



CABOSSE
NATURALS

CACAOFRUIT RECIPES



CACAOFRUIT RECIPES

Beverages
Ice cream & sorbets
Confectionery
Fruit snacks
Snack bars



CACAOFRUIT COCONUT COLD BREW LATTE

INGREDIENTS

65 g Cold brew coffee
25 g Coconut milk
15 g **Cacaofruit juice**
2 g Vanilla extract

PREPARATION

Make cold brew coffee (4 parts water + 1 part Starbucks Veranda blend coarsely ground, infused for 15 hours).

Combine all ingredients & blend.

Serve over ice cubes.

CACAOFRUIT APRICOT SMOOTHIE

INGREDIENTS

169 g **Cacaofruit concentrate**
1300 g **Cacaofruit pulp**
325 g White peach puree
260 g Apricot puree
520 g Water
2 g Xanthaan gum
8 g Vitamin C

PREPARATION

Blend all ingredients together.



Cacaofruit
Juice



Cacaofruit
Concentrate



Cacaofruit
Pulp



CACAOFRUIT ALMOND DRINK

INGREDIENTS

1000 ml Almond milk
55 ml Bensdorp high fat organic
cocoa powder
45 ml **Cacaofruit concentrate**

PREPARATION

Blend all ingredients together.
Shake well before drinking.

CACAOFRUIT GREEN TEA

INGREDIENTS

1000 ml Water
100 ml **Cacaofruit concentrate**
8 ml Green tea (cold infusion)

PREPARATION

Blend all ingredients together.



Cacaofruit
Concentrate



Cacaofruit
Concentrate



CACAOFRUIT YOGURT APPLE LEMON DRINK

INGREDIENTS

284 g Semi skimmed milk
338 g **Cacaofruit pulp**
200 g Green apple puree
82 g Greek yogurt
24 g Lemon juice

PREPARATION

Blend all ingredients together.

CACAOFRUIT HAZELNUT DRINK

INGREDIENTS

328 g Hazelnut milk
106 g **Cacaofruit pulp**
19 g La Morella light hazelnut paste

PREPARATION

Blend all ingredients together.



CACAOFRUIT OATMILK COFFEE DRINK

INGREDIENTS

133 ml Yirgacheffe coffee (27 g ground extracted
with 133 ml water)
46 ml Cacaofruit concentrate
400 ml Oat milk
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PREPARATION

Extract the coffee, leave to cool,
blend all ingredients together.



CACAOFRUIT SORBET

INGREDIENTS

600 g Cacaofruit pulp
270 g Water
90 g Sucrose
70 g Glucose dry 38DE
3 g Stabilizer 3-5g per kg
30 g Inulin
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PREPARATION

Mix the ingredients with the water and go up
in temperature until 65°C and not above.

Mix the syrup with the puree and stir it well.

Allow to rest for 4-6hrs, if possible.

Put it in the blast freezer.



CHOCOLATE GANACHE FILLING

INGREDIENTS

180 g Cacaofruit juice
20 g Water
220 g Callebaut 811 54.5% dark chocolate sun-
flower seeds
85 g Butter 99% fat - PF17

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PREPARATION

Warm up the cacaofruit concentrate and the water to 70°C. Pour on top of the chocolate and the butter and emulsify very well. Pipe at 30°C.



Cacaofruit
Juice



Cacaofruit
Pulp

WHOLEFRUIT GANACHE

INGREDIENTS

300 g Coconut cream
50 g Cacaofruit pulp
230 g WholeFruit Chocolate, Cacao Barry Accao

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PREPARATION

Heat up the coconut cream and cacaofruit pulp to 80°C.

Pour on the chocolate.

Pipe at 30°C.



CACAOFRUIT CARMEL

INGREDIENTS

86 g Cacaofruit concentrate
41 g Glucose
121 g Double cream
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PREPARATION

Mix the glucose and the cacaofruit concentrate together.

Caramelize to 120°C.

Warm the cream to 45°C, add to the caramel.

Note: 120°C seems to be the limit on developing a bitter taste experience. Do not go above 120°C

CACAOFRUIT COCONUT SUGAR CARMEL

INGREDIENTS

200 g Cacaofruit pulp
130 g Cacaofruit juice
110 g Cacaofruit concentrate
360 g Coconut sugar
200 g Cream
180 g Glucose
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PREPARATION

Combine all ingredients & boil to 108°C.

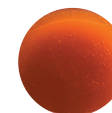
Leave to cool at room temperature & fill into sample jars.



Cacaofruit Pulp



Cacaofruit Juice



Cacaofruit Concentrate

CACAOFRUIT LIQUORICE

INGREDIENTS

65 g Cacaofruit juice
25 g Cacaofruit concentrate
15 g Glycerin
2 g Sugar
40 g Coconut oil
140 g Pastry flour
0,3 g Liquorice root extract (Piping Rock)

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PREPARATION

Combine all ingredients except flour & cook till 118°C.
Away from heat, add the flour & mix till fully incorporated.
Over low heat, cook for 2min after bubbling starts while continuously stirring.
Spread into a 1cm thick frame on a silpat & leave to cool completely.
Remove from frame & cut into desired size. Wrap into caramel wrappers.



Cacaofruit
Juice



Cacaofruit
Concentrate

CACAOFRUIT JERKEY

INGREDIENTS

250 g Cacaofruit pulp
15 g Honey

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PREPARATION

Combine the ingredients & heat to $\pm 65^{\circ}\text{C}$.

Spread onto silicone paper & dry in a dehumidifier at 60°C for 6-8 hours (depending on the thickness of the layer).

Leave to cool, cut into strips & wrap.



Cacaofruit
Pulp



CACAOFRUIT PÂTE DE FRUIT

INGREDIENTS

350 g Cacaofruit pulp
250 g Cacaofruit juice
150 g Cacaofruit concentrate
75 g Sugar
18 g Pectin yellow
550 g Sugar
100 g Glucose

PREPARATION

Dry mix 75g sugar and pectin.

Add 100g Cacaofruit pulp and mix well.

Combine all ingredients and boil to 110°C.

Pour into 1cm high frames and leave to cool at room temperature.

Brush top and bottom lightly with melted cocoa butter before cutting into portions and wrapping individually into caramel wrappers.



Cacaofruit
Pulp



Cacaofruit
Juice



Cacaofruit
Concentrate

NUT FREE CACAOFRUIT ENERGY BAR

INGREDIENTS

132 g Sunflower seed
176 g Pumpkin seed
22 g Puffed rice
44 g Puffed quinoa
44 g Crispy waterproof strawberries
66 g Dried lyokan

35 g Soba
198 g Cranberries
66 g Blond linnen
176 g Glucose syrup
55 g Honey
22 g Cacaofruit concentrate

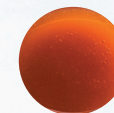
PREPARATION

Mix together: sunflower seeds, pumpkin seeds, puffed rice, puffed quinoa, crispy waterproof strawberries, dried lyokan, soba, cranberries, blond linnen.

Boil together for 2 mins: glucose syrup, honey, cacaofruit concentrate.

Add the first mixture.

Press into 1,1cm ganache frame using a rolling pin (recipe is for a full frame in this case).



Cacaofruit
Concentrate

CACAOFRUIT CASCARA COOKIES

INGREDIENTS

70 g Butter
93 g Light brown sugar
42 g Sugar
30 g Whole eggs
10 g Egg yolk
1 g Sea salt
1 g Baking soda
20 g Corn starch
100 g Rice flour
45 g Cacaofruit cascara

PREPARATION

Cream together: butter, light brown sugar, sugar.
Then add the whole eggs and the egg yolk.
Continue with adding sea salt, baking soda,
corn starch, rice flour, cascara.
Scoop 71g per cookie.
Bake at 160°C/325°F for
about 12 min.

SUGAR REDUCED CHOCOLATE MUFFIN

INGREDIENTS

250 g Bread flour
105 g Invert sugar
150 g Demerara sugar
100 g Cocoa powder
100 g Cacaofruit cascara
7 g Baking powder
7 g Salt

457 g Whole milk
7 g Sodium bicarbonate
347 g Sunflower oil
300 g Dark chocolate (Ocoa 70%)
58.5 g Water
177.5 g Eggs

PREPARATION

Mix the milk with the eggs, sugar
and salt.

Add the flour sifted with the
cocoa powder, baking powder
and bicarbonate.

Once a smooth batter is
obtained, add the sunflower
oil and fold in the pieces of
couverture.

Divide between the desired
moulds and bake in the oven at
170-180°C.

Set aside.



Cacaofruit
Cascara



Cacaofruit
Cascara





CABOSSE

NATURALS

Unlock the next generation of
Food & Drinks with our 100%
pure cacaofruit ingredients



SUSTAINABLE
FOOD
AWARDS
2021
WINNER