

• 4 TRENDS •

IN CONFECTIONARY
AND PASTRY MAKING

2021





VEGAN
CHOCOLATE



**COLORS &
CITRUS FRUITS**



**COCOA, WELL-BEING
& HAPPINESS**



**FUN FOR
THE PALATE**

ORGANIC

WELL-BEING **NO ANIMAL PROTEIN** **HAPPINESS**
PLANT-BASED **VEGAN** **BENEFITS**
COCOA **LOW/ SUGARLESS**
IMMUNITY **LOCAL** **WITH ANTIOXIDANTS**

— *Current consumers want to take care of themselves and feel good with what they are eating but doesn't sacrifice the indulgence and flavor in an excellent dessert, sweet, cake or chocolate.*





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VEGAN CHOCOLATE



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Consumers are on a constant search for **more alternative and just as delicious products**, without compromising flavor, the shape or texture.

For ethical and nutritional reasons, they prefer desserts, sweets, chocolates or cakes without any animal products. Butter is substituted with avocado, coconut milk, soy or almond vegetable drinks, and flavorless gelatin with vegetable based gelling agents.

WATER GANACHE WITHOUT HEAVY CREAM



**400 g 65% Cordillera
Colombian origin**



200 g water



40 g glucose

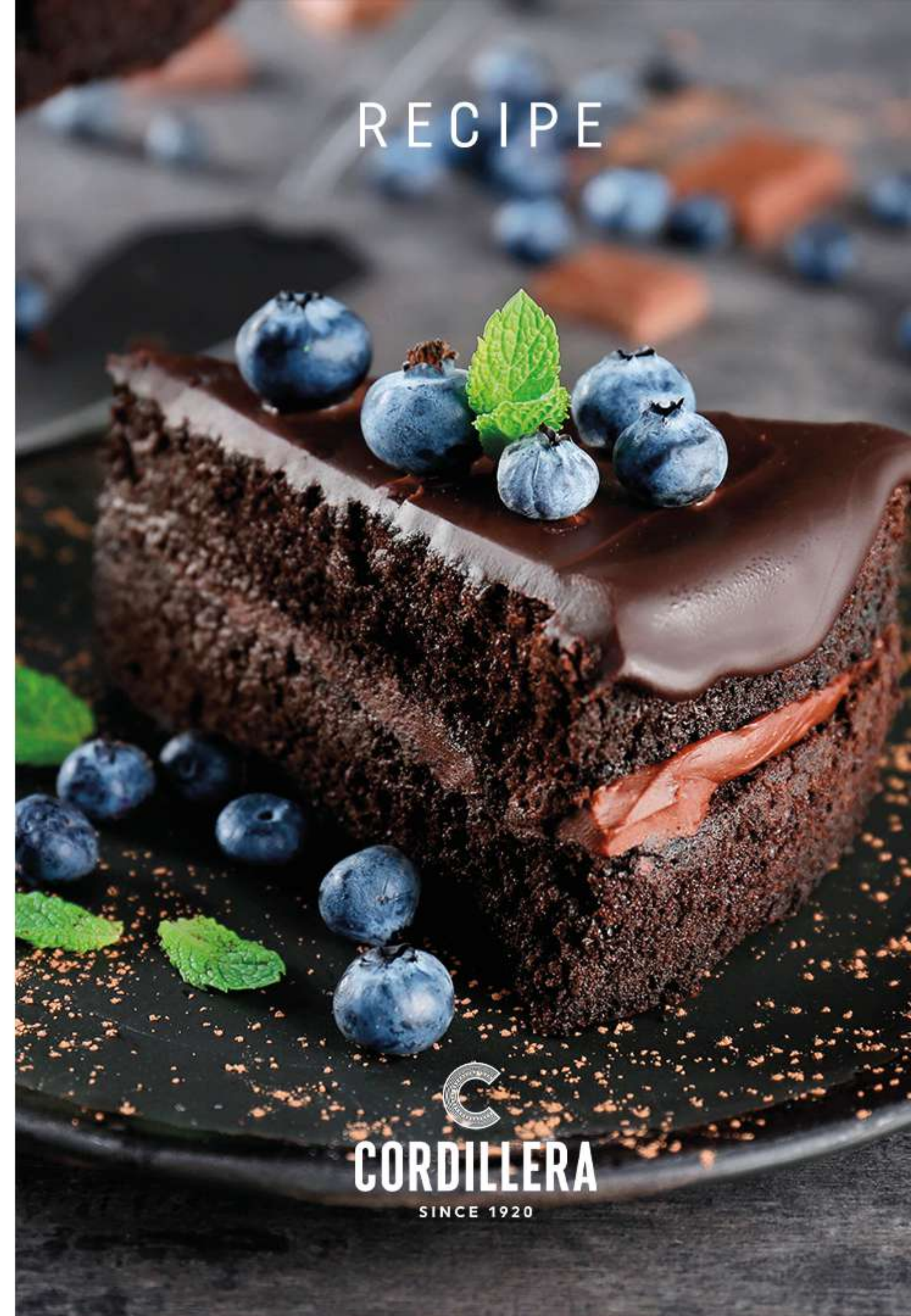


5 g glycerin



- **Heat and mix the glucose and glycerin in the microwave.** Then add the water and reheat in the microwave for 45 seconds more.
- Melt the chocolate in the microwave in **30 second intervals**.
- **With a spatula mix the chocolate, glycerin, glucose, and water.** For best results, you can do it with a hand mixer or blender.
- Refrigerate **for 20 or 25 minutes** before applying.

RECIPE





COLOURS AND CITRUS FRUITS

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The vibrant, warm and brilliant colors like yellow significantly impact the consumer's **perception** because they are associated with citric ingredients, especially tropical fruits like orange, pineapple, lime, passion fruit, goldenberry, and tree tomato.

These fruits are classified as nutritious for their antioxidant content, **Vitamin C** and **compounds that strengthen the immune system**, especially when there is a global concern to strengthen the body against viruses, bacteria, and diseases.



MIXES WITH FLOWERS OR AROMATIC HERBS

**Explore the mix of
Cordillera White chocolate
30% with citric fruits,
aromatic herbs and flowers.**
You'll get new flavor profiles!

- Thyme
- Lemon Verbena
- Spearmint
- Mint
- Rosemary
- Elderflower
- Cilantro
- Roses
- Lemongrass
- Lavender



COCOA, WELL-BEING, AND HAPPINESS

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Cocoa is an ingredient rich in polyphenols, catechin, epicatechin, **and so it is a food with natural antioxidants that benefit those who consume it.** Now, when there is an interest for taking care of one's health, the consumption of products with less sugar increases, with added cocoa nibs and with bitter or high content cocoa toppings.

Chocolate also influences positively the mood and stress reduction. Due to Covid-19 the pastry industry, chocolate, confectionary, and baking products made with this ingredient have a special significance because they are seen as a source of comfort in difficult times.

Creative pastry ideas have increased to live relevant experiences that bring joy. Likewise, the consumption of desserts with raw ingredients or the addition of superfoods like acai, quinoa, matcha, lucuma, turmeric or chia.



*"Cocoa without fermentation"
Mucilage ganache, cocoa almond,
white topping 30% and Choco vanilla,
sugar-coated baby cocoa with lime
and raw mucilage juice.*

***Pastry made by the chef:
Juan Camilo Quintero***



Along with the trends focused on well-being and health based on functional foods, surges a trend motivated by the enjoyment and indulgence created by liquor desserts.

Cocktails that transform into ice cream or in a chocolate bonbon. A deconstructed piña colada into a dessert dish with its tropical touch. A shot of the best liquor to flavor a pastry cream. **They are the multiple alternatives that delight the adult palates that want to live a delicious gastronomic experience.**



MOJITO BONBONS


 **250 g Cordillera Milk chocolate 32% blend**

 **80 g** heavy cream previously flavored with
50 g of fresh mint

 **40 g** liquid glucose

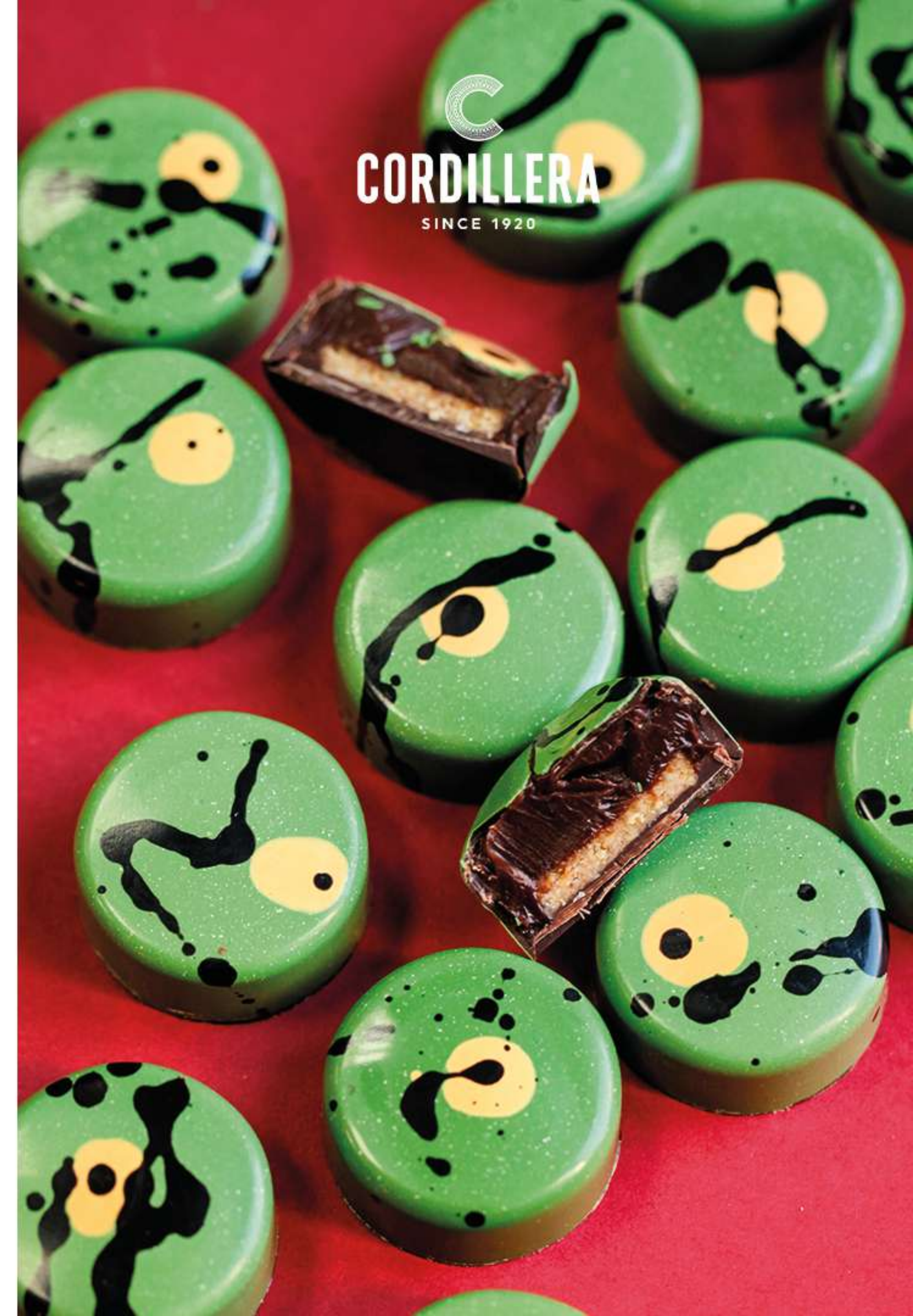
 **20 g** honey

 **50 cc** white rum








 **5 cc** lemon juice

 **35 g** butter









- Melt the chocolate in **30 second intervals in microwave.**
- **Heat the heavy cream with the mint** until infused and strain.
- Mix the glucose, lime, rum and honey in the heated heavy cream and **homogenize well.**
- **Add the butter** on the topping
- **Combine the mix with the chocolate and homogenize** in an enveloping way until obtaining the ganache.






PIÑA COLADA MOUSSE

-  **100 g Cordillera** White chocolate **30% blend**
-  **300 g** coconut milk
-  **25 g** white rum
-  **7 g** flavorless gelatin
-  **100 g** water
-  **1,5 g** xantham gum
-  **5 g** versawhip

PINEAPPLE AND LEMON CAVIAR

-  **120 g** pineapple juice
-  **20 g** lemon juice
-  **30 g** honey
-  **1 g** sodium citrate
-  **1 g** xantham gum
-  **4.5 g** calcium gluconate
-  **500 g** water
-  **2.5 g** sodium alginate

CAKE

-  **159 g** sugar
-  **103 g** flour
-  **2 g** baking powder
-  **94 g** eggs
-  **94 g** olive oil
-  **48 g** orange juice

INGREDIENTS

PIÑA COLADA COCKTAIL DESSERT



PIÑA COLADA COCKTAIL DESSERT

- Mix the water, xanthan gum and versawhip until a meringue forms.
- Apart, heat the coconut milk and the chocolate. **Mix until homogenous and it makes a ganache.**
- Flavor with rum and add the melted hydrated gelatin. **Mix the 2 preparations to a temperature of 20 °C** in an enveloping way and reserve.

PINEAPPLE AND LEMON CAVIAR

- Mix all the ingredients **except the water and alginate.**
- Pass through an **immersion blender** and strain. Reserve.
- Make an alginate bath putting through **the blender the water and alginate.**
- **Heat 1 minute** in the microwave and let cool for a moment.
- **Place the pineapple mix in a kitchen bottle** and pour small drops in the alginate bath.
- Let it gel a few minutes, remove from the bath, **rinse with clean water and reserve in syrup.**

PREPARATION

PIÑA COLADA COCKTAIL

CAKE

- **Mix the flour** and the baking powder and reserve.
- **Homogenize the rest of the ingredients** and later add the dry ingredients quickly.
- Extend on an oven sheet and **bake at 180 °C during 15 minutes.**

ASSEMBLY

- **Fill natural coconut shells** with the mousse, up until the edges to simulate a natural coconut.
- In the middle cavity, place the cake soaked **in rum syrup and on top add the pineapple caviar.**
- **Decorate with dried pineapple chips** and a tempered chocolate bamboo to simulate a cocktail made at the beach.



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