



BARIMA[®]
ARTISANAL
CHOC^BOOK



Dear Customers,

The idea behind the Chocolate Cookbook is to guide you through the offerings of our Barima Artisanal brand. The book contains recipes demonstrating their diversity. We reveal our wealth of confectionery experience and professional expertise gained over many years.

The variety of products that we offer enabled us to create recipes and compositions catering for visual experience and, above all, for the taste. In our opinion, they open the market to customers looking for quality products.

Acting on the principle of reliable quality, we present to you inspiring ideas to use in solving daily work challenges.

So - enjoy your reading and see you soon in our Academy of Skills Inspiration.

Michael and Michael



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LEGEND

DIFFICULTY LEVEL 1 to 5



INGREDIENTS



PREPARATION





TORTES

Mini Orange Torte

DIFFICULTY LEVEL:



📋 BANANA CAKE

240 g Flour
100 g Eggs
200 g Sugar
1 g Salt
10 g Water
130 g Oil
300 g Bananas
3 g Orange zest

👉 PREPARATION

Whisk the eggs with the sugar and then slowly add the oil. Mix all the dry ingredients and mash the bananas with a fork in a separate bowl. Blend the egg mass with the dry ingredients, orange zest and then with the banana mash. Put into 30 x 20 cm baking frame. Bake for 20 minutes at 165°C.

📋 ORANGE CREMEUX

171 g Orange puree
10 g Concentrated orange paste
146 g Eggs
85 g Sugar
42 g Cocoa butter **Barima Artisanal** (code 2371)
188 g Butter

👉 PREPARATION

Heat up the orange puree with the sugar and eggs until boiling and take off the heat. Add the cocoa butter and the orange paste. Once it reaches 40°C add the butter and blend all together. Pour into rings with the cake/cream alternately and freeze.

📋 CHEESECAKE

315 g Mascarpone
315 g Cottage cheese (4-6% fat)
400 g Sweetened condensed milk
10 g Concentrated orange paste
70 g Honey
14 g Gelatine
32 g Water
400 g Cream (32% fat)

👉 PREPARATION

Mix the mascarpone with the cottage cheese, honey and orange paste until fully combined. Dissolve the gelatine in the water and then add to the milk heated up to 85°C. Add the milk to the cheese mass. Next blend semi-whipped cream with the first mixture. Pour into 10 cm round baking frames onto candied orange slices (code 6162). Insert the banana cake and orange cremeux and freeze.

DECORATION

Neutral gel **Barima Artisanal** (code 3100)
Velly spray white **Barima Artisanal** (code AP0379NE)



TORTES

No 56 Torte

DIFFICULTY LEVEL:



CHOCOLATE SPONGE CAKE (3x ø 16 cm)

60 g Butter
 20 g Icing sugar
 3 g Baking powder
 1 g Salt
 60 g Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)
 60 g Egg yolks
 90 g Egg whites
 80 g Sugar
 60 g Plain flour

PREPARATION

Whip the butter with the sugar and salt. Slowly add the yolks. Mix with the melted chocolate. Whisk the whites with the sugar and add to the first mixture, gently stirring. Finally, add the flour with the baking powder. Pour into 3 baking rings ø16 cm and bake for 20 minutes at 160°C.

PRALINE SAUCE (3x ø 14 cm)

200 g Roasted almond and hazelnut praline paste 60% **Barima Artisanal** (code 6142)
 120 g Cream (32% fat)

PREPARATION

Blend the cream with the paste and mix carefully until smooth. Squeeze into 3 baking rings ø14 cm using a piping bag. Freeze.

TANGERINE CREMEUX (3x ø 16 cm)

160 g Canned tangerines
 160 g Cream (35% fat)
 160 g Egg yolks
 10 g Gelatine
 40 g White chocolate 29% **Barima Artisanal** (code CHB28XXB3)
 120 g Butter
 25 g Concentrated tangerine paste

PREPARATION

Make a tangerine puree using hand blender and bring it to boil together with the cream. Whisk the yolks and combine with the boiled mixture, then heat it up to 80°C. Add the chocolate, dissolved gelatine and finally cold butter. Stir until the butter is melted. Put the frozen praline sauce into 3 baking rings ø16 cm and pour the cremeux on it. Freeze.

TANGERINE JELLY (3x ø 16 cm)

350 g Canned tangerines
 15 g Gelatine
 8 g Concentrated tangerine paste

PREPARATION

Make a tangerine puree using hand blender and bring it to boil. Add dissolved gelatine and tangerine paste. Pour onto the cremeux and praline sauce and freeze.

CHOCOLATE AND TANGERINE MOUSSE (3x ø 18 cm)

240 g Cream (30% fat)
 85 g Egg yolks
 40 g Sugar
 13 g Gelatine
 30 g Concentrated tangerine paste
 240 g Dark chocolate 56% **Barima Artisanal** (code CHN56XX3)
 480 g Whipped cream (30% fat)

PREPARATION

Heat the cream, add the yolks with the sugar and then heat it up to 85°C again. Strain, then add the dissolved gelatine and the tangerine paste and blend it with the chocolate. Once cooled to 30°C, gently mix with the whipped cream.

DECORATION

Velly spray brown **Barima Artisanal** (code AP0379BR)
 Cones dark **Barbara Decor** (code 3366587)
 Pearly colouring in powder gold **Barima Artisanal** (code AP00010R)



TORTES

Vanilla Cremeux Torte

DIFFICULTY LEVEL:



DACQUOISE
 150 g Egg whites
 50 g Brown sugar
 40 g Almond flour
 140 g Icing sugar
 30 g Flour (T500)
 50 g Desiccated coconut
 50 g Almond flakes (roasted)

PREPARATION
 Whisk the egg whites with the brown sugar. Then add all the other ingredients and gently blend. Put the mass into 2 baking frames 20 cm in diameter. Bake for 15-18 minutes at 170°C. Cool down after baking.

BLACKCURRANT JELLY
 200 g Frozen blackcurrant
 8 g Gelatine
 30 g Muscovado sugar

PREPARATION
 Bring to the boil blackcurrants with the sugar. Then add dissolved gelatine. Pour it into 2 round moulds 14-16 cm in diameter and freeze.

VANILLA CREMEUX
 50 g Milk (3.2% fat)
 100 g Cream (32% fat)
 65 g Egg yolks
 25 g Sugar
 15 g Water
 1 g Concentrated vanilla paste
 4 g Gelatine

PREPARATION
 Soak the gelatine in the water. Put the milk, cream, egg yolks in a bowl over a pot with boiling water. Stir until the mixture reaches about 82°C and then add the soaked gelatine and the vanilla paste. Mix it all together, pour into silicon mould and freeze.

VANILLA MOUSSE
 154 g Cream 1 (32% fat)
 309 g White chocolate 29% **Barima Artisanal** (code CHB28XXB3)
 154 g Water
 15 g Gelatine
 741 g Cream 2 (32% fat)
 15 g Concentrated vanilla paste

PREPARATION
 Bring the water and cream (1) to boil, add dissolved gelatine, then the white chocolate and paste. Blend it all together until the chocolate is melted and cool down to about 25°C. Blend it with cream (2) – semi-whipped. Put the mousse into a mould.

WHITE COATING
 500 g Shine coating white **Barima Artisanal** (code 2379)
 125 g Water
 10 g Titanium dioxide

PREPARATION
 Combine all the ingredients at 45°C using hand blender.

CARAMEL CREAM
 100 g Cream 1 (32% fat)
 100 g Mascarpone
 6 g Gelatine
 160 g Cream 2 (32% fat)
 24 g Sugar
 3 g Concentrated caramel paste

PREPARATION
 Bring the cream (1), water and sugar to boil, add dissolved gelatine and blend. Add the Mascarpone and mix until combined. Add cold cream (2) and the concentrated caramel paste. Cover with cling film and leave in a fridge for 12 h. When cool, whip the cream and apply using a piping bag.

ASSEMBLY

Pour the vanilla mousse onto the baked dacquoise and place a disc cut out of the frozen vanilla cremeux on it. Next place a donut-shaped ring of blackcurrant jelly on the vanilla cremeux and pour the rest of the vanilla mousse on it. Freeze. When frozen, cover the cake with the white shine coating **Barima Artisanal** (code 2379). Decorate with portions of frozen caramel cream and the pearly colouring powder **Barima Artisanal** (code AP0001OR).

DECORATION

Ring of white chocolate 29% **Barima Artisanal** (code CHB28XXB3)
 Mimosas leaves marble **Barbara Decor** (code 3395)
 Fresh fruits



CAKES, COOKIES

Pistachio Rose Tart

DIFFICULTY LEVEL:



NUT SHORT PASTRY

400 g Plain flour
250 g Nut flour
100 g Eggs
200 g Sugar
8 g Salt
300 g Butter

PREPARATION

Mix all the ingredients in a blender until smooth. Roll out the dough to 3 mm, put into tart baking moulds and cool. Bake for 15-18 minutes at 170°C.

PISTACHIO CREAM

210 g Blanched roasted pistachio paste 100% **Barima Artisanal** (code 6115)
250 g Mascarpone
80 g Icing sugar
250 g Whipped cream (32% fat)
16 g Concentrated rose paste

PREPARATION

Whip the mascarpone with the icing sugar, add the rose paste, the pistachio paste and blend. Add the whipped cream at the end and gently mix.

RASPBERRY JAM

250 g Raspberry puree
10 g Sugar
2 g Potato starch
8 g Gelatine
10 g Concentrated raspberry paste

PREPARATION

Bring to the boil raspberry puree, sugar and potato starch. Add dissolved gelatine. Cool it down to 25-30°C and then add raspberry paste.

PRALINE SAUCE

250 g Hazelnut praline paste 60% **Barima Artisanal** (code 6139)
125 g Cream (32% fat)

PREPARATION

Mix carefully the praline paste with the cream until thoroughly combined.

DECORATION

250 g Blanched roasted pistachio - unsalted **Barima Artisanal** (code 6181)
Pearly colouring agent gold **Barima Artisanal** (code APO2010R)

ASSEMBLY

Put some of the pistachio nuts onto baked tartlets. Using a piping bag squeeze a pistachio cream circle inside the tart. Fill the inside of the circle with the raspberry puree, and the outside with the praline sauce. Put some more pistachios on top and cover it with a chocolate disc sprayed with the Pearly colouring agent gold **Barima Artisanal** (code APO2010R).



CAKES, COOKIES

Brownie Solo

DIFFICULTY LEVEL:



CHOCOLATE SHORT PASTRY

- 400 g Butter
- 100 g Icing sugar
- 370 g Flour (T500)
- 20 g Cocoa Extra Dark **Barima Artisanal** (code 22/24GT781)
- 20 g Egg yolks

PREPARATION

Combine all the ingredients in a blender until smooth. Roll out the dough to a thickness of 2 mm, cut out triangles and bake between two perforated silicone baking mats for 10-12 minutes at 165°C.

BROWNIE

- 300 g Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)
- 225 g Butter
- 150 g Egg yolks
- 275 g Muscovado sugar
- 1 g Salt
- 2 g Concentrated vanilla paste
- 135 g Flour (T500)

PREPARATION

Mix the butter with the sugar and salt, and then gradually add the yolks. Add sifted flour and mix. Finally, add the melted chocolate. Put the dough into a 22 cm round baking frame. Bake for 20 minutes at 160°C. After cooling down cut out 8 triangles.

GLAZE

- 250 g Shine coating dark **Barima Artisanal** (code 2373)
- 80 g Water

PREPARATION

Melt the glaze at 45-50°C, add the water and mix using blender until combined. Pour on the frozen Brownie triangles.

DECORATION

- Square filigranes **Barbara Decor** (code 33932)
- Shine coating dark **Barima Artisanal** (code 2373)
- Fresh fruits



CAKES, COOKIES

American Cookies

DIFFICULTY LEVEL:



COOKIE DOUGH

200 g Butter
160 g Sugar
160 g Brown sugar
160 g Eggs
310 g Flour (T550)
3 g Baking powder
5 g Concentrated vanilla paste
300 g Dark chocolate chunks **Barima Artisanal** (code 772598)

PREPARATION

Mix the butter, white and brown sugar and the concentrated vanilla paste together using a flat beater. Next gradually add the eggs until a homogeneous texture is achieved. Add all the loose ingredients and mix again. Finally add the chunks. Form the dough using a 20 g ice cream scoop inserting the filling inside. Bake for 16-18 minutes at 160°C.

FRUIT FILLING

550 g Frozen cherries
20 g Sugar
25 g Gelatine
5 g Starch

PREPARATION

Bring the cherries with the sugar to the boil and mix. Add dissolved gelatine and the starch. Boil again. Pour the filling into a 2.5 cm mould and freeze.

DECORATION

Blanched roasted pistachio - unsalted **Barima Artisanal** (code 6181)



CAKES, COOKIES

Sweet Puzzles Cake

DIFFICULTY LEVEL:



CRUNCHY CHOCOLATE COOKIE

150 g White chocolate 29% **Barima Artisanal** (code CHB28XXB3)
 100 g Butter
 100 g Roasted peanut paste 100% **Barima Artisanal** (code 6172)
 150 g Royal crispy flakes **Barima Artisanal** (code 332451)

PREPARATION

Melt the chocolate with the butter, add the nut paste and the crispy flakes, then mix. Shape thin crunchy cookies and put them into the fridge until set.

SPONGE CAKE

320 g Eggs
 180 g Sugar
 180 g Plain flour
 20 g Starch
 35 g Concentrated advocat paste

PREPARATION

Whisk the eggs with the sugar until stiff. Add the paste, flour and starch and blend until combined. Bake for 8 minutes at 175°C.

RASPBERRY MINT JELLY

1000 g Frozen raspberries
 200 g Sugar
 12 g Concentrated mint paste
 25 g Gelatine

PREPARATION

Simmer the raspberries with the sugar until the fruit puree texture is achieved. Then strain it. Add dissolved gelatine and the concentrated mint paste, and pour on the sponge cake. Leave to set.

COCONUT MOUSSE

220 g Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3)
 220 g Cream (30% fat)
 23 g Gelatine
 700 g Whipped cream (35% fat)
 35 g Concentrated coconut paste

PREPARATION

Bring the cream to the boil, add dissolved gelatine and blend with the melted chocolate making ganache. Add the coconut paste and the whipped cream to the ganache and gently stir. Pour the mousse onto the raspberry jelly once it is set.

DECORATION

Neutral gel **Barima Artisanal** (code 3100)
 Tagliatelle white **Barbara Decor** (code 335800)
 Lychee ball **Barbara Decor** (code 331044)



Mono Royal Coffee

DIFFICULTY LEVEL:



CHOCOLATE SPONGE CAKE

120 g Butter
 40 g Icing sugar
 3 g Baking powder
 1 g Salt
 120 g Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)
 110 g Egg yolks
 170 g Egg whites
 160 g Sugar
 120 g Plain flour

PREPARATION

Whip the butter with the sugar and salt. Add the yolks one by one. Mix with the melted chocolate. Separately whip the whites with the sugar and add to the first mixture, gently stirring. Finally, add the flour with the baking powder. Put the dough on a 60x40 cm baking tray. Bake at 180°C for about 15-18 minutes.

NUT CRISP

200 g Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3)
 200 g Roasted peanut paste 100% **Barima Artisanal** (code 6172)
 300 g Royal crispy flakes **Barima Artisanal** (code 332451)
 200 g Butter

PREPARATION

Melt the milk chocolate with the butter at 35°C. Add the peanut paste and blend. Add the crispy flakes at the end. Put the crispy mass onto a chocolate sponge cake.

CARROT CAKE

200 g Eggs
 280 ml Oil
 400 g Sugar
 260 g Plain flour (T500)
 480 g Grated carrots
 10 g Baking soda
 20 g Gingerbread spice
 6 g Salt

PREPARATION

Whisk the eggs with the sugar and then slowly add the oil. Add sifted flour, soda, spice and salt to the froth. Finally, add the grated carrots and gently blend it all together. Put the mixture in a 60x40 cm baking frame and bake for 20 minutes at 160°C.

CHANTILLY CREAM

280 g Cream 1 (32% fat)
 600 g Cream 2 (32% fat)
 35 g Concentrated coffee paste
 8 g Gelatine
 280 g Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3)

PREPARATION

Bring the cream (1) to the boil add dissolved gelatine and then add the coffee paste and the chocolate. Stir until the chocolate is melted and add the cold cream (2). Cover with cling film and leave in refrigerator for 12 h. When cool, whip the mass and put on the carrot cake. Cool the cake, cut it in strips, assemble into a square and cut into rectangles.

DECORATION

Strips of dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)
 Bristle **Barbara Decor** (code 331561)
 Caramel popcorn



DESSERTS

Chocolate Spring Dessert

DIFFICULTY LEVEL:



GANACHE

75 g Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)
 12 g Butter
 6 g Honey
 1 g Concentrated vanilla paste
 72 g Cream (32% fat)
 30 g Peanut crocant **Barima Artisanal** (code 6151)

PREPARATION

Bring the cream to the boil and add to the chocolate. Add the honey, concentrated vanilla paste and soft butter, and blend until smooth. Squeeze thin strips (0.5 cm in diameter) onto some baking paper, cool down and coat them with the crocant.

SALTY PEANUT CREMEUX

100 g Milk (3.2% fat)
 200 g Cream (32% fat)
 130 g Egg yolks
 50 g Sugar
 1 g Himalayan salt
 30 g Blanched roasted peanut paste 100% **Barima Artisanal** (code 6172)
 25 g Water
 7 g Gelatine

PREPARATION

Soak the gelatine in the water. Put the milk, cream, egg yolks and salt in a bowl. Warm the mixture up to 82°C in bain-marie, stirring constantly. Then add the soaked gelatine and the peanut paste. Pour the cremeux into a 2 cm tube mould with a length of 8 cm putting ganache inside. Freeze. When frozen, cover with Velly spray white **Barima Artisanal** (code AP0379NE). Put the dessert into a Maxi Spring (code 80307).

EDIBLE SOIL

100 g Butter
 100 g Sugar
 200 g Plain flour
 250 g Muscovado sugar

PREPARATION

Blend the butter, sugar and flour and roll out on a baking tray. Bake until golden brown. When cool, add the Muscovado sugar. Use as a dessert component on a plate.

DECORATION

Velly spray white **Barima Artisanal** (code AP0379NE)
 Maxi Spring **Barbara Decor** (code 80307).
 Fresh fruits and herbs
 Pick-up Sticks Lime **Barbara Decor** (code 33962)



Magic Ball Dessert

DIFFICULTY LEVEL:



📋 Caramel Mousse

100 g Sugar
100 g Cream (32% fat)
10 g Concentrated vanilla paste
400 g Whipped cream (32% fat)
15 g Gelatine

👉 PREPARATION

Use the sugar to make caramel, pour in the hot cream and stir until the caramel is dissolved. Add the concentrated vanilla paste and dissolved gelatine, and then blend with the whipped cream. Pour into a mould and leave to set.

📋 Coconut Puree

200 g Coconut milk
2.5 g Agar
50 g Malibu liqueur

👉 PREPARATION

Dissolve the agar in the coconut milk and bring to boil. Put it into a fridge to set. Mix the jelly until smooth and add the Malibu. Put the puree into a dispenser.

📋 Edible Soil

140 g Sugar
20 g Water
200 g Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)
30 g Hazelnut oil

👉 PREPARATION

Use the sugar and the water to make a syrup, boil it (115°C), add the chocolate and stir until the texture of soil is obtained. Cool down. Add the oil to the cooled 'soil' and stir.

DECORATION

Bristle **Barbara Decor** (code 331561)
Blanched roasted pistachio - unsalted **Barima Artisanal** (code 6181)
Neutral gel **Barima Artisanal** (code 3100)
Velly spray LA NATURA COLORA yellow **Barima Artisanal** (code AC1062G1)
Willow Leaves Lime **Barbara Decor** (code 333308)
Dragon fruit



Toffee Mono Dessert

DIFFICULTY LEVEL:



CHOCOLATE SHORT PASTRY

400 g Butter
100 g Icing sugar
370 g Flour (T500)
20 g Cocoa Extra Dark **Barima Artisanal** (code 22/24GT781)
20 g Egg yolks

PREPARATION

Mix all the ingredients together until smoothly combined; roll out between two silicone mats and freeze. Cut to the desired shape and bake between two silicone baking mats for 12-15 minutes at 160°C.

TOFFEE

350 g Butter
350 g Icing sugar
110 g Honey
70 g Cream (32% fat)
60 g Glucose syrup
35 g Flour (T500)
250 g Water

PREPARATION

Put all the ingredients, except for the flour and water, into a pot and bring to the boil. Next add the flour and boil gradually adding the water to obtain the colour. When the sauce is ready, cool it down and using piping bag squeeze strips on a silicone mat, then freeze.

CARAMEL MOUSSE

125 g Cream 1 (32% fat)
250 g White chocolate 29% **Barima Artisanal** (code CHB28XXB3)
125 g Water
12 g Gelatine
600 g Cream 2 (32% fat)
4 g Concentrated caramel paste

PREPARATION

Bring the water and cream (1) to the boil. Add dissolved gelatine, then the white chocolate and the caramel paste and combine all until the chocolate melts; cool to about 25°C. Gently blend it with semi whipped cream (2). Squeeze into eclair silicone moulds and put the toffee sauce inserts in. Freeze.

SHINY COATING

250 g Shine coating white **Barima Artisanal** (code 2379)
80 g Water
5 g Yellow food colouring
2 g Brown food colouring

PREPARATION

Melt the glaze at 45-50°C, add the water with the colourings and mix with a blender until combined. Pour onto the frozen mono-portions.

DECORATION

Shine coating white **Barima Artisanal** (code 2379)
Spring dark **Barbara Decor** (code 80167)



Salted Caramel Pralines

DIFFICULTY LEVEL:



GANACHE

1000 g Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3)
 270 g Cream (32% fat)
 30 g Invert sugar
 35 g Cocoa butter **Barima Artisanal** (code 2371)
 5 g Himalayan salt
 10 g Concentrated caramel paste

PREPARATION

Bring the cream with the invert sugar to boil and pour it on the chocolate. Add the concentrated caramel paste and the salt, blend it all together at about 34°C, add the cocoa butter and blend again until combined and smooth. Pour into a 35 x 35 x 0.7 cm frame and leave to set. When set, cut out the shapes and cover with Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3). Decorate with Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3) and Willow Leaves Lime **Barbara Decor** (code 333308).

TIPS

Cut pralines can be freely modified by combining various layers of fillings and cutting into different shapes.



PRALINES, TRUFFLES & BARS

Praline's Jungle

DIFFICULTY LEVEL:



SHELL

Dark chocolate 72% **Barima Artisanal** (code CHN72XXA3)

GEL

100 g Neutral gel **Barima Artisanal** (code 3100)
50 g Passion fruit puree

PREPARATION

Bring the fruit puree to boil and blend it with the gel. Cool down to 20°C and put into the chocolate shells to a third of the height.

GANACHE

150 g Cream (30% fat)
20 g Invert sugar
340 g Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3)
30 g Cocoa butter **Barima Artisanal** (code 2371)
8 g Concentrated lavender paste
20 g Vodka

PREPARATION

Bring the cream with the invert sugar to boil, add the chocolate and stir. At 40°C add the cocoa butter and the concentrated lavender paste. Finally add the vodka and stir. Line the shells with a layer of ganache, leaving space to close the pralines.

TIPS

The colour of the pralines is obtained by painting the moulds with Cocoa butter **Barima Artisanal** (code 2371) mixed with a chocolate colourants. The temperature of the cocoa butter cannot exceed 30°C.



PRALINES, TRUFFLES & BARS

Lollipop Truffles

DIFFICULTY LEVEL:



LOLLYPOP TRUFFLES

150 g Cream (32% fat)
60 g Marzipan 50% **Barima Artisanal** (code 6160)
250 g Economic white chocolate 24% **Barima Artisanal** (code 332570)
25 g Cocoa butter **Barima Artisanal** (code 2371)
15 g Concentrated almond paste
15 g Amaretto liqueur
Barbara Decor truffle shells (codes: dark - 1030, milk - 1031, white - 1032)

PREPARATION

Bring the cream with the marzipan to boil, add it to the white chocolate, mix and cool to 30°C. Add the melted cocoa butter, the almond paste and the liqueur.

TIPS

Chocolate lollipops can be decorated using different types of **Barima Artisanal** chocolate and **Barbara Decor** decorations.



PRALINES, TRUFFLES & BARS

Nutty Feast Bars

DIFFICULTY LEVEL:



PRALINE BASE

315 g White chocolate 29% **Barima Artisanal** (code CHB28XXB3)
250 g Roasted blanched almond paste 100% **Barima Artisanal** (code 6102)
250 g Roasted almond and hazelnut praline paste 60% **Barima Artisanal** (code 6142)
250 g Royal crispy flakes **Barima Artisanal** (code 332451)

DECORATION

200 g Agate chocolate crunchy balls **Barbara Decor** (code 09731)
60 g Lyophilized cherries

PREPARATION

Melt the chocolate, add the nut pastes and mix until combined. Add the Royal crispy flakes and mix again. Put the mixture into a rectangular frame and leave to set. Cut out rectangles, sprinkle the bar top with the Agate crunchy balls and the lyophilized cherries, and then coat with tempered Economic white chocolate 24% **Barima Artisanal** (code 332570) using an enrober.

TIPS

Bars can be modified by choosing other types of chocolate and nut pastes from the **Barima Artisanal** range. A variety of nuts and lyophilized fruits can be added.



ICE CREAM & DRINKING CHOCOLATE

Hot Chocolate

DIFFICULTY LEVEL:



📋 HOT CHOCOLATE

- 1000 g Milk (3.2% fat)
- 500 g Cream (36% fat)
- 500 g Dark chocolate 50% **Barima Artisanal** (code CHN50XXD10)
- 50 g Concentrated walnut paste

👉 PREPARATION

Bring the milk with the cream to the boil. Pour the chocolate into it, stir until chocolate is melted and boil it again. Reduce the heat and simmer for about 8 minutes, still stirring. Add the concentrated walnut paste and leave to cool. Serve at 60°C to 75°C.

TIPS

Various flavours can be obtained by adding a little concentrated fruit paste or spices.



ICE CREAM & DRINKING CHOCOLATE

Cold Chocolate Shots

DIFFICULTY LEVEL:



📋 COLD CHOCOLATE SHOTS

- 1000 g Milk (3.2% fat)
- 500 g Cream (36% fat)
- 200 g Dark chocolate 50% **Barima Artisanal** (code CHN50XXD10)
- 300 g Milk chocolate 34% **Barima Artisanal** (code CHL35XXC3)
- 200 g Orange juice
- 20 g Concentrated orange paste

👉 PREPARATION

Bring the milk with the cream to the boil. Add the chocolate and stir until it is melted and boil it again. Reduce the heat and simmer for about 8 minutes, still stirring. Set aside to cool. Add the concentrated orange paste to the orange juice, pour into a mould and freeze. Put the frozen orange juice cubes into a glass and pour the cooled chocolate mixture over. Stir and serve.



ICE CREAM & DRINKING CHOCOLATE

Ice Cream Fantasy

DIFFICULTY LEVEL:



BASE

- 490 g Milk (3.2% fat)
- 220 g Cream (30% fat)
- 110 g Sugar
- 50 g Egg yolks
- 40 g Skimmed milk powder
- 30 g Dextrose
- 60 g Cocoa Extra Dark **Barima Artisanal** (code 22/24GT781)

PREPARATION

Heat up the milk, sugar and skimmed milk in a pasteurizer (82°C). When the mixture is at about 50°-60°C add the cream and yolks and raise the temperature to 82°C. Cool down the base to 2-4°C and leave for 4-6 hours to mature (no longer than 72 h). Add the cocoa and dextrose to the base when ready. Mix it to combine all the ingredients and freeze in an ice cream machine which also aerates the mixture. Put the frozen and aerated ice cream into the moulds, insert sticks and blast freeze.

CHOCOLATE COATING

- 250 g Economic dark chocolate 50% **Barima Artisanal** (code 332576)
- 250 g Cocoa butter **Barima Artisanal** (code 2371)

PREPARATION

Melt the cocoa butter and blend with the chocolate. Dip the ice cream in the chocolate coating at 27-30°C.

SHINE COATING

- 250 g Shine coating dark **Barima Artisanal** (code 2373)
- 80 g Water

PREPARATION

Melt the glaze at 45-50°C, add the water and mix using blender until combined. Use to decorate ice cream.

DECORATION

- Hazelnut crocant **Barima Artisanal** (code 6149)
- Pearly colouring in powder gold **Barima Artisanal** (code AP0001OR)
- Frizz **Barbara Decor** (code 331562)
- Lyophilized strawberries



For almost 30 years, chocolate has fascinated us. We work with it every day and appreciate its infinite qualities. Since our production and trade activities are focused on the professional confectionery and HoReCa market, we have created a proprietary brand of products – **Barima Artisanal**. As the founder and owner of the brand, we monitor trends and propose new ideas to meet the needs and expectations of the market to provide products of a consistently high quality.

The portfolio of **Barima Artisanal** products presented in this Catalogue comprises CHOCOLATE AND NUT PRODUCTS, MARZIPAN AND SUGAR PASTES AND COLOURING AND FOOD SPRAYS.

PRODUCT OVERVIEW:

Chocolates - based on original belgian recipes. Rich bouquet of flavours and tastes. Convenient packaging. Practical form of pastilles.

Nut pastes - 100% nut content in each type. Artisanal production methods. Optimum choice of geographical sources of origin.

Marzipan and sugar pastes - extra fine texture and workability.

Colouring and food sprays - diverse range of powder or spray colours. All you need to give a finishing touch to your works.

We wish you many unforgettable memories and every success while working with **Barima Artisanal** products.

CONTENT | BARIMA ARTISANAL PRODUCTS

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LEGEND

Applications



CAKES



ICE CREAM



HORECA



HOT CHOCOLATE



DESSERT



PRALINES



BAKING



BARIMA ARTISANAL PRODUCTS | CHOCOLATE PRODUCTS

APPLICATIONS



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 chocolates. These include a rich flavour and aroma, high fluidity and silky consistency. The product is moulded from tempered chocolate and available in form of 8 mm pastilles.



No	Description	Product code	Packaging unit
1	Chocolate dark 72%	CHN72XXA3	box 3 kg
2	Chocolate dark 56%	CHN56XX3	box 3 kg
		CHN56XX10*	box 10 kg
3	Chocolate dark 50%	CHN50XXD10	box 10 kg
4	Chocolate milk 34%	CHL35XXC3	box 3 kg
		CHL35XXC10*	box 10 kg
5	Chocolate white 29%	CHB28XXB3	box 3 kg
		CHB28XXB10*	box 10 kg

* MADE TO ORDER

APPLICATIONS



CHOCOLATE ECONOMIC

No	Description	Product code	Packaging unit
1	Chocolate dark Economic 50%	332576	box 10 kg
2	Chocolate milk Economic 31%	332573	box 10 kg
3	Chocolate white Economic 24%	332570	box 10 kg



COLOURED AND FLAVOURED PASTILLES

Produced from white chocolate with addition of natural colourants and flavours.



No	Description	Product code	Packaging unit
1	Caramel*	332581	box 3 kg
2	Strawberry*	332580	box 3 kg
3	Lemon*	332582	box 3 kg
4	Orange*	332583	box 3 kg



* MADE TO ORDER

CHUNKS

Produced from dark chocolate, perfect as addition for ice cream, desserts, mousses and cakes - for baking at low temperature.

APPLICATIONS



No	Description	Product code	Packaging unit
1	Chunks dark chocolate* size: 8x8x2 mm	772598	box 8 kg



* MADE TO ORDER

COCOA EXTRA DARK

A refined product with cocoa butter content of 22 to 24%. The Extra Dark cocoa offers an exceptional, rich flavour and dark red and brown colour.

APPLICATIONS



TIPS:

- Ideal for decorating and combining with creams, pastes, fondants and ice cream

No	Description	Product code	Packaging unit
1	Cocoa EXTRA DARK	22/24GT781	bag 1 kg



COCOA BUTTER

Cocoa butter is the noblest of vegetable fats and is obtained from cocoa beans.

TIPS:

- Perfect for liquefying chocolate
- Ideal for Praline's fillings
- Chefs use it to fry food

No	Description	Product code	Packaging unit
1	Cocoa butter	2371	box 1 kg

APPLICATIONS



TRUFFLE SHELLS

Chocolate shells are semi-finished products for the manufacture of truffles with a variety of creams and fillings. They have the perfect flavour of Belgian chocolate: white, milk or dark. The shells will open the gates of your imagination to create new flavours, colours and textures. Dip them in natural or coloured chocolate, sprinkle with nuts, pistachios, crisps, chocolate shavings or chocolate rose petals.

No	Description	Product code	Packaging unit
1	Truffle Shells Dark	1030	504 pcs/box
2	Truffle Shells Milk	1031	504 pcs/box
3	Truffle Shells White	1032	504 pcs/box

APPLICATIONS





BARIMA ARTISANAL PRODUCTS | NUT PRODUCTS

APPLICATIONS



NUT PASTES

Natural products made completely of nuts. The ingredients come from regions with optimum climate conditions for nut growing, such as the countries of the Arabian Peninsula and Sicily. A strict selection process, a perfect climate for nut growing, and – most importantly – the right roasting methods have brought products with ideal consistency, intense colouring, aroma and a balanced flavour.

No	Description	Product code	Packaging unit
1	Roasted hazelnut 100%	3311	30 kg
		3310	5 kg
2	Roasted blanched almond 100%	6102	5 kg
		6103	1 kg
3	Roasted blanched pistachio 100%	6114	5 kg
		6115	1 kg
4	Roasted blanched peanut 100%	6172	5 kg
		6173	1 kg



PRALINE PASTES

Natural, ready to use praline pastes. Home – made according to traditional recipes of European master confectioners, the pastes comprise a variety of selected nuts and allow creation of rich aromatic compositions. Their high nut content and different packaging sizes make it possible to achieve effective and economical solutions in production.

APPLICATIONS



TIPS:

- use as ready - made praline filling or add to ganaches, creams and chocolate mousses
- compatible with all desserts you create
- the pastes make a perfect match with Barima Artisanal chocolate
- delicious in combination with Royal crispy flakes

No	Description	Product code	Packaging unit
1	Roasted almond 60%	6135	6 kg
		6136	1 kg
2	Roasted hazelnut 60%	6138	6 kg
		6139	1 kg
3	Roasted almond & hazelnut 60%	6141	6 kg
		6142	1 kg



ROASTED BLANCHED PISTACHIO NUTS

Carefully selected pistachio nuts.

TIPS:

- impressively attractive when applied to decorate cakes and desserts

No	Description	Product code	Packaging unit
1	Roasted blanched pistachio nuts	6181	1 kg vacuum

APPLICATIONS



CROCANTS

A real nut crocants (50% nut content!) - crushed roasted nuts, caramel coated. Vacuum packaged to ensure microbiological safety.

TIPS:

- use as an additional ingredient for ice cream, cream mousses, butter creams, as well as to decorate cakes, pastries, cookies, ice cream and desserts

No	Description	Product code	Packaging unit
1	Almond crocant 50%	6146	5 kg vacuum
		6147	1 kg vacuum
2	Hazelnut crocant 50%	6148	5 kg vacuum
		6149	1 kg vacuum
3	Peanut crocant 50%	6150	5 kg vacuum
		6151	1 kg vacuum



Perfectly crunchy with soft vanilla flavour and golden colour. Form an ideal structure to fill cakes or pralines when combined with chocolate and nut paste.

APPLICATIONS



No	Description	Product code	Packaging unit
1	Crispy flakes ROYAL	332451	box 2 kg
2	Opal - crunchy balls chocolate white	09730	bag 0,5 kg
3	Agate - crunchy balls chocolate milk	09731	bag 0,5 kg
4	Onyx - crunchy balls chocolate dark	09732	bag 0,5 kg



BARIMA ARTISANAL PRODUCTS | COATINGS AND SUGAR PASTES

COATINGS

Manufactured according to the best practices and recipes of chocolate masters. Distinguished by a high cocoa content and high – grade vegetables oils. Freeze stable and perfectly suitable for pastry as a coating for pastries, cream cakes, etc.

NOTE! Suitable for using as a filling after baking.

- Dark glaze: add 20% of water, warm up to 35-40°C and pour onto frozen products
- White glaze: add 25% of water, warm up to 35-40°C and pour onto frozen products
- For filing use in room temperature, use pure or add max. 10% of water

No	Description	Product code	Packaging unit
1	Shine coating dark	2373	bucket 3 kg
2	Shine coating white	2379	bucket 3 kg

APPLICATIONS



BARIMA TOP DECOR SUGAR PASTE

Ready to use Barima Top Decor sugar paste with a snow-white colour and pleasant aroma. Ideal for fondant cakes and hand-crafted decorations and figurines.

TIPS:

- Perfect in combination with Barima Artisanal Colouring & Food Sprays

NOTE! The product is easy to mix with colouring agents.

No	Description	Product code	Packaging unit
1	BARIMA TOP DECOR sugar paste	60198	box 5 kg

APPLICATIONS



MARZIPAN MASS 20%

The marzipan with 20% almond content is a perfect confectionery fondant to form figurines, flowers, roses and fruits. It is perfect as an ice cream topping. Very flexible and easy to roll.

TIPS:

- Perfect in combination with Barima Artisanal Colouring & Food Sprays
- Ideal to use in sponge cakes and praline's fillings

No	Description	Product code	Packaging unit
1	Marzipan mass 20%	6159	box 5 kg

APPLICATIONS



BARIMA ARTISANAL PRODUCTS | MARZIPAN

MARZIPAN

Natural product, hand crafted using the highest quality almonds. With the almond content of 50%, this product has a unique texture and an intense flavour.

APPLICATIONS



No	Description	Product code	Packaging unit
1	Marzipan 50%	6160	box 5 kg



BARIMA ARTISANAL PRODUCTS | GLAZES

SHINE, NEUTRAL GEL

Natural, transparent and odourless gel for cold application (non-setting). Gives a shine and prevents drying.

APPLICATIONS



No	Description	Product code	Packaging unit
1	Shine, neutral gel, ready to use	3100	bucket 7 kg



BARIMA ARTISANAL PRODUCTS | FRUIT COMPONENTS

ORANGE SLICES

Naturally candied slices of orange with intense flavour and aroma. Drained from syrup (easy to use), perfect in combination with Barima Artisanal chocolate.

APPLICATIONS



TIPS:

- ideal for decoration of cakes, desserts and ice cream trays
- perfect to enrobe in the Barima Artisanal chocolates for the ultimate chocolate orange experience

No	Description	Product code	Packaging unit
1	Orange slices (Ø 50 - 75 mm)	6162	bucket 4,5 kg



LA NATURA COLORA - VELLY SPRAY

Flavoured. velly spray based on vegetable concentrate with colouring properties and cocoa butter. No artificial colours.

APPLICATION:

- to cover cakes, desserts, ice cream
- to achieve velvet effect on chocolate: figures, flowers, decorations, bars, pralines, etc.
- to spray on icing sugar, marzipan and modeling chocolate

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm and let it solidify
- apply on the FROZEN surface of your mousse, butter cream, chocolate, marzipan or icing sugar

NOTE! SPRAY READY TO USE. NO NEED TO WARM IT UP!

No	Description	Product code	Packaging unit
1	Red	AC1086RO	125 ml
2	Yellow	AC1062GI	125 ml
3	Light blue	AC1093BL	125 ml
4	Pink	AC1079RS	125 ml
5	Green	AC1109VE	125 ml



PEARLY COLURING POWDER - SPRAY PUMP

APPLICATION:

- To decorate all kinds of cake surfaces - e.g. marzipan, chocolate and velvet textures
- For decorating fruits and chocolate elements

HOW TO USE:

- Apply the powder directly to the product to be coloured

No	Description	Product code	Packaging unit
1	Gold	APPUOR	10 g
2	Silver	APPUAR	10 g



NEW

NEW

VELLY SPRAY

SILKY EFFECT ON THE SURFACE OF CAKES

APPLICATION:

- to cover cakes and desserts
- to achieve velvet effect on chocolate: figures, flowers, decorations, bars, pralines, etc.
- to spray on icing sugar, marzipan and modeling chocolate

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm and let it solidify
- apply on the FROZEN surface of your mousse, butter cream, chocolate, marzipan or icing sugar

NOTE! SPRAY READY TO USE. NO NEED TO WARM IT UP!

No	Description	Product code	Packaging unit
1	White	AP0379NE	250 ml
2	Brown	AP0379BR	250 ml
3	Red	AP0379RO	250 ml
4	Yellow	AP0379GIA	250 ml
5	Orange	AP0379AR	250 ml
6	Pink	AP0379RS	250 ml
7	Green	AP0379VE	250 ml
8	Blue	AP0379AZ	250 ml



GLOSSY FOOD IN SPRAY

SPRAY FOR PROTECTING AND BRINGING GLOSS EFFECT TO YOUR CREATIONS

APPLICATION:

- chocolate figures, sculptures, decorations,
- surface of icing sugar, marzipan, modeling chocolate.

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm
- clean the spray nozzle with warm water after each use

No	Description	Product code	Packaging unit
1	Glossy food in spray	AP9533LU	400 ml



SPRAY GEL READY TO USE

GEL FOR PROTECTING AND BRINGING SHINE TO YOUR CREATIONS

APPLICATION:

- cakes, tarts, fresh fruits, desserts

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm
- clean the spray nozzle with warm water after each use

NOTE! SPRAY READY TO USE. NO NEED TO WARM IT UP!

No	Description	Product code	Packaging unit
1	Gel in spray	AP9502GE	200 ml



PEARLY COLOURING AGENT

METALLIC SHINE EFFECT

APPLICATION:

- pralines and chocolate figures - spray the colouring agent on a mould before using chocolate
- chocolate decorations - spray the colouring agent on a transfer sheet before using chocolate
- cakes, desserts, cookies - spray the colouring agent directly on your cake/dessert
- chocolate - spray the colouring agent directly on a chocolate figures, decorations, pralines, bars, etc.
- marzipan, modeling chocolate - spray the colouring agent directly on figures, flowers, decorations, etc.

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm and let it dry

NOTE! SPRAY READY TO USE. NO NEED TO WARM IT UP!

No	Description	Product code	Packaging unit
1	Gold iridescent	AP0201OR	250 ml
2	Silver iridescent	AP0201AR	250 ml
3	Brown iridescent	AP0201BR	250 ml
4	Black iridescent	AP0201NE	250 ml



PEARLY COLOURING POWDER

METALLIC SHINE EFFECT

APPLICATION:

- painting on a chocolate: figures, decorations, pralines, bars, etc.
- painting on icing sugar, marzipan, modeling chocolate

HOW TO USE:

- mix the colouring powder with melted cocoa butter, alcohol or water
- using a brush or airbrush paint the chocolate, icing sugar, marzipan, modeling chocolate, etc.
- using a brush or airbrush paint the moulds or transfer sheets before using chocolate

No	Description	Product code	Packaging unit
1	Gold iridescent	AP0001OR	25 g
2	Silver iridescent	AP0001AR	25 g
3	Brown iridescent	AP0001BR	25 g



FOOD LIQUID COLOURANT

LIPOSOLUBLE - TO APPLY IN FAT BASED PRODUCTS

APPLICATION:

- chocolate, cocoa butter, compounds, whipping cream, butter cream

No	Description		Product code	Packaging unit
1	Red	■	AP0006RO	200 ml
2	Yellow	■	AP0006GI	200 ml
3	Green	■	AP0006VE	200 ml
4	Blue	■	AP0006BL	200 ml



SPRAY SPECIAL GLITTER

GLITTER IRIDESCENT COLOUR - TO INNOVATIVE DECORATION YOUR CREATIONS

APPLICATION:

- pralines and chocolate figures - spray the colouring agent on a mould before using chocolate
- chocolate decorations - spray the colouring agent on a transfer sheet before using chocolate
- cakes, desserts, cookies - spray the colouring agent directly on your cake/dessert
- chocolate - spray the colouring agent directly on a chocolate figures, decorations, pralines, bars, etc.
- marzipan, modeling chocolate - spray the colouring agent directly on figures, flowers, decorations, etc.

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm and let it dry

NOTE! SPRAY READY TO USE. NO NEED TO WARM IT UP!

No	Description		Product code	Packaging unit
1	Gold glitter	■	AP9939OR	150 ml
2	Silver glitter	■	AP9939AR	150 ml
3	Scarlet glitter	■	AP9939RO	150 ml



SPRAY COOLER

QUICK COOLING WHILE STICKING CHOCOLATE PIECES

APPLICATION:

- chocolate sculptures, showpieces, figures

HOW TO USE:

- shake before using for about 10 seconds
- spray directly on the chocolate sticking area

No	Description	Product code	Packaging unit
1	Cooler for chocolate	AP9519RA	400 ml



PASTEL COLOURING AGENT

PASTEL COLOURS EFFECT

APPLICATION:

- pralines and chocolate figures - spray the colouring agent on a mould before using chocolate
- chocolate decorations - spray the colouring agent on a transfer sheet before using chocolate
- cakes, desserts, cookies - spray the colouring agent directly on your cake/dessert
- chocolate - spray the colouring agent directly on a chocolate figures, decorations, pralines, bars, etc.
- marzipan, modeling chocolate - spray the colouring agent directly on figures, flowers, decorations, etc.

HOW TO USE:

- shake before using for about 20 seconds
- spray from a distance of 20-30 cm and let it dry

NOTE! SPRAY READY TO USE. NO NEED TO WARM IT UP!

No	Description		Product code	Packaging unit
1	Yellow	■	AP0195GI	250 ml
2	Pink	■	AP0195R	250 ml
3	Green	■	AP0195VE	250 ml
4	Lilac	■	AP0195GL	250 ml
5	Light blue	■	AP0195AZ	250 ml





INSPIRATION

ACADEMY OF SKILLS

If you are looking for a place where design and professionalism come together, discover our stimulating new space at the 'Inspiration' Academy of Skills.

We have designed every square meter with your needs and expectations in mind. The ergonomically planned space is intended to provide an exceptionally comfortable working environment. Working with Barbara Luijckx technologists will ensure inspiration and satisfaction in the pursuit of confectionery craftsmanship.

Dear Confectionery Enthusiasts, your knowledge and experience combined with the content of our proposed training courses will open the doors to creation – from practical solutions to avant-garde works.



OFFERED COURSES

Class sizes vary by course, comprising 8 to 12 participants, and are divided into 5 categories:



CAKES AND PASTRIES

For confectioners and dessert chefs seeking novel solutions and inspiration. Or for those wanting to develop their set of skills in various techniques of cake production and the art of combining flavours. It is also for anyone looking for innovative recipes and creativity in cake decoration.



TARTS AND MONO-PORTIONS

For confectioners and dessert chefs seeking novel solutions and inspiration. Or for those wanting to develop their set of skills in various techniques of Tarts production and the art of combining flavours. It is also for anyone looking for innovative recipes and creativity in cake decoration.



PRALINES AND TRUFFLES

For anyone wanting to enhance their theoretical knowledge and practical skills in the making of pralines. For confectioners seeking inspiration in creating new flavours and filling textures, and interested in various praline-making techniques.



PLATED DESSERTS

For chefs, owners and staff of restaurants, cafes, hotels and catering service providers. For anyone looking for ideas for practical and impressive sweet creations on their menu.



TAILORED TRAINING

We also provide tailor-made training suited to your needs. Have a specific theme? Need professional advice? Would you like to create something unique for your brand? Speak to us and we will design something with you.

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CHOCOLATE DECORATIONS



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PRODUCTS FOR PROFESSIONALS



INSPIRATION
ACADEMY OF SKILLS

TRAINING COURSES



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