

# CHOC BOOK

NO. 2



**BARIMA**<sup>®</sup>  
ARTISANAL

# Dear Confectionery Enthusiasts,

We are thrilled to announce the arrival of Chocbook No. 2, the much-anticipated follow-up to our first chocolate catalogue, which received an overwhelmingly enthusiastic reception. This new edition is a testament to our unyielding passion for confectionery, inspired by our travels, encounters with diverse flavours, rigorous training, and engaging conversations with our valued community – all driven by our genuine love for chocolate. Over the course of more than three decades, we have amassed a wealth of professional knowledge, and we are delighted to share it with you. The Barima Artisanal brand proudly presents a meticulously crafted array of delights through 14 unique recipes contained within the pages of Chocbook No. 2. Are you ready to discover a world of confectionery sensations? Look no further! Each recipe will allow you to create a captivating masterpiece, boasting an alluring arrangement, intriguing flavours, and delightful textures. We drew inspiration for these exquisite treats from the global trends, our journeys, and the expertise and passion of our talented team. Our devotion to the craft spans two generations, and it drives us to consistently deliver products of superior quality. We would like to present a diverse portfolio that will make your daily work more enjoyable and support you in providing your esteemed clientele with an attractive offer. Our hope is to inspire you, and we truly believe that reading Chocbook No. 2 will be just as enthralling for you as the process of creating it was for us. Hopefully, we shall meet very soon at the Academy of Skills – Inspiration and in your ateliers, in order to explore this fascinating world of confectionery together!



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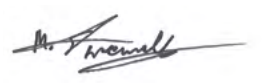
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# Table of Contents

FOREWORD 4  
THE CHARACTERISTICS OF BARIMA ARTISANAL PRODUCTS 5

## Chocolate products

**CHOCOLATE**  
CHOCOLATE - BELGIAN QUALITY 8  
CHOCOLATE ECONOMIC 8  
  
**CHOCOLATE ADDITIVES**  
CHUNKS BAKESTABLE 20  
DROPS BAKESTABLE 20-21  
STICKS BAKESTABLE 21  
CHUNKS 22  
TRUFFLE SHELLS 22  
COCOA EXTRA DARK 23  
COCOA BUTTER 23

**RECIPES**  
Alfajores 10  
Hot chocolate with churros 12  
Milk chocolate & blackcurrant tart 14  
Lemon tea & parsley bonbons 16  
Pralines 18  
Vegan muffins 24  
Oat cookies 26  
Vegan truffles - salty caramel 28



## Nut products

NUT PASTES 32  
PRALINE PASTES 32  
PISTACHIO 33  
CROCANTS 33

**RECIPES**  
PETIT FOURS 34:  
Peanut / cherry  
Almond  
Hazelnut  
Pistachio / strawberry  
  
Pistachio blackcurrant  
profiteroles 36  
Halva dessert 38



## Crispy products

CRISPY FLAKES 42  
CRUNCHIES 43

**RECIPES**  
BARS 44:  
Peanut / strawberry  
Almond / orange / cranberry / rose pepper  
Hazelnut / passion fruit



## Coatings, sugar pastes & marzipan

SHINY COATING 48  
SUGAR PASTE 48  
MARZIPAN 49

## Fruit components

ORANGE SLICES 55



## Colouring & food sprays

VELLY SPRAY 58  
PEARLY COLOURING SPRAY 59  
PEARLY COLOURING POWDER PUMP 60  
GEL SPRAY 60  
GLOSSY FOOD SPRAY 61  
COOLER SPRAY 61



## Academy of skills Inspiration 62

# Belgian quality chocolate and products for professionals



We have been fascinated by chocolate as a raw material for 32 years. With an intimate understanding of its exceptional attributes, we seamlessly incorporate it into our manufacturing procedures. Our extensive expertise and product portfolio are tailored for professionals in the confectionery and food service sector. Barima Artisanal - this exclusive product line was designed with those professionals in mind. As the founders and owners of the brand, we are committed to providing our customers with consistent high - quality products, thus contributing to the prosperity of their business undertakings.

In addition to a variety of Belgian Quality chocolate, Barima Artisanal encompasses various other essential product categories for confectioners. This collection includes the Economic line of chocolate, bakestable chocolate inclusions, cocoa products, nut pastes and derivatives, fruit components, crispy products, marzipan, and more.

*We wish you success and satisfaction while working with Barima Artisanal products.*

## PRODUCTS CHARACTERISTICS

### CHOCOLATE

- Original Belgian recipes
- Formed in pastilles
- Rich flavouring and aroma
- 3 kg and 10 kg packaging

### BAKESTABLE CHOCOLATE PRODUCTS

- Drops (available in two sizes), chunks and sticks
- Recommended for such baked products as cookies, muffins, sweet buns etc.

### COCOA PRODUCTS

- Alkalized cocoa powder with a high cocoa butter content of 22-24%
- 100% cocoa butter (the noblest of vegetable fats), pressed from the highest quality cocoa beans and moulded into 8 mm pastilles

### NUT PASTES

- 100% nuts in any kind of paste
- Artisanal manufacturing method
- Geographically optimum sourcing areas

### SUGAR PASTE

- Ready to use
- Smooth texture
- Snow-white colour and perfect plasticity

### MARZIPAN

- Natural ingredients
- Hand-crafted
- Carefully selected almonds make up to 50% of the ingredients
- Intensive aroma

### CRISPY PRODUCTS

- Developed to provide a crunchy texture in confectionery products
- Inspired by the original French crêpes dentelles

### COLOURS

- Powder or spray
- Perfect for finishing the final products

## KEY • APPLICATION



CAKES

ICE  
CREAM

HORECA

HOT  
CHOCOLATE

DESSERTS

PRALINES

BAKING



# Chocolate products

CHOCOLATE - BELGIAN QUALITY  
CHOCOLATE ECONOMIC  
CHUNKS BAKESTABLE  
DROPS BAKESTABLE  
STICKS BAKESTABLE  
CHUNKS  
TRUFFLE SHELLS  
COCOA EXTRA DARK  
COCOA BUTTER

## RECIPES

Alfajores  
Hot chocolate with churros  
Milk chocolate & blackcurrant tart  
Lemon tea & parsley bonbons  
Pralines  
Vegan muffins  
Oat cookies  
Vegan truffles - salty caramel





## CHOCOLATE - BELGIAN QUALITY

Manufactured with Belgian chocolate according to the best recipes of experienced chocolate masters. Carefully selected cocoa beans, a state-of-the-art production process and laboratory-controlled quality guarantee consistent specifications of Barima Artisanal chocolate, including its exceptionally rich flavour and aroma, high fluidity, and silky consistency. Barima Artisanal chocolate is moulded into 8 mm pastilles, which makes them easier to use in confectionery ateliers.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	DARK CHOCOLATE 72%	CHN72XXA3	3 KG
		CHN72XXA10	10 KG
2	DARK CHOCOLATE 56%	CHN56XX3	3 KG
		CHN56XX10	10 KG
3	DARK CHOCOLATE 50%	CHN50XXD10	10 KG
4	MILK CHOCOLATE 34%	CHL35XXC3	3 KG
		CHL35XXC10	10 KG
5	WHITE CHOCOLATE 29%	CHB28XXB3	3 KG
		CHB28XXB10	10 KG

### APPLICATIONS



## CHOCOLATE ECONOMIC

Real chocolate made in Europe according to the traditional recipes developed by the best professionals. Natural ingredients and the cocoa content determine their versatile application in high-volume products manufactured on a daily basis. The Economic chocolate line is a cost-effective solution and an ideal choice of an ingredient for mousses, creams, glazes, coatings, and fillings.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	DARK CHOCOLATE 50% ECONOMIC	332576	10 KG
2	MILK CHOCOLATE 31% ECONOMIC	332573	10 KG
3	WHITE CHOCOLATE 24% ECONOMIC	332570	10 KG

### APPLICATIONS











# Milk chocolate & blackcurrant tart

DIFFICULTY LEVEL



## INGREDIENTS

### SHORT PASTRY

530 g Plain flour  
20 g **Barima Artisanal** Cocoa Extra Dark (CODE 22/24GT781) **p. 23**  
300 g Butter  
200 g Icing sugar  
100 g Eggs

### BLACKCURRANT COULIS

500 g Blackcurrant (frozen)  
150 g Sugar

### CHOCOLATE FINANCIER

280 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) **p. 8**  
260 g Cream 36% fat  
200 g Egg whites  
100 g Icing sugar  
80 g Plain flour  
80 g Almond flour  
110 g Butter

### CHOCOLATE CREMEUX

150 g Milk  
300 g Cream 36%  
240 g Egg yolks  
120 g Agave syrup  
360 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) **p. 8**

### PATE BOMBE

420 g Whipped Cream 36% fat  
240 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) **p. 8**  
90 g Eggs yolks  
45 g Egg whites  
110 g Sugar  
100 g Cream 36% fat  
17 g Gelatine  
85 g Water

### DECORATION

• **Barbara Decor** Santi Slim (CODE 334511)

## PREPARATION

Mix all ingredients together and knead the dough in a mixer with low speed. Roll out the dough between two sheets of baking parchment to a thickness of 3 mm and refrigerate. Then put it into tart rings. Bake at 170°C for 12 minutes.

Boil currants with sugar until the water evaporates. Blend it with a hand blender, strain through a sieve and set in a refrigerator to cool. Put the ready-made coulis on the bottom of the baked tart.

Sift all dry ingredients and mix them with egg whites. Melt chocolate with butter in a microwave, add it to the first mass and stir thoroughly. Finally add cream. Spread the dough on a baking tray lined with baking parchment, place in a refrigerator for 2 hours and then bake at 160°C for 16 minutes. After cooling, cut out desired shapes and put them into baked tarts, on blackcurrant coulis.

Bring the milk, cream, and agave syrup to boil. Add egg yolks, stirring constantly. Re-heat it to 82°C and add chocolate. Pour the cremeux into baked tarts. Place tarts in a refrigerator to set.

Soak gelatine in cold water. Heat the egg yolks, egg whites and sugar up to 60°C and then whisk it using a mixer on high speed until stiff foam is obtained. Boil cream, add the soaked gelatine and then add chocolate. Mix Whipped cream with the egg foam and then combine it with the chocolate ganache. Pour the mousse into moulds and freeze. Coat the frozen Pate Bombe mousses with **Barima Artisanal** Gel spray (CODE AP9502GE) **p. 60**.

## NOTES

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## Lavender

DIFFICULTY LEVEL



### INGREDIENTS

#### LAVENDER GANACHE

- 400 g **Barima Artisanal** Milk chocolate 31% Economic (CODE 332573) ● p. 8
- 150 g Cream 30% fat
- 25 g Sorbitol
- 20 g Glucose syrup
- 25 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23
- 30g Concentrated lavender paste

### PREPARATION

Boil cream with sorbitol and glucose syrup. Add chocolate and cocoa butter. Emulsify it using a hand blender and add lavender paste. Pour the ganache into a 25 cm × 25 cm × 0.7 cm frame and leave it aside to set.

Once set, cut the ganache into rectangles and coat with **Barima Artisanal** Dark chocolate 56% (CODE CHN56XX3) ● p. 8.

## Pomegranate & mint

#### POMEGRANATE GANACHE

- 400 g **Barima Artisanal** White chocolate 24% Economic (CODE 332570) ● p. 8
- 150 g Cream 30% fat
- 25 g Sorbitol
- 20 g Glucose syrup
- 80 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23
- 30 g Concentrated pomegranate paste

Boil cream with sorbitol and glucose syrup. Add chocolate and cocoa butter. Emulsify it using a hand blender and add pomegranate paste. Pour the ganache into a 25 cm × 25 cm × 0.7 cm frame and leave it aside to set.

#### MINT GANACHE

- 180 g **Barima Artisanal** Dark chocolate 50% Economic (CODE 332576) ● p. 8
- 125 g Cream 30% fat
- 13 g Sorbitol
- 10 g Glucose syrup
- 15 g Concentrated mint paste

Boil cream with sorbitol and glucose syrup. Add chocolate, emulsify it with a hand blender and add mint paste. Pour the mint ganache onto the pomegranate ganache and leave it aside to set.

Once set, cut the ganache into rectangles and coat with **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) ● p. 8.

## Pistachio

#### PISTACHIO GANACHE

- 250 g Cream 30% fat
- 40 g Invert sugar
- 120 g Sugar
- 40 g Butter
- 450 g **Barima Artisanal** White chocolate 24% Economic (CODE 332570) ● p. 8
- 50 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23
- 80 g **Barima Artisanal** Pistachio paste 100% / roasted blanched (CODE 6115) ● p. 32
- 2 g Citric acid

Heat up the cream with invert sugar and sugar. Add chocolate, cocoa butter and pistachio paste and stir it well. Finally add butter and citric acid and blend it all together at about 34°C. Pour the ganache into a 25 cm × 25 cm × 0.7 cm frame and leave it aside to set.

Once set, cut the ganache into rectangles and coat with **Barima Artisanal** White chocolate 29% (CODE CHB28XXB3) ● p. 8. Decorate the pralines with **Barima Artisanal** Pistachios / roasted blanched unsalted (CODE 6181) ● p. 33.



## CHUNKS BAKESTABLE (DARK CHOCOLATE 44%)

Made of bakestable chocolate with rich chocolate aroma. Thanks to reduced cocoa butter content the chunks retain their shape when baked in muffins, Panettone, cakes, cookies or sweet pastry.

**TIP:** Add the chunks to the dough at the end of kneading. This prevents melting the chunks and staining the dough.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	CHUNKS DARK BAKESTABLE 8x8x4 MM	882500	10 KG
2	CHUNKS DARK MINI BAKESTABLE 4x4x2 MM	882501	10 KG

### APPLICATIONS



## DROPS BAKESTABLE (WHITE CHOCOLATE 24%)

Made of bakestable chocolate with reduced cocoa butter content. The drops do not soak into the dough during baking, they retain their shape and remain crispy when cooled. They bring a touch of white chocolate with a hint of caramel-vanilla flavour to baked products, such as cookies, muffins, sponge cakes, biscuits or sweet buns.

**TIP:** Add the drops to the dough at the end of kneading. Short mixing time prevents melting the chocolate.

DESCRIPTION	CODE	PACKAGING UNIT
DROPS WHITE BAKESTABLE 5000 PCS/KG	<b>NEW</b> 882506	10 KG

### APPLICATIONS



## DROPS BAKESTABLE (DARK CHOCOLATE 44%)

Made of bakestable chocolate with reduced cocoa butter content. The drops do not stain the dough during mixing, retain their shape while baked and remain crispy when cooled. Recommended for use in baked products, such as cookies, muffins, sponge cakes, biscuits, and sweet buns.

**TIP:** Add the drops to the dough at the end of kneading. Short mixing time prevents melting the chocolate and staining the dough.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	DROPS DARK BAKESTABLE, 5000 PCS/KG	882508	10 KG
2	DROPS DARK MINI BAKESTABLE, 16000 PCS/KG	882505	10 KG

### APPLICATIONS



## STICKS BAKESTABLE (DARK CHOCOLATE 44%)

The sticks are made of bakestable chocolate with rich cocoa aroma. Ready to use, with a perfect shape and size for a pain au chocolat. Thanks to reduced cocoa butter content they remain crispy when cooled. The sticks are available in two sizes: the standard - 80x11 mm, and a wide version - 80x22 mm.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	STICKS DARK BAKESTABLE, 80x11 MM - STANDARD	882599	1,6 KG
2	STICKS DARK BAKESTABLE, 80x22 MM - WIDE	<b>NEW</b> 882602	1,6 KG

### APPLICATIONS



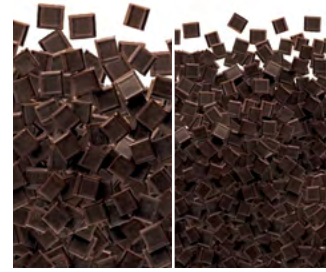
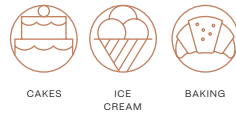
## CHUNKS (DARK CHOCOLATE 50%)

Square pieces of dark chocolate. The chocolate they are made of and the intense cocoa aroma make the chunks perfect for use in ice cream, mousses and creams.

**TIP:** Chunks can be also used as a decoration sprinkled on cakes, ice cream and desserts.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	CHUNKS DARK, 8x8x2 MM	772598	8 KG
2	CHUNKS DARK MINI, 4x4x2 MM	772599	8 KG

### APPLICATIONS



1

2



1

## COCOA EXTRA DARK

Alkalized cocoa powder with a high cocoa butter content of 22–24%. Perfectly smooth texture, exceptional dark reddish-brown colour and intense cocoa aroma are what makes it very effective. The Extra Dark cocoa is made from top quality cocoa beans grown in West Africa.

**TIP:** The Extra Dark cocoa is ideal for decorating, flavouring and dyeing cakes, brownies, sponge cakes, biscuits, ice cream, creams, desserts and glazes and for making hot chocolate and cocoa drinks.

DESCRIPTION	CODE	PACKAGING UNIT
COCOA EXTRA DARK	22/24GT781	1 KG

### APPLICATIONS



## TRUFFLE SHELLS

Made of high quality chocolate, the shells provide an ideal base for making truffles. The opening in the crispy chocolate shell makes it easy to fill them with praline filling, cream, ganache or any other liquid filling. The chocolate shells give the truffles an exceptional distinctive chocolate taste and crispiness.

**TIP:** Filled truffles can be dipped in tempered chocolate and coated with cocoa powder, chocolate blossoms, crushed nuts, crocants, crispy flakes, desiccated coconut and more.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	TRUFFLE SHELLS DARK	1030	504 PCS
2	TRUFFLE SHELLS MILK	1031	504 PCS
3	TRUFFLE SHELLS WHITE	1032	504 PCS

### APPLICATIONS



1



2



3

## COCOA BUTTER

100% cocoa butter – the noblest of vegetable fats. Pressed from the finest cocoa beans and moulded into 8 mm pastilles. It is neutral in taste and colour. Perfect for liquefying chocolate to make thin coating when enrobing or when manufacturing moulded pralines. It enhances the shine and improves chocolate crispness.

**TIP:** Cocoa butter works great as a base for colourful velvet spray coating. It is also indispensable as a stabiliser in praline fillings. Also recommended to chefs for frying.

DESCRIPTION	CODE	PACKAGING UNIT
COCOA BUTTER	2371	1 KG

### APPLICATIONS













# Vegan truffles – salty caramel

DIFFICULTY LEVEL



## INGREDIENTS

### SALTY CARAMEL FILLING

- 160 g Vegan cream
- 60 g Glucose syrup
- 3 g Salt
- 125 g Sugar
- 50 g **Barima Artisanal** Cocoa butter (CODE 2371) **p. 23**
- 1 g Sunflower lecithin

### FOR COATING

- 700 g **Barima Artisanal** Dark chocolate 56% (CODE CHN56XX3) **p. 8**
- 200 g **Barima Artisanal** Cocoa Extra Dark (CODE 22/24GT781) **p. 23**

## PREPARATION

Make caramel with sugar and glucose syrup. Heat up cream to 60°C and dissolve lecithin in it. Mix the cream with caramel and heat it up to 105°C. Then cool down the mixture to 50°C, add cocoa butter and blend it using a hand blender. Fill **Barbara Decor** Dark chocolate Truffle shells (CODE 1030) with salty caramel filling of 30°C. Leave truffles aside to set.

Close the truffles, dip them in tempered chocolate and coat with cocoa powder.

## NOTES

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# Nut products

NUT PASTES  
PRALINE PASTES  
PISTACHIO NUTS  
CROCANTS

## RECIPES

### Petit Fours:

- Peanut / Cherry
- Almond
- Hazelnut
- Pistachio / Strawberry

Pistachio blackcurrant profiteroles

Halva dessert





## NUT PASTES

Natural pastes made completely from nuts. Their ingredients are selected from the best ripe nuts grown in orchards with optimal climate conditions, found in the Mediterranean and Arabian Peninsula regions, where appropriate cultivation, harvesting, storage and processing methods preserve natural essential oils in the nuts. A strict selection process and a precise technique of roasting enable the production of pastes with excellent, smooth texture, intense colour, aroma, and a balanced taste.

**TIP:** Nut pastes make perfect additives for chocolate, creams, ice cream, ganaches, fillings and sauces.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	HAZELNUT PASTE 100% ROASTED	3310	5 KG
2	ALMOND PASTE 100% BLANCHED ROASTED	6102	5 KG
		6103	1 KG
3	PISTACHIO PASTE 100% BLANCHED ROASTED	6114	5 KG
		6115	1 KG
4	PEANUT PASTE 100% BLANCHED ROASTED	6172	5 KG
		6173	1 KG

### APPLICATIONS



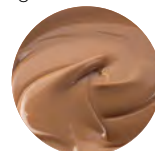
1



2



3



4

## PRALINE PASTES

Natural, silky smooth and ready to use praline pastes. Crafted with artisanal methods according to traditional recipes, the pastes are based on particularly selected nuts, striking a balance between rich intense aroma, and refined subtle taste. The praline pastes offer unlimited possibilities for creating nut flavour compositions in praline fillings, ganaches, creams, mousses, ice cream and desserts. Their high nut content (60%) and various packaging sizes enable effective and economical solutions in the production of confectioneries.

**TIP:** Use cocoa butter or chocolate to stabilize praline pastes. Combine the paste with crispy flakes to get crunchy filling.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	ALMOND 60% ROASTED	6135   6136	6 KG   1 KG
2	HAZELNUT 60% ROASTED	6138   6139	6 KG   1 KG
3	HAZELNUT & ALMOND 60% ROASTED	6141   6142	6 KG   1 KG

### APPLICATIONS



1



2



3

## PISTACHIO NUTS / BLANCHED ROASTED, UNSALTED

Grown in the Middle East, carefully selected pistachio nuts are distinguished by their natural light green colour. Traditional cultivation and harvesting methods and an optimal climate for growth assure the highest quality of the nuts. Vacuum packing ensures microbiological safety of the pistachios and a long - lasting fresh taste.

**TIP:** Pistachios are exceptionally impressive as a decoration on cakes and desserts, adding a posh touch to the final products.

DESCRIPTION	CODE	PACKAGING UNIT
PISTACHIO NUTS / BLANCHED ROASTED, UNSALTED	6181	1 KG VACUUM

### APPLICATIONS



## CROCANTS

Truly nutty crocants containing as much as 50% caramel coated crushed roasted nuts with excellent crunchiness. Vacuum packing ensures their microbiological safety and a long - lasting fresh taste.

**TIP:** The crocants are recommended as an extra ingredient with a great texture for fillings, ganaches, ice cream, mousses and creams. They can also be used for decorating pralines, chocolate bars, cakes, cookies, ice cream and desserts. Crocants are suitable for baking application in cakes and sponge cakes, both in the dough and as a topping.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	ALMOND CROCAN 50%	6146	5 KG VACUUM
		6147	1 KG VACUUM
2	HAZELNUT CROCAN 50%	6148	5 KG VACUUM
		6149	1 KG VACUUM
3	PEANUT CROCAN 50%	6150	5 KG VACUUM
		6151	1 KG VACUUM

### APPLICATIONS



1



2



3



## Pistachio & strawberry

DIFFICULTY LEVEL



### INGREDIENTS

#### STRAWBERRY GEL

200 g Strawberry puree  
50 g Sugar  
10 g Concentrated strawberry paste  
2,5 g Agar

#### PISTACHIO GANACHE

200 g **Barima Artisanal** White chocolate 29%  
(CODE CHB28XXB3) ● p. 8  
100 g Cream 30% fat  
30 g Butter  
60 g **Barima Artisanal** Pistachio paste 100% /  
blanched roasted (CODE 6115) ● p. 32  
10 g White rum

### PREPARATION

Mix all ingredients and bring them to boil. Leave the mixture aside in refrigerator to set. When solidified, blend it using a hand blender until the consistency of smooth gel is obtained.

Bring the cream to boil, pour it on white chocolate and blend it all together until the chocolate melts. Add pistachio paste, butter, and rum, and blend it again until smooth. Apply strawberry gel to **Barbara Decor** Star chocolate cups (CODE 3394) and then fill them up with pistachio ganache of max. 30°C.

## Hazelnut

#### HAZELNUT GANACHE

200 g **Barima Artisanal** Milk chocolate 34%  
(CODE CHL35XXC3) ● p. 8  
100 g Cream 30% fat  
30 g Butter  
60 g **Barima Artisanal** Hazelnut paste 100% / roasted  
(CODE 3310) ● p. 32  
• **Barima Artisanal** Hazelnut crocant 50%  
(CODE 6149) ● p. 33

Bring the cream to boil, pour it on milk chocolate and blend it all together until the chocolate melts. Add hazelnut paste and butter and blend it again until smooth. Fill **Barbara Decor** Crown chocolate cups (CODE 3391) with hazelnut ganache of max. 30°C and sprinkle them with hazelnut crocant on top.

## Almond

#### CRUNCHY FILLING

50 g **Barima Artisanal** Almond paste 100% / blanched roasted  
(CODE 6102) ● p. 32  
50 g **Barima Artisanal** White chocolate 29%  
(CODE CHB28XXB3) ● p. 8  
50 g **Barima Artisanal** Royal crispy flakes (CODE 332451) ● p. 42

Melt the chocolate in a microwave, then add almond paste and stir. Add Royal crispy flakes at the end and stir again.

#### ALMOND GANACHE

200 g **Barima Artisanal** White chocolate 29%  
(CODE CHB28XXB3) ● p. 8  
100 g Cream 30% fat  
30 g Butter  
60 g **Barima Artisanal** Almond paste 100% / blanched roasted  
(CODE 6102) ● p. 32

Bring the cream to boil, pour it on white chocolate and blend it all together until the chocolate melts. Add almond paste and butter and blend it again until smooth. Apply crunchy filling to **Barbara Decor** Caro chocolate cups (CODE 3392) and then fill them up with almond ganache of max. 30°C.

## Peanut / cherry

#### PEANUT GANACHE

200 g **Barima Artisanal** White chocolate 29%  
(CODE CHB28XXB3) ● p. 8  
100 g Cream 30% fat  
30 g Butter  
60 g **Barima Artisanal** Peanut paste 100% /  
blanched roasted (CODE 6173) ● p. 32  
• Candied cherries

Bring the cream to boil, pour it on white chocolate and blend it all together until the chocolate melts. Add peanut paste and butter and blend it again until smooth. Insert the cherries into **Barbara Decor** Queen chocolate cups (CODE 3397) and then fill them up with peanut ganache of max. 30°C.

# Pistachio blackcurrant profiteroles

DIFFICULTY LEVEL



## INGREDIENTS

### CHOUX PASTRY

250 g	Water
250 g	Milk 3,2%
200 g	Butter
8 g	Salt
280 g	Plain flour
480 g	Eggs

### "CRAQUELIN"

280 g	Butter
330 g	Brown sugar
280 g	Plain flour

### BLACKCURRANT FILLING

500 g	Blackcurrant (frozen)
150 g	Sugar
2,5 g	Cardamom (ground)

### PISTACHIO CREAM

250 g	Cream 32% fat (1)
250 g	Mascarpone
10 g	Gelatine
50 g	Water
100 g	<b>Barima Artisanal</b> Pistachio paste 100% / roasted blanched (CODE 6115) ● p. 32
60 g	Sugar
400 g	Cream 32% fat (2)

### DECORATION

- **Barbara Decor** Willow leaves (CODE 333307)

## PREPARATION

Bring the water with milk, butter, and salt to boil. Add flour all at once. Stir until the flour is completely incorporated and the thick dough clumps into a ball. Cool the dough to 60°C and mix it in a mixer bowl, adding the eggs one by one. Put the ready-made dough in a piping bag and shape profiteroles on a tray lined with baking parchment.

Mix all ingredients. Roll out the dough between two sheets of baking parchment to a thickness of 2mm and cut out discs slightly bigger than the shaped profiteroles. Place the Craquelin discs on top of profiteroles and bake them at 160°C for 45 minutes.

Boil currants with sugar until the water evaporates. Blend it with a hand blender adding ground cardamom. Pour the mixture into silicone moulds and freeze.

Soak gelatine in cold water. Boil cream (1) with sugar and then add the soaked gelatine. Add mascarpone and stir it thoroughly. Finally blend it with pistachio paste and cold cream (2) and leave aside in refrigerator for 12 hours to set. Whip the cold solidified cream using a mixer on medium speed.

Fill the baked profiteroles with pistachio cream inserting the frozen blackcurrant filling. Use the remaining pistachio cream to shape nests on top of the profiteroles. Fill the centers of the nests with **Barima Artisanal** Hazelnut praline paste 60% / roasted (CODE 6139) ● p. 32.

## NOTES

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## INGREDIENTS

### HALVA MOUSSE

- 200 g Halva
- 200 g Whipped cream 30% fat
- 8 g Gelatine
- 40 g Water
- 10 g Concentrated vanilla paste

### SHINE COATING

- 150 g Water (1)
- 300 g Sugar
- 300 g Glucose syrup
- 200 g Condensed milk
- 20 g Gelatine
- 120 g Water (2)
- 300 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) **p.8**

### APPLE PUREE WITH WALNUT LIQUEUR

- 400 g Apples (diced)
- 80 g Walnut liqueur
- 50 g Honey

### DRAGON FRUIT - MINT SALSA

- 200 g Dragon fruit
- 10 g Fresh mint (just leaves)
- 2 g Concentrated mint paste
- Lemon juice

### HAZELNUT ICE CREAM

- 300 g Milk
- 250 g Cream 30% fat
- 140 g Egg yolks
- 60 g Sugar
- 40 g Glucose syrup
- 150 g **Barima Artisanal** Hazelnut paste 100% / roasted (CODE 3310) **p.32**

### CRUMBLE

- 300 g Plain flour
- 200 g Butter
- 150 g Sugar

### MERINGUE

- 150 g Egg whites
- 150 g Sugar

### DECORATION

- **Barbara Decor** Grillage Sheet White (CODE 333022)
- **Barbara Decor** Frizz (CODE 331562)

## PREPARATION

Soak gelatine in cold water and then heat it up. Blend the halva using a hand blender and combine it with whipped cream adding vanilla paste. Finally add hot soaked gelatine and stir it thoroughly. Pour the mousse into silicone moulds and freeze. Coat the frozen mousses with shine coating.

Soak gelatine in cold water (2). Boil a 103°C syrup with sugar, water (1) and glucose. Add milk chocolate, condensed milk and soaked gelatine and blend it all together. Coat the frozen mousses with shine coating of 32°C.

Roast the apples and then add walnut liquor and honey. Blend it to a smooth paste. Insert ready-made apple filling into the halva mousse.

Peel the dragon fruit and cut it into small cubes. Chop the mint leaves. Add mint paste and lemon juice and mix it well.

Bring the milk and cream to boil. Whisk egg yolks with sugar and glucose syrup until stiff foam is obtained. Then add hot milk and cream, stirring constantly. Heat the mixture up to 82°C adding hazelnut paste at the end. Pour the ice cream mass into containers and freeze.

Mix all ingredients until a loose consistency is obtained. Strew the crumble onto a tray lined with a baking parchment and bake at 180°C for 12 minutes, approximately.

Whisk egg whites with sugar until stiff foam is obtained. Form the meringue on a baking parchment using a piping bag. Sprinkle it with coconut flakes on top and dry for 90 minutes at 90°C.

## NOTES

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# Crispy products

CRISPY FLAKES  
CRUNCHIES

RECIPES

Bars:

| Peanut / strawberry

| Almond / orange / cranberry / rose pepper

| Hazelnut / passion fruit



## CRISPY FLAKES

Designed to provide a crispy texture of confectionery products, the crispy flakes are made from crushed crêpes dentelles made according to an original French recipe. The crispy flakes are a perfect match for chocolate, nut pastes and praline fillings. Thanks to their golden-brown colour and a delicate caramel vanilla flavour they can be used as a crispy decoration.

**TIP:** The flakes will remain crispy as long as kept away from moist ingredients. They are perfect addition to pralines, truffles and cake fillings.

DESCRIPTION	CODE	PACKAGING UNIT
ROYAL CRISPY FLAKES	332451	2 KG

### APPLICATIONS



## CRUNCHIES

Rice flour balls with a crunchy core, coated with high-quality real chocolate. They provide a crunchy texture with a cocoa touch when added to cream, mousse or ice cream. The chocolate protects its crunchy inside from getting soaked.

**TIP:** Crunchies are a perfect sprinkle for decorating cakes, ice cream and desserts.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	CRUNCHIES WHITE	09730	0,5 KG
2	CRUNCHIES MILK	09731	0,5 KG
3	CRUNCHIES DARK	09732	0,5 KG
4	CRUNCHIES MIX	09734	0,5 KG
5	CRUNCHIES SALTY CARAMEL	09733	0,5 KG

### APPLICATIONS



1



2



5



4



3





## Peanut / strawberry

DIFFICULTY LEVEL



### INGREDIENTS

#### CRUNCHY BASE

- 100 g **Barima Artisanal** Dark chocolate 56% (CODE CHN56XX3) ● p. 8
- 15 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23
- 100 g **Barima Artisanal** Peanut paste 100% / blanched roasted (CODE 6173) ● p. 32
- 38 g Vegetable oil
- 130 g **Barima Artisanal** Royal crispy flakes (CODE 332451) ● p. 42
- 40 g Strawberry (freeze - dried)

#### GANACHE

- 100 g **Barima Artisanal** Dark chocolate 56% (CODE CHN56XX3) ● p. 8
- 60 g Cream 30% fat
- 20 g Sugar
- 8 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23

### PREPARATION

Melt chocolate with cocoa butter at 45°C. Add peanut paste and vegetable oil and stir it well. Finally add crispy flakes and freeze-dried strawberries. Put the ready-made mass into a 17cm x 17cm frame and leave it aside to set.

Boil cream with sugar and add it to chocolate and cocoa butter. Stir the mass and pour on top of the crunchy base

Once set, cut it into rectangles and coat with **Barima Artisanal** Dark chocolate 56% (CODE CHN56XX3) ● p. 8.

## Hazelnut / passion fruit

#### CRUNCHY BASE

- 120 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) ● p. 8
- 20 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23
- 100 g **Barima Artisanal** Hazelnut paste 100% / blanched roasted (CODE 3310) ● p. 32
- 30 g Vegetable oil
- 130 g **Barima Artisanal** Royal crispy flakes (CODE 332451) ● p. 42
- 25 g Passion fruit (freeze - dried)
- 25 g Yopoh

#### GANACHE

- 110 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) ● p. 8
- 40 g Cream 30% fat
- 20 g Sugar
- 8 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23

Melt chocolate with cocoa butter at 42°C. Add hazelnut paste and vegetable oil and stir it well. Finally add crispy flakes, freeze dried passion fruit and yopoh. Put the ready-made mass into a 17 cm x 17 cm frame and leave it aside to set.

Boil cream with sugar and add it to chocolate and cocoa butter. Stir the mass and pour on top of the crunchy base.

Once set, cut it into rectangles and coat with **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) ● p. 8.

## Almond / orange / cranberry / rose pepper

#### CRUNCHY BASE

- 120 g **Barima Artisanal** White chocolate 29% (CODE CHB28XXB3) ● p. 8
- 30 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23
- 100 g **Barima Artisanal** Almond paste 100% / blanched roasted (CODE 6102) ● p. 32
- 30 g Vegetable oil
- 130 g **Barima Artisanal** Royal crispy flakes (CODE 332451) ● p. 42
- 30 g **Barima Artisanal** Orange slices (CODE 6162) ● p. 55
- 25 g Dried cranberries
- 3 g Rose pepper

#### GANACHE

- 110 g **Barima Artisanal** White chocolate 29% (CODE CHB28XXB3) ● p. 8
- 55 g Cream 30% fat
- 20 g Sugar
- 8 g **Barima Artisanal** Cocoa butter (CODE 2371) ● p. 23

Melt chocolate with cocoa butter at 42°C. Add almond paste and vegetable oil and stir it well. Finally add crispy flakes, dried cranberries and diced candied oranges. Put the ready-made mass into a 17 cm x 17 cm frame and leave it aside to set.

Boil cream with sugar and add it to chocolate and cocoa butter. Stir the mass and pour on top of the crunchy base.

Once set, cut it into rectangles, sprinkle with rose pepper and coat with **Barima Artisanal** White chocolate 29% (CODE CHB28XXB3) ● p. 8.

# Coatings, Sugar pastes & Marzipan

SHINY COATING  
SUGAR PASTE  
MARZIPAN

RECIPES

Sea buckthorn & raspberries monoportions  
Caramel coffee cake





## SHINY COATING

Glossy soft coating based on cocoa and manufactured for the professionals to give confectionery products a mirror - like effect. Thanks to rich cocoa content and a special recipe, the coating is deeply dark, exceptionally glossy and intensely cocoa - flavoured. The shiny coating is freeze stable, so enrobed products can be stored in the freezer with no risk of losing the colour or gloss when thawing. It does not run off or dry out and it is perfect for cakes and desserts, providing them with a soft and thick enough coat that is easy to cut.

**TIP:** Product requires the addition of water (20%). Warm it up to 35°C and pour on the frozen products.



DESCRIPTION	CODE	PACKAGING UNIT
SHINY COATING DARK	2373	3 KG

### APPLICATIONS



CAKES HORECA DESSERTS

## SUGAR PASTE

Ready to use sugar paste. Thanks to a special recipe, it has a snow-white colour, appropriate texture and a pleasant aroma. Elastic, easy to roll out and dye, for use as a cake icing or to make hand-crafted decorations. It takes long to cure, so it will not harden while working. The sugar paste contains no artificial colours or additives.



DESCRIPTION	CODE	PACKAGING UNIT
SUGAR PASTE TOP DECOR	60198	5 KG

### APPLICATIONS



CAKES DESSERTS

## MARZIPAN

Natural artisanal marzipan crafted from carefully selected high-quality almonds. Marzipan is widely used in both traditional and innovative confectionery products as an ingredient of cakes, creams, pralines, desserts and baked products. Its perfect quality comes from high almond content reaching 50%. Marzipan lovers will appreciate its unique flavour and aroma and its exceptional versatility of confectionery application.



DESCRIPTION	CODE	PACKAGING UNIT
MARZIPAN 50%	6160	5 KG

### APPLICATIONS



CAKES ICE CREAM HORECA HOT CHOCOLATE DESSERTS PRALINES BAKING





# Sea buckthorn & raspberries monoportions

DIFFICULTY LEVEL



## INGREDIENTS

### SPONGE CAKE WITH RASPBERRIES

4 pcs	Eggs
270 g	Sugar
200 g	Vegetable oil
200 g	Milk
340 g	Plain flour
10 g	Baking powder
200 g	Raspberries (frozen)

### CRUNCHY FILLING

100 g	<b>Barima Artisanal</b> Milk chocolate 34% (CODE CHL35XXC3) ● p. 8
100 g	Butter
150 g	<b>Barima Artisanal</b> Royal crispy flakes (CODE 332451) ● p. 42

### RASPBERRY JELLY

500 g	Raspberries (frozen)
160 g	Sugar
7 g	NH pectin
3 g	Citric acid

### SEA BUCKTHORN MOUSSE

165 g	Cream 32% fat
20 g	Gelatine
100 g	Water
200 g	<b>Barima Artisanal</b> White chocolate 29% (CODE CHB28XXB3) ● p. 8
38 g	Concentrated sea buckthorn paste
500 g	Whipped cream 32% fat

## DECORATION

- **Barbara Decor** Circles White set (CODE 33711)
- Dried sea buckthorn (frozen)

## PREPARATION

Whisk eggs with sugar until white foam is obtained. Gradually add vegetable oil and milk. Sift the flour, mix it with baking powder and then combine with the whisked mass. Spread it on a tray lined with baking parchment, sprinkle with crushed frozen raspberries on top and bake at 160°C for 18 minutes.

Melt the chocolate with butter in a microwave. Add crispy flakes and mix thoroughly. Spread a thin layer of crunchy mixture on top of the cooled sponge cake. Leave it aside in refrigerator until set and then cut out the desired shapes.

Simmer the raspberries until puree. Add pectin combined with sugar, bring it to boil and cook for a minute. Remove from heat, add citric acid and pour into moulds. Freeze.

Soak gelatine in cold water. Boil the cream and add the soaked gelatine. Pour it onto white chocolate, add sea buckthorn concentrated paste and blend it thoroughly. Cool down the mixture to 40°C and gently combine it with Whipped cream.

Fill silicone moulds halfway with the sea buckthorn mousse, insert frozen raspberry jelly, add another portion of mousse, and cover it with the sponge cake with crunchy filling. Freeze.

Coat the frozen mousses with **Barima Artisanal** Shiny coating dark (CODE 2373) ● p. 48.

## NOTES

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# Caramel coffee cake

DIFFICULTY LEVEL



## INGREDIENTS

### GENOESE SPONGE CAKE

460 g **Barima Artisanal** Marzipan 50% (CODE 6160) ● p. 49  
 320 g Eggs  
 40 g Plain flour  
 40 g Potato starch  
 50 g Butter  
 100 g Vegetable oil  
 5 g Concentrated mocha paste

### COFFEE CREMEUX

160 g Cream 30% fat  
 160 g Coffee infusion  
 160 g Egg yolks  
 50 g Sugar  
 10 g Gelatine  
 50 g Water  
 40 g **Barima Artisanal** Milk chocolate 34% (CODE CHL35XXC3) ● p. 8  
 120 g Butter  
 7 g Concentrated mocha paste

### CARAMEL

120 g Sugar  
 120 g Glucose syrup  
 190 g Cream 30% fat  
 75 g Milk  
 75 g Butter

### VANILLA CREMEUX

450 g Cream 30% fat  
 90 g Sugar  
 90 g Egg yolks  
 10 g Gelatine  
 50 g Water  
 14 g Concentrated vanilla paste  
 130 g Whipped cream 30% fat

### WHITE CHOCOLATE MOCHA MOUSSE

260 g **Barima Artisanal** White chocolate 29% (CODE CHB28XXB3) ● p. 8  
 260 g Cream 30% fat  
 13 g Concentrated mocha paste  
 25 g Gelatine  
 125 g Water  
 850 g Whipped cream 30% fat

### COFFEE SHINE COATING

150 g Water (1)  
 300 g Sugar  
 300 g Glucose syrup  
 200 g Condensed milk  
 20 g Gelatine  
 120 g Water (2)  
 300 g **Barima Artisanal** White chocolate 29% (CODE CHB28XXB3) ● p. 8  
 5 g Concentrated mocha paste

### DECORATION

- **Barbara Decor** Shavings milk chocolate (CODE 3325613)

## PREPARATION

Melt butter in a microwave, add mocha paste and vegetable oil and mix it thoroughly. Whisk marzipan in a mixer bowl, adding the eggs one by one, until stiff foam is obtained. Add flour, previously mixed with potato starch, and finally combine it with the melted butter, vegetable oil and mocha paste. Spread the mass on a tray lined with baking parchment and bake at 175°C for 15 minutes.

Soak gelatine in cold water. Whisk egg yolks with sugar until stiff foam is obtained. Boil cream with coffee infusion and pour it over the whisked yolks. Mix it thoroughly and re-heat to 82°C, constantly stirring. Add chocolate, butter, mocha paste, and the soaked gelatine at the end. Pour the ready-made cremeux over the sponge cake and freeze.

Make caramel with sugar and glucose syrup. Heat up the milk with cream and add it to the caramel. Re-heat the mixture to 107°C, add butter and blend it using a hand blender. Pour the ready-made caramel over the frozen coffee crèmeux and freeze again.

Soak gelatine in cold water. Bring the cream with vanilla paste to boil. Whisk egg yolks with sugar, add it to the cream and re-heat to 82°C, constantly stirring. Strain it and then add the soaked gelatine. Cool it down to 45°C and gently blend with whipped cream. Pour the ready-made vanilla cremeux over the frozen caramel. Freeze.

Soak gelatine in cold water. Boil the cream with mocha paste, add the soaked gelatine and pour it over white chocolate. Stir until the chocolate melts and then blend it gently with whipped cream. Fill silicone moulds halfway with mocha mousse, insert frozen filling (sponge cake, coffee cremeux, caramel, vanilla cremeux) and freeze.

Soak gelatine in cold water (2). Boil a syrup with sugar, water (1) and glucose to 103°C. Add white chocolate, condensed milk and the soaked gelatine and blend it all together adding mocha paste at the end. Coat the frozen cake with shine coating of 32°C.

# Fruit components

## ORANGE SLICES



## ORANGE SLICES

Naturally candied slices of orange with intense flavour and aroma. A perfect match for chocolate. They can be added to fillings or used to decorate cakes.

**TIP:** Enrobed in tempered chocolate, orange slices become marvellous sweet bites.

DESCRIPTION	VEGAN	CODE	PACKAGING UNIT
ORANGE SLICES (Ø 50-75 MM)	✓	6162	4,5 KG (APPROX. 360 PCS)

### APPLICATIONS



  
**BARIMA**<sup>®</sup>  
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# Colouring & Food sprays

VELLY SPRAY  
PEARLY COLOURING SPRAY  
PEARLY COLOURING POWDER PUMP  
GEL SPRAY  
GLOSSY FOOD SPRAY  
COOLER SPRAY



## VELLY SPRAY

Ready to use velvet sprays based on cocoa butter. They create a colourful velvet-effect on outer surface of cakes, desserts and ice cream. Offered in a wide range of attractive colours. Can be applied to frozen surfaces of mousses, butter cream, fondant, marzipan and chocolate.

**TIP:** No warming up required.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	ROSE PINK  	FP039955	250 ML
2	FUCHSIA* 	FP039943	250 ML
3	GREY 	FP039940	250 ML
4	VIOLET* 	FP039849	250 ML
5	LIGHT BLUE 	AP0379AZ	250 ML
6	LIGHT GREEN 	FP036911	250 ML
7	BLACK 	FP036883	250 ML
8	WHITE 	AP0379NE	250 ML
9	BROWN 	AP0379BR	250 ML
10	RED 	AP0379RO	250 ML
11	YELLOW 	FP017831	250 ML
12	ORANGE 	AP0379AR	250 ML
13	PINK 	AP0379RS	250 ML
14	GREEN 	AP0379VE	250 ML

\* Not suitable for Vegans

### APPLICATIONS



### HOW TO USE:



- Shake well for about 20 seconds before use
- Spray from a distance of about 20-30 cm and let it dry
- Apply onto frozen surfaces (-10°C)



## PEARLY COLOURING SPRAY

Pearly colouring spray provides confectionery products with a golden or silver metallic shine finish. It is perfect for applying onto the surface of chocolate, fondant, marzipan, mousses, butter cream, cakes, biscuits, soft and hard icings.

**TIP:** Pearly colour can be applied onto the surface of any food product.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	GOLD 	FP041817	250 ML
2	SILVER 	FP042250	250 ML

### APPLICATIONS



### HOW TO USE:

- Shake well for about 20 seconds before use
- Spray from a distance of about 20-30 cm and let it dry







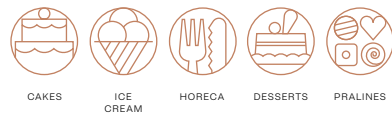
## PEARLY COLOURING POWDER PUMP

Pearly colouring powder in a convenient dispenser – a spray pump. It gives confectionery products a golden or silver metallic finish. Pearly powder can be used to decorate the surface of chocolate, fondant, marzipan, mousses, butter cream, cakes, biscuits, soft and hard icings.

**TIP:** The pearly powder can be applied to velvet coating and to fresh fruits while decorating the cakes.

NO	DESCRIPTION	CODE	PACKAGING UNIT
1	SILVER 	MG042355	10 G
2	GOLD 	MG040023	10 G

### APPLICATIONS



### HOW TO USE:

- Apply directly to the decorated product



## GLOSSY FOOD SPRAY

Glossy food spray provides confectionery products with a glossy mirror finish. Designed to give an extra shine to the confectionery exhibits, chocolate decorations and the surface of products coated in fondant or marzipan.

DESCRIPTION	CODE	PACKAGING UNIT
GLOSSY FOOD SPRAY	AP9533LU	400 ML

### APPLICATIONS



### HOW TO USE:

- Shake well for about 20 seconds before use
- Spray onto the surface from about 20–30 cm and let it dry



## GEL SPRAY

Non-setting gel in spray used to protect fresh fruit arrangements against drying and to bring them shine. Perfect for decorating fruit tarts, cakes and desserts.

**TIP:** No warming up required.

DESCRIPTION	CODE	PACKAGING UNIT
GEL SPRAY	AP9502GE	190 ML

### APPLICATIONS



### HOW TO USE:

- Shake well for about 20 seconds before use
- Spray onto the surface from about 20–30 cm and let it dry
- Clean the spray tip with warm water immediately after use



## COOLER SPRAY

Instant-acting cooling spray for quick cooling and joining components of chocolate sculptures. Indispensable when creating chocolate exhibits and decorations.

DESCRIPTION	CODE	PACKAGING UNIT
COOLER SPRAY	AP9519RA	400 ML

### APPLICATIONS





# INSPIRATION

ACADEMY OF SKILLS

Explore the modern and exciting training space offered by the Academy of Skills - Inspiration. Every square meter has been thoughtfully crafted to cater to your needs and expectations. The ergonomic layout of the space ensures an exceptional level of comfort for every participant of the course. What do we offer? An opportunity to interact with confectionery experts who provide guidance on developing recipes that combine innovative flavours and sophisticated designs, which captivate and delight your customers. Throughout the year, we foster an idea-sharing environment and offer answers to your inquiries, as well as support in your daily professional endeavours. The Academy holds a special place in our hearts, brimming with passion and adoration for chocolate. We firmly believe that working with esteemed pastry chefs and Barbara Luijckx technologists will provide you with inspiration and immense satisfaction as you acquire new skills.

Be inspired  
Get creative  
Learn with us



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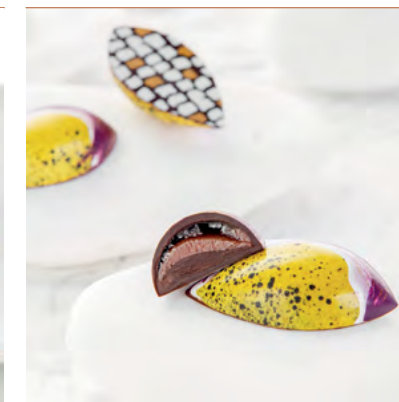
About the Academy



The Academy of Skills - Inspiration would like to extend an invitation to all confectionery enthusiasts seeking to enhance their skills, discover the charm of chocolate and the secrets of contemporary confectionery, as well as keep up with current trends. Our courses provide hands-on instruction encompassing practical techniques and recipes that will prove to be extremely helpful in your daily work. Classes are conducted in small groups of up to 12 participants and are divided into six distinct categories:



Plated desserts



Pralines & truffles



Sweet buffet



Vegan & gluten-free desserts



Tarts, cakes & monoportions



Dedicated trainings



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