

P R O F E S S I O N A L   R A N G E



# TROPILIA, SATILIA & ARIAGA

Valrhona technical couvertures for all professionals

VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®

# TROPILIA Range

The TROPILIA range has been specifically designed to meet the everyday needs of Pastry Chefs and Chocolatiers. Highly recommended for fillings, it will satisfy any professional need for ease of use combined with a consistent quality and taste.

## TROPILIA DARK 70%

With its high cocoa percentage, **TROPILIA DARK 70%** will give chocolate intensity to your creations while being multi-purpose and easy to use.



PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
12kg box of feves Code: 8517	Cocoa 70% min Sugar 28% Fat 39% Milk powder 0.5%	Cocoa beans, sugar, cocoa butter, whole milk powder, emulsifiers (soy lecithin), natural vanilla extract.	14 months*  <i>*from date of production</i>	Store in a cool, dry place at a temperature between 16-18°C (60-64°F).

### APPLICATIONS

APPLICATION	Fine Chocolate Ganache	Enrobing	Molding	Ganache (Bonbon and Pastry)	Mousse	Sauce	Ice Creams & Sorbets	Chocolate Beverages	Decoration	Glazing	Crèmeux
<b>TROPILIA DARK 70%</b>			●	●	●	●	●	●		●	

● POSSIBLE APPLICATIONS

## TROPILIA DARK 53%

The go-to couverture for all pastry and baking professionals, **TROPILIA DARK 53%** will satisfy a wide range of uses with the same consistent Valrhona quality. Its balanced cocoa percentage is particularly suited for ingredient pairing, and will not overpower other flavors in your creations.



PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
12kg box of feves Code: 8515	Cocoa 53% min Sugar 45.6% Fat 35%	Sugar, cocoa beans, cocoa butter, emulsifier (soy lecithin), natural vanilla extract.	14 months*  <i>*from date of production</i>	Store in a cool, dry place at a temperature between 16-18°C (60-64°F).

### APPLICATIONS

APPLICATION	Fine Chocolate Ganache	Enrobing	Molding	Ganache (Bonbon & Pastry)	Mousse	Sauce	Ice Creams & Sorbets	Chocolate Beverages	Decoration	Glazing	Crèmeux
<b>TROPILIA DARK 53%</b>			●	●	●	●	●	●		●	

● POSSIBLE APPLICATIONS



## TROPILIA MILK 29%

TROPILIA MILK 29% is a couverture that offers sweet milk chocolate flavors for even more indulgent creations.



PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
12kg box of feves Code: 8516	Sugar 46.6% Cocoa 29% min Fat 33% Milk 29%	sugar, whole milk powder, cocoa butter, cocoa beans, emulsifier (soy lecithin)	12 months*  <i>*from date of production</i>	Store in a cool, dry place at a temperature between 16-18°C (60-64°F).

### APPLICATIONS

APPLICATION	Fine Chocolate Ganache	Enrobing	Molding	Ganache (Bonbon & Pastry)	Mousse	Sauce	Ice Creams & Sorbets	Chocolate Beverages	Decoration	Glazing	Crèmeux
TROPILIA MILK 29%		●	●	●	●	●	●	●		●	

● POSSIBLE APPLICATIONS

# SATILIA Range

As part of the Valrhona Professional Signature Range, SATILIA DARK 62% and SATILIA MILK 35% are the perfect enrobing couvertures for pastry chefs and chocolatiers. Both SATILIA couvertures guarantee ease-of-use with consistent results and great workability.

## SATILIA DARK 62%

SATILIA DARK 62% has intense bitter notes followed by subtle aromas of sweet almond that give way to long roasted, chocolatey notes.



PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
12kg box of feves Code: 7346	Cocoa 62% min Sugar 37% Fat 38%	cocoa beans, sugar, cocoa butter, emulsifier (soy lecithin), natural vanilla extract	14 months*  <i>*from date of production</i>	Store in a cool, dry place at a constant temperature between 16-18°C (60-64°F).


### APPLICATIONS

APPLICATION	Fine Chocolate Ganache	Enrobing	Molding	Ganache (Bonbon & Pastry)	Mousse	Sauce	Ice Creams & Sorbets	Chocolate Beverages	Decoration	Glazing	Crèmeux
SATILIA DARK 62%		●	●		●	●	●	●	●	●	●

● POSSIBLE APPLICATIONS

# SATILIA MILK 35%

SATILIA MILK 35% is characterized by dominant chocolate flavor with slightly sweet and light biscuit notes.

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 <p>12kg box of feves Code: 7347</p>	<p>Cocoa 35% min Whole Milk 21% Sugar 43% Fat 37%</p>	<p>sugar, cocoa butter, whole milk powder, cocoa beans, emulsifier (soy lecithin).</p>	<p>12 months* <small>*from date of production</small></p>	<p>Store in a cool, dry place at a constant temperature between 16-18°C (60-64°F).</p>

## APPLICATIONS

APPLICATION	Fine Chocolate Ganache	Enrobing	Molding	Ganache (Bonbon & Pastry)	Mousse	Sauce	Ice Creams & Sorbets	Chocolate Beverages	Decoration	Glazing	Crèmeux
SATILIA MILK 35%		●	●		●	●	●	●	●	●	●

● POSSIBLE APPLICATIONS

# WHY SATILIA?

- **Optimal fluidity and superior enrobing properties** that cover chocolate bonbons with a fine, uniform layer.
- **Ease of use:** Observe traditional methods while tempering SATILIA couverture (see recommendations below).
- **Shine:** SATILIA guarantees shiny chocolate bonbons with dark brown tones and “satin” highlights when the recommended coating conditions are respected.
- **Balance of aromatic profiles:** SATILIA couvertures stand out thanks to their perfect balance due to Valrhona’s cocoa blending expertise.

When tempering is well under way, it is possible to work SATILIA couvertures at a higher temperature for specific needs, e.g. extremely fine coating and/or more sophisticated fork decorations.

For this, SATILIA DARK 62% and SATILIA MILK 35% may allow a wide range of settings.



# ARIAGA WHITE 30%

## CLASSIC & VANILLA

Delicately sweet with a hint of vanilla, ARIAGA WHITE 30% is a classic and balanced white chocolate.



## SPECIAL FEATURES

Easy to use  
Versatile applications  
Excellent results

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 <p>5kg box Code: 12141</p>	<p>Cocoa 30% min Milk 26% Sugar 43% Fat 36%</p>	<p>sugar, cocoa butter, whole milk powder, skim milk powder, emulsifier: sunflower lecithin, natural vanilla extract.</p>	<p>10 months*  *from date of production</p>	<p>Store in a cool, dry place at a constant temperature between 14-18°C (57-64°F).</p>

## APPLICATIONS

APPLICATION	Fine Chocolate Ganache	Enrobing	Molding	Ganache (Bonbon & Pastry)	Mousse	Sauce	Ice Creams & Sorbets	Chocolate Beverages	Decoration	Glazing	Crèmeux
<b>ARIAGA WHITE 30%</b>	●	●	●	●	●	●	●	●	●	●	●

● POSSIBLE APPLICATIONS

## ENROBING

### TEMPERING AND TEMPERATURES

Tempering is a technique which enables the fat in the chocolate to crystallize to a stable, homogenous form and to obtain an end product which is glossy, crisp and will keep for a long time without blooming. While working with the chocolate, keep the temperature in the work room as steady as possible, between 18°C (65°F) and 20°C (68°F). Always work on a dry, un-chilled marble slab.

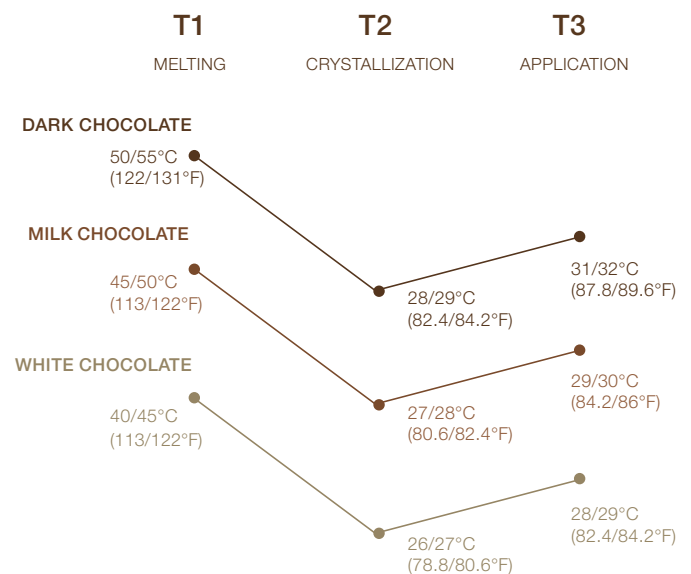
#### For Manual Tempering:

- Bring the entire mass up to high temperature T1 (take care to not exceed the maximum temperature to avoid damaging the milk proteins), then pour 3/4 of this mass on un-chilled marble.
- Table (stir) until low temperature T2 is reached.
- Then adjust the temperature of the chocolate to reach T3 by adding just the right amount of the mass reserved at T1.
- When tempering chocolate manually for an enrobing machine, bring the chocolate to T3 as the warmer, tempered couverture will cool without thickening when put into the enrober. This means that it will reach the right temperature for working.

#### For Machine Tempering:

- Check the accuracy of temperatures displayed by immersing a thermometer into the mass.
- Be sure not to work the same chocolate too many times, as it will eventually start to form bubbles and thicken (the consequence of condensation).

This temperature must be maintained throughout the enrobing process:



# ESSENTIALS RECIPES

## GANACHE

560 g whipping cream  
95 g invert sugar  
560 g TROPILIA DARK 53% COUVERTURE or  
535 g TROPILIA DARK 70% COUVERTURE  
95 g butter

*for TROPILIA MILK ganache:*

1200 g whipping cream  
920 g TROPILIA MILK 29% COUVERTURE

## DARK CHOCOLATE GLAZE

580 g TROPILIA DARK 53% COUVERTURE or  
685 g TROPILIA DARK 70% COUVERTURE  
450 g whipping cream  
1200 g ABSOLU CRISTAL NEUTRAL GLAZE

## DARK CHOCOLATE MOUSSE

570 g whole milk  
9 g gelatin sheets  
740 g TROPILIA DARK 70% COUVERTURE or  
825 g TROPILIA DARK 53% COUVERTURE  
1140 g whipping cream

## GANACHE FOR DESSERTS AND TARTS

400 g whipping cream  
65 g invert sugar  
1310 g ARIAGA WHITE 30% CHOCOLATE

## LIGHT MOUSSE

500 g whole milk  
20 g gelatin  
1060 g ARIAGA WHITE 30% CHOCOLATE  
1000 g whipping cream

- Melt the TROPILIA 53% or 70% or 29% couverture.
- Bring the cream and invert sugar to a boil and pour on the melted couverture in several additions.
- With a rubber spatula, stir to obtain a smooth, glossy and elastic texture, signifying the emulsion process has begun.
- Perfect the emulsion with a immersion blender, making sure not to incorporate any air.
- As soon as the ganache reaches 35-40°C (95-104°F), add the diced butter and blend.
- Pour immediately and leave to set.

- Make a ganache following the guidelines above.
- Add the ABSOLU CRISTAL at the end of the blending process.
- Strain through a chinois.

- Bloom the gelatin.
- Bring to a boil with the milk and strain.
- Melt the TROPILIA 53% or 70% couverture.
- Pour the milk and gelatin mixture onto the melted couverture in several additions.
- With a rubber spatula, stir to obtain a smooth, glossy and elastic texture, signifying the emulsion process has begun.
- Add the remaining milk while keeping the same texture to guarantee a perfect mousse.
- When the mixture reaches 40-45°C (104-113°F), incorporate the whipped cream.

- Bring the whipping cream and invert sugar to a boil.
- Gradually pour into the melted ARIAGA WHITE 30% chocolate and blend vigorously to obtain a shiny and elastic core. Blend to perfect the emulsion.
- Depending on the intended application, use as a liquid or after crystallization.

- Bring the milk to a boil and add the rehydrated gelatin.
- Pour about 1/3 of the hot liquid into the ARIAGA WHITE 30% chocolate, and whip with a whisk until smooth, elastic, and shiny, and the mixture has started to emulsify. Add the rest of the milk, taking care to maintain this texture. When the chocolate mixture has reached 28-30°C (82-86°F), add the lightly whipped cream.
- Pour immediately. Freeze.

# ESSENTIALS RECIPES, CONT'D

## BASIC CUSTARD

500 g whipping cream  
500 g whole milk  
200 g egg yolks  
100 g sugar

- Bring the cream to a boil with the milk and pour the mixture over the eggs, previously mixed (but not beaten) with the sugar.
- Cook the mixture at 82-84°C (180-183°F) until it coats the back of a spoon.
- Strain through a wire chinois and use immediately, or cool rapidly and refrigerate.

## CHOCOLATE MOUSSE WITH BASIC CUSTARD

1140 g ARIAGA WHITE 30% CHOCOLATE  
600 g Basic Custard  
10 g gelatin  
900 g whipping cream

- When the basic custard is hot and strained, add the rehydrated gelatin and whisk together with the melted ARIAGA WHITE 30% chocolate.
- The temperature of the mixture should be about 35-38°C (95-100°F). If necessary, stabilize the mixture with a bit of additional whipped cream.
- When the mixture is sufficiently smooth, check the temperature and add the rest of the cream.

## ARIAGA CRÉMEUX

1000 g Basic Custard  
6 g gelatin  
630 g ARIAGA WHITE 30% CHOCOLATE

- When the Basic Custard is hot and strained, add the rehydrated gelatin. Use a spatula to blend with the ARIAGA WHITE 30% chocolate until smooth, shiny, and elastic.
- Blend to complete the emulsion, taking care not to incorporate any air into the mixture and maintaining the temperature above 35°C (95°F) (max. 45° [113°F]). This technique ensures that the cream will always be smooth, even after thawing.

# SAOTOUBO

*An original recipe from L'École Valrhona* Yield: 30 cakes (in 5cm diameter metal rings)

## FROZEN GANACHE BALL

250 g TROPILIA DARK 53% COUVERTURE  
or 225g TROPILIA DARK 70%  
or 230g SATILIA DARK 62%  
250 g whipping cream  
20 g invert sugar  
12 g cornstarch

- Cook the cream and cornstarch to a pastry cream and pour onto the melted couverture at a temperature of 55°C (131°F).
- Smooth with a whisk and pipe 2cm small balls of pastry cream using a piping bag with a plain nozzle.
- Blast freeze.

## SAO TOMÉ BISCUIT

500 g TROPILIA DARK 53% COUVERTURE  
or 450g TROPILIA DARK 70%  
or 460g SATILIA DARK 62%  
380g egg whites  
100 g sugar  
80 g egg yolks  
70 g butter  
60 g all-purpose flour

- Melt the couverture to 50/55°C (122/131°F) and add the butter.
- Meanwhile, whip the egg whites to soft peaks.
- Combine the egg yolks and sugar and temper into the couverture.
- Incorporate a little bit of the egg whites into the chocolate mixture and fold the flour and the rest of the egg whites with a rubber spatula.



## ASSEMBLY AND FINISHING

- In metal rings lined with parchment paper, pipe the Sao Tomé Biscuit batter half-way to the top of the ring.
- Place a Frozen Ganache Ball into the batter, press slightly and cover with more batter.
- Cook immediately or blast freeze and cook when still frozen.

# CHOCOLATE HAZELNUT MACARONS

An original recipe from L'École Valrhona Yield: 80 pieces



## CHOCOLATE MACARONS

250 g almond flour  
300 g confectioner's sugar  
60 g VALRHONA COCOA POWDER  
110 g egg whites  
110 g egg whites  
30 g sugar  
300 g sugar  
100 g water  
AN brown food coloring

- In a food processor, blend together the almond flour, confectioner's sugar and cocoa powder. Sift.
- Mix the larger quantity of sugar with the water and heat to 110°C (230°F).
- Pour onto the first portion of egg whites, slightly whipped with the smaller quantity of sugar.
- Whip until completely cooled down and add the coloring.
- Add the second portion of unwhipped egg whites and a portion of the meringue into the dry ingredients.
- Mix to combine, then add the remaining meringue.
- Cook in a convection oven at 140°C (284°F) for 12 to 15 minutes.

## BASIC VANILLA CUSTARD

210 g whipping cream  
210 g whole milk  
85 g egg yolks  
65 g sugar  
1 ea vanilla bean

- Bring the milk and cream to a boil with the split and scraped vanilla bean.
- Pour onto the egg yolks mixed with sugar.
- Heat to 82/84°C (180/183°F) until it covers the back of a spoon, strain through a chinois and use immediately, or rapidly chill to reserve.

## VANILLA TROPILIA CRÉMEUX

500 g Basic Vanilla Custard  
215 g TROPILIA DARK 53% COUVERTURE  
or 193g TROPILIA DARK 70%  
or 210g SATILIA DARK 62%  
or 290g SATILIA MILK 35%

- Pour the hot custard onto the melted couverture, stirring in the center to create a shiny and elastic core of emulsion.
- Set aside in the refrigerator in order to use once crystallized.

## ASSEMBLY AND FINISHING

AN hazelnuts (roasted and chopped)

- Using a piping bag with a plain nozzle, pipe the Vanilla Tropicia Crèmeux on the Chocolate Macaron halves.
- Roll the garnished macaron halves over your hazelnuts in order to create hazelnut chunk inclusions.
- Pipe a small amount of Vanilla Tropicia Crèmeux on the other halves in order to finish and assemble the macaron.



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