

Icings

Dark chocolate icing

650 g of whole milk
160 g of glucose syrup
320 g of powdered sugar
120 g of beurre de cacao **Mycryo™**
600 g of Cacao Barry "Chocolat Amer 60%" pure chocolate
720 g of Cacao Barry coating "Pâte à glacer brune"

Boil the milk with the glucose and the powdered sugar, add the beurre de cacao **Mycryo™**, then the coating and chocolate previously melted together. Sieve, cool to 25-30°C (77-86 °F) for icing desserts or yule logs.

Milk chocolate icing

750 g of whole milk
160 g of glucose syrup
320 g of sugar
120 g beurre de cacao **Mycryo™**
1450 g of Cacao Barry "Lactée Supérieure" milk chocolate
720 g of Cacao Barry coating "Pâte à glacer ivoire"

Boil the milk with the glucose and the powdered sugar, add the beurre de cacao **Mycryo™** then the coating and the chocolate previously melted together. Sieve, cool to 25-30°C (77-86 °F) for icing desserts or yule logs.

White chocolate icing

750 g of whole milk
160 g of glucose syrup
320 g of sugar
120 g of beurre de cacao **Mycryo™**
1450 g of Cacao Barry "Blanc Satin" white chocolate
720 g of Cacao Barry coating "Pâte à glacer ivoire"

Boil the milk with the glucose and the powdered sugar, add the beurre de cacao **Mycryo™** then the coating and the chocolate previously melted together. Sieve, cool to 25-30°C (77-86°F) to ice desserts or yule logs.

Creams

Cream for desserts and tarts lemon, orange, passion fruit or mandarin orange

250 g of pulp
250 g of powdered sugar
200 g of whole eggs
200 g of egg yokes
200 g of dairy butter
150 g of beurre de cacao **Mycryo™**

Mix the eggs the egg yokes and the sugar. Bring the pulp to the boil. Cook the whole at 85°C (185°F) in the microwave or in a bain-marie. Add the dairy butter and the beurre de cacao **Mycryo™**, sieve and cool.

Light fruit cream

600 g of pulp
150 g of powdered sugar
20 g of egg yokes
55 g of whole eggs
30 g of cream powder
40 g of beurre de cacao **Mycryo™**
600 g of whipped cream

Proceed as for a confectioner's custard with the fruit pulp, add the beurre de cacao **Mycryo™**, cool to 30°C (86 °F) then add the whipped cream.

White chocolate vanilla cream

200 g of whole milk
20 g of sugar
20 g of cream powder
50 g of egg yokes
1 vanilla pod
130 g of Cacao Barry «Blanc Satin» white chocolate
10 g of beurre de cacao **Mycryo™**
300 g of whipped light cream

Make a confectioner's custard. Add the beurre de cacao **Mycryo™** and the white chocolate after cooking, then cool to 30°C (86°F) and mix with the whipped light cream.

Beurre de cacao **Mycryo™** is a Cacao Barry product.



L'amour du métier, la passion du chocolat

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L'amour du métier, la passion du chocolat

For the taste

Beurre de cacao **Mycryo™**

For the texture

For the color



No more gelatins
Change to **Mycryo™**

Beurre de cacao Mycryo™

Gelatine substitute

For the taste

Beurre de cacao Mycryo™ **enhances the taste** of the ingredients. It brings out the essence of your fruit mousse to your bavaois, and all your other specialties.

For the texture

The texture of your preparations also benefits. They become **smoother** and **creamier**, without elasticity.

For the color

Beurre de cacao Mycryo™ gives fruit **vivid, brilliant colors** that are **pleasant to the eye**. It makes your preparations more appetizing.



100 % natural.
Suitable for vegetarian preparations.

In powder form to facilitate accurate and convenient measuring.

Meets all HACCP food safety standards.

Shelf-life: 1 year unopened (1.5kg (3lbs) canister package). Keep cool at 18-20°C (64-68°F).

Beurre de cacao Mycryo™ can also be used for tempering chocolate and praline in a quick and convenient way for consistent results everytime.

Fruit mousses

Fruit mousse (raspberries, passion fruit) with Italian meringue

220 g of passion fruit purée
50 g of powdered sugar
100 g of beurre de cacao **Mycryo™**
200 g of Italian meringue
550 g of whipped cream

Heat a third of the purée with the sugar to 70°C (158 °F), add the beurre de cacao **Mycryo™**, mix well, then add the rest of the purée at 3°C (37 °F) then add in the meringue and the whipped cream.

Banana mousse

600 g of banana purée
350 g of powdered sugar
120 g of beurre de cacao **Mycryo™**
50 g of rum
1300 g of whipped light cream

Heat a third of the purée with the sugar to 70°C (158 °F), add the beurre de cacao **Mycryo™**, mix well, then add in the rest of the purée at 3°C (37°F). Cool to 18-20°C (64-68°F) then add in the rum and the well whipped light cream.

Red fruit mousse (black currants, raspberries, blackberries)

300 g of fruit purée
175 g of powdered sugar
60 g of beurre de cacao **Mycryo™**
650 g of whipped light cream

Heat a third of the purée with the sugar to 70°C (158°F), add the beurre de cacao **Mycryo™**, mix well, then add in the rest of the purée at 3°C (37°F). Cool to 18-20 °C (64-68°F) then add in the well whipped light cream.

Bavaois

White hazelnut chocolate Bavaois

560 g of whole milk
170 g of egg yokes
120 g of powdered sugar
150 g of beurre de cacao **Mycryo™**
740 g of Cacao Barry "Blanc Satin" white chocolate
200 g of Cocoa Barry **hazelnut paste**
1200 g of frothy light cream

Bring the milk to a boil, pour in previously mixed sugar and egg yokes. Cook at 85°C (185°F), sieve and add the beurre de cacao **Mycryo™**, the **Blanc Satin** chocolate and the **hazelnut paste**. Cool to 18-20°C (64-68 °F) and add the frothy light cream.

Vanilla Bavaoise

• Poach 340 g of whole milk at 85°C (185°F)
200 g of powdered sugar
60 g of egg yokes
2 vanilla pods
• Sieve
• Add 80 g of beurre de cacao **Mycryo™**
and 50 g of lemon juice
with 750 g of whipped light cream.

Bring the milk to a boil, pour in the previously mixed sugar and egg yokes. Cook at 85°C (185°F), sieve and add the beurre de cacao **Mycryo™** and the lemon juice, cool to 18°C (64 °F) and add the well whipped light cream.

«Blanc Satin» White Chocolate Bavaois

• Mix 340 g of whole milk
200 g of powdered sugar
60 g of egg yokes
• With 740 g of Cacao Barry "Blanc Satin" white chocolate
120 g of beurre de cacao **Mycryo™**
• At 40°C add 1300 g of frothy light cream
(104 °F)

Bring the milk to a boil, pour in the previously mixed sugar and egg yokes.. Cook at 85°C (185°F), sieve and add the beurre de cacao **Mycryo™** and the **Blanc Satin** chocolate. Cool to 18-20°C (64-6 °F) and add the whipped light cream.

Raspberry Bavaois

• Poach at 85°C (185°F) 400 g purée de framboises
210 g powdered sugar
80 g egg yokes
• Sieve
• Add 60 g of beurre de cacao **Mycryo™**
• Cool to 18-20°C (64-68°F)
• Add 800 g of raised whipped cream

Bring the purée to the boil, pour in the previously mixed sugar and egg yokes. Cook at 85°C (185 °F), sieve and add the beurre de cacao **Mycryo™**, cool to 18°C (64 °F) and add the whipped cream.



Recipes