



deZaan

EXPLORE COCOA



Explore deZaan's new cocoa powder range for professionals

Founded in 1911 as a cocoa-pressing factory on the banks of the Zaan River in the Netherlands, deZaan has spent more than a century setting the standard for cocoa ingredient excellence.

At the heart of our approach is a desire to share the vast potential of cocoa with the world. Our cocoa powders are renowned for their variety and quality, with colors that range from red to brown to black, across low- and high-fat contents and natural and dutched variations. Together, our cocoa powders represent the full range of flavors, colors, and textures that cocoa has to offer.



4

Key Elements of Cocoa

1 Dutching

The dutching (also known as alkalization) process involves the treatment of cocoa nibs with an alkaline solution. Developed in the Netherlands in the early 1900s, dutching significantly impacts the color and flavor of cocoa powder. It generally leads to a darker or redder cocoa powder, mellowing the acidity and allowing the cocoa's deep, natural flavors to emerge. It also impacts the pH of the cocoa, with a natural (non-dutched) cocoa having a pH of around 5 and heavily dutched powders having a pH of around 8. This change in pH should be noted in recipes that use only baking soda as a leavening agent. When baking soda reacts with acidic ingredients like natural cocoa powder, carbon dioxide is produced, causing the baked product to rise and become lighter; alkaline dutched cocoa will not produce the same result. Alternatively, when baking powder (or a combination of baking soda and baking powder) is used as a leavening agent, natural or dutched powder can be used. Since baking powder is already pH-balanced (acid/base), the cocoa is there less for its part in the leavening process, and more for its rich cocoa flavor.

2 Color

deZaan's unique range of visually striking cocoa powders gives professionals a vibrant palette to experiment with, from the natural shades of True Gold and True Dark powders to the vibrant dutched hues of Crimson Red and Rich Terracotta or the intense tone of Carbon Black. Both the dutching and roasting of the cocoa beans affect the color of the powder, with dutched powders tending to be darker and natural powders lighter. One distinctive characteristic of cocoa powder is the difference between the wet and dry colors of the powder. The dry color is the color you see when you look at the dry cocoa powder, before combining it with any other substance. The wet is the color you see after combining it with a wet substance such as water, dairy, or fat. For example, True Dark appears lighter than True Gold in its dry form (because True Gold has a higher fat content), but when added to other ingredients, it becomes much darker. Powders in their dry form are perfect for finishing confections such as truffles, or for decorating cakes, pastries, or mousses with a light dusting. When powders are mixed with wet ingredients, such as in an ice cream or glaze, both the color and the flavor of the cocoa powder will be enhanced.

3 Flavor

Cocoa powder is essentially the true essence of the cocoa bean without being diluted by sugars or additional fat. deZaan offers a full range of cocoa powders including high fat and low fat, natural and dutched. The suggested flavor pairings for each cocoa powder provide further inspiration to push the boundaries of your creations. The light and fruity citrus notes of True Gold pair beautifully with rhubarb, pistachio, kumquat, and Szechuan pepper, while the chocolate and caramel notes of Crimson Red complement oolong tea, Banyuls vinegar, macadamia, and white miso.

4 Fat Content

The cocoa bean contains approximately 50% dry matter and 50% cocoa butter. Cocoa powder is the ground-up cocoa nibs with much of the cocoa butter (fat) extracted. How much cocoa butter remains will impact the color and flavor of the cocoa powder and how you use it. Cocoa powder is generally either low fat (10-12% fat) or high fat (20-24% fat). Higher-fat cocoa powders will provide a richer mouthfeel and long-lasting flavor, whereas lower-fat powders can provide an intensity of flavor and work well in applications such as meringue, soufflés, and fatless sponge cakes, as well as in ice creams and frozen desserts.

EXPLORE THE RANGE



TRUE GOLD

With notes of cocoa, flowers, and citrus, this light and fruity high-fat natural cocoa powder creates a balanced chocolate flavor. It is best used in cookies, desserts, sauces, confectionery, cakes, and breads.



TRUE DARK

This rich and powerful cocoa powder is a rare combination of dark color and low fat in a natural cocoa powder. With notes of nuts and fruits, this intense cocoa powder is perfect in cookies, cakes, breads, confectionery, and ice cream.



TERRA ROSSA

With notes of cocoa, nuts, caramel, and cream, this smooth, high-fat dutched cocoa powder creates velvety-textured cocoa classics. It is best used in cookies, cakes, breads, ice creams, confectionery, desserts, and beverages.



RICH TERRACOTTA

A dark and rich high-fat dutched cocoa powder for intense chocolate treats. With notes of chocolate, nuts, caramel, and cream, this cocoa powder is ideal for cookies, cakes, breads, ice creams, desserts, confectionery, and beverages.



CRIMSON RED

A vibrant and versatile high-fat dutched cocoa powder for distinctively colorful creations. This cocoa powder boasts a chocolate and caramel flavors and a creamy and buttery texture, making it ideal for cakes, breads, sauces, ice cream, desserts, confectionery, and beverages.

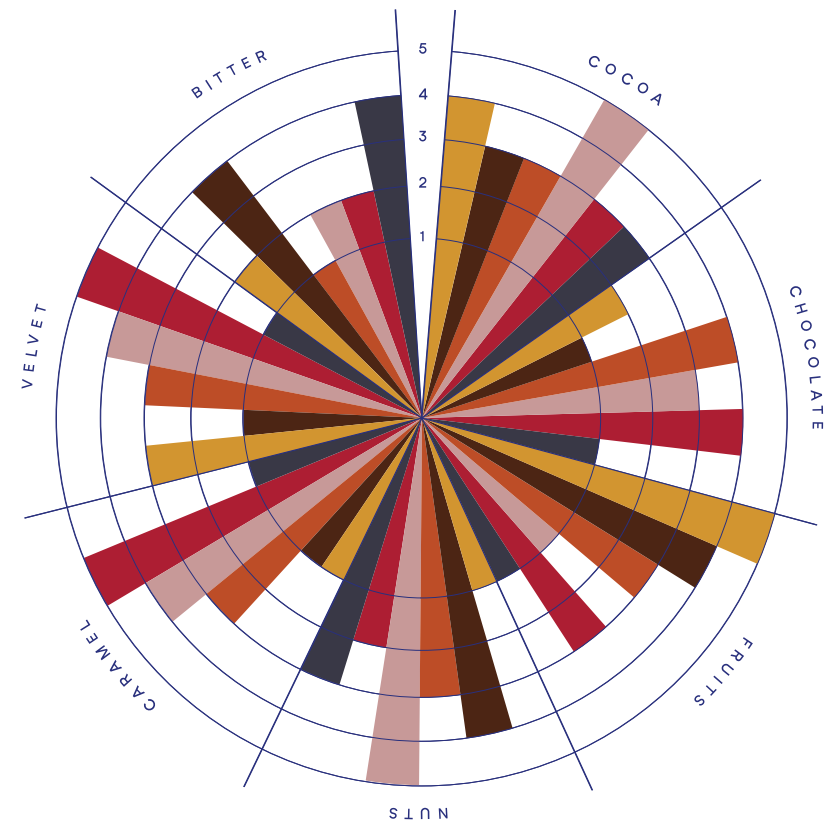


CARBON BLACK

With a nutty flavor and salty notes, this bitter, intense, dutched cocoa powder is for lovers of dark chocolate. It is best used in cookies, snacks, and sauces.



DISCOVER THE FLAVOR



PRODUCT	FAT CONTENT	pH LEVEL	PACK SIZE/CODE
NATURAL			
TRUE GOLD	20-22%	5.2-6.0	1kg bag/45334
TRUE DARK	10-12%	5.2-6.0	1kg bag/45377
DUTCHED			
TERRA ROSSA	22-24%	7.2-7.6	1kg bag/45376 5kg bag/45336
RICH TERRACOTTA	20-22%	6.8-7.2	1kg bag/45375 5kg bag/45335
CRIMSON RED	22-24%	7.6-8.0	1kg bag/45373
CARBON BLACK	10-12%	7.8-8.4	1kg bag/45374

All products are Kosher • Halal • Vegan • Non-GMO

Share your deZaan creations using #deZaanCocoa 5



 **100%**
TRACEABILITY
IN THE DIRECT
SUPPLY CHAIN*

740,233
TREES
DISTRIBUTED FOR AGROFORESTRY AND
INCOME DIVERSIFICATION*



3,321,123
COCOA SEEDLINGS
DISTRIBUTED*



SUSTAINABILITY

Cocoa with a conscience.

By buying a pack of deZaan cocoa powder, you're helping to achieve the goals of our Cocoa Compass sustainability strategy. The Cocoa Compass is committed to eradicating child labor, providing access to education, helping farmers earn a living income, protecting forests, and reducing our environmental footprint. Learn more about our Cocoa Compass sustainability strategy at deZaan.com

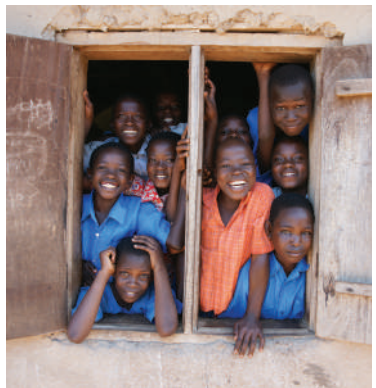
114
CLASSROOMS
BUILT OR
REHABILITATED*



4
SCHOOL CANTEENS
CONSTRUCTED FROM
SUSTAINABILITY PREMIUMS*



18,368
SCHOOL KITS
DISTRIBUTED*



50%
REDUCTION IN FOSSIL GAS USAGE
AND CARBON EMISSIONS
IN THE NETHERLANDS THROUGH THE USE
OF A BOILER FUELED BY WASTE COCOA SHELLS*

*Olam Cocoa Compass 2019/2020

Participating Chefs



Nina Métayer

Before she was 30 years old, Nina Métayer was honored Pastry Chef of the Year not once, but twice. Trained in Paris at the renowned Ferrandi school, Nina is a leading light in the pastry world, having worked in Michelin-starred kitchens in Paris. Now an independent consultant, Nina dedicates her time to sharing her skills and expertise with other professionals, along with writing and creating mouth-watering pastry recipes and content.



Sarah Mountain

A professional pastry chef for more than 20 years, Sarah has spent her career working in London's most elite establishments—from the best 5-star hotels to patisseries to Michelin-starred restaurants. She has dedicated her entire career to the memory of her grandfather, a professional chef who sadly passed away when she was 18 and about to graduate from catering college. Sarah is regarded as one of the most talented pastry chefs in the UK and was featured in *Elite Traveler* magazine as one of the top female chefs in the country. She published her first pastry book, *Patisserie Perfection*, in 2015. Most recently, Sarah took part in a special edition of Channel 4's *Snackmasters* alongside host Fred Sirieix.



Damien Wager

Damien Wager is a self-taught pastry chef who over the past few years has risen toward the top of the UK pastry chef rankings. In October 2019, he published his debut book, *Edible Art*, which has currently sold in over 43 countries worldwide. He has been featured in top magazines such as *Chef*, *Olive*, and *House of Coco*, and was nominated for Young Chef of the Year at the 2018 Restaurant Awards. Damien released his second published project, *Breaking the Mould*, in March 2021. He recently opened his flagship patisserie under the Edible Art banner in the prestigious district of Montpellier in Cheltenham, with a second shop due to open in the city of Bath September 2021.



Matthias Mittermeier

Accredited "Confectioner of the Year," Matthias began his exploration of patisserie with the teachings of Pierre Hermé in Paris, leading him to several Michelin-starred restaurants in Germany and France. Following a role in product development at the Adrià brothers' world-renowned El Bulli, where he worked with leading scientists and chefs discovering new perspectives, Matthias set up his restaurant Dallmayr in Munich, which earned its second Michelin star within 14 months. His two books, *Torten & Törtchen* and *Pralinen, Fours & Co.*, proudly held the title of Germany's Best Pastry Book in 2013 and 2016, respectively. Matthias currently gives courses, seminars, and demos worldwide with his company FOODDESIGN-MITTERMEIER and works as a consultant and product developer.



Rory MacDonald

Named one of the top 10 pastry chefs in the US, Rory is a master at reimagining classic pastries and desserts. Currently based in New York, Rory was born in London and traveled all over the world learning and refining his craft, including working with Salvador Gallego in Madrid and Jun Tanaka in London. In 2017, he opened the Manhattan patisserie Chanson and late-night Dessert Bar concept, where he gained a reputation for experimenting with classic dessert concepts. Today, Chef Rory is known for his six-course omakase-style dessert tasting menus that have earned extensive acclaim and also recently published his debut cookbook, *Bake*. Rory is a faculty member at the Institute for Culinary Education in New York and consults for a number of global hospitality brands.



Karina Rivera

Born and raised in Mexico City, chef Karina Rivera graduated with a degree in culinary arts in 2011. An internship at the St. Regis Bal Harbour hotel in Miami opened doors for her to expand her knowledge and passion for pastry. She soon became the head pastry chef of Bachour Bakery and Bistro and then head pastry chef of Bachour Miami. In 2018, she founded Women Chefs 305, an organization whose purpose is to bring together women in the food and beverage industry in Miami and promote equality. In 2019, she was a finalist on the fifth season of Food Network's *Spring Baking Championship*. In 2020, she founded her own company, where she focuses on selling seasonal macarons, consulting for bakeries and restaurants, and teaching online and in-person classes.



Talia Profet

Talia is deZaan's European Development Chef. An experienced pastry chef, she has worked in Michelin-starred kitchens all over the world, including Daniel Boulud's Restaurant Daniel in New York City. Now based in Amsterdam, Talia spends her time creating, testing, and tasting recipes using deZaan cocoa to ensure that all our customers have access to the latest tips, insights, and innovations.



Andrew Pingul

Andrew is deZaan's US Development Chef. Based in Chicago, he is a dedicated and experienced pastry chef passionate about modern techniques and flavor combinations. With over 12 years' experience, Andrew started in savory but quickly realized his passion for patisserie—and has never looked back. He's worked in fine-dining restaurants and event catering all over Chicago and spends his days testing, tasting, and working with deZaan cocoa at our US development kitchen in Illinois.



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Cocoa Concha

YIELD: approx. 24 portions (55g each)

The versatile cocoa dough for these concha can also be used as a base for other baked goods including doughnuts and cinnamon rolls.

CONCHA TOPPING

Cream the butter and shortening until smooth.

Add the confectioners' sugar and vanilla. Cream until smooth.

Add the flour and cocoa powder and mix until combined.

Spread the mixture out between two sheets of parchment to 4mm thick.

Using a round cookie cutter, cut rounds of the dough and freeze. (Cookie cutter size should be 4mm bigger than the dough itself when pressed down.)

SPONGE

Combine all the ingredients for the sponge in a bowl and mix for 2 minutes. The mixture should be smooth and should have developed some gluten.

Cover tightly with plastic wrap and set aside in a warm spot to proof for about 30 minutes, until doubled in size.

FINAL DOUGH

Combine the entire sponge from the recipe above, eggs, flour, sugar, and salt in the bowl of a stand mixer fitted with the dough hook.

Mix on medium speed for about 10 minutes, scraping down the hook and bowl frequently. Mix until almost full gluten development.

Add the butter in 3 parts, a few pieces at a time, then mix to full gluten development.

Proof for about an hour, until doubled in size.

Punch the dough down and divide into 55g portions.

Roll each portion into a round and place on parchment-lined sheet trays. Cover tightly with plastic wrap and chill for about an hour. (Dough can be kept chilled for up to 12 to 16 hours before use).

ASSEMBLY

Press down on each round of dough to flatten to about 6cm in diameter. Place a round of concha topping on top of the dough and press to adhere, pressing down the sides as well.

Using a round cookie cutter, gently press it through the topping starting at one end.

Cover with plastic and proof for another hour.

Preheat the oven to 204°C/400°F.

Remove the plastic wrap, place the trays in the oven, and reduce the oven temperature to 180°C/350°F. Bake for 8 to 10 minutes.

64 g butter, room temp.
150 g vegetable shortening
200 g confectioners' sugar
20 g vanilla paste or extract
270 g flour
48 g **deZaan Crimson Red**

398 g whole milk, warmed
(32°C/90°F)
235 g bread flour
8 g instant yeast
8 g honey
20 g **deZaan Crimson Red**
20 g **deZaan Carbon Black**

100 g whole eggs room temp.
250 g bread flour
160 g sugar
10 g salt
115 g butter, room temp.

Cocoa Doughnut with Crimson Red Glaze

YIELD: approx. 24 doughnuts (55g each)

DOUGH

Cocoa Concha dough (page 13)
Oil, for frying

Follow the recipe for the concha dough.
After the first proofing of the final dough, knock down the dough and reshape into a square.
Flatten and chill overnight.
Roll the dough out to 2cm thick and punch out doughnut shapes.
Cover and proof for an hour.
Heat oil to 160°C/325°F. Fry the doughnuts for about 2 minutes per side, until golden

DOUGHNUT GLAZE

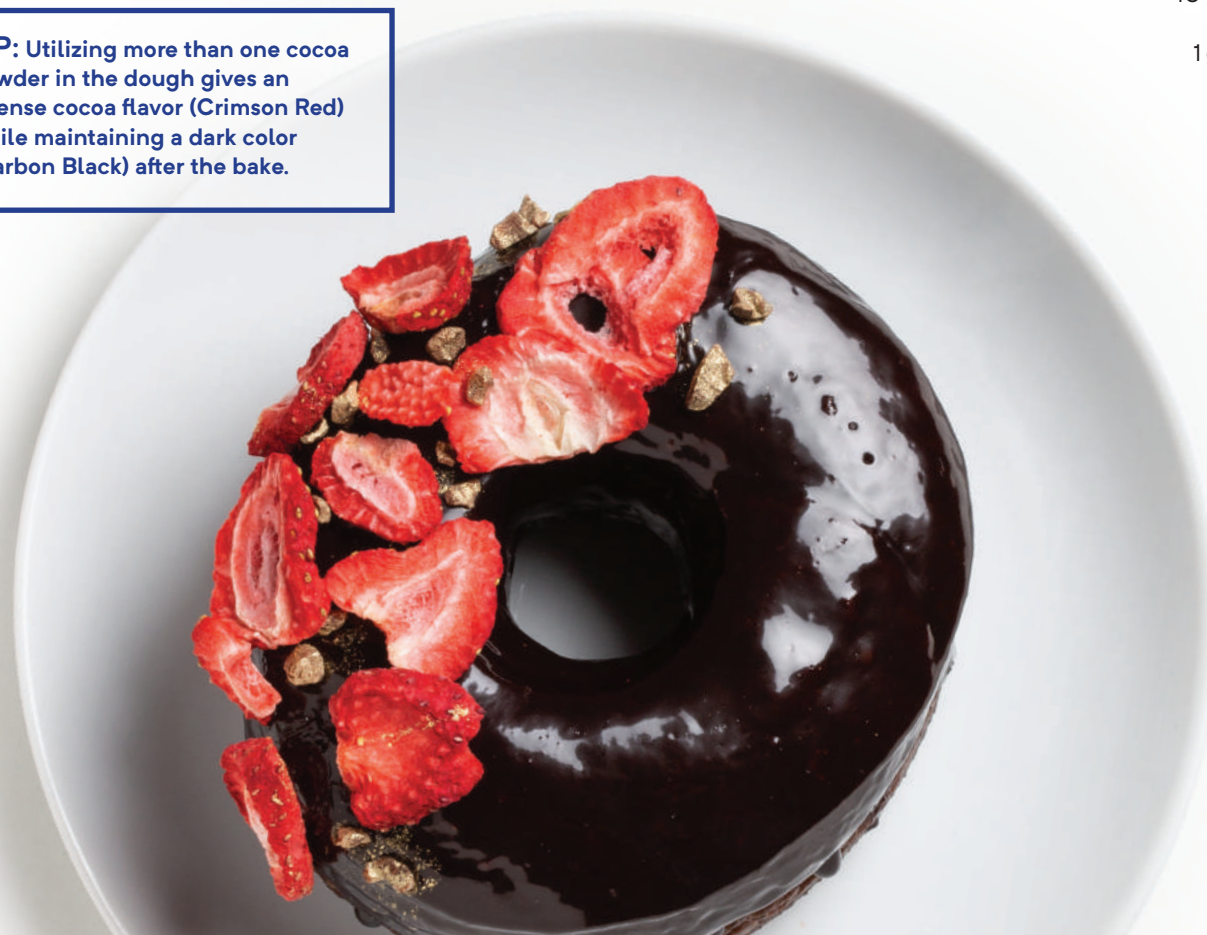
300 g heavy cream
160 g glucose syrup
130 g sugar
1 g salt
110 g **deZaan Crimson Red**
100 g butter

Heat the cream, glucose, sugar, and salt in a pan, stirring gently to dissolve the sugar.
Remove from the heat and blend in the cocoa powder and butter until smooth. Glaze the doughnuts and let stand until set.

This glaze recipe is versatile and can be used as a whipped ganache, filling, or cake icing, in mousses, beverages, etc.



TIP: Utilizing more than one cocoa powder in the dough gives an intense cocoa flavor (Crimson Red) while maintaining a dark color (Carbon Black) after the bake.



Brown Sugar Cocoa Cinnamon Rolls

YIELD: approx. 24 rolls (55g each)

DOUGH

Cocoa Concha dough (page 13)

Follow the recipe for the concha dough.
After the first proof, knock down and reshape into a square.
Flatten and chill overnight.

FILLING

190 g dark brown sugar
30 g ground cinnamon
40 g **deZaan True Gold**
zest of 1 orange
1 g salt
melted butter, for brushing

Combine the brown sugar, cinnamon, cocoa powder, orange zest, and salt in a bowl.
Roll the dough out to a 43 x 30 cm rectangle.
Brush with melted butter and top with the filling.
Starting from one long side, roll up the dough to enclose the filling and cut crosswise into 12 pieces.
Proof for approx. 1 hour.
Bake at 180°C/350°F for 15 to 20 minutes.

GLAZE

190 g dark brown sugar
110 g butter
30 g ground cinnamon
40 g **deZaan True Gold**
zest of 1 orange
1 g salt
heavy cream (optional)

Combine the brown sugar, butter, cinnamon, cocoa powder, and orange zest in a small saucepan. Heat over low heat until the sugar has dissolved; cream can be added to thin the glaze to the desired consistency.



Terra Rossa Mille-Feuille with Banana Cardamom Caramel and Vanilla Chantilly

Chef Rory MacDonald

YIELD: 15 portions

PUFF PASTRY

- 340 g cold water
- 650 g bread flour
- 50 g **deZaan Terra Rossa**
- 70 g unsalted butter, room temp.
- 16 g kosher salt
- 500 g Beurre de Tourage (sheet butter) for laminating the dough

Place 90% of the water in the bowl of a stand mixer. In a separate bowl, combine the flour, cocoa powder, room-temp. butter, and salt, then add to the mixer bowl.

Using the dough hook, mix on speed 1 for 3 minutes, then add the remaining water and mix for another 3 minutes. Shape the dough into a rectangle and allow to rest in the fridge.

Laminate the dough with the Beurre de Tourage (sheet butter). Refrigerate or freeze for at least 24 hours.

Preheat the oven to 180°C/360°F.

Roll out the chilled dough to the desired thickness. Place the pastry on a parchment-lined sheet pan and lay another piece of parchment over the top, then set a second sheet pan over the pastry. Bake for 40 minutes.

While still warm, cut to desired shape using a serrated knife.

BANANA CARDAMOM CARAMEL

- 4-5 green cardamom pods
- 825 g condensed milk
- 198 g butter
- 200 g light brown sugar
- 80 g glucose syrup
- 1 vanilla bean
- 2 bananas, roughly chopped

In a dry pan, toast and crush the cardamom pods, then add the rest of the ingredients and cook, whisking constantly to avoid catching on the bottom of the pan, for 10 to 15 minutes, until deep golden in color (118°C/244°F).

Strain the caramel through a chinois onto a lined sheet tray. Cover and allow to set overnight.

Transfer to a piping bag fitted with a plain tip. Pipe into long cylinders, chill, and cut to match the length of the puff pastry rectangles. Chill until needed.

VANILLA CHANTILLY

- 250 g heavy cream
- 20 g granulated sugar
- ½ tsp vanilla extract

Place cream, sugar, and vanilla in a bowl and whip until the cream holds soft peaks.

Transfer the chantilly to a piping bag fitted with a plain tip.

ASSEMBLY

Place 2 caramel cylinders on top of a piece of puff pastry, aligning them with the long edges so there is a space between them.

Transfer the chantilly to a piping bag fitted with a plain tip and pipe the chantilly between the caramel cylinders.

Repeat with a second piece of puff pastry and set on top of the first. Place a third piece of pastry on top.

Repeat to assemble the remaining mille-feuilles. Finish with a dusting of cocoa powder.



deZaan Crimson Red
or **Terra Rossa**,
for dusting

Hazelnut Cocoa Paris-Brest

Chef Damien Wager

YIELD: 18-20 portions

CRAQUELIN

190 g soft dark brown sugar
175 g flour
20 g **deZaan True Gold**
160 g unsalted butter, diced

Combine all the ingredients in the bowl of a stand mixer fitted with the paddle attachment.

Mix until it forms a pastelike consistency.

Remove from the bowl and bring together by hand.

Roll out evenly between sheets of parchment paper to approx. 4mm thick.

Freeze until firm, then cut out relevant sizes. Keep frozen until needed.

PARIS-BREST CHOUX

160 g water
50 g milk
120 g unsalted butter, diced
25 g superfine sugar
155 g flour
10 g **deZaan True Gold**
180 g whole eggs

In a pan, combine the water, milk, and butter and bring to a simmer.

Reduce the heat, add the sugar, flour, and cocoa powder, and mix well. Cook out before removing from the heat.

Let cool for a few minutes.

Preheat the oven to 175°C/ 345°F.

Transfer the mixture to the bowl of a mixer fitted with the paddle attachment. Add the eggs gradually and mix until incorporated.

Transfer the choux paste to a piping bag fitted with a star tip.

Pipe Paris-Brest of the desired size onto a lined sheet tray, ensuring that they are even and spaced out enough to avoid them touching when baking.

Place a piece of the craquelin on each and bake for about 20 minutes. Remove from the oven and let cool completely before assembly.

HAZELNUT PRALINE MOUSSELINE

6 g bronze gelatin sheets
375 g milk
100 g egg yolks
45 g **deZaan Terra Rossa**
20 g cornstarch
75 g hazelnut praline
225 g unsalted butter, diced

Bloom the gelatin.

In a saucepan, bring the milk to a simmer.

Whisk together the egg yolks, cocoa powder, and cornstarch in a bowl to combine.

While whisking constantly, slowly pour the hot milk into the bowl to temper the egg.

Transfer the mixture back to the pan and cook until it reaches 84°C/185°F, then immediately remove from the heat.

Add the bloomed gelatin, hazelnut praline, and butter and use an immersion blender to emulsify. Refrigerate until needed.

GARNISH
milk chocolate
toasted hazelnuts,
chopped

ASSEMBLY

Temper some milk chocolate and coat each Paris-Brest, covering the layer of craquelin, and add some chopped hazelnuts on top.

When the chocolate has fully set, slice each Paris-Brest in half horizontally.

Whip the mousseline to soft peaks and pipe a layer around the bottom half of each Paris-Brest.

Place the tops of the Paris-Brest over the mousseline.

Serve immediately or refrigerate for no more than 6 hours before serving to prevent softening.



© Faydit Photography

Cocoa Almond Bar

Chef Sarah Mountain

YIELD: 6 portions

50 g nibbed (2mm diced)
almonds
50 g milk chocolate
30 g feuilletine
200 g salted caramel sauce

SALTED CARAMEL CRUNCH

Toast the almonds at 175°C/350°F for 8 minutes, until golden brown.

Melt the chocolate to 40°C/104°F, add the feuilletine, salted caramel sauce, and almonds, and mix well.

Roll out between two silicone mats to 1cm thick. Let stand to crystallize.

Cut directly with a 20cm square frame (5–6cm deep), then let stand at room temperature until needed.

53 g T55 flour
10 g **deZaan Rich Terracotta**
1 g ground ginger
2 g baking powder
50 g unsalted butter
45 g sugar
25 g egg yolks
0.5 g salt

GINGER CHOCOLATE BISCUIT

Sift the flour, cocoa powder, ginger, and baking powder into a bowl. Set aside.

Cream the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment.

Add the egg yolks and salt and mix until smooth.

Add the dry ingredients in 2 stages and mix until smooth. Cover the dough with plastic wrap and refrigerate for 1 hour.

Preheat the oven to 165°C/329°F.

Roll out the dough on a silicone baking mat to 1cm thick. Bake for 12 minutes, until golden brown.

100 g blanched whole
almonds
200 g sugar
20 g peanut oil

CARAMELIZED ALMOND PASTE

Toast the almonds at 170°C/338°F for 10 minutes.

Make a direct caramel with the sugar until a clear caramel.

Add the almonds and stir until fully coated in the caramel.

Pour onto a silicone mat and separate the nuts, then let cool.

Transfer to a food processor, add the oil, and process to a smooth paste. Set aside until needed.

RECIPE CONTINUES ON NEXT PAGE



- 6 g gelatin
- 200 g whole milk
- 8 g **deZaan Terra Rossa** sugar
- 100 g sugar
- 0.5 g fine salt
- 45 g egg yolks
- 30 g milk chocolate
- 50 g caramelized almond paste (from above)
- 240 g heavy cream

CHOCOLATE ALMOND MOUSSE

Bloom the gelatin.

Combine the milk, cocoa powder, sugar, and salt in a saucepan and bring to a boil.

Whisk the egg yolks in a bowl.

While whisking constantly, slowly pour the hot milk into the yolks to temper them.

Return the mixture to the saucepan and cook, stirring constantly, until the mixture thickens and reaches 75°C/167°F.

Remove from the heat and add the bloomed gelatin.

Melt the chocolate to 40°C/104°F, add the caramelized almond paste and the egg yolk mixture, and stir well. Cover and chill to 30°C/86°F.

Whip the cream to ribbon stage and fold it into the chilled base.

Chill the mousse until needed.

SALTED CARAMEL ALMOND CRUNCHY SPICED CARAMEL BAVAROIS

Bloom the gelatin.

Toast the star anise, cinnamon, and cardamom in a dry pan until their aromas are released.

Add the sugar in several stages until a clear caramel is formed.

Add the milk, cream, and cocoa powder and bring just to a boil. Remove from the heat.

Whisk the egg yolks in a bowl.

While whisking constantly, slowly pour the milk mixture over the yolks to temper them.

Return the mixture to the pan and cook, stirring constantly, to 75°C/165°F.

Add the bloomed gelatin and stir well. Pass the base through a fine chinois and chill to 25°C/77°F.

Using the egg whites, sugar, and water, make an Italian meringue and fold it into the chilled base.

Whip the cream to ribbon stage and fold it into the base, then stir well with a spatula.

ASSEMBLY

Place the biscuit over the crunch and press lightly and evenly.

Spread the mousse evenly over the biscuit. Chill until set.

Spread the bavarois evenly over the mousse, sealing the top of the frame with the bavarois. Chill until set. Freeze before cutting into 8 x 2.5cm pieces.

Decorate with caramelized almonds.

caramelized almonds,
for garnish

L'éveil

Chef Nina Métayer

YIELD: 3 entremet (15cm mold, 8 portions each)

COCOA MOUSSE

Melt the chocolate and set aside.

Make an anglaise using 120g of the cream, the milk, egg yolks, cocoa powder, and sugar. Use an immersion blender to emulsify the cocoa powder. Cook the anglaise over low heat to 82°C/180°F.

Pour the anglaise over the melted chocolate. Mix until combined.

Fold in the whipped cream and set aside until needed.

- 150 g dark chocolate (66%), melted
- 794 g heavy cream
- 130 g milk
- 51 g egg yolks
- 40 g **deZaan True Gold**
- 40 g granulated sugar

CITRUS CONFIT

Remove the flesh from the kumquats, kalamansis, and satsuma, reserving peels.

Blanch the peels 3 times, using fresh water each time and reserving the cooking water from the last round of blanching.

Return the peels and cooking water to the saucepan, add the sugar and bergamot zest, and stir gently. Candy the peels on low heat until cooked.

Remove from the heat and let cool.

- 100 g kumquats
- 100 g kalamansis
- 100 g satsuma orange
- 20 g bergamot zest
- 50 g raw sugar

RECIPE CONTINUES ON NEXT PAGE



COCOA NIB PRALINE

250 g hazelnuts
125 g granulated sugar
40 g water
5 g fleur de sel
100 g cocoa nibs
35 g grapeseed oil

Toast the hazelnuts at 140°C/285°F for 50 minutes.

Combine the sugar and water in a small saucepan and cook to a 180°C/355°F. Remove from the heat and let cool completely. Break into small pieces.

Combine the hazelnuts and caramel pieces in a food processor and process for 2 minutes.

Add grapeseed oil and process to combine.

Add the cocoa nibs and fleur de sel and pulse to incorporate.

GENOISE COCOA SPONGE

196 g almond paste (50%)
19 g **deZaan Rich Terracotta**
1 g salt
200 g eggs
13 g all-purpose flour, sifted
22 g potato starch, sifted
72 g butter, melted

Preheat the oven to 180°C/350°F.

Whisk together the almond paste and one-third of the eggs, then whisk in the remaining eggs.

While whisking, stream the melted butter into the almond paste mixture.

In a separate bowl, combine the flour, potato starch, and cocoa powder. Gradually incorporate the dry ingredients into the mixture almond paste mixture.

Bake for 8 minutes.

PÂTE SUCRÉE

138 g butter
88 g confectioners' sugar
28 g almond flour
0.5 g salt
50 g eggs
1 g vanilla powder
200 g whole wheat flour
30 g **deZaan True Gold**

Combine the confectioners' sugar, almond flour, salt, vanilla powder, whole wheat flour, and cocoa powder. Rub the butter into the dry ingredients.

Add the eggs and mix to form a dough. Wrap in plastic and refrigerate.

Preheat the oven to 150°C/300°F.

Roll the dough out to 4mm thickness and chill in the freezer until cold. Cut the chilled dough to fit the entremet molds.

Bake for 35 minutes.

COCOA GLAZE

135 g water
320 g granulated sugar
90 g **deZaan True Dark**, sifted
235 g heavy cream
13 g gelatin
35 g honey
120 g glucose syrup

Bloom the gelatin.

Bring water, glucose, and sugar to a boil. Add the cocoa powder and mix until combined.

In a separate saucepan, bring the cream and honey to a boil, then add it to the cocoa syrup. Bring the syrup to a quick hard boil, then remove from the heat.

Stir in the bloomed gelatin and refrigerate the glaze for 12 hours before use.

300 g heavy cream
0.3 g salt
3 g gelatin
63 g white chocolate
20 g **deZaan Crimson Red**

COCOA GANACHE

Combine 150g of the cream, the cocoa powder, and the salt in a saucepan and bring to a boil. Mix using an immersion blender. Incorporate the gelatin.

Place the white chocolate in a bowl and pour over the cocoa cream. Mix until combined. Add the remaining 150g cream and emulsify with the immersion blender, making sure not to incorporate any air.

Transfer to an airtight container and refrigerate overnight.

CHOCOLATE SPRAY

350 g cocoa butter, melted
350 g dark chocolate

Pour the melted cocoa butter over the dark chocolate and mix until melted and well combined.

Reserve for assembly.

chocolate décor,
for garnish

ASSEMBLY

Start by making the insert: Pour 200g of citrus confit into the mold and transfer to the freezer to set.

Pour 200g of praline on the citrus confit and return the mold to the freezer.

Cut the sponge to fit the mold and set it on top of the the praline.

Return the mold to the freezer to set.

Unmold the insert and set aside.

Pour cocoa mousse into mold, spreading the mousse upward onto the sides of the mold using a small offset spatula to avoid air bubbles.

Set the insert into the mousse, pushing down slightly to raise the mousse a little. Smooth the entremet and freeze overnight.

Whip the ganache to soft peaks and transfer to a piping bag fitted with a plain tip. Pipe droplets of ganache onto a sheet tray. Chill in the freezer until set.

Warm the glaze and glaze the frozen ganache droplets.

Unmold the entremet and spray with chocolate spray.

Place the entremet on the cocoa pâte sucrée. Set the droplets of glazed ganache atop the entremet and garnish with chocolate décor.

True Dark Black Forest Chouquette

Chef Rory MacDonald

YIELD: 25 chouquettes

QUITO ORO PASTRY CREAM

500 g milk
140 g granulated sugar
125 g egg yolks
30 g cornstarch
20 g butter
60 g **deZaan Quito Oro Cocoa Mass**
40 g cream

In a bowl, combine the sugar, cornstarch, and egg yolks. Mix to a smooth paste with no lumps.

In a saucepan, bring the milk to a simmer.

While whisking constantly, slowly stream the hot milk into the egg mixture to temper the egg.

Return the mixture to the pan and cook, stirring constantly to prevent burning, until the pastry cream has thickened, 2–3 minutes. Remove from the heat.

Add the butter. Mix until combined.

Place the cocoa mass in a bowl and pour over the pastry cream.

Blend with an immersion blender until smooth.

Add the cream and blend until smooth. Let cool, then cover and refrigerate until needed.

500 g butter
500 g Demerara sugar
470 g flour
30 g **deZaan True Dark**

COCOA CRAQUELIN

Place all the ingredients in the bowl of a stand mixer fitted with the paddle attachment and mix until combined.

Place the dough between 2 silicone mats and roll out on a dough sheeter to 3.5mm thick.

Chill in the freezer until cold, then punch out discs.

COCOA CHOUQUETTES

In a large, deep pot, combine the water, sugar, and salt and bring to a boil.

Whisk in the flour and cocoa powder. (Whisking as you add the flour is very important to avoid lumps.)

Cook, stirring, on medium heat for 5 minutes, then reduce the heat to medium-low and cook for 5 minutes more, until the dough is very dry.

Remove from the heat and paddle in the eggs in 3 increments (you may not need to use all the eggs).

Scrape the choux paste onto a sheet tray lined with a silicone baking mat, cover with plastic, and refrigerate overnight.

Transfer the choux paste to a piping bag fitted with a plain tip and pipe choux of the desired shape/size onto a sheet tray lined with a silicone mat. Cover each with craquelin.

Set a Rational Combi to 180°C/350°F half steam/bake, 1 moisture level, fan 2. Bake the chouquettes for 20 minutes. Without opening the oven door, change the bake setting to no steam and bake for another 20 minutes.

Turn off the oven, crack open the oven door, and let the chouquettes dry for 10 minutes. Remove from the oven and let cool completely.

(The cooled chouquettes can be transferred to resealable plastic bags and frozen.)

ASSEMBLY

deZaan Crimson Red,
for dusting

150 g Sicilian pistachios,
chopped
100 g whole black cherries,
sliced
100 g maraschino cherries
25 g feuilletine

Using a large pastry tip, make a large hole in the base of each chouquette.

Transfer the pastry cream to a piping bag fitted with a plain tip. Fill each chouquette halfway with pastry cream, place a whole maraschino cherry inside, then finish filling with more pastry cream.

Switch to a fluted tip and pipe a small rosette of pastry cream on the base of each chouquette.

Dust with cocoa powder and finish with feuilletine flakes, sliced black cherries, and pistachios.



Crimson Red Rustic Cocoa Flan

YIELD: 20cm tart mold (approx. 12-15 portions)

210 g flour
 200 g butter
 40 g **deZaan Terra Rossa**
 52 g whole milk
 9 g egg yolks
 14 g sugar
 7 g salt
 ½ vanilla bean, split and seeds scraped out

510 g whole milk
 480 g heavy cream
 1 vanilla bean, split and seeds scraped out
 120 g egg yolks
 50 g **deZaan Crimson Red**
 15 g cornstarch
 154 g sugar
 25 g butter
 2.5 g salt

CRUST

In the bowl of a stand mixer fitted with the paddle attachment, mix the flour and butter until crumblike in texture. Add the cocoa powder, milk, egg yolks, sugar, salt, and vanilla seeds and mix until just combined. Do not overmix.

Flatten the dough, cover, and refrigerate for a minimum of 2 hours. Preheat the oven to 165°C/325°F. Prepare a ring mold by lightly greasing it and dusting it lightly with sugar. Place on a sheet tray lined with parchment or a silicone baking mat.

Roll out the dough to 2mm thick. Fit the dough into the mold, evenly covering the sides and bottom. Dock the dough.

Bake for 15 to 20 minutes until light brown at the bottom. Let cool in the mold.

FLAN

In a saucepan, combine the milk, 254g of the cream, and the vanilla bean pod and seeds. Bring to a simmer; remove from the heat and discard the vanilla pod.

In a medium bowl, combine the egg yolks, cocoa powder, cornstarch, and sugar and mix until smooth.

While whisking constantly, slowly stream the milk mixture into the egg yolk mixture to temper the egg.

Return the mixture to the saucepan and cook to 85°C/185°F. Add the butter and salt and mix until combined.

Transfer to a heatproof bowl and allow to cool, about 15 minutes. Preheat the oven to 180°C/350°F.

Add the remaining 226g cream to the custard and mix until combined. Pour the mixture into the crust in the ring mold. Bake for about 40 minutes, rotating once halfway through. Remove from the oven and let cool completely in the mold.

Unmold and place in the freezer for about an hour to set.

Cut and serve; best consumed at room temperature.



TIP: If multiplying this recipe, make sure the second quantity of cream always adds up to 20% of the total mass.

Carbon Black Cookies and Cream Tart

Chef Karina Rivera

YIELD: 6 portions



65 g cold butter
30 g confectioner's sugar
15 g almond flour
125 g flour
25 g **deZaan Carbon Black**
pinch of salt
50 g eggs

CARBON BLACK SABLÉ

Preheat the oven to 180°C/350°F.

Place all the ingredients except the eggs in a stand mixer fitted with the paddle attachment and mix until the mixture resembles sand.

Add the eggs and mix until combined.

Place the dough in between 2 sheets of parchment paper and roll it out to 3mm thickness. Freeze.

Cut the dough to fit in the tart rings and bake for 12 to 14 minutes.

Brush the interior with melted cocoa butter to preserve for longer.

CARBON BLACK GANACHE

Melt the chocolate.

In a small pot, bring the cream and invert sugar to a simmer. Add the cocoa powder and mix until combined.

Add the butter to the bowl with the chocolate, then, while stirring constantly with a rubber spatula, pour the hot cream over the chocolate and butter in 3 parts and mix until well incorporated.

Pour the ganache into a deep container, add the salt, and emulsify with an immersion blender.

Transfer to a bowl and cover with plastic wrap, pressing it directly against the surface of the ganache. Let set for at least 5 hours.

WHITE CHOCOLATE WHIPPED GANACHE

Bloom the gelatin.

In a small pot, combine 80g of the cream, the invert sugar, and the vanilla and bring to a simmer. Add the bloomed gelatin and stir to dissolve.

Put the white chocolate in a bowl and pour over the hot cream mixture. Emulsify with an immersion blender and add the remaining 220g cream.

Chill for 6 hours and whip before use.

ASSEMBLY

Fill the chocolate tart shell with the chocolate ganache and chill for 1 hour to set. Whip the white chocolate whipped ganache, transfer to a piping bag, and pipe small kisses on top of the chocolate ganache.

Finish with gold leaf and small discs of the sablé.

150 g milk chocolate
210 g cream
20 g invert sugar
30 g **deZaan Carbon Black**
25 g butter
pinch of salt

2.5 g gelatin
300 g heavy cream
25 g invert sugar
10 g vanilla extract
100 g white chocolate

True Gold Citrus Almond Gateau Voyage

YIELD: Glaze: 260g batch (approx. portions 2 cakes)
Cakes: 890g batch (approx. 2 medium loaves at 445g each)

345 g almond milk
15 g apple cider vinegar
140 g granulated sugar
235 g flour
20 g **deZaan True Gold**
3 g baking powder
108 g sunflower oil
12 g cocoa butter, melted
10 g vanilla sugar
zest of ½ lemon
zest of ½ orange

CAKE

Preheat the oven to 165°C/325°F. Line a loaf pan with parchment paper or lightly oil it and dust with a light, even coating of flour.

In a bowl, combine the almond milk, vinegar, and granulated sugar and mix until just combined.

Sift the flour, cocoa powder, and baking powder into the bowl and mix until just combined; do not to overmix.

Gently stir in the oil and melted cocoa butter.

Scrape down the bowl, add the vanilla sugar and lemon and orange zests, and mix once more until just combined. Transfer the batter to the prepared loaf pan. Bake for 45 to 50 minutes, checking for doneness with a knife.

Remove from the oven and let cool in the pan for 10 minutes. Unmold the pound cake onto a wire rack and let cool completely.

GLAZE

90 g cocoa butter
30 g grapeseed oil
50 g **deZaan True Gold**
50 g granulated sugar
20 g puffed quinoa
20 g coarsely chopped
toasted almonds

In a bain-marie, melt the cocoa butter and grapeseed oil, stirring to combine.

Mix in the cocoa powder and sugar with an immersion blender.

Fold in the quinoa and almonds.

Glaze the pound cake at 35°C/95°F.



Carbon Black Steamed Buns

YIELD: Buns: approx. 30 portions at 28g each



BUNS

500 g flour
 30 g sugar
 25 g **deZaan Carbon Black**
 50 g warm water
 4 g yeast
 210 g water
 15 g sunflower oil
 15 g rice vinegar
 4 g baking powder

Sift the flour, 20g of the sugar, and the cocoa powder into a bowl. Set aside.

Combine the remaining 10g sugar, warm water, and yeast in a small bowl. Stir to dissolve the sugar.

In the bowl of a stand mixer fitted with the paddle attachment, combine the yeast mixture, water, oil, and vinegar. Add the dry ingredients and mix to a smooth texture, 10 to 15 minutes. Set aside to proof for 1 to 1.5 hours, until doubled in size.

Press the dough down and knead in the baking powder. Divide into 28g portions.

Roll each piece into a round. Brush the tops with oil and fold in half. Place on a parchment square.

Cover with plastic wrap and proof until doubled in size. Steam on medium-high heat for 5 to 6 minutes.

CUSTARD

226 g milk
 226 g heavy cream
 113 g sugar
 35 g cornstarch
 142 g egg yolks
 7 g vanilla paste
 250 g butter
 25 g **deZaan True Dark**
 (optional)

In a pot, combine the milk and cream and bring to a simmer.

Whisk together the sugar, cornstarch, egg yolks, and vanilla.

While whisking constantly, slowly pour the hot milk mixture into the egg yolk mixture to temper the egg.

Return to the pot and cook, stirring constantly, until it comes to the boil.

Remove from the heat and stir in the butter, followed by the cocoa powder (if using).

Strain and chill until ready to use.

ASSEMBLY

toasted walnuts,
 for garnish

Pipe the custard into the buns and garnish with toasted walnuts. Serve immediately.



TIP: The salty flavor notes of Carbon Black in the dough make it versatile for sweet and savory fillings.

Carbon Black Tortellini with Crimson Red Ganache

YIELD: approx. 12 portions (10 pieces each)



57 g **deZaan Carbon Black**
227 g 00 flour
150 g eggs
14 g extra-virgin olive oil
14 g granulated sugar
3 g salt

PASTA DOUGH

Combine all the ingredients in a food processor. Pulse until evenly mixed.

Turn the dough out onto a work surface and knead. Wrap in plastic and let rest for about 20 minutes.

Divide the dough in half. Working with one portion at a time, pass the dough through a pasta roller on the thickest setting. Fold and continue to pass it through the roller until smooth, then begin gradually reducing the thickness setting. Do not fold anymore at this point.

Keep the dough sheets covered until ready assemble.

GANACHE

Warm the cream and set aside.

Cook the granulated sugar and invert sugar to a dry caramel. Gently stir in the warm cream and cook to 122°C/250°F.

Combine the cocoa powder and butter in a bowl. Pour the hot cream mixture over the cocoa powder mixture and mix until it begins to thicken.

Pour the ganache into a parchment-lined pan and let cool.

Portion into cubes and toss in cocoa powder to coat. Save for garnish.

900 g heavy cream
275 g granulated sugar
75 g invert sugar
147 g **deZaan Crimson Red**
200 g butter

RICOTTA FILLING

225 g whole milk ricotta
25 g confectioners' sugar
10 g vanilla paste
1 g salt
113 g mascarpone

Combine the ricotta, confectioners' sugar, vanilla, and salt in a blender and blend until smooth.

Transfer to a bowl. Gently fold in the mascarpone. Chill until needed.

SALTED CARAMEL

90 g granulated sugar
160 g heavy cream
4 g sea salt
10 g vanilla paste
30 g butter

Make a dry caramel with the sugar.

Remove from the heat and carefully mix in the cream, salt, and vanilla paste.

Blend in the butter.

RECIPE CONTINUES ON NEXT PAGE

VANILLA BREADCRUMBS

120 g panko breadcrumbs
90 g melted butter
1 g salt
30 g sugar
4 g vanilla paste

Preheat the oven to 162°C/325°F, with the fan on low.

Combine all the ingredients in a bowl and mix thoroughly by hand. Make sure the vanilla is evenly distributed.

Spread evenly over a parchment-lined sheet tray.

Bake for 10 to 12 minutes, until evenly golden brown.

PECAN PRALINE

226 g pecans
113 g granulated sugar
1 g sea salt

Toast the pecans at 162°C/325°F for 12 to 15 minutes, until fragrant.

Cook the sugar to a dark amber caramel. Pour out onto a silicone mat. Allow the pecans and caramel to cool.

Combine the pecans and caramel in a food processor and process until smooth.

ASSEMBLY

Cut the pasta sheets into 4 cm squares. Place a heaping ¼ teaspoon of ricotta filling in the center of each. Fold in half to form a triangle, pressing out any air and sealing the edges. Bring the ends of the long edge of the triangle together and press to adhere.

Boil the pasta for 1.5 to 2 minutes, until tender.

Transfer the pasta to a bowl. Toss with a touch of butter, a pinch of salt, and the pecan praline.

Plate with salted caramel, a sprinkle of vanilla breadcrumbs, and a few pieces of ganache.

Cocoa Sorbet

YIELD: 1,450g (approx. 24 portions at 60g each)

750 g water
350 g sugar
2 g sea salt
150 g glucose syrup
200 g **deZaan Terra Rossa**

Combine the water, sugar, and salt in a pan and bring to a simmer, stirring until the sugar and salt have dissolved.

Remove from the heat and blend in the glucose and cocoa powder.

Chill the sorbet base overnight.

Churn into sorbet in an ice cream machine.



TIP: Cocoa powder is a great way to add a rich cocoa taste without adding too much excess sugar and fat, allowing more control over the final product.



Cocoa Sorbet

Cocoa Cashew Sorbet

YIELD: 2,080g (approx. 32-35 portions at 60g each)

SORBET BASE

590 g water
118 g glucose syrup
442 g granulated sugar

Combine all the ingredients in a pan and heat to dissolve the sugar.

CASHEW PUREE

200 g raw cashews
500 g water

Combine the cashews and water in a pan and bring to a boil, then reduce to a simmer. Cook for about 30 minutes, until the cashews are soft.

Drain the cashews, reserving the cooking liquid.

Puree the cashews with the reserved liquid until extremely smooth. You may add more water if needed to get a spreadable paste. Strain the puree.

COCOA SORBET

1,150 g sorbet base
700 g cashew puree
140 g **deZaan Terra Rossa**
40 g **deZaan Crimson Red**
30 g salt
20 g vanilla paste

Blend all ingredients together and strain.

Churn into sorbet in an ice cream machine.



TIP: Low-fat powders work best to achieve crisp, crunchy textures.

Cocoa Cashew Sorbet

Terra Rossa Malted Ice Cream

YIELD: 3,190g (approx. 50 portions at 60g each)

1,000 g whole milk
264 g milk solids
750 g heavy cream
280 g glucose syrup
280 g sugar
4 g salt
10 g vanilla paste
200 g egg yolks
109 g **deZaan Terra Rossa**
180 g malted milk powder
110 g barley malt syrup
3 g guar gum

Combine the milk, milk solids, cream, glucose, sugar, salt, and vanilla in a pot and bring to a simmer.

Whisk the egg yolks in a bowl. While whisking constantly, slowly pour the hot milk mixture into the egg yolks to temper the egg. Return the mixture to the pot and cook to nappé.

Remove from the heat and blend in the cocoa powder, malted milk powder, barley malt syrup, and guar gum.

Strain and chill overnight. Churn in ice cream machine.



TIP: The caramel and creamy notes of Terra Rossa cocoa powder complement the flavor notes of barley malt syrup in this recipe. A dutched cocoa powder with a high pH (>7.5) such as Crimson Red will attract more water in the ice cream-making process, creating a thicker structure with a slower melting time and a premium texture.

deZaan Cocoa Waffle Cone

YIELD: approx. 20-25 cones (25-30g each)

96 g flour
35 g **deZaan Carbon Black** or **deZaan True Dark**
112 g granulated sugar
112 g light brown sugar
2 g salt
55 g butter
100 g eggs
120 g whole milk

Preheat a cone press.

Sift the flour and cocoa powder into a bowl. Set aside.

In a separate bowl, combine the sugars, salt, and butter. Mix until well combined.

Mix in the eggs until incorporated, followed by the milk.

Add the dry ingredients and mix until combined.

Let the mixture set in the refrigerator until ready to use.

Ladle batter into the cone press and cook according to the manufacturer's instructions.

Mocha Oat Cookie

YIELD: approx. 15 cookies (45–50g each)

- 275 g butter, room temp.
- 110 g light brown sugar
- 10 g instant coffee
- 50 g egg
- 10 g vanilla paste
- 180 g flour
- 110 g oat flour
- 32 g **deZaan True Gold** or **deZaan Terra Rossa**
- 9 g baking soda
- 4 g baking powder

Preheat the oven to 180°C/350°F

Cream the butter, brown sugar, and instant coffee.

Mix in the egg and vanilla until smooth.

Add the flour, oat flour, cocoa powder, baking soda, and baking powder and mix until combined.

Roll the dough out. Cut into desired shape and size.

Bake for 8 to 10 minutes.



Mocha Oat Cookie
Ice Cream
Sandwich

Pistachio–Stuffed Cookie

YIELD: approx. 25 cookies (45–50g each)

- 255 g butter, room temp.
- 170 g granulated sugar
- 170 g brown sugar
- 100 g eggs, room temp.
- 4 g vanilla paste
- 311 g flour
- 57 g **deZaan True Dark** or **deZaan True Gold**
- 5 g salt
- 5 g baking soda
- 224g pistachio paste

GARNISH

- cocoa nibs
- chopped pistachios
- sea salt

Cream the butter and both sugars in the bowl of a stand mixer fitted with the paddle attachment on medium speed until light and fluffy.

Add the eggs and vanilla and mix on low speed until combined.

Sift the flour, cocoa powder, salt, and baking soda into a bowl. Add the flour mixture to the batter and mix on low until just combined.

Remove the bowl from the mixer and mix by hand with a rubber spatula, being sure to scrape the sides and bottom.

Form 45 to 50g portions of the dough into rounds, place on a sheet tray, and press gently to flatten.

Place a scoop of pistachio paste (15 g) in the center of a round of cookie dough. Top with another round of cookie dough and pinch the edges to seal. Shape the cookie into an even round. Repeat to fill the remaining rounds. Chill.

When ready to bake, preheat the oven to 180°C/350°F.

Roll the chilled cookie in cocoa nibs and chopped pistachios. Sprinkle the top with sea salt. Bake for 6 to 7 minutes.





deZaan Vegan Macaron

Chef Matthias Mittermeier

YIELD: approx. 100 macarons

MACARON SHELL

- 250 g fine almond flour
- 250 g confectioners' sugar
- 440 g dissolved cocoa butter
- 238 g dissolved coconut fat
- 50 g **deZaan True Gold,**
deZaan Rich Terracotta,
or **deZaan Terra Rossa**
- 160 g sugar
- 170 g water
- 16 g soy protein powder
- 0.5 g carob gum flour
- 250 g granulated sugar
- 250 g water

Combine the almond flour, confectioners' sugar, and cocoa powder and sift.

Mix 85g of the water with 8g of the soy protein until smooth. Combine with the sifted dry ingredients to form a paste; set aside.

Combine the remaining 85g water, remaining 8g soy protein powder, and the carob gum flour in the bowl of a stand mixer and mix by hand until smooth. Using the whisk attachment, whip until the meringue is creamy and holds soft peaks.

Cook the water and granulated sugar to 240°F/118°C.

With the mixer running, stream the sugar syrup into the meringue. Whip until the outside of the bowl is no longer hot (it should still be warm). Fold the meringue into the almond paste in 3 batches. Transfer the batter to a piping bag. Pipe rounds of batter onto a sheet tray and dry.

Preheat the oven to 155°C/300°F.

Bake the macaron shells for 8 to 10 minutes. Let cool completely.

GANACHE

- 270 g water
- 10 g soy protein powder
- 105 g dextrose powder
- 90 g glucose syrup (45°)
- 52 g invert sugar syrup
- 440 g cocoa butter, melted
- 238 g coconut oil
- 200 g **deZaan True Gold,**
deZaan Rich Terracotta,
or **deZaan Terra Rossa**
- 160 g sugar

Stir together the water and soy protein powder until smooth. Add the dextrose powder, glucose, and invert sugar and blend until smooth. Add the melted cocoa butter, coconut oil, cocoa powder, and granulated sugar and blend until smooth and emulsified.

Refrigerate for 12 hours. Bring to room temperature before using.

ASSEMBLY

Transfer the ganache to a piping bag. Pipe ganache onto the flat side of half the macaron shells and sandwich with a second. Serve or store in the refrigerator to enjoy later.

True Gold Cocoa Nib Cracker

YIELD: 95 crackers

500 g milk
120 g buttermilk
100 g light brown sugar
150 g flour
150 g whole wheat flour
45 g **deZaan True Gold**
baking soda
10 g
90 g oats
40 g sunflower seeds
40 g pumpkin seeds
160 g dried cherries
70 g cocoa nibs
2 g ground turmeric
2.5 g ground cinnamon
1.25 g freshly grated nutmeg
5 g salt
1 g freshly ground
black pepper
.6 g fresh thyme leaves

Preheat the oven to 180°C/350°F. Line a 30 x 7.5 cm loaf pan with parchment paper.

Combine all the ingredients in a bowl and mix until well combined.

Transfer to the prepared loaf pan. Bake for 30 to 35 minutes. Remove from the oven and let cool completely. Reduce the oven temperature to 165°C/325°F.

Remove the loaf from the pan and slice into crackers of the desired thickness. Arrange the crackers on a parchment-lined sheet tray and bake for about 15 minutes, until dried throughout.

Carbon Black Puffed Cracker

YIELD: 140 each (3.75 cm/1.5 in)

227 g bread flour
8 g **deZaan Carbon Black**
113 g water, room temp.
28 g butter, room temp.
28 g vegetable oil
7 g instant yeast
5 g sugar
2 g baking soda
3 g salt
3 g lime juice
3 g barley malt syrup

GARNISH

dried marigold
dried violets
dried rose
fresh thyme
sea salt
egg white, whisked,
for brushing

Combine all the ingredients in the bowl of a stand mixer fitted with the dough hook. Mix to full gluten development, 8 to 10 minutes.

Transfer the dough to a lightly greased bowl and let rest for about 10 minutes. Cover with plastic wrap and refrigerate overnight.

Preheat the oven to 180°C/350°F.

Divide the dough into quarters. On a flour-dusted work surface, roll out each piece until very thin, 1mm to 4mm thick.

Transfer the sheet of dough to a piece of parchment and cut the dough into 3.75cm squares.

Bake for about 2 minutes, or until the crackers have puffed up.

Reduce the oven temperature to 150°C/300°F and bake for 5 to 8 minutes more. The crackers should be crisp.

Meanwhile, combine all the ingredients for the garnish.

Remove the crackers from the oven, brush the tops with egg white, and sprinkle with the garnish mixture. Bake for about 2 minutes more.

Remove from the oven and let cool completely.
Store in an airtight container at room temperature.

Rich Terracotta Miso Butter

YIELD: 200g

30 g white miso paste,
room temp.
20 g **deZaan Rich Terracotta**
150 g butter, room temp.

Blend the white miso and cocoa powder to form a smooth paste. Mix in the butter until well blended and chill.



TIP: True Dark and Carbon Black can be substituted; use 5-10% less powder to achieve intense color and flavor. Crimson Red can also be substituted; use approx. 5% less powder to bring out caramel and chocolate notes to complement the miso.



True Dark Fruit and Nut Fudge

YIELD: 47 pieces (10g each)

30 g cocoa butter
 45 g **deZaan True Dark**
 50 g brown sugar
 50 g honey
 100 g almond milk
 100 g chopped dried fruit —
 apricot, blueberry,
 cranberry, cherry
 100 g chopped roasted nuts —
 almond, hazelnut, walnut

Gently melt the cocoa butter over low heat. Stir in the cocoa powder.

In a pan, combine the brown sugar, honey, and almond milk. Bring to a boil.

Remove from the heat, add the cocoa powder mixture, and mix until it thickens.

Stir in the fruit and nuts.

Transfer to a pan (20 x 20cm)

Allow to crystallize before slicing into 10g portions.

Rich Terracotta Marshmallows

YIELD: approx. 1,315g

36 g gelatin
 716g water
 784 g granulated sugar
 50 g invert sugar
 50 g vanilla paste
 60 g **deZaan Rich Terracotta
 deZaan cocoa powder
 of choice**, for dusting

Bloom the gelatin in 380g of the water.

Combine the granulated sugar, invert sugar, and remaining 336g water in a small saucepan and heat to soft-ball.

In the bowl of a stand mixer fitted with the whisk attachment, whisk the cooked sugar mixture and bloomed gelatin on high until cooled and full volume.

Add the vanilla and stream in the cocoa powder.

Pour the mixture onto a parchment-lined rimmed pan and let stand until set.

Cut into marshmallows of your preferred size and toss in deZaan cocoa powder of choice to coat.

Crimson Red Caramels

YIELD: approx. 48 caramels (20g each)

280 g heavy cream
 300 g granulated sugar
 200 g glucose syrup
 70 g honey
 90 g butter
 6 g vanilla paste
 8 g sea salt
 20 g **deZaan Crimson Red**

Combine the cream, sugar, glucose, and honey in a medium saucepan and heat to 121°C/250°F.

Remove from the heat and stir in the butter, vanilla, and salt. Stir in the cocoa powder. Pour the caramel onto a parchment-lined pan and let stand until set.

Once set, cut into 4 x 1.25cm pieces and wrap individually.



Crimson Red Frozen Hot Cocoa

YIELD: 415g base (for approx. 3 or 4 servings)

COCOA BASE

150 g heavy cream
65 g granulated sugar
80 g glucose syrup
20 g invert sugar
55 g **deZaan Crimson Red**
1 g salt
45 g butter

Combine the cream, granulated sugar, glucose, invert sugar, and salt in a small saucepan. Heat over medium heat, stirring to dissolve the sugar.

Remove from the heat and blend in the cocoa powder, followed by the butter. Refrigerate until needed.

FROZEN HOT COCOA

115 g cocoa base
230 g ice

To make a single serving, combine the cocoa base and the ice in a blender. Blend until smooth.



TIP: Here, a liquid base is used instead of a dry mix to ensure the cocoa powder is dissolved before mixing with ice. This prevents a grainy texture.

Rich Terracotta
Marshmallows

Dutch Hot Cocoa

YIELD: 350g batch



TIP: Dutched Terra Rossa and Rich Terracotta cocoa powders are recommended due to their high fat content and neutral pH levels, which won't curdle the milk.

44 g **deZaan Terra Rossa**
24 g cocoa butter
190 g whole milk
35 g brown sugar
2 g salt
2 g vanilla paste

Gently melt the cocoa butter in a small saucepan, then remove from the heat and blend in the cocoa powder.

In a separate pan, bring the milk, sugar, salt, and vanilla just to a boil, stirring to dissolve the sugar.

Emulsify the milk into the cocoa powder mixture in three batches.

deZaan Hot Cocoa Mix

YIELD: 187g cocoa mix base (to make approx. 4 or 5 servings of hot cocoa)

COCOA MIX

105 g sugar
20 g **deZaan Crimson Red**
60 g **deZaan Rich Terracotta**
2 g salt

Combine all the ingredients for the cocoa mix in a blender. Blend for a few seconds to combine.

HOT COCOA

39 g cocoa mix
227 g whole milk,
splash of vanilla extract

To prepare a cup of hot cocoa, heat your milk (or desired liquid base) in a small saucepan. Blend in the mix and a splash of vanilla. (You may also use vanilla sugar in the mix and omit the extract.)

A close-up photograph of a tree trunk, showing concentric growth rings in shades of brown and orange. The rings are closely spaced and curve slightly, creating a textured, wavy appearance. The lighting is warm, highlighting the natural grain and color variations of the wood.

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