

News Release



OMWIVORE

Omnivore World Tour Paris 2017 Press release

From March 5 to 7, 2017, *the "cream of the cream" of the young world cuisine*, trendy, talented and hardworking, met in the heart of Paris for a few "Omnivores" days.

100% next generation cuisine

15 nationalities

10 awards

5 stages

110 demos

150 restaurant chefs, pastry chefs, bartenders and artisans

3 days

11th edition

On the program, and since 2006, **masterclasses, dinners, demonstrations, workshops, tastings and other creative challenges** were the focus of famous chefs and young rising stars that met to celebrate and bring **a new vision to the future of gastronomy.**

This year Cacao Barry was not only one of the events official sponsor, but also the **official sponsor of "La Scène sucrée"** where **#CacaoCollective masterclasses** held by influential and millennial chefs took place. Two chefs were specially invited by Cacao Barry to work on innovative recipes inspired by the **aromatic pairing possibilities** offered by our chocolates: pastry chef **Yann Couvreur**, restaurant chef **Atsushi Tanaka** along with **Ramon Morato**, Cacao Barry Global creative director.



- **Sunday March 5th masterclass by Yann Couvreur**

Yann Couvreur, an anti-conformist pastry chef, has distinguished himself by creating unique recipes, sculpted in the secret of the cuisines of great palaces restaurants. The chef chose Alto El Sol 65% dark chocolate couverture intense and strongly fruity profile to create his live Chocolate Saint-Honoré.



- **Monday March 6th masterclass by Atsushi Tanaka**

He fell in love with cooking when discovering a book by Pierre Gagnaire, which he joined the restaurant in Tokyo in 2006. He was then introduced to molecular cuisine in Spain, at Quique Dacosta restaurant. In April 2014, he opened his restaurant in Paris, simply named with his initials.

For this Masterclass, chef Atsushi Tanaka has chosen the bold and powerful aromatic profile of our dark chocolate couverture Ocoa 70%.



- **Tuesday March 7th masterclass by Ramon Morato**

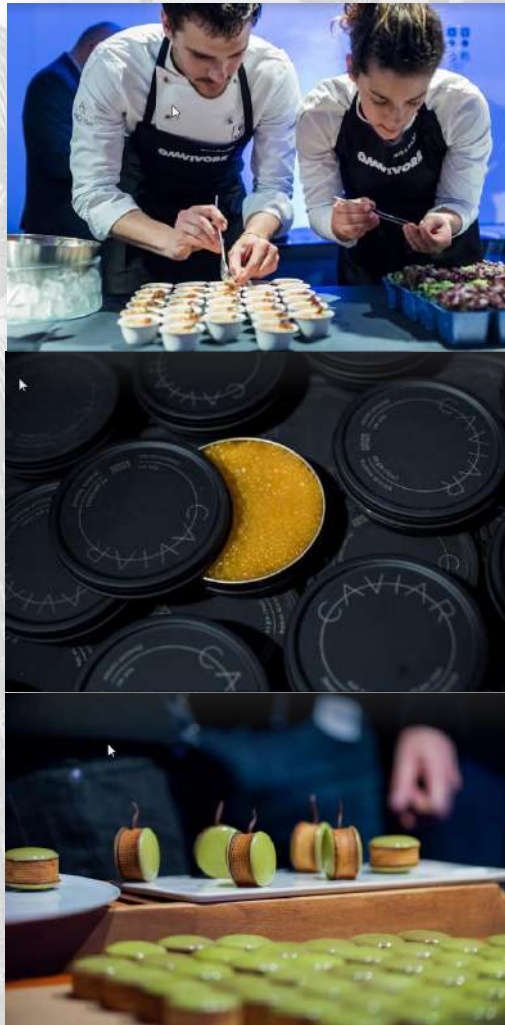
“As soon as I started out in the pastry-making sector I realised that this was a marvellous trade. The possibility of mixing several ingredients and creating with your own hands something that can be eaten and enjoyed by people, giving them a moment of pleasure, is a lovely feeling.

But it was really when I bought my first book on the subject, called A Passion for Chocolate, by Maurie Bernachon, when I fell in love with this magical product” says Ramon.

For his masterclass, Cacao Barry Global Creative Director selected one of his favourite recipes from his new book “Four in One” inspired by Alto El Sol and Nikkei’s influences “Llueve en Peru”.



Cacao Barry was also present during the **Omnivorous party**, where chefs, foodies and journalists exchange and taste Philippe Bertrand's 2020 "Paris-Brest Vitaminé", Miquel Guarro "Madirofolo meets Ponzu" and Ramon Morato's "Chocolate caviar".



This was the Omnivore World Paris Tour edition 2017, stay tuned to Cacao Barry updates to know which city we will go next ;-)

Want to know more about Omnivore and Cacao Barry?

Subscribe to CacaoCollective.

CacaoCollective : The community for chocolate inspiration.

For Chefs / By Chefs

Cacao-Barry.com/CacaoCollective

Facebook : [@cacaobarryofficial](https://www.facebook.com/cacaobarryofficial)

Instagram : [cacaobarryofficial](https://www.instagram.com/cacaobarryofficial)

About Cacao-Barry® (www.cacao-barry.com)

As former coffee and tea merchant, Charles Barry set the standard in 1842. He travelled to Africa to seek out and harvest a selection of cocoa beans and transformed them into the most refined and delicate cocoa and chocolate products. Bought by the enterprising Lacarre family in 1923, the company was catapulted into the international arena, while further investing in cocoa plantations, factories and communities in both Africa and South America.

Whether it be for high end recipes or everyday creations and with a dedication to bring professionals the very best in taste, Cacao Barry® launched the iconic Excellence and Lactee Barry as the first amongst couverture chocolates (1952). To further advance the quality of pastry, Cacao Barry® introduced in-house academies (1973). With the LeNotre partnership (1974), Cacao Barry became the undisputed leading chocolate in French Pastry as it continuously evolved the pastry segment with innovations like moulds (1976), pistol format (1988), paillette feuilletine (1989) and Cara Crakine (2011).

Our profound cocoa knowledge and strong roots in plantations, has enabled Cacao Barry® to offer true diversity of flavour and origin, by launching a range of single Origines couvertures (1994). As chocolate evolved into the world, so did chefs' needs for differentiation and inspiration.

The launch of the World Chocolate Masters (2005), the only global competition 100% aimed at chocolate, has built new trends and have brought chefs international success. With the launch of Millésime single plantations (2006) and Or Noir™ (2007), Cacao Barry® has given chefs remarkable flavours from remarkable places. Dedicated to the principles of traceability and sustainability throughout the entire process, Cacao Barry® developed Pureté (2013), a range of intense flavours due to controlled fermentation, a technology that allows us to further unlock the sensorial richness of cocoa.

In 2015, Cacao Barry® has launched its own open chefs community fully dedicated to enable chefs creativity and further knowledge on the world of cocoa and chocolate named CacaoCollective.

Cacao Barry On-line

Cacao-Barry official website: Cacao-Barry.com

Cacao-Collective: Cacao-Barry.com/CacaoCollective

Facebook: <https://www.facebook.com/Cacao-Barry-279043442285716/>

Instagram: [@cacaobarryofficial](https://www.instagram.com/cacaobarryofficial)

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