolate Half Spheres

Ingredients	Weight (g)
Cacao Barry Zephyr™ 34%	as needed

Pistachio Nougatine

Ingredients	Weight (g)
Butter	125
Glucose	50
Sugar	150
Pectin NH	2.5
Pistachios, chopped	175
Total	502.5

Mango and Nutmeg Coulis

Ingredients	Weight (g)
Mango purée	500
Xanthan gum	1
Ground nutmeg	4
Total	505

Pan Fried Mango

Ingredients	Weight (g)
Fresh mango, <i>peeled and julienned</i>	2 pieces
Cacao Barry Mycryo® 100%	1
Ground nutmeg	4

Preparation

1. Crystallize Zéphyr and mold (20) half-spheres of 7 cm in diameter. Let set.
2. Unmold and set aside for assembly.

Preparation

1. Cook butter and glucose to 40°C/104°F.
2. Mix together sugar and pectin. Add to butter/glucose mixture.
3. Continue to cook until a thick, homogeneous consistency is obtained.
4. Add pistachios. Mix well.
5. Spread on a silpat. Bake at 180°F/360°F about 8-10 min, until the nougatine starts to brown, and center stops bubbling.
6. Cut 7 cm diameter circles. Allow to cool. Store in dry area until ready to assemble.

Preparation

1. Mix together xanthan gum and nutmeg.
2. Warm purée. At 40°C/104°F, add xanthan and nutmeg mixture.
3. Blend with immersion blender.
4. Cool, set aside for assembly.

Preparation

1. Mix nutmeg and cocoa butter together.
2. Coat the mango in nutmeg mixture.
3. Fry in very hot frying pan.
4. Cool and set aside for assembly.

Zéphyr™ Mousse

Ingredients	Weight (g)
Cream 35%	150
Tahitian vanilla bean	1 bean
Egg yolks	30
Sugar	10
Cacao Barry Zéphyr™ 34%	200
Cacao Barry Mycryo® 100%	20
Cream 35%, <i>whipped to soft peak</i>	150
Total	560

Preparation

1. Bring cream and vanilla bean to a boil.
2. Mix together yolks and sugar. Temper hot cream mixture into yolks/sugar.
3. Continue to cook until 85°C/185°F.
4. Remove vanilla bean. Mix with immersion blender. At 80°C/176°F, pour over chocolate and cocoa butter.
5. At 25°C/77°F, fold in soft peak whipped cream.
6. Reserve in refrigerator until ready to assemble.

Assembly

1. Place half sphere chocolate shells empty side up.
2. Add pan-fried mango with pieces of pistachio nougatine.
3. Add mango coulis (approx. 10 g).
4. Pipe Zéphyr™ mousse (approx. 30 g) on coulis.
5. Finish the half sphere with pan-fried mango and seal the opening with pistachio nougatine circle.
6. Place dessert in freezer for 10 minutes to achieve a velvet effect by spraying a mixture of 50% Mycryo®/50% Zéphyr™ at 45°C/113°F.
7. Place dessert in center of plate, add a circle of mango coulis with a few thin strips of fresh, ripe mango.

Zéphyr™ Passion Fruit and Coconut Bonbon

Yields: (5) Mini Log Bonbon mould plates (appx. 200 pieces)

*Reference MLD-090304-M00, moulded with Zéphyr™.

*Recipe by Philippe BERTRAND and Martin DIEZ
from the Chocolate Academy, France.



Coconut Ganache

Ingredients	Weight (g)
Cream 35%	250
Desiccated coconut	50
Coconut infusion	175
Sorbitol powder	25
Butter	55
Cacao Barry Zephyr™ 34%	300
Malibu liqueur	25
Total	880

Preparation

1. Bring cream and coconut to a boil. Infuse for 30 minutes then strain.
2. Rescale 175 g of the infusion.
3. Add sorbitol powder and butter. Heat to 80°C/176°F.
4. Pour over the Zéphyr™ and blend to emulsion.
5. Add Malibu. Blend to combine.
6. Allow to cool to 28°C/82°F before piping into shell.

Passion Fruit Compote

Ingredients	Weight (g)
Passion fruit purée	250
Water	130
Yellow pectin	8
Sugar	180
Total	568

Preparation

1. Warm purée and water to 40°C/104°F.
2. Mix together pectin and sugar.
3. Add pectin/sugar mixture to warm puree mixture. Cook to 102°C/217°F.
4. Allow to cool. Set aside for assembly.

Assembly

1. Spray Cacao Barry mini log molds as desired.
2. Mold with crystallized Zephyr™
3. Blend passion fruit compote in food processor.
4. Pipe compote in shells, half way full. Let set.
5. Pipe ganache on top of compote. Let set.
6. Close mold with crystallized Zéphyr™

Zéphyr™ Orange Dessert

Yields: (1) 20 cm diameter entremet, 4.5 cm height
A recipe by Christophe CANET, Cacao Barry Ambassador, France



Sweet Dough

Ingredients	Weight (g)
Butter	60
Powdered sugar	25
Almond powder	25
Whole egg	20
All purpose flour	100
Total	230

Preparation

1. Mix all ingredients together in food processor just to combine.
2. Roll to 4 mm thickness. Cut 16 cm disk and chill.
3. Bake at 160°C/320°F par-baked, approx. 8 min.

Zéphyr Mousse

Ingredients	Weight (g)
Whole Milk 3.25%	90
Cacao Barry Zephyr™ 34%	340
Gelatin mass*	30
Cream 35%, whipped to soft peak	450
Total	910

*gelatin mass: 5:1 ratio cold water to gelatin powder

Preparation

1. Heat milk to 50°C/122°F.
2. Melt Zéphyr™ to 35°C/95°F.
3. Mix milk and chocolate together to make an emulsion with immersion blender.
4. Add melted, hot gelatin mass.
5. Fold in whipped cream.

Orange Marmalade

Ingredients	Weight (g)
Fresh oranges	335
Water	17
Citric acid	4
Sugar #1	67
Green pectin	7
Sugar #2	170
Total	600

*note: marmalade yields more than one entremet.

Preparation

1. Blanch whole oranges in salt water for 10 minutes.
2. Repeat again with salt water.
3. Repeat once more with plain water.
4. Trim off stem.
5. Process in food processor.
6. Mix together water and citric acid.
7. Mix together sugar #1 and pectin.
8. Place processed oranges and acid mixture in sauce pot. Add pectin mixture, then sugar #2.
9. Bring to a boil. Pour into 16 cm ring. Freeze. Unmold and reserve in freezer.

Zéphyr™ Glaze

Ingredients	Weight (g)
Sugar	450
Water	225
Glucose	450
Sweetened condensed milk	300
Gelatin mass*	180
Cacao Barry Zéphyr™ 34%	150
Total	1755

*gelatin mass: 5:1 ratio cold water to gelatin powder

Preparation

1. Cook sugar, water and glucose to 101°C/241°F.
2. Add sweetened condensed milk and gelatin mass.
3. Pour over chocolate.
4. Blend with immersion blender (avoid trapping any air bubbles).
5. Cool and reserve until needed.

Almond Sponge

Ingredients	Weight (g)
Almond paste 50%	200
Whole egg	100
Butter	50
All purpose flour	20
Total	370

Preparation

1. Blend all ingredients together.
2. Place pre-baked sweet dough in 18 cm ring. Pipe half of almond sponge over sweet dough.
3. Place orange marmalade circle on almond sponge. Pipe remaining almond sponge over marmalade.
4. Bake at 180°C/360°F until golden brown, approximately 12 minutes.
5. Cool and unmold. Reserve in freezer for assembly.

Assembly

1. Line 20 cm ring with acetate. Pour small amount Zéphyr™ mousse into ring.
2. Place frozen orange and saffron ring into mousse. Cover ring with more mousse.
3. Finish with baked sponge, sweet dough side up. Freeze. Unmold and reserve until ready to glaze.
4. Heat glaze to 35°C/95°F. Glaze entremets.
5. Decorate as desired.

Orange and Saffron Cream

Ingredients	Weight (g)
Sugar	50
Fresh orange zest	1.5
Fresh orange juice	50
Whole eggs	63
Saffron powder	0.25
Cacao Barry Mycryo® 100%	15
Butter	43
Total	443.5

Preparation

1. Blend sugar and zest together.
2. Bring juice, eggs, sugar and saffron powder to a boil.
3. Add Mycryo® and butter. Mix with immersion blender.
4. Pour into 18 cm diameter flexipan. Freeze. Unmold and reserve in freezer for assembly.

Ingredients



Zéphyr™

Zéphyr™ is a slightly sweet White Chocolate with an intense milk taste

It reveals a perfect balance between
the rich taste of milk and cocoa butter
from which it gets its exceptional smoothness

Zéphyr™ is ideal for all applications

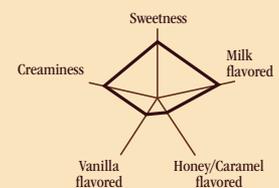
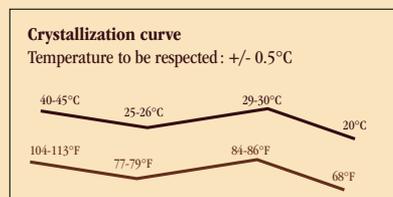


34%
Min.
Cocoa

25.8%
Min.
Milk

5 kg **CODE**
CHW-N34ZEPH-587

Fluidity - ●●●●●+
Fat 40.4%



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