



**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 Bendsorp 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  
.....

## 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  
.....

## 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.



Cacaofruit Pulp



Cacaofruit Concentrate



# CHOCOLATE GANACHE FILLING

## INGREDIENTS

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

## 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

## 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

## 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

## 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)

## 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

## 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 Sona
- 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

