



RECIPES BOOKLET 2021

Gourmet snack break


VALRHONA
Let's imagine the best of chocolate®



REDISCOVER THE SIMPLE PLEASURE
OF AN AFTERNOON SNACK:
A FRIENDLY AND COMFORTING MOMENT,
TO SHARE WITH FRIENDS
AND FAMILY, AROUND GOURMET
PASTRY CREATIONS.

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Chocolate drinks & spreads

RECREATE THE SMOOTHNESS
OF VALRHONA'S CHOCOLATE
CREATIONS AT HOME.

SMOOTHIES

—
INDULGENT HOT CHOCOLATE

—
CHOCOLATE SPREAD

Smoothies

Smoothies

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 3 glasses.

MARA'COCO

- 100 g **IVOIRE 35%**
- 150 g Mara des bois strawberries
- 500 g Coconut milk
- 1 Vanilla bean «**NOROHY**»
- ½ Juice of half a lime

MARA'COCO

Melt the **IVOIRE 35%**. In a blender, mix together the strawberries, coconut milk and scored vanilla bean. Add in the melted white chocolate followed by the lime juice. Mix again. Store in the refrigerator. Mix just before you are ready to serve so a creamy mousse forms. Serve very cold.

VEGGIE CHOC

- 500 g Almond milk
- 100 g **CARAÏBE 66%**
- 25 g **50% ALMOND & HAZELNUT PRALINÉ**

VEGGIE CHOC

Melt the **CARAÏBE 66%**. Heat the almond milk. Put all the ingredients in a blender and mix until a creamy mousse forms. Serve hot and immediately.

Chef's tip

Extra Indulgent Suggestion: Add ice cubes to make a frappé version.

Indulgent hot chocolate

Indulgent hot chocolate

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 4 cups.

HOT CHOCOLATE

1 L Milk
100 g **CARAÏBE 66%**
or 100 g **GUANAJA 70%**
100 g **JIVARA 40%**

HOT CHOCOLATE

Bring the milk to a boil. Combine one third of the milk with the melted chocolate so that a smooth, elastic, glossy mixture forms. Add in the remaining milk, taking care to maintain the texture all the while. Heat up the mixture again while whisking vigorously, then pour out into cups.

CELAYA MOUSSE

250 g **CELAYA**
35 g Whipping cream 35%

CELAYA MOUSSE

Mix together the **CELAYA** and cream. Pour the mixture into a siphon loaded with two gas cartridges, then refrigerate until you are ready to use.

Chef's tip

Use a siphon to top your cup of hot chocolate with a swirl of **CELAYA** mousse and finish off with a subtle sprinkling of **COCOA POWDER**.

Chocolate spread

Chocolate spread

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Made for a jar of 400 g.

SPREAD

115 g Unsweetened
condensed milk
40 g Glucose
190 g **CARAMÉLIA 36%**
40 g **50% ALMOND
& HAZELNUT
PRALINÉ**

SPREAD

Heat together the unsweetened condensed milk and glucose. Gradually combine with the melted **CARAMÉLIA 36%** so that a good emulsion forms. Add the **50% ALMOND & HAZELNUT PRALINÉ**.

Pour the mixture into pots and store in the refrigerator for a maximum of 2 weeks.



Mini gateaux

**MAKE DELICIOUS CHOCOLATE
GATEAUX AND CAKES THAT WILL
DELIGHT THE WHOLE FAMILY.**

MADELEINES

—

TONKA-FLAVORED FINANCIER SPONGES

—

MINI GATEAU WITH HAZELNUT PRALINÉ
MOLTEN CENTER

—

CHOCOZ

—

CEREAL BARS

—

EINKORN, BLACK SESAME
AND IVOIRE COOKIES

—

EINKORN, HAZELNUT
AND AZÉLIA COOKIES

—

COOKIES

—

CITRUS, THYME
AND CHOCOLATE CHIP BISCUITS

—

GLUTEN-FREE BUCKWHEAT AND
CHOCOLATE CHIPS SHORTBREAD BISCUITS

—

TIGRÉS

Madeleines

Madeleines

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 15 madeleines.

CHOCOLATE & LEMON MADELEINES

- 75 g Zest of half a lemon
- 75 g Caster sugar
- 45 g Multi-flower honey
- 75 g Eggs
- 50 g Whipping cream 35%
- 125 g Plain flour
- 4 g Baking powder
- 90 g Butter
- Tempered chocolate of your choice

CHOCOLATE & LEMON MADELEINES

Grate the lemon zest over the sugar. Thoroughly mix the honey into the whole eggs and cream, followed by the sugar and zest preparation.

Sift the flour and baking powder together and combine with the first mixture. Add the melted butter.

Leave to rest in the refrigerator overnight. Pour the dough into the madeleine moulds.

Bake at 410°F (210°C) for 5-6 minutes.

Temper your preferred chocolates using the instructions on the packet and delicately dip your madeleines to make them extra-delicious.

Makes approx. 30 madeleines.

PRALINÉ MADELEINES

- 5 g Lemon zest
- 160 g Caster sugar
- 45 g Acacia honey
- 320 g Eggs
- 320 g Strong flour
- 9,5 g Baking powder
- 160 g Milk
- 320 g **50% ALMOND & HAZELNUT PRALINÉ**
- 180 g Butter

PRALINÉ MADELEINES

Grate the lemon zest over the sugar. Thoroughly mix the honey into the whole eggs, followed by the sugar and zest preparation.

Sift the flour together with the baking powder and add to the first mixture.

Gradually but energetically mix together the milk and **50% ALMOND & HAZELNUT PRALINÉ**, then add in the melted butter.

Combine the two mixtures.

Leave to rest in the refrigerator for 12 hours.

Put the dough in madeleine moulds.

Bake at 375°F (190°C) for approx. 10 minutes.

Tonka-flavored financier sponges

Tonka-flavored financier sponges

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 20 financier sponges.

TONKA-FLAVORED FINANCIER SPONGES

1	Tonka bean
275 g	Whipping cream 35%
220 g	CARAÏBE 66%
205 g	Egg whites
100 g	Icing sugar
75 g	Pastry flour
75 g	Finely ground almonds
8 g	Baking powder
110 g	Butter

TONKA-FLAVORED FINANCIER SPONGES

Grate the tonka bean into the cream and heat. Leave to infuse for 5 minutes, then strain.

Make a ganache by gradually combining the hot cream with the melted **CARAÏBE 66%**.

Mix the egg whites with the sifted dry ingredients. Add the lukewarm melted butter, followed by the ganache. Smooth out. Leave to rest in the refrigerator for 1-2 hours before use. Pipe out into silicone moulds. Bake in a fan-assisted oven at 340°F (170°C) for 15 minutes.

Mini gâteau with hazelnut praliné molten center

Mini gâteau with hazelnut praliné molten center

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 10 pieces.

MINI GATEAU

70 g	Caster sugar
55 g	Acacia honey
85 g	Whole milk
85 g	Eggs
90 g	Finely ground hazelnuts
75 g	Strong flour
3 g	Baking powder
2 g	Fine salt
70 g	Butter
25 g	Crushed hazelnuts
10	PRALINÉ MELTY CENTERS

MINI GATEAU

In a food processor, mix together the sugar, honey, milk and eggs.

Add the finely ground hazelnuts, salt, sifted flour and baking powder. Add the creamed butter and crushed hazelnuts.

If the butter is difficult to mix in, do not hesitate to heat the bowl slightly using a hairdryer. However, be careful not to melt the butter.

Pipe 40g of mixture into silicone muffin moulds, then insert a **PRALINÉ MELTY CENTERS**.

Cover this over with some more mixture (approx. 20g) and bake in a fan-assisted oven at 355°F (180°C) for approx. 18 minutes.

Chef's tip

Once baked and cooled, these puddings freeze very well. To defrost them, just put them in a fan-assisted oven for 8 to 10 minutes at 300°F (150°C). They can also be enjoyed cold as a snack. They will have a creamy middle if served this way.

ChocoZ

ChocoZ
AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 25 ChocoZ.

HAZELNUT SHORTCRUST

PASTRY

80 g	Creamed butter
110 g	Caster sugar
110 g	Brown sugar
3 g	Salt
100 g	Eggs
30 g	Hazelnut paste
330 g	Plain flour
9 g	Baking powder

HAZELNUT SHORTCRUST PASTRY

In the bowl of a food processor, mix together the butter, sugar, brown sugar, salt, eggs and hazelnut paste until a homogeneous mixture forms. Sift the flour and baking powder together, then add to the first mixture. Mix the dough, but be careful not to overwork it. Spread between two sheets of baking paper. Use a cutter to cut into shapes.

AZÉLIA GANACHE

300 g	AZÉLIA 35%
or 260 g	JIVARA 40%
or 280 g	CARAMELIA 36%
or 300 g	ÉQUATORIALE LAIT 35%
150 g	Whipping cream 35%
35 g	Acacia honey

AZÉLIA GANACHE

Melt the **AZÉLIA 35%**. Heat the cream and honey. Gradually combine with the first mixture to create an emulsion. Mix using a hand blender to make a perfect emulsion. Leave to set in the refrigerator for at least 3 hours.

IVOIRE 35% & VANILLA

GANACHE

280 g	IVOIRE 35%
150 g	Whipping cream 35%
15 g	Acacia honey
2	Vanilla beans « NOROHY »

IVOIRE 35% & VANILLA GANACHE

Melt the **IVOIRE 35%**. Heat the cream and honey with the vanilla beans. Gradually add the cream to create an emulsion. Mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator for at least 2 hours.

CARAÏBE GANACHE

130 g	CARAÏBE 66%
150 g	Whipping cream 35%
20 g	Acacia honey

CARAÏBE GANACHE

Melt the **CARAÏBE 66%**. Heat the cream and honey. Gradually combine with the first mixture to create an emulsion. Mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator for at least 3 hours.

ASSEMBLY

Bake the shortcrust pastry at 320°F (160°C) until golden. Pipe the room-temperature ganache onto half the shortcrust pastry pieces, then cover with the remaining halves to assemble the ChocoZ.

Cereal bars



Cereal bars

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 8 to 10 pieces.

FRUITY CEREAL BARS

- 100 g Oats
- 25 g Sunflower seeds
- 25 g Flax seeds
- 25 g Chopped almonds
- 85 g Chopped pistachios
- 25 g Honey
- 25 g Brown sugar
- 35 g Goji berries
- 15 g Poppy seeds
- 245 g **STRAWBERRY INSPIRATION**

FRUITY CEREAL BARS

Mix together the oats, sunflower seeds, flax seeds, almonds, pistachios, honey and brown sugar. Bake at 355°F (180°C) for 10 minutes, making sure you mix again halfway through. Once out of the oven, leave to cool, then add the goji berries and poppy seeds. Add the melted

STRAWBERRY INSPIRATION.

Put the mixture in silicone molds and leave to set in the refrigerator for 20 minutes.

Cut the cereal bars to your preferred length.

CANADIAN-STYLE CEREAL BARS

- 100 g Oats
- 35 g Sunflower seeds
- 35 g Chopped almonds
- 65 g Chopped pecans
- 40 g Maple syrup
- 25 g Maple sugar
- 40 g Dried cranberries
- 280 g **JIVARA 40%**

CANADIAN-STYLE CEREAL BARS

Mix together the oats, sunflower seeds, almonds, pecans, maple syrup and maple sugar. Bake at 355°F (180°C) for 10 minutes, making sure you mix again halfway through. Once out of the oven, leave to cool, then add the dried cranberries. Add the melted **JIVARA 40%**.

Put the mixture in silicone molds and leave to set in the refrigerator for 20 minutes.

Cut the cereal bars to your preferred length.

INDULGENT CEREAL BARS

- 100 g Oats
- 25 g Sunflower seeds
- 25 g Flax seeds
- 25 g Chopped almonds
- 15 g Chopped pecans
- 15 g Chopped pistachios
- 25 g Honey
- 25 g Brown sugar
- 15 g Dried cranberries
- 25 g Dried apricots
- 200 g **DULCEY 35%**
- or 160 g **CARAÏBE 66%**

INDULGENT CEREAL BARS

Mix together the oats, sunflower seeds, flax seeds, almonds, pecans, pistachios, honey and brown sugar. Bake at 355°F (180°C) for 10 minutes, making sure you mix again halfway through. Once out of the oven, leave to cool, then add the dried apricots and cranberries. Finish off by adding the melted **DULCEY 35%** or **CARAÏBE 66%**.

Put the mixture in silicone molds and leave to set in the refrigerator for 20 minutes.

Cut the cereal bars to your preferred length.

Einkorn, black sesame and Ivoire cookies

Einkorn, black sesame and Ivoire cookies

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 15 cookies.

BASIC SHORTBREAD

70 g Butter
70 g Brown sugar
70 g Finely ground hazelnuts
70 g Einkorn flour

BASIC SHORTBREAD

Mix the brown sugar, ground hazelnuts and flour.

Add the cold butter until a ball of dough forms.

Form small pieces and bake at 320°F (160°C) for 14 minutes.

Leave to cool.

COOKIE DOUGH

250 g Basic shortbread
180 g **IVOIRE 35%**
20 g Melted butter
120 g Toasted rolled oats
35 g Black sesame
1 Vanilla bean
«**NOROHY**»

COOKIE DOUGH

Mix all the cookie dough ingredients together.

Form cookies of approx. 45g on a baking sheet, without compressing them too much, and leave them in the fridge to set.

Einkorn, hazelnut and Azélia cookies

Einkorn, hazelnut and Azélia cookies

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 15 cookies.

BASIC SHORTBREAD

- 70 g Butter
- 70 g Brown sugar
- 70 g Finely ground hazelnuts
- 70 g Einkorn flour

BASIC SHORTBREAD

Mix the brown sugar, ground hazelnuts and flour.

Add the cold butter until a ball of dough forms.

Form small pieces and bake at 320°F (160°C) for 14 minutes.

Leave to cool.

COOKIE DOUGH

- 250 g Basic shortbread
- 180 g **AZÉLIA 35%**
- 20 g Melted butter
- 120 g Toasted rolled oats
- 80 g Chopped roasted hazelnuts
- 1 Vanilla bean «**NOROHY**»

COOKIE DOUGH

Mix all the cookie dough ingredients together. Form cookies of approx.

45g on a baking sheet, without compressing them too much, and leave them in the fridge to set.

Cookies

Cookies

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 15 cookies.

COOKIE DOUGH

180 g Butter
120 g Brown sugar
1 Egg
180 g Flour
5 g Baking powder
150 g **EQUATORIALE LAIT 35%**

COOKIE DOUGH

Cream together the butter and brown sugar.

Add the egg.

Sift the flour with the baking powder.

Combine with the chopped **EQUATORIALE LAIT 35%** chocolate.

Make little balls of dough and then flatten them down.

Place them on a tray and bake at 340°F (170°C) for approximately 15 minutes.

Chef's tip

Place a chocolate fève of your choice on top of the cookie and put it back in the oven for a few moments to melt it slightly.

Citrus, thyme and chocolate chip biscuits

Citrus, thyme and chocolate chip biscuits

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 25 to 30 shortbread cookies.

COOKIES

105 g Brown sugar
Zest of 1 orange
Zest of 1 lemon
3 g Thyme
15 g Multi-flower honey
240 g Creamed butter
100 g Eggs
245 g Strong flour or
wholemeal flour
6 g Baking powder
140 g **DARK CHOCOLATE
CHIPS**

COOKIES

Mix the butter, sugar, citrus zest, thyme and honey until smooth.

Then add the eggs and mix.

Add the flour and baking powder (which you have sifted together in advance). Mix.

Finish by adding the **DARK CHOCOLATE CHIPS** to this mixture.

Spread the mixture between 2 sheets of greaseproof paper to a depth of 4 to 5mm.

Put in the freezer for 1 hour.

Remove the greaseproof paper, cut into the desired shape using a cutter and sprinkle on a light covering of thyme.

Place the biscuits on a baking sheet lined with greaseproof paper. Bake in a fan-assisted oven at 300-320°F (150-160°C) for 15 minutes.

Chef's tip

These cookies can be stored for about 10 days in a metal container.

To enhance their aroma, a thyme-scented honey is your ideal choice.

Gluten-free buckwheat and chocolate chips shortbread biscuits

Gluten-free buckwheat and chocolate chips shortbread biscuits

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 30 biscuits.

SHORTCRUST PASTRY

- 110 g Eggs
- 200 g Buckwheat flour
- 50 g Cornflour
- 12 g Baking powder
- 240 g Creamed butter
- 125 g Brown sugar
- 180 g **DARK CHOCOLATE CHIPS**
- 180 g **MILK CHOCOLATE CHIPS**

SHORTCRUST PASTRY

Cream the butter and sugar until smooth.

Add the eggs and mix. Sift in the buckwheat flour and baking powder and mix.

Finally, mix in the **MILK** and **DARK CHOCOLATE CHIPS**.

Roll small, uniform balls and place on a baking tray.

Bake at 340°F (170°C) in a fan-assisted oven for approx. 18-20 minutes.

Tigrés

Tigrés

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 20 pieces.

CAKE MIXTURE

195 g	Egg whites
50 g	Plain flour
145 g	Caster sugar
25 g	Acacia honey
235 g	Finely ground almonds
210 g	Beurre noisette
95 g	CARAÏBE 66%

CAKE MIXTURE

Mix the egg whites, flour, caster sugar, honey and ground almonds.

Store in the refrigerator overnight.

The next day, cook the beurre noisette and add to the mixture. Allow to cool for a few moments, finely chop the **CARAÏBE 66%** chocolate fèves and add them to the mixture.

HONEY AND CARAÏBE

CHOCOLATE GANACHE

200 g	Whipping cream 35%
35 g	Acacia honey
165 g	CARAÏBE 66%

HONEY AND CARAÏBE CHOCOLATE GANACHE

Heat the cream and honey together.

Combine with the melted **CARAÏBE 66%** chocolate at 140°F (60°C), mixing in the centre to create an elastic texture and shiny core. This is a sign that the emulsion is started.

Maintain this texture throughout the mixing process.

ASSEMBLY

Pipe approximately 50g of cake mixture into baba moulds.

Preheat the oven to 375°F (190°C), then bake the cakes at 355°F (180°C) for 15 minutes between two baking trays.

Remove from the moulds and allow to cool.

Pour a little ganache into the centre, but do not fill to the top.



Cakes for everyone

SHARE THE SOFT TEXTURE
OF OUR TRAVEL-SIZE GATEAUX.

MILLOT CHOCOLATE CAKE
(GLUTEN-FREE)

—
CHOCOLATE CAKE

—
LEMON & YUZU CAKE

—
MARBLE CAKE

—
CARAMEL BROWNIES

Millot chocolate cake

(gluten-free)

Millot chocolate cake

(gluten-free)

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes one cake in a 8 x 8 x 20cm mold.

GLUTEN-FREE CHOCOLATE

CAKE

185 g	Eggs
60 g	Acacia honey
85 g	Caster sugar
70 g	Finely ground almonds
95 g	Whipping cream 35%
60 g	Brown rice flour
45 g	Potato starch
6 g	Baking powder
20 g	COCOA POWDER
80 g	Melted butter
45 g	MILLOT 74%

GLUTEN-FREE CHOCOLATE CAKE

Mix the eggs, honey and sugar without whisking.

Sift together the rice flour, starch and **COCOA POWDER**, then add to the mixture along with the almond flour and baking powder.

Mix these ingredients together, then add the cream.

Finally add the **MILLOT 74%** chocolate and melted butter.

Pour the batter into the molds lined with baking paper, then use a buttered scraper to make a cut lengthwise up the cake to aid the baking process.

Bake at 320°F (160°C) for about an hour. Check the cake is fully baked by inserting a knife into the center.

If it comes out clean, the cake is done.

Place the cake on a rack and leave it to cool.

Chef's tip

Serve your cake with custard or a scoop of ice cream to ensure a harmonious combination of flavors and mouthfeels.

Chocolate cake

Chocolate cake

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Made for five 18 x 4 x 4 cm molds or one 25 x 8 x 8 cm mold.

CHOCOLATE CAKE MIXTURE

- 300 g Egg
- 75 g Acacia honey
- 125 g Sugar
- 75 g Almond flour
- 120 g Fine pastry flour
- 7,5 g Baking powder
- 25 g **COCOA POWDER**
- 120 g Heavy cream 36%
- 50 g **EQUATORIALE NOIR 55%**
- 90 g Butter

CHOCOLATE CAKE MIXTURE

Mix together the eggs, honey and sugar without blanching.

Sift together the ground almonds, flour, baking powder, and **COCOA POWDER**, then add to the mixture. Combine with the cream.

Add the melted **EQUATORIALE NOIR 55%** chocolate and butter.

Store in the refrigerator for a few hours before baking.

Pour the mixture into a 25 x 8 x 8 cm frame.

Dip a knife in melted butter and cut a slash lengthways down the cake's centre.

Bake at 320°F (160°C) for 45 minutes. Allow the cake to cool, remove from the pan and leave in the freezer for a while.

DARK CHOCOLATE ICING

- 50 g **EQUATORIALE NOIR 55%**
- 50 g Grape seed oil
- 50g Chopped roasted almonds

DARK CHOCOLATE ICING

Melt the dark chocolate with the grape seed oil and chopped roasted almonds. Heat to 115°F (45°C) then temper at 75°F (25°C).

Immediately use the mix to ice the chocolate cake.

Lemon & yuzu cake

Lemon & yuzu cake

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 1 cake.

LEMON CAKE

- 1 Zest of lemon
- 180 g Eggs
- 150 g Caster sugar
- 1 Pinch of salt
- 100 g Whipping cream 35%
- 180 g Einkorn flour
- 3 g Baking powder
- 65 g Melted butter

LEMON CAKE

Zest the lemon and mix with the sugar.

Add the eggs, salt and whipping cream to the mixture.

Sift the einkorn flour together with the baking powder and add to the mix.

Melt the butter and add to the mixture while still warm.

Pour this dough into a loaf tin lined with greaseproof paper.

Then, using a pastry scraper or knife dipped in melted butter, slice the top of the cake lengthways to help it rise in the oven.

Bake at 320°F (160°C) for about an hour. Check the cake is fully baked by inserting a knife into the center.

If it comes out clean, the cake is done.

INSPIRATION YUZU CRUNCHY COATING

- 200 g **INSPIRATION YUZU**
- 20 g Grape seed oil
- 50 g Slivered almonds (optional)

INSPIRATION YUZU CRUNCHY COATING

Melt the **INSPIRATION YUZU** at 105°F (40°C) and add the grape seed oil. Combine with the chopped almonds.

Use the coating at a temperature of approx. 95°F (35°C).

ASSEMBLY

Once the cake has been baked, turned out and cooled, place it in the freezer for 30 minutes.

In the meantime, prepare the **INSPIRATION YUZU** coating.

Remove the thoroughly chilled cake from the freezer and dip it in the coating until it is three quarters covered.

Immediately place it on a serving dish or plate and let it stand at room temperature before serving.

Chef's tip

Turn out onto a rack and leave it to cool on its side so it keeps its shape.

Marble cake



Marble cake

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Serves 8.

VANILLA CAKE BATTER

6 Egg yolks
200 g Caster sugar
100 g Whipping cream 35%
1 Vanilla bean
«NOROHY»
160 g Plain flour
4 g Baking powder
60 g Butter

VANILLA CAKE BATTER

Mix the egg yolks with the sugar, then add the cream and vanilla. Sift the flour and baking powder together and combine with the first mixture. Add the melted butter. Mix.
Store at room temperature.

COCOA CAKE BATTER

4 Egg yolks
120 g Caster sugar
70 g Whipping cream 35%
80 g Plain flour
20 g **COCOA POWDER**
2 g Baking powder
30 g Butter

COCOA CAKE BATTER

Mix the egg yolks with the sugar, then add the cream.
Sift the flour, **COCOA POWDER** and baking powder together and combine with the first mixture. Add the melted butter. Mix.

ASSEMBLY

Grease the cake tin and line with baking paper.

Fill one piping bag with the vanilla batter and another with the cocoa batter. Fill the bottom of the cake tin with one third of the vanilla batter, then add half of the cocoa batter lengthways into the middle of the vanilla mixture.

Pipe in another third of the vanilla batter and put the rest of the chocolate batter in its middle. Finish off by layering the final third of the vanilla batter across the top.

Use a knife dipped in melted butter to make a split in the cake's surface to help it rise in the oven.

Bake at 300°F (150°C) for approx. 60 minutes.

Check it is fully baked by piercing the cake with a knife – if it comes out clean, the cake is done. Turn out onto a rack and leave it on its side for 10 minutes so it keeps its shape.

Caramel brownies



Caramel brownies

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Serves 6 to 8.

PECAN BROWNIES

190 g Eggs
205 g Brown sugar
195 g Butter
100 g **GUANAJA 70%**
or 100 g **CARAÏBE 66%**
or 100 g **ORIADO 60%**
45 g Plain flour
15 g **COCOA POWDER**
145 g Pecans
115 g **IVOIRE 35%**

PECAN BROWNIES

Mix the eggs and brown sugar together.

Melt the butter and **GUANAJA 66%**, then incorporate into your first mixture.

Add the sifted flour and **COCOA POWDER**.

Add the roughly chopped pecans.

Pour into a mold and sprinkle with chunks of **IVOIRE 35%**.

Bake at 340°F (170°C) for 17 minutes.

SALTED BUTTER CARAMEL

185 g Whipping cream 35%
½ Vanilla bean
«**NOROHY**»
1 Cinnamon stick
20 g Glucose syrup
185 g Caster sugar
50 g Salted butter

SALTED BUTTER CARAMEL

Heat the cream and infuse the split and scored vanilla bean along with the cinnamon stick.

Slowly warm the glucose then progressively add the sugar and heat through to obtain a light caramel.

Add the salted butter. Strain the hot infused cream, and add to the mixture.

Heat to 245°F (118°C). Immediately pour into a large bowl and leave to cool until you are ready to assemble.

ASSEMBLY

Make the brownie mixture and bake in a dish or deep tray.

Once the brownie is cooked, cut in half. Once the caramel has cooled, pour over one half of the brownie, then immediately cover over with the second half. Store in the refrigerator then cut into 6 x 6cm squares.

Chef's tip

Cut the squares in half diagonally to make mini club sandwiches.



Inspired by bakeries

LEARN HOW TO CONJURE UP
CRISPY LAYERS OF LIGHT
AS AIR PUFF PASTRY
FOR ALL YOUR BAKES.

PUFF PASTRY BRIOCHE

CHOCOLATE GALETTE DES ROIS

Puff pastry brioche



Puff pastry brioche

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 25 mini brioches.

PUFF PASTRY

250 g	Pastry flour
125 g	Eggs
25 g	Milk
25 g	Caster sugar
5 g	Fine salt
6 g	Baker's yeast
150 g	Butter

PUFF PASTRY

Mix together all the ingredients apart from the butter. Knead in a stand mixer for approx. 10 minutes then slowly incorporate the butter until the dough starts coming away from the bowl. Roll the dough into a ball, place in a large bowl and cover with plastic wrap. Leave to rise at room temperature for 45 minutes. Knock back the dough and stretch out onto a tray before covering with film. Store overnight in the refrigerator.

PUFF PASTRY BRIOCHE

585 g	Puff pastry
135 g	Butter
150 g	DARK OR MILK CHOCOLATE CHIPS

PUFF PASTRY BRIOCHE

Use the puff pastry as soon as it is out of the refrigerator. Fold the butter into the dough as you would a croissant dough. Fold using two letter turns, then leave to sit in the refrigerator for 30 minutes. Fold one more letter turn, then leave to sit in the refrigerator for 30 minutes. Roll out to a thickness of 4mm.

ASSEMBLY

Cut into 4 x 10cm strips. Sprinkle with **DARK OR MILK CHOCOLATE CHIPS**. Fold the dough over on itself. Leave to firm up in the refrigerator for a few minutes. Place each brioche in a 5 x 4.5cm stainless steel ring. Leave to rise at 75°F (25°C) for 2 hours. Glaze with egg and sprinkle on a few **DARK OR MILK CHOCOLATE CHIPS**. Bake in a fan-assisted oven at 340°F (170°C) for approx. 15 minutes.

Chocolate galette des rois

Chocolate galette des rois

UNE RECETTE ORIGINALE DE *l'École Gourmet Valrhona*

Makes two 16cm galettes.

PUFF PASTRY

250 g	Flour
5 g	Salt
15 g	Butter
130 g	Water
125 g	European-style butter

PUFF PASTRY

Make the détrempe dough (a mixture of flour, water and salt, the starting point for making certain types of pastry): mix together the flour, salt and the 15g butter in a food processor. As soon as the mix has a crumbly texture, add the water.

Spread the dough into an approximately 40 × 25cm rectangle between two sheets of greaseproof paper.

Leave it to rest in the refrigerator for 1 to 2 hours.

Spread the butter into an approx. 18 × 25cm rectangle between two sheets of greaseproof paper.

Trap the butter in the dough to make it disappear.

Fold once and let it rest for at least 45 minutes in the refrigerator.

Then repeat the fold 5 more times with 45 minutes of rest between each book turn. Roll out the puff pastry to a thickness of 2mm and cut out discs of dough 16cm in diameter. Store in the refrigerator.

BASIC CRÈME PÂTISSIÈRE

90 g	Whole milk
10 g	Whipping cream 35%
10 g	Cornflour
1	Egg yolk
30 g	Caster sugar
¼	Vanilla bean
	«NOROHY»

BASIC CRÈME PÂTISSIÈRE

Bring the milk and cream to the boil along with ¼ vanilla bean.

Whisk together the starch and sugar, then add the egg yolk.

Pour the boiling milk and cream over this mixture and cook over a low heat until the mix comes back to the boil.

VANILLA-FLAVOURED

ALMOND CREAM

85 g	Butter
170 g	Almond paste
20 g	Finely ground almonds
10 g	Cornflour
1	Vanilla bean
	«NOROHY»
85 g	Eggs
85 g	Basic crème pâtissière

VANILLA-FLAVOURED ALMOND CREAM

Soften the almond paste with the 85g of egg.

Add the finely ground almonds, vanilla and creamed butter.

Gently whip up the mix, then add the cornflour.

Finally, incorporate the tempered crème pâtissière.

Chocolate galette des rois

Chocolate galette des rois (continued)

CHOCOLATE-FLAVORED

ALMOND CREAM

410 g Vanilla-flavored
almond cream
90 g **CARAÏBE 66%**

CHOCOLATE-FLAVORED ALMOND CREAM

Melt the **CARAÏBE 66%** chocolate at 95-105°F (35-40°C) and add it to the vanilla-flavored almond cream. Stir thoroughly.
Store in the refrigerator.

ASSEMBLY

Roll out the pastry to a thickness of 2mm. Leave to rest for 5 minutes before cutting to avoid the dough retracting. Cut out the 16cm discs and place them on a tray covered with greaseproof paper.

Glaze around the edges.

Pipe 225g of chocolate-flavoured almond cream.

Place down the top and seal the edges tightly.

Glaze once and leave to rest for 5 minutes in the refrigerator.

Glaze a second time and carve out diamonds with the tip of a knife.

Pierce around the outside and at the centre to allow steam to escape. Crimp the edges of the dough with your fingers.

Leave to rest for 15-20 minutes in the refrigerator before cooking.

Bake in a fan-assisted oven at 355°F (180°C) for 35-40 minutes.



Notes

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Notes

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Lined area for notes on page 59.



TOGETHER

good

BECOMES

better