



Receive a FREE *Chocolate Designs L'Indispensable* book for every 3 cases of ANY Cacao Barry Chocolate you purchase.

Offer good on purchases November 1 through December 31, 2009.
Must be postmarked by January 31, 2010.

Chocolate Designs L'Indispensable is an indispensable book about working with chocolate that makes a wonderful gift.



PLUS... take advantage of this offer and receive a gift certificate for 20% off a class at the Chicago Chocolate Academy.
www.chocolate-academy.com

Item Code	Product Description	Form	Case Pack	# of Cases Purchased
Dark Chocolate				
CHD-P64EXBG-587	EXTRA-BITTER GUAYAQUIL - 64% Cacao	pistoles™	4 x 11 lbs	
CHD-Q58MIAM-587	FAVORITES MI-AMERE - 58% Cacao	pistoles™	4 x 11 lbs	
CHD-X50FNOI-587	FORCE NOIRE - Dark Chocolate 50% Cacao	pistoles™	4 x 11 lbs	
CHD-Q75TAZ-529	TANZANIE ORIGINE RARE - DARK - 75% Cacao	pistoles™	4 x 11 lbs	
CHD-R55EXEL-587	EXCELLENCE - 55% Cacao	pistoles™	4 x 11 lbs	
Milk Chocolate				
CHM-P35LBAR-587	LACTÉE BARRY - 35.3% Cacao	pistoles™	4 x 11 lbs	
CHM-O38LSUP-587	LACTÉE SUPERIEURE - 38.2% Cacao	pistoles™	4 x 11 lbs	
White Chocolate				
CHW-Q29SATI-587	BLANC SATIN - 29.2% Cacao Butter, 19.8% Milk	pistoles™	4 x 11 lbs	
Specialties				
BIG-PF-1BO-401	PAILLETTE FEUILLETINE - Flakes of brittany laced crepes	feuillettine	4 x 5.5 lbs	
NCB-HD706-BY-X55	MYCRYO® - 100% Cocoa butter in powder	powder	8 x 550 g	
GIM-P1PLAIS-LN-128	GIANDUJA PLAISIR LENOTRE - 24% Cocoa - 20% Hazelnut	block	10 x 5.5 lbs	
Cocoa Powder				
DCP-22SP-760	EXTRA BRUTE - Intense, red cocoa powder	powder	6 x 2.2 lbs	
	Specify other Cacao Barry item.			
	Specify other Cacao Barry item.			
	Specify other Cacao Barry item.			

ALL information MUST be completed to receive the book:

TOTAL CASES
(Minimum of 3 cases)

Establishment Name _____

Contact _____ Title _____

Address (No PO Boxes) _____

City _____ State _____ Zip _____

Email _____

Include me in exclusive email offers from Cacao Barry.

Phone (_____) _____ Fax (_____) _____

Primary Distributor: _____ City: _____ State: _____

DSR Name: _____

- I'm a **NEW Cacao Barry customer.**
 Please contact me about the Barry Callebaut Chocolate Academy.

Type of Operation

- Caterer Fine Dining without Catering
 Confectioner Hotel/Motel
 Country Club Other (Specify): _____
 Fine Dining with Catering

Annual Sales

- Under \$100,000
 \$100,000 - \$199,999
 \$200,000 - \$299,999
 \$300,000 - \$499,999
 \$500,000 - \$999,999
 \$1,000,000 - \$4,999,999
 Over \$5 Million

Annual Chocolate Volume

- Less than 10,000 lbs.
 10,000 - 24,999 lbs.
 25,000 - 49,999 lbs.
 50,000 - 100,000 lbs.
 More than 100,000 lbs.

Terms & Conditions **Eligible Customers:** Only commercial and non-commercial foodservice operators are eligible to participate; one coupon per operator. This program does not extend to Government and Bid Operators or National Account Customers, including GPO customers. Qualifying multi-unit chains must submit on an individual basis. However, headquarters may submit invoices for several locations and request one combined rebate check. Offers do not apply to any distributor label products or any other private label products. **Effective Dates:** Offer applies to purchases made between November 1, 2009 and December 31, 2009. Request for refund must be postmarked by January 31, 2010. Please allow 4-6 weeks for refund to arrive. **Limits:** Offer good only on products listed above. Coupon has no cash value. **Proof of Purchase:** Copies of distributor invoice(s) showing case purchases must be attached to the coupon. Invoices used for this offer cannot be used in conjunction with any other Barry Callebaut offer. Distributor velocity reports will only be accepted if they include specific invoice numbers, dates and purchase prices. Barry Callebaut has final decision on the interpretation of the terms and conditions of this promotion.

For recipes and information visit:
www.cacao-barry.com



Send to: Cacao Barry
Chocolate Designs L'Indispensable
PO Box 1024
Brownsdale, MN 55918-1024

For questions, please call:
1.800.225.1418

Triple Chocolate Indulgence for the holidays.



Recipe for 18 x 26 inch sheet
(yield 4 Cacao Barry squares)

Triple chocolate indulgence is an indispensable dessert for your fine dining operation. It is comprised of three beautiful layers of creamy chocolate creating a magnificent plate presentation.

Modify the recipe by adding *PAILLETTE FEUILLETINE*, flakes of brittany laced crepes as a garnish before serving or substitute *FAVORITES MI-AMERE* - 58% CACAO in place of Cacao Barry Excellence for a deeper cocoa flavor.

Cocoa Biscuit

Ingredients	Metric	US	Preparation
Egg Yolks	70 g	2.5 oz	Whip ingredients together until ribbon stage
Eggs	170 g	6 oz	
Sugar	135 g	4.75 oz	
Egg Whites	100 g	3.5 oz	Blend to form soft peaks
Sugar	55 g	1.9 oz	
Flour	40 g	1.4 oz	Sift together
Cocoa Powder, Extra Brute	40 g	1.4 oz	
Alternate folding dry ingredients and egg white mixture into egg mixture. Cook in convection oven at 390° F for 9 minutes.			

Crème Anglaise

Milk	645 g	22.5 oz	Combine and heat. Continue cooking until it coats the spoon (approx. 3-4 minutes).
Eggs	225 g	8 oz	
Sugar	95 g	3.25 oz	
Pastry Cream Powder or Corn Starch	35 g	1.25 oz	

Excellence Dark Chocolate Cream

Crème Anglaise (recipe above)	400 g	14 oz	Mix Cacao Barry Excellence with warm crème anglaise. Cool to 95 degrees F .and add lightly whipped cream. Pour equal amounts of the Excellence Dark Chocolate Cream into each of the 4 biscuits. Lightly freeze before adding another layer.
Cacao Barry Excellence 55%	380 g	13.25 oz.	
Heavy whipping cream	640 g	22.5 oz	

Lactée Barry Chocolate Cream

Crème Anglaise (recipe above)	270 g	9.5 oz	Mix crème anglaise while warm with the Cacao Barry Lactée Barry. Cool to 95° F and add lightly whipped heavy whipping cream. Pour equal amounts to each of the 4 biscuits. Lightly freeze before adding another layer.
Cacao Barry Lactée Barry	350 g	12.25 oz	
Heavy whipping cream, lightly whipped	400 g	14 oz.	

Blanc Satin Cream

Crème Anglaise (recipe above)	250 g	8.75 oz	Mix together and at 95° F split the Blanc Satin Cream between the 4 cocoa biscuits.
Cacao Barry Blanc Satin Chocolate	240 g	8.5 oz	
Cacao Barry Mycryo butter	35 g	1.25 oz	

Refrigerate and garnish as desired before serving.