



BATTER MATTERS

The BBC Newsletter

ग्रीष्म Edition



WHAT'S IN THIS EDITION



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The African Cacao crisis and the Chocolate price rise!



Highlights

The Indian Cacao & Craft Chocolate Festival



Recipe Spotlight

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Chef Kaizad - Goodies Bakery & Riese Hospitality



How I Raised the BAR Podcast - ep03

Dr. Dhara, Nitzana Bakers



Mind over Batter

Stir up your creativity with challenges in 'Mind over Batter'

Welcome to the very first edition of Batter Matters! We're excited to introduce you to the **BAR Baking Club (BBC)**—a space where bakers like you come together to learn, create, and grow. At BAR of Choc, we're more than just a chocolate brand. We're your partners in every whisk, fold, and rise, here to inspire and elevate your baking journey.

Batter Matters is more than a newsletter; it's a guide designed to spark creativity and equip you with the knowledge and tools to refine your craft. Each edition is packed with insights from the baking world, expert tips, and stories to keep you motivated.

Through features like **How I Raised the Bar Podcast**, you'll hear firsthand how bakers turn challenges into success. And with **BAR of Choc Diaries**, we'll take you behind the scenes of our brand to share how we're innovating to support your baking dreams.

Together, we're creating a community where every batter matters, and every baker has a place to shine. Thank you for joining us on this journey—let's make something extraordinary together!

INDUSTRY UPDATES



Challenges in 2024: Rising Cacao Prices

The chocolate industry is under pressure in 2025 as cacao prices have been at a historical high due to climate disruptions and geopolitical tensions. West Africa, responsible for 70% of global cacao production, experienced a 15% yield drop from droughts, affecting supply chains and small-scale farmers alike. These challenges, coupled with increasing demand for ethical and sustainable chocolate, highlight the industry's vulnerability to environmental and market fluctuations.



Hope from Indian Cacao

In contrast, Indian cacao offers a sustainable and ethical alternative. Through mixed cropping, organic farming and forest farming, Indian growers not only protect the environment but also enhance biodiversity and soil health. Known for its distinctive flavor profiles, Indian cacao is gaining global recognition, driven by a growing focus on artisanal and bean-to-bar chocolate.

Key Market Trends

- **Origin Matters:** Consumers value transparency and traceable cacao origins.
- **Bean-to-Bar Movement:** Various Brands ensure quality by overseeing every production stage.
- **Sustainability:** Ethical practice and agroforestry are reshaping cacao farming.



BAKING NEWS

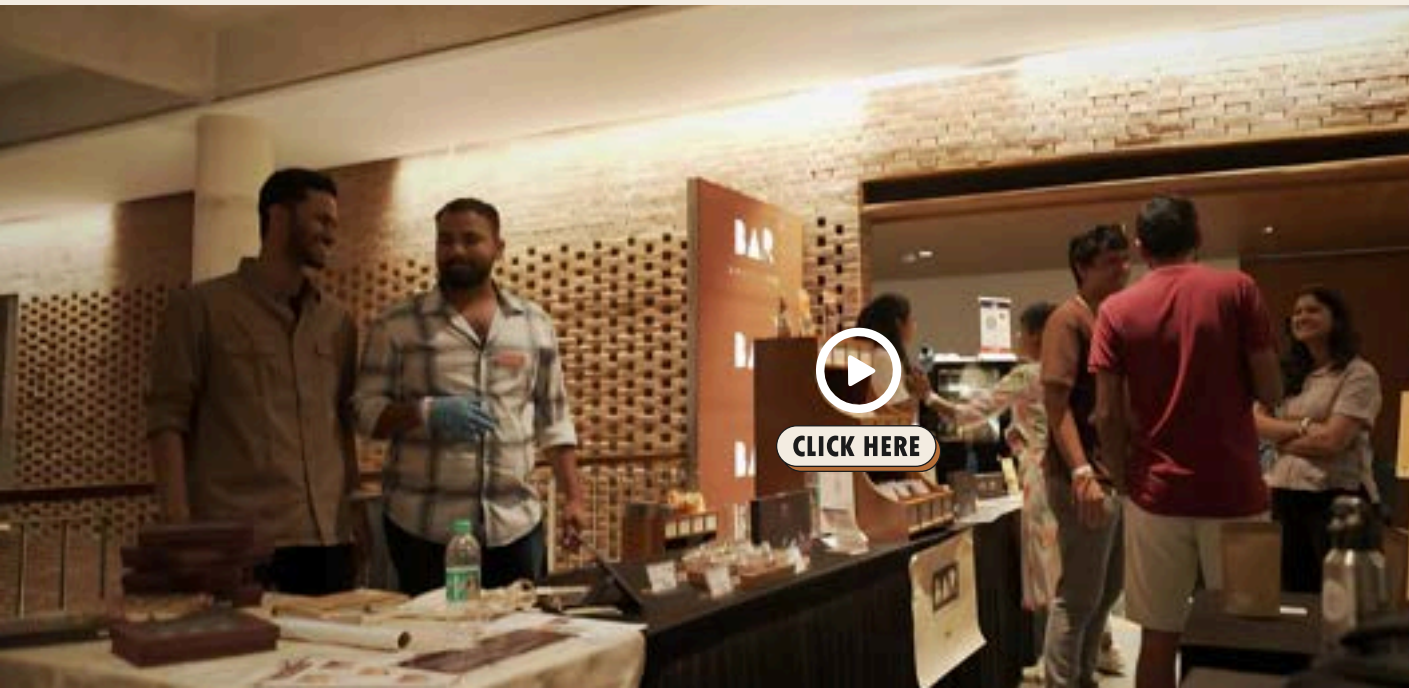
Paris' Giant Croissants: A Treat to Beat!

At Philippe Conticini's Parisian bakery, croissants are going supersized! The massive "croissant géant" costs €37, while the classic version is just €2. Perfect for sharing—or snapping for Instagram!

NYC Bakery Unveils \$300 Gold-Dusted Doughnut

Indulgence reaches new heights with Angelina Bakery's latest creation: a \$300 donut. This opulent pastry is coated in 24-karat gold flakes, adorned with edible jewels, and filled with a decadent cream.

HIGHLIGHTS



at

the Indian
**CACAO & CRAFT
CHOCOLATE
FESTIVAL**



On November 16-17, 2024, BAR was proud to participate in the 3rd Edition of the Indian Cacao & Craft Chocolate Festival, held at BIC, Indiranagar, Bangalore. This vibrant event brought together chocolate enthusiasts, passionate bakers, and renowned chocolatiers, all united by a shared love for cacao.

BAR's Showcase

We introduced our freshly roasted BAR Collectives, crafted from flavorful Indian cacao beans sourced from Idukki & Mangalore.

Indian Cacao at centre stage

The festival celebrated India's passion for craft chocolate, with brands like Manam, Mason & Co, Paul & Mike, and Subko also participating. It was exhilarating to meet other crafters and farmers as well as connect with an audience that valued the taste of flavourful Indian Cacao rather than Alkalised Powder, Sugar and Artificial Vanilla.

It marked an important step forward in showcasing India as a key player in the global cacao & chocolate community.



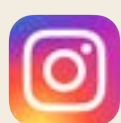
We proudly showcased our bakers' creations at ICCCF, including the much-loved Fancy Flour from Hyderabad. Shraddha, has honed her craft to produce scrumptious yet healthy desserts. PS - Her Ragi Brownies are to die for, a must try.



Soulliqo showcased their stunning bonbons at the Craft Chocolate Festival, using BAR chocolates. The Bangalore crowd enjoyed their experiments with Indian sweets and popular desserts, making them a delightful gift option. Contact Soulliqo for any gifting needs.

REC PE SPOTLIGHT

Dark Chocolate Mousse



twohangrywomen



Ingredients

200 grams of BAR of Choc (70% Cocoa)



135 grams of unsalted butter

2 shots of espresso

35 grams of Whiskey

4 eggs, separated

55 grams of powdered sugar

A pinch of salt

Sea salt to garnish

Directions

- Use the double boiler method to melt your butter and chocolate until you get a smooth consistency, mix it up and keep it aside.
- Add a pinch of salt, espresso and whiskey to it. Mix it well.
- Fold in the yolks, whisk it thoroughly to make sure you leave no lumps.
- Whisk your egg whites, along with the powdered sugar. Add the sugar slowly to it while whisking.
- Fold in the egg white with the chocolate, little by little.
- Pour it into the ramekins. Garnish it with sea salt for that extra burst of flavour.
- Refrigerate it for a few hours until it sets. Enjoy a bowl full of boozy, chocolate-y and creamy goodness.

Prep Time: 30 mins, sets in 4 hours

Serves: 8



Insta Tip: Add Baileys instead of whiskey, or remove alcohol completely. Keep that coffee. It goes really well with the chocolate flavour. Please use good quality dark chocolate; otherwise, this recipe is a complete fail!



The BBC Tip : For an ultra-light mousse, whip egg whites to soft peaks before adding sugar gradually. Avoid over-whipping to prevent graininess. Gently fold into the chocolate to retain airiness for a silky, melt-in-the-mouth texture!



Got a Recipe to Share?

We'd love to feature your creations! Share your recipes with us @barofchoc and use the hashtag



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Know your Bakerpreneur

Meet Chef Kaizad Modi

Kaizad Modi, partner at Reise Hospitality LLP, has been crafting culinary excellence since 2011. A graduate of Welcome Group Graduate School of Hotel Administration, he continues his family's legacy through **Goodies**, blending passion and innovation in every dish. Growing up in a Parsi household, food became a part of his identity.



How i Raised the BAR?

Chef Kaizad, a renowned Indian chef, has been using BAR premium couverture chocolates to address the challenges of working with imported chocolate. He believes BAR enhances his creations while addressing climate-related issues in India. As part of the **Bar of Choc Diaries** on **YouTube**, Kaizad showcases innovative chocolate recipes, including salads, hot chocolate, crostinis, and rum-infused cacao beverages, showcasing his versatility and creativity.

Milestones & Achievements

Chef Kaizad's journey is filled with exciting milestones. From hosting his first-ever pop-up to partnering with The Ark Café for unique culinary events, he's continually pushed the boundaries of creativity. In 2021, he took a leap into full-time catering, bringing his culinary artistry to events across the region.



How I Raised the BAR Podcast

Highlighting a Bakerpreneur's Journey

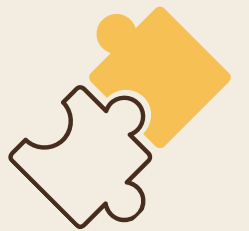
Episode 03

In our latest podcast, we sit down with Dr. Dhara Panchal from **Nitzana Bakers**, to explore her inspiring journey as a bakepreneur. How she created a brand of healthy bakes, and managed to raise funds for a vision to grow across India as a one stop shop for all things healthy







MIND OVER BATTER



Recipe Riddle

 I'm soft, round, and sweet.
Sometimes I'm frosted, sometimes I'm plain.
I love to sit on your breakfast plate,
But I'm also great with tea at eight.
What am I?

Hint: I can be filled with chocolate chips, nuts, or fruits!


 I'm golden, flaky, and best when warm.
Pair me with butter to enhance my charm.
You'll find me in baskets, fresh and light,
A breakfast favorite, a true delight.
What am I?


Hint: I'm a classic French delicacy, often enjoyed with coffee or jam!


Bake Quest

Dive into the world of baking with this fun and challenging game! Unscramble the words, follow the clues, and unlock the treasure—a chance to win a BAR chocolate hamper!

 Clue 1: ETABRT _____
(Hint: The foundation of every great cake!!)

 Clue 2: RETATOUCVEH _____
(Hint: Want that glossy finish on your chocolate? This ingredient is the key!)

 Clue 3: FERLTUF _____
(Hint: Tiny bites of heaven!!)

 Clue 4: HMAOC _____
(Hint: A delicious blend of chocolate and coffee—rich, bold, and better with BAR chocolate!)

BAR UnBARed

BAR (Baker's Artisanal Recipes) was created to support bakers with premium couverture chocolates that inspire creativity and elevate recipes. Founded by Dhayvat, a 4th-generation entrepreneur, BAR was born in December 2020, inspired by his father's advice, "Dirty doesn't mean it can't be chocolatey!" With a mission to make India compound-free, one BAR at a time, we focus on the best ingredients, thoughtful design, and making baking fun.

Thank you for being part of the BAR Baking Club. Your passion inspires us to innovate and share. Let's continue raising the bar in baking and making every bite extraordinary!

Warm Wishes,
BAR



This Mother's Day discover heartfelt recipes, healthy indulgences, and the perfect way to say 'thank you'—with a cake, mousse or cookies made from BAR's finest couverture chocolates. Stay tuned for a celebration full of warmth and sweetness!