



VALRHONA

Let's imagine the best of chocolate®



Viennoiserie

**ELEVATE YOUR CREATIONS
WITH EXCEPTIONAL FLAVOURS**

CREATED IN COLLABORATION WITH THE UK BAKERY TEAM





Viennoisery

Elevate your creations with exceptional flavours

Valrhona's Viennoisery range is here to turn your pastries into **unforgettable sensory delights**. The new inclusions, **chips and sticks**, **Raspberry Inspiration & Gianduja-Style**, can be used to craft **exquisite pastries**. Reveal the unique nature of your hand-crafted expertise, the easy way. These **top-notch ingredients** are designed to highlight what makes your artisanal expertise truly **stand out**.



**PETIT PAIN STICKS
GIANDUJA-STYLE**

55023

**Notes of toasted hazelnuts,
with subtle hints of cocoa and milk.**

This Petit Pain Stick, with its intense notes of toasted hazelnuts followed by subtle hints of cocoa and milk, evokes the rich, indulgent flavour of Gianduja. It has a creamy texture and is specially designed to hold up well during baking, making it ideal for creating fine and creative pastries.



**PETIT PAIN STICKS
RASPBERRY INSPIRATION**

52387

**Candied, tangy notes
with a hint of sweetness.**

This Raspberry Inspiration Petit Pain Stick reveals candied, tangy notes with a hint of sweetness. Its texture, specially designed to hold up during baking, allows you to create fine and creative pastries.

NAME	CODE	SIZE/WEIGHT	USE WITHIN*	PACKAGING	STORING
PETIT PAIN STICKS GIANDUJA-STYLE	55023	Stick approx. 7g - 8cm	12 months	1.6kg box - Approx. 220 pieces	Best stored refrigerated, preferably between 2°C and 6°C, to maintain the product's appearance.
RASPBERRY INSPIRATION PETIT PAIN STICKS	52387	Stick approx. 7g - 7cm**	12 months	1.6kg box - Approx. 220 pieces	Store in a cool, dry place at a temperature between 16°C and 18°C, away from light and moisture.

*Minimum shelf life from the date of manufacture.
**Shortened format for optimised use without wasting material.



“ These **new Petit Pain Sticks** allow you to **vary your products** to **suit the season and recipe**. With the **Raspberry Inspiration** stick, you will rediscover this fruit in all its **freshness** and **generosity**. The **Gianduja-Style** stick provides **highly indulgent notes of hazelnut** and a **melting texture that brings back childhood memories**. The sticks can be used with puff pastry or brioche dough to **revisit classic creations**. ”



Virginia Lebigne

PASTRY CHEF INSTRUCTOR
L'ÉCOLE VALRHONA AT TAIN L'HERMITAGE

Meet the Bakers



Nicolas Guibert

EXECUTIVE BAKERY CHEF,
AUTHENTIQUE LA BOULANGERIE

“ I was particularly **impressed** by the new Raspberry and Gianduja sticks. Their flavour, size and **consistency** make them a fantastic ingredient for creating **premium viennoiserie**. ”



Bouba Jaiteh

SOUS CHEF BAKER,
HARRODS

“ Overall, both **flavours work well** and have good potential. Having a particular **appreciation for Gianduja**, I would recommend this one for its taste, **rich flavour**, and the **added value it brings** to the bakery range. ”



Baptiste Guerra

HEAD BAKER,
CAFÉ ROYAL

“ What excites me most about this new range is the ability to **bring innovative flavours into viennoiserie** while **preserving the practicality** of a traditional chocolate stick. It allows bakers to **create new products with minimal changes** to their production process, making **innovation both accessible and efficient**. ”



Yann Coiet

HEAD BAKER,
HARRODS

“ This stick range **opens a great world of possibilities**, super easy to use, it is a great plus for a **top class viennoiserie** on an efficient way, keeping the **intense flavour** and originality. ”



Circle Wong

PASTRY CHEF INSTRUCTOR,
NORTHERN EUROPE

“ The inspiration Raspberry & Gianduja Batons provide chefs with a product that is **easy to use** and feels **comforting, yet refined, in taste**. Every layer brings **balance, texture, and a memorable finish**. ”

Nicolas Guibert is an Executive Bakery Chef based in London with over 15 years of experience in artisan bakery and viennoiserie. Originally from France, he has worked in prestigious establishments including The Connaught and The Carlton Tower Jumeirah.

An award-winning baker, he has achieved podium finishes in the UK's Best Croissant, Best Baguette and Best Sourdough competitions.

Nicolas represented the UK as the Bread Candidate at the 2024 European Bakery Cup and returned as coach in 2025, with the team finishing 4th overall and receiving the Judges' Prize for Team Spirit and Work.

Bouba Jaiteh is the Sous Chef Baker at Harrods Knightsbridge with over 18 years of experience working for renowned establishments including Oree, The Connaught and Harrods.

In late 2024, Bouba joined the UK Bakery Team, representing the United Kingdom at the European Bakery Cup where the team finished 4th.

A passionate competitor, Bouba also won the Baguette title in the 2026 UK Best Baguette competition.

Baptiste Guerra is a French artisan baker currently based in London.

Over the past several years, he has worked for renowned establishments including Firmdale Hotels, The Connaught, and Hotel Café Royal, refining his expertise in artisan bread, naturally fermented sourdough, premium viennoiserie, and bakery product development.

In 2025, Baptiste was selected to represent the United Kingdom at the European Bakery Cup as the Artistic Bread Showpiece Candidate.

Yann Coiet is an award-winning international Head Baker and Consultant specialising in artisanal viennoiserie.

His distinguished career spans luxury 5-star hotels, international cruise lines through Antarctica to French Polynesia and Bora bora or also traditional boutiques across Europe.

Recognised by the Craft Baker Association as Champion Baker for three years in a row since 2023, his technical precision has earned him top industry honours in multiple competitions, including Judges' Prize for Team Spirit and Work in the European Bakery cup 2025.

Circle's culinary adventure began at Le Cordon Bleu London, where she thrived as a pastry chef. Her creativity earned her the "Dessert of the Year" title in 2017. Circle's journey continued at Ecole Valrhona Asia, where she led pastry training and demonstrations in China.

In 2022, she returned to London to teach and innovate at Le Cordon Bleu, focusing on alternative pastry. By May 2024, she joined l'Ecole Valrhona as a pastry chef instructor, sharing her expertise across the UK and Northern Europe.



Pain au Indulgence

Circle Wong

PASTRY CHEF INSTRUCTOR, NORTHERN EUROPE
L'ÉCOLE VALRHONA



CROISSANT DOUGH

500g T45 Flour
500g T55 Flour
20g Fine salt
40g Fresh yeast
140g Caster sugar
50g Eggs
405g Water
150g Butter

500g Dry Butter for Lamination
2,305g Total weight

Place all ingredients in the bowl of a stand mixer except for the yeast and the butter for lamination. Knead for 6 minutes on low speed, add the yeast, then knead for 5 minutes on medium speed. Remove from the bowl, shape into a ball, and let rise for 30 minutes at room temperature (for a dough at 24°C).

Pre-shape the dough into rectangular pieces and refrigerate for at least 12 hours at 1°C. Roll out the dough and enclose the butter for lamination. Give it a double turn, then a single turn, and let it rest in the refrigerator for at least 1 hour.

EGG WASH

125g Eggs
100g Egg yolks
25g Cream 35% fat
250g Total weight

Whisk together and reserve.

EQUATORIALE NOIRE 55% POURING GANACHE

250g Cream 35% fat
250g Equatoriale Noire 55%
500g Total weight

Melt the chocolate to 45°C Heat the cream to 75/80°C.

Slowly add the hot mixture to the melted couverture beating in the middle to create an elastic and glossy core, signifying the start of an emulsion.

Continue gradually adding the liquid. Blend to perfect the emulsion.

GIANDUJA HAZELNUT DARK POURING GANACHE

300g Cream 35% fat
130g Inverted sugar
120g Eau de vie 40°
1,000g Gianduja Hazelnut Dark 34%
1,550g Total weight

Melt the Gianduja Hazelnut Dark to 40°C. Heat the cream and inverted sugar to 75/80°C.

Slowly add the hot mixture to the melted couverture beating in the middle to create an elastic and glossy core, signifying the start of an emulsion. Continue gradually adding the liquid. Blend to perfect the emulsion. Finish by incorporating the alcohol.

RASPBERRY INSPIRATION GANACHE

180g Whole Milk
30g Inverted sugar
290g Raspberry Inspiration
500g Total weight

Melt the Raspberry Inspiration to 40°C. Heat the cream and inverted sugar to 75/80°C.

Slowly add the hot mixture to the melted couverture beating in the middle to create an elastic and glossy core, signifying the start of an emulsion. Continue gradually adding the liquid. Blend to perfect the emulsion.

ASSEMBLY AND FINISHING:

COCOA POWDER VALRHONA or
Wet-proof Raspberry Crispy SOSA or
Roasted Whole Hazelnut Pariani

Bake-off:

Put the pain au chocolat in 28°C prover for 2 - 2.5 hours until double in size. Apply egg wash and bake for 16 - 18 minutes at 170°C.

Roll the laminated dough to 3.5mm thick. Cut the dough to 23cm long with the width slightly shorter than length of the baton. Wrap 2pcs of chocolate baton in each pain au chocolat.

Finishing:

Use a ladle to spoon about 20g pour ganache on top of the baked pain au chocolat.

Dark Chocolate Version: **Dark Chocolate Sticks 55%**
Gianduja Dark Version: **Gianduja-style Sticks**
Raspberry Version: **Raspberry Inspiration Sticks**

Dark Chocolate Version: Dust cocoa powder on top.

Gianduja Dark Version: Sprinkle halved roasted hazelnut on top

Raspberry Version: Sprinkle wet-proof Raspberry Crispy on top



Flower Raspberry Pistachio

Yann Coiet

HEAD BAKER AT HARRODS



SWEET PASTE PISTACHIO

206g	Butter
140g	Icing sugar
365g	T55 Flour
53g	Almond ground
3g	Salt
69g	Eggs
64g	Pistachio paste
900g	Total weight

Creaming: In a stand mixer fitted with a paddle, combine butter, icing sugar, flour, ground almonds, and salt. Mix on low speed for 5 minutes until a sandy "sablage" texture is achieved.

Emulsion: Add the eggs and pistachio paste. Mix for 3 minutes until just combined.

Chilling: Wrap the dough and rest in the refrigerator until firm.

Shaping: Laminate to a thickness of 2mm. Cut circles with a 7cm diameter.

Baking: Bake at 170°C for 10 minutes. Set aside.

PLF

289g	T65 Flour
580g	T45 Flour
39g	Yeast
110g	Sugar
18g	Salt
50g	Milk powder
50g	Butter noisette
375g	Water
138g	Scrap dough
1,648g	Total weight

The Mix: Combine all main dough ingredients. Mix for 8 minutes on 1st speed, then 9 minutes on 2nd speed until strong gluten development.

First Rise: Rest for 30 minutes at room temperature, then degas and refrigerate overnight.

RED PLF

148g	Plain dough
1g	Red colorant
1g	Butter
150g	Total weight

Red Dough: Knead 148g of plain dough with red colourant and 1g butter until uniform. Chill overnight.

TOURAGE

1500g	Plain dough
495g	Butter tourage
150g	Red dough
2,145g	Total weight

Tourage: Encase the 495g butter sheet into the plain dough. Perform one double fold and one single fold, red dough at the end / bicolour.

Finishing: Roll the red dough into a very thin sheet and apply it to the top of the dough block. Rest in the fridge for 1 hour.

Cutting: Laminate to 3mm. Cut into strips of 6cm x 3cm

RASPBERRY JAM SPHERES

350g	Raspberry puree
35g	Sugar
7g	Pectin
392g	Total weight
25g	Sphere mould

Whisk together and bring to a boil. Cook for 1 minute to activate starch. Pipe into sphere moulds and freeze.

PISTACHIO INSERT

150g	Pistachio praline
70g	Feuilletine
25g	Pistachio nibbed
245g	Total weight
15g	Round mould

Mix all ingredients and press into 15g round moulds. Chill until set.

SYRUP

100g	Water
100g	Sugar
200g	Total weight

Bring to a boil, then cool completely.

ASSEMBLY AND FINISHING:

Moulding: Use 10cm Pavoni Flower moulds. Place one pre-baked pistachio sablé disc in the center.

Petals: Arrange the PLF strips (6x3cm) around the edges to form petals, ensuring the red side faces outward.

Proofing: Proof for 2 hours at 26–28°C.

Baking: Place the Pistachio Crunchy Insert in the center. Bake at 170°C for 21 minutes.

Finishing: Brush with Simple Syrup immediately after baking. Sprinkle with freeze-dried raspberries. Once cold, place the raspberry sphere in the center.



Cage Noeud Chocolate Praline

Yann Coët
HEAD BAKER AT HARRODS



PLF

308g	T65 Flour
619g	T45 Flour
41g	Yeast
117g	Sugar
19g	Salt
53g	Milk powder
53g	Butter noisette
400g	Water
147g	Scrap dough
1,758g	Total weight

The Mix: Combine all ingredients in a stand mixer. Mix for 8 minutes on 1st speed, followed by 9 minutes on 2nd speed until the dough is smooth and elastic.
First Fermentation: Rest for 30 minutes at room temperature, then degas and refrigerate overnight.

CHOCOLATE PLF

758g	Plain dough
61g	Cocoa powder
121g	Double cream
61g	Butter
1,000g	Total weight

Incorporation: Mix the plain dough with cocoa powder, cream, and butter until the colour is perfectly uniform and the fats are fully emulsified.
Chilling: Rest in the refrigerator overnight alongside the plain dough.

PLAIN TOURAGE

1,000g	Plain dough
300g	Butter tourage
1,300g	Total weight

Encase butter. Perform one double fold and one single fold.
Cross-laminate to a thickness of 9mm.

CHOCOLATE TOURAGE

1,000g	Chocolate dough
300g	Butter tourage
1,300g	Total weight

Encase butter. Perform one double fold and one single fold.
Cross-laminate to a thickness of 9mm.

Cut half of both patons with strips of 1cm. Stick it on top of the dough, one plain, one chocolate. Laminated at 3.5mm. Cut into 15cm x 3.5cm strips.

CHOCOLATE PRALINE CORE

700g	Chocolate
400g	Praline hazelnut / almond
180g	Nibbed hazelnut
1,280g	Total weight

Whisk together and bring to a boil. Cook for 1 minute to activate starch. Pipe into sphere moulds and freeze.

MOULD

8x8x4.5cm	Square pavoni
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SYRUP

100g	Water
100g	Sugar
200g	Total weight

Bring to a boil, then cool completely.

ASSEMBLY AND FINISHING:

Moulding: Use 8cm x 8cm Square Pavoni moulds.
Construction: Arrange the laminated strips within the mould to create the "Cage Noeud" (knotted cage) pattern.
Hazelnut Prep: Apply crushed hazelnuts around the interior of the mould before baking.
Baking: Place the 60g Chocolate Praline insert in the center. Bake at 170°C (adjust time based on oven, approx. 18-22 mins).
Post-Bake Finishing: Brush immediately with Simple Syrup for shine. Garnish with half hazelnuts. Apply gold leaf for a professional, high-end aesthetic.





Danish Chocolate Flower

Baptiste Guerra
HEAD BAKER AT HOTEL CAFÉ ROYAL



CHOCOLATE CROISSANT DOUGH

2,000g	T55 Flour Gruau	Mix all ingredients except cocoa powder, additional milk and the laminating butter for 5 min (1st speed) then 11 min (2nd speed).
240g	Sugar	Divide into two portions of 2020g and shape tightly.
40g	Salt	Rest 35 min at room temperature, tighten again, refrigerate overnight.
100g	Yeast	Roll butter to 8mm.
200g	Butter	Roll doughs to 12mm and enclose butter.
200g	Trimings Dough	Roll to 6mm, double turn, trim edges.
450g	Whole Milk	Rotate, roll to 8mm, single turn, trim edges.
450g	Water	Freeze 2 hours.
140g	Cocoa Powder	Roll to 10mm, cut 10mm strips and create cross lamination.
220g	Whole Milk	Roll twice to 2.5mm, freeze 45 min.
1000g	Laminating Butter	Cut strips (10cm), roll tightly.
5,040g	Total weight	Cut 6 times every 1.5cm without cutting through.
		Shape as a flower and place in rings (8cm x 2.5cm).
		Proof 2.5h, insert brownie before baking.
		Bake 170°C, 12 min.
		Brush with syrup, cool before decorating.

CHOCOLATE BROWNIES

290g	Guanaja 70%	Whip egg whites and sugars to soft peak.
175g	Cream (35%)	Melt butter and chocolate, add warm cream.
75g	Butter	Add egg yolks.
175g	Egg Yolk	Fold in meringue, then flour.
265g	Egg White	Pipe 10g into moulds
290g	Sugar	Bake 160°C, 6 min.
20g	Light Brown Sugar	Cool and freeze overnight.
115g	Plain Flour	Unmould and keep frozen (slightly underbaked).
1,405g	Total weight	
4 x 3cm	Mould	

NEUTRAL SYRUP

340g	Sugar	Bing to boil.
250g	Water	
590g	Total weight	

NEUTRAL GLAZE

500g	Neutral glaze	Bing to boil.
75g	Water	
575g	Total weight	

CHOCOLATE CRUMBLE

100g	Butter	Mix dry ingredients.
100g	Demerara Sugar	Add butter until sandy texture.
60g	Plain Flour	Bake 160°C, 15 min.
40g	Cocoa Powder	Cool.
130g	Almond Powder	
2g	Sea Salt	
432g	Total weight	
4 x 3cm	Mould	

PASSION FRUIT & MANGO GEL

250g	Passion fruit purée	Bring purées to boil.
200g	Mango purée	Mix sugar + pectin.
115g	Sugar	Add while whisking.
8g	Pectin NH	Boil again.
573g	Total weight	Pour 8g into 3cm moulds, freeze.

ASSEMBLY AND FINISHING:

Brush Danish with syrup and flash 30 sec.
Glaze insert.
Dip base in crumble.
Place in center.
Finish with gold leaf.



Midnight Jewel Sourdough

Nicolas Guibert

EXECUTIVE BAKERY CHEF,
AUTHENTIQUE LA BOULANGERIE



BREAD DOUGH

990g	T80 Stoneground Flour
80g	T130 Rye Flour
780g	Water
360g	Liquid Starter
8g	Fresh yeast
165g	Honey
20g	Olive oil
30g	Cocoa powder
26g	Salt
260g	Soaked raisins
150g	Pistachios
340g	Dried mango
260g	Guanaja 70%
135g	Hazelnuts
3,604g	Total weight

Mixing: Combine flours, water, liquid starter, and yeast. Mix on first speed until homogeneous. Add salt, honey and olive oil. Mix on second speed, then finish on third speed until the dough is smooth and releases from the bowl. Reduce on first speed and incorporate: cocoa powder, dark chocolate, fruits and nuts.

Bulk fermentation: Rest for 30 minutes. 1 fold. Rest for 30 minutes.

Cold bulk: Refrigerate for 3-4 hours.

Divide & pre-shape: Scale into 6 x 600g. Pre-shape lightly. Rest for 60 minutes.

Shape: Final shape (bâtard). Place directly into a Panibois mould, seam side down. Rest 40 for minutes at room temperature.

Final proof: Refrigerate overnight, 10-14h at 4°C.

TIGER PASTE

260g	Rice flour
210g	Water
50g	Fresh yeast
35g	Sunflower oil
35g	Sugar
5g	Salt
595g	Total weight

Mix together ingredients and rest for 1 hour. Whisk mixture and rest for 30 minutes.

ASSEMBLY AND FINISHING:

Preheat the deck oven to: Top heat 230°C, Bottom heat 220°C.

Apply tiger paste evenly over the surface.

Dust with cocoa powder to cover the paste.

Bake for 40 minutes (target internal temperature 96°C).

Vent the oven for the last 5-10 minutes to allow proper crust development.



Chocolate Pecan Bloom

Nicolas Guibert

EXECUTIVE BAKERY CHEF,
AUTHENTIQUE LA BOULANGERIE



PLAIN BRIOCHE DOUGH

300g	T45 flour	Mix flour, eggs, milk, yeast, sugar and salt for 5 minutes, 1st speed.
6g	Salt	
35g	Sugar	Mix for 10 minutes, 2nd speed, until structure forms.
12g	Fresh yeast	
150g	Eggs	Add butter gradually and mix until smooth and elastic.
45g	Milk	
120g	Butter	Rest for 30 minutes at room temperature.
668g	Total weight	Refrigerate overnight at 4°C.

CHOCOLATE BRIOCHE DOUGH

285g	T45 flour	Use the same process as plain brioche, above.
25g	Cocoa powder	Mix cocoa powder with warm milk and cool.
6g	Salt	Incorporate the milk into the dough after initial mixing.
35g	Sugar	
12g	Fresh yeast	Finish mixing until smooth.
150g	Eggs	Rest for 30 minutes at room temperature.
45g	Milk	
120g	Butter	Refrigerate overnight.
678g	Total weight	

VANILLA CRUNCHY

160g	Butter	Mix all the ingredients until a homogeneous dough forms.
160g	Demerara sugar	Roll between sheets to 1.5 mm thickness.
10g	Vanilla paste	Chill or freeze until firm, 15–20 minutes.
160g	T45 Flour Gruau	Break into small irregular pieces to obtain a sandy/crumble texture.
490g	Total weight	

CHOCOLATE CRÉMEUX

115g	Milk	Cook as a pastry cream.
23g	Cream	Pour over chocolate.
20g	Egg yolks	Add butter and salt, then blend.
18g	Sugar	
9g	Cornflour	Pipe into 30g domes, 5 cm diameter x 2 cm.
70g	Dark chocolate	Freeze
23g	Butter	
1g	Salt	
279g	Total weight	

5 x 2cm Dome mould

DOUGH LAMINATION:

Roll plain brioche to 10mm.
Roll chocolate brioche to 10mm.
Stack, cut the rectangle of dough in two and stack it again to obtain plain-chocolate-plain-chocolate.
Roll gently to 10mm.

BRIOCHE À TÊTE MOULD METHOD:

Mould setup:

Use a large greased brioche à tête mould.
Place a silicone insert (4 cm diameter x 2 cm height) in the center.

Dough preparation

for each viennoiserie:

Cut 2 discs of 7 cm diameter.
From the center of each, cut 1 disc of 3 cm diameter.
You now have: 2 7cm outer rings with hole and 2 3cm inner discs.

Shaping the inserts:

Roll each 3 cm disc thin to reach approx. 6 cm diameter, these will act as closing caps.

Assembly steps

Base layer: Place one 7 cm ring into the mould, around the silicone insert. Seal the base. Cover the cavity (over the silicone insert) with one rolled 3 cm disc (6 cm) to create a sealed bottom.

Insert filling: Add 1 frozen chocolate crémeux insert (30 g).

Top structure: Place the second 7 cm ring around the crémeux.

Final closure: Cover the top with the second rolled 3 cm disc (6 cm) to fully enclose the filling.

Proofing:

Ensure dough is evenly distributed, all seals are properly closed and there are no gaps around the insert before proofing. Proof at 24–26°C until well risen, approx. 2 hours.

Baking: (Ventilated Oven):

Temperature: 160°C (fan)
Place a tray on top of the moulds, this controls expansion and keeps a clean cylindrical shape.
Bake for 16–18 minutes.

ASSEMBLY AND FINISHING:

Remove the brioche from the oven. Carefully unmould. Place upside down (flat side down).

Filling the cavity: In the cavity (created by the silicone insert), add: vanilla crunchy crumble: 5 g.
Fill the cavity with: pecan praline, pipe or spoon until level with the top.

Decoration: place a small piece of gold leaf in the center.



Praline & Hazelnut Pains Suisse

Bouba Jaiteh

SOUS CHEF BAKER AT HARRODS



CROISSANT DOUGH

330g	T45 Flour	Combine all ingredients in the mixing bowl
210g	T55 Flour	
140g	Water	Mix in slow speed for 5 minutes
100g	Milk	Increase to high speed for 8–10 minutes until the dough is well developed and homogeneous
60g	Sugar	Remove 100g for the red colour and 100g for the chocolate colour
10g	Salt	
15g	Honey	
25g	Yeast	
50g	Butter	
60g	Scrap dough	
1,000g	Total weight	

PRALINE HAZELNUT AND BROWNIE PAIN SUISSSE

800g	Croissant dough		150g	Brownie
250g	Lamination butter Lescure		150g	Milk chocolate Valrhona
			200g	Dark chocolate Valrhona
				Butter
100g	Cacao dough		150g	Sugar
10g	Croissant dough		150g	Egg
10g	Cacao powder		60g	Flour
10g	Milk		860g	Total weight
5g	Butter			
100g	Red dough		300g	Praline Hazelnut chocolate
QS	Croissant dough		150g	Praline hazelnut Valrhona
5g	Red food colouring		3g	Milk chocolate Valrhona
1,280g	Butter		453g	Salt
	Total weight			Total weight

PRALINE HAZELNUT AND BROWNIE PAIN SUISSSE DOUGH

800g	Croissant dough	Prepare the butter block Shape the lamination butter into a flat rectangle (about 1 cm thick). Keep cold but pliable (≈14–16°C).	Lamination Give 2 double fold. Final dough should be smooth and well layered. Prepare your two colours cacao and red. Roll them thinly, the place the cacao colour inside at the end of the second double fold and the red on top. Let the dough rest for 1 hour and do a cross lamination.
250g	Lamination butter Lescure		
1,050g	Total weight		
		Enclose the butter Roll the croissant dough into a rectangle large enough to wrap the butter. Enclose butter completely and seal edges.	

BROWNIE INSERT

150g	Hukambi 53%	Melt milk chocolate, dark chocolate, and butter together.
150g	Extra Noir 53%	
200g	Butter	Add sugar and mix until smooth.
150g	Sugar	Incorporate egg, mixing gently (do not overwork).
150g	Egg	Fold in flour just until combined.
60g	Flour:	Spread brownie batter into a thin layer
30–40g	Honey (optional)	Bake at 170°C for 8–10 minutes until just set.
900g	Total weight	Cool completely, then freeze, cut into strips sized 12cm long 4 cm wide for pain Suisse.

PRALINE HAZELNUT CREAM

300g	Hazelnut praline Valrhona	Melt milk chocolate to 45°C. Add hazelnut praline and mix until smooth. Add salt and emulsify until glossy. Cool to soft piping consistency (≈24–26°C).
150g	Hukambi 53%	
3g	Salt	
453g	Total weight	

ASSEMBLY & SHAPING:

Laminate the croissant dough at 3mm thickness
Cut stripes of 30cm long and 5cm wide diagonally
Put the brownie insert in the middle, pipe two lines of praline hazelnut cream along the length and close.

PROOFING

Proof at 26–28°C, 75–80% humidity.
Proof until doubled in size, light and jiggle.

BAKING

Oven: 170–175°C (fan)
Time: 18–22 minutes

FINISHING (OPTIONAL)

Brush hot pastries lightly with syrup straight from the oven.
Let it cool on a rack



Chocolate & Dulcey Danish

Baptiste Guerra

HEAD BAKER AT HOTEL CAFÉ ROYAL



CROISSANT DOUGH

2000g	T55 Flour
240g	Sugar
40g	Salt
100g	Yeast
200g	Butter
200g	Trimings Dough
450g	Whole Milk
450g	Water
1000g	Laminating Butter
4,680g	Total weight

For the chocolate Dough:
1850g of Croissant Dough
70g of Valrhona Cocoa Powder
110g of Milk

PROCESS:

Mix all ingredients (except cocoa and milk for chocolate dough) for 5 min on 1st speed, then 11 min on 2nd speed.

Divide into two doughs.

For chocolate dough: mix 1850g croissant dough with cocoa powder and milk.

Shape both doughs tightly and rest 35 min at room temperature.

Tighten again and refrigerate overnight.

Roll butter to 8mm.

Roll both doughs to 12mm. Layer chocolate dough, butter, then plain dough.

Roll to 6mm, perform a double turn, trim edges.

Rotate, roll to 8mm, single turn, trim edges.

Freeze 2 hours.

Roll to 10mm, add strips (10mm) for cross lamination.

Roll twice to 2.5mm and freeze 45 min.

Cut diagonal strips (4cm), fold and seal.

Cut to 19cm diagonally and close.

Roll trimmings to 1mm and cut 6cm discs for base.

Place base in rings (8cm x 2.5cm), add shaped dough and brownie insert.

Proof 2 hours.

Bake at 170°C for 12 min

CHOCOLATE & BUCKWHEAT BROWNIES

290g	Guanaja 70%
175g	Cream (35%)
75g	Butter
175g	Egg Yolk
265g	Egg White
290g	Sugar
20g	Light Brown Sugar
115g	Plain Flour
100g	Toasted Buckwheat Seeds
1,505g	Total weight

Whip egg whites and sugars to soft peak.

Melt butter and chocolate, add warm cream.

Add egg yolks.

Fold in meringue, then flour and buckwheat.

Pipe 15g into moulds (4cm x 3cm).

Bake at 160°C for 8 min.

Cool and freeze overnight.

Unmould and keep frozen (slightly underbaked).

DULCEY GANACHE

500g	Blond
250g	Dulcey 35%
40g	Cream (35%)
790g	Inverted Sugar
	Total weight

Melt chocolate.

Bring cream and inverted sugar to boil.

Pour 1/3 over chocolate and emulsify.

Repeat twice.

Blend until smooth and glossy.

Transfer to piping bag.

NEUTRAL SYRUP

600g	Sugar
500g	Water
1,100g	Total weight

Bring to boil.

DECORATION:

Brush Danish with syrup and flash in oven for 20 seconds.

Pipe Dulcey ganache over brownies.

Finish with gold leaf or chocolate decor.



Coconut & Candied Orange Lemon Spiral

Bouba Jaiteh

SOUS CHEF BAKER AT HARRODS



CROISSANT

DOUGH

330g	T45 Flour
210g	T55 Flour
140g	Water
100g	Milk
60g	Sugar
10g	Salt
15g	Honey
25g	Yeast
50g	Butter
60g	Scrap dough
1,000g	Total weight

Combine all ingredients in the mixing bowl.
Mix in slow speed for 5 minutes.
Increase to high speed for 8-10 minutes until the dough is well developed and homogeneous.
Remove 100g for the red colour and 100g for the chocolate colour.

COCONUT AND CANDIED

ORANGE / LEMON SPIRAL

800g	Croissant dough
250g	Lamination butter Lescure

Cacao dough

100g	Croissant dough
10g	Cacao powder
10g	Milk
5g	Butter

Red dough

100g	Croissant dough
QS	Red food colouring
5g	Butter
1,280g	Total weight

MIXTURE COCONUT /

ORANGE / LEMON CANDIED

50g	Butter
50g	Sugar
40g	Egg
50g	Dedicated coconut
65g	Orange/Lemon Candied
255g	Total weight

RASPBERRY JAM

250g	Raspberry puree
75g	Sugar
4-5g	Pectin NH
330g	Total weight

FINISHING

QS	Syrup
QS	Icing Sugar
QS	Total weight

COCONUT AND CANDIED ORANGE / LEMON SPIRAL

800g	Croissant dough
250g	Lamination butter Lescure
1,050g	Total weight

Prepare the butter block

Shape the lamination butter into a flat rectangle (about 1 cm thick).

Keep cold but pliable ($\approx 14-16^{\circ}\text{C}$).

Enclose the butter

Roll the croissant dough into a rectangle large enough to wrap the butter.

Enclose butter completely and seal edges.

Lamination

Give 2 double fold.

Final dough should be smooth and well layered.

Prepare your two colours cacao and red.

Roll them thinly, the place the cacao colour inside at the end of the second double fold and the red on top.

Let the dough rest for 1 hour and do a cross lamination.

COCONUT AND CANDIED ORANGE/LEMON FILLING

50g	Butter (soft)
50g	Sugar
40g	Egg
50g	Desiccated coconut
65g	Orange or Lemon candied peel, finely chopped
255g	Total weight

Cream butter and sugar until smooth.

Add egg gradually and mix well.

Fold in desiccated coconut.

Add chopped candied orange/lemon.

Store frozen until use

ASSEMBLY & SHAPING:

Laminated the croissant dough at 3mm thickness

Cut stripes 20cm long and 3 cm wide and cut the edge diagonally.

Put 3 stripes together and roll like a cruffin

PROOFING

Place spirals in the mini tartlet moule with the edge going little outside to create the spiral effect.

Proof at $26-28^{\circ}\text{C}$, 75-80% humidity.

Proof until roughly double in size, light and jiggy.

BAKING

Oven: $170-175^{\circ}\text{C}$ (fan)

Time: 16-20 minutes

Put the coconut insert in the middle before baking

Bake until deep golden and fully cooked inside.

FINISHING

Brush hot pastries lightly with syrup straight from the oven.

Let it cool down

Pipe the raspberry jam in the middle and decorated with fraiche raspberry

Finish with a dusting of icing sugar and light glaze if desired.



RASPBERRY INSPIRATION CHIPS 56304

Candied, tangy notes with a hint of sweetness.

These Raspberry Inspiration chips are specially designed for making fine and creative pastries. Their **generous size** adds **texture and richness**, revealing **intense notes of candied raspberry**.

NAME	CODE	USE WITHIN*	PACKAGING	STORAGE
RASPBERRY INSPIRATION CHIPS	56304	12 months	3 kg bag Approx. 1,000 pcs / kg	Store in a cool, dry place at a temperature between 16°C and 18°C, away from light and moisture

*Minimum shelf life from the date of manufacture.

A GENEROUS, INDULGENT SIZE

“ The **uniform size of the chips** ensures they are **evenly distributed throughout the dough**, resulting in an **attractive appearance when sliced** and truly **indulgent** flavours. It's a **convenient format** that can be used right away, **saving time in the kitchen**. ”



Melanie Morea

PASTRY CHEF
L'ÉCOLE VALRHONA IN TAIN-L'HERMITAGE



Comparison of chip sizes



RASPBERRY INSPIRATION CHIPS
(1,000 pieces / kg)



DARK CHOCOLATE CHIPS 60%
(4,000 pieces / kg)



DARK CHOCOLATE CHIPS 52%
(4,000 pieces / kg)



Raspberry twist cookies

Marie Juguet
PASTRY CHEF INSTRUCTOR
L'ÉCOLE VALRHONA IN PARIS

PLAIN COOKIE DOUGH

230 g	Extra-Dry Butter 84% fat
170 g	Superfine sugar
230 g	Raw cane sugar
115 g	Whole eggs
445 g	All-purpose flour
5 g	Fine salt
12 g	Baking soda
1,200 g	Total weight

In a mixer fitted with a pastry blade, mix the butter with the superfine sugar and the raw cane sugar, then add the eggs. Fold in the flour, salt, and baking soda. Set aside.

PLAIN RASPBERRY COOKIE DOUGH

130 g	Extra-Dry Butter 84% fat
95 g	Superfine sugar
130 g	Raw cane sugar
65 g	Whole eggs
250 g	All-purpose flour
3 g	Fine salt
7 g	Baking soda
40 g	Raspberry powder
720 g	Total weight

In a mixer fitted with a pastry blade, mix the butter with the superfine sugar and the raw cane sugar, then add the eggs. Stir in the flour, salt, baking soda, and raspberry powder. Set aside.

METHOD

480 g	RASPBERRY INSPIRATION CHIPS
As needed	Raspberry powder

Make the two cookie doughs.
Weigh out 24 balls of plain dough (30 g each) and 24 balls of raspberry dough (30 g each). Shape them into cones.
Weigh out 24 balls of plain dough, each weighing 20 g, and flatten them between two acetate sheets. Peel off the top sheet and place 20 g of **RASPBERRY INSPIRATION CHIPS** at the center. Twist the different-colored cookie dough cones to form a spiral, then top with Raspberry Inspiration chips. Place an acetate sheet on top and press down on the spiral to seal the chips inside the dough. You will get a marbled two-color spiral on top of the cookie.

Bake for 8 minutes at 170°C on a baking sheet. As soon as they come out of the oven, reshape the cookies into a perfect circle using a pastry ring. Dust with raspberry powder and place flaked chips on the pink-colored dough.
If you wish to bake from frozen, cook for slightly longer.



To stand out from the crowd

It is possible to adapt this cookie recipe to serve it as a **plated dessert**.
To do this, place the cookie dough into the container of your choice, and **bake it for 1 to 2 minutes less, depending on your preference, to achieve a soft, underbaked and melt-in-the-mouth texture**. It can then be enjoyed with a quenelle of vanilla ice cream for an even more indulgent experience.

**A PRODUCT DESIGNED FOR THE CREATION
OF FINE AND CREATIVE PASTRIES**

“

Raspberry Inspiration chips are the **perfect size** for making indulgent and creative pastries. Thanks to their **generous size**, they **distribute evenly throughout the dough** and **hold their shape during baking**. **Once baked**, the chips become **creamy**, like a filling, with **an intense candied raspberry flavour**. **They are excellent**. I used them in a **Panettone** and the result was a **success!**

”



Carles Mampel
CONSULTANT PASTRY CHEF, SPAIN



Tips for using chips

For best results, it is recommended to add the chips when shaping the dough, placing them inside the dough. This method helps preserve their melt-in-the-mouth texture and intense flavour, preventing them from burning during baking.



Raspberry Panettone

Melanie Morea

PAstry CHEF
L'ÉCOLE VALRHONA IN TAIN-L'HERMITAGE

PANETTONE MACARONADE

- 160 g Ground pecans
- 160 g Rice flour
- 315 g Icing sugar
- 315 g Egg whites
- 950 g Total weight

Blend all the ingredients in a food processor. Set aside. If the macaronade is thick when you're ready to use it, thin it out by adding egg white.

REFRESHED SOURDOUGH STARTER

- 320 g Panettone flour (Molino Dallagio Vanna W340)
- 320 g Standard sourdough starter
- 160 g Mineral water
- 800 g Total weight

Using a stand mixer fitted with a dough hook, mix the ingredients together until a firm, uniform dough forms.

FIRST KNEADING OF THE PANETTONE

- 2,000 g Panettone flour (Molino Dallagio Vanna W340)
- 1,030 g Mineral water
- 650 g Superfine sugar
- 705 g Standard sourdough starter
- 485 g Egg yolks
- 650 g Extra-Dry Butter 84% fat
- 5,520 g Total weight

In a mixing bowl, combine the flour with the lukewarm water (20°C) and the sugar. Knead until a gluten network forms (the dough begins to feel smooth and elastic, and you can stretch it into a thin sheet). Add the sourdough starter and knead until the dough is firm. Add half of the egg yolks and continue kneading. Incorporate the softened butter in 2 to 3 additions. Knead until the butter is thoroughly incorporated, then add the remaining egg yolks. Finish kneading. The dough should be firm, and its temperature should not exceed 28°C.

SECOND KNEADING OF THE PANETTONE

- 895 g Panettone flour (Molino Dallagio Vanna W340)
- 215 g Acacia honey
- 215 g Inverted sugar syrup
- 920 g Superfine sugar
- 975 g Egg yolks
- 55 g Fine salt
- 1,620 g Extra-Dry Butter 84% fat
- 3,000 g RASPBERRY INSPIRATION CHIPS
- 7,900 g Total weight

Knead the first dough with the flour until a good gluten network forms (thin sheet, smooth and firm dough). Add the honey and inverted sugar syrup and knead until the dough is smooth again, then add the sugar in 2 or 3 additions. Add one-third of the egg yolks and knead until a uniform dough is formed. Next, add the salt and the second portion of the egg yolks, and knead until the dough becomes elastic. Incorporate the softened butter in several additions. Add the remaining egg yolks and knead to form a silky dough. To finish, stir in the pecan praline cubes and the RASPBERRY INSPIRATION CHIPS. Knead for about 3 to 4 minutes on speed 1.

METHOD

As needed Granulated sugar

DAY 1

At 6.00 a.m., refresh the sourdough starter for the first time and let it ferment for about 3½ hours at a temperature of 26-28°C (it should triple in volume). At 9.30 a.m., refresh again and let it ferment for about 3½ hours at 26-28°C. At 1.00 p.m., refresh for a third time and let it ferment for about 3½ hours at 26-28°C. At 4.30-5.00 p.m., start the first kneading. Let the dough rise in a buttered tray for 12 to 15 hours at 26-28°C, until it triples in size.

DAY TWO

Once the first dough has tripled in size, start the second kneading. Let the dough rest for at least 45 minutes. Cut the dough block into 800 g pieces and let them rest on a buttered work surface for 45 minutes. Gently fold the dough three times, shape it into a ball, and place it in the molds. Let it rise for about 8 hours at 28°C. Once the dough is 4 cm from the rim of the mold, pipe the crunchy glaze using a piping bag without a nozzle. Sprinkle with granulated sugar. Bake at 165°C for about 50 minutes. The temperature at the center must be at least 90°C. Once cooked, prick them and turn them over. Leave them to cool overnight.






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