

SEASON TO SEASON

**BOOST YOUR SALES
AND
YOUR CREATIVITY
ALL YEAR ROUND**

Editorial



With each new season come new opportunities. Valrhona is here to help you fill your year with wonderful moments that make food a truly emotional experience, using everything from aromatic herbs to superfoods and seasonal produce.

The changing of the seasons offers you the chance to switch up your range, refresh your work and show off the quality of your products, all in perfect harmony with nature's own rhythms.

In this booklet, you will find seasonal recipes from L'École Valrhona's pastry chefs, as well as tips and advice you can use to liven up your store, boost your sales and reawaken your creativity.

From springtime buds to the summer sun, fall colors to cold wintry air, inspiration can be found everywhere, so open your eyes to the natural world and get creating!



The chefs at L'École Valrhona in Tain l'Hermitage who helped to create the recipes in this booklet



Jérémy Aspa



Baptiste Blanc



David Briand

L'École Valrhona was created nearly 30 years ago by Frédéric Bau with the vocation of passing on outstanding expertise to as many people as possible. Today, it continues to make its mark all around the world, in Tain l'Hermitage, Paris, Tokyo and New York.

His teaching advances students' technical skills, enriches their expertise, adds depth to their understanding of chocolate culture, and much more besides. L'École is a genuine center of chocolate expertise and a space where people can express themselves, explore their creativity and meet others. It is open to artisans from all around the world.

L'École Valrhona's 30 chefs are always motivated by a sense of audacity, and they support professionals through every moment in their careers, helping them to reveal what makes them different and to develop their own network.



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SPRING

01

THIS SEASON'S TIPS

This Spring, Let Nature Run Wild!

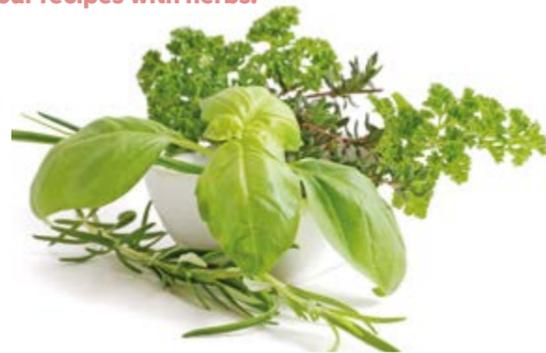


Spring is the season of renewal, so add some aromatic herbs to your recipes and make your store blossom with flowery decorations.

FOOD

1. EXPERIMENT WITH AROMATIC HERBS AND FLOWERY FLAVORS

Confound customers' expectations by flavoring your recipes with herbs.



- › **Mint** has a refreshing taste that will bring out the best in your sweet or savory dishes.
- › **Thyme** has a powerful flavor and it is an essential part of any bouquet garni.
- › **Basil** is great for digestion and an Italian cuisine icon.
- › **Rosemary** has detoxing properties and it will add real zing to your desserts!

Draw your inspiration from top chefs!



› Strawberry tart with **tarragon**, by **Thierry Merville**



› Honey-coated figs with **dill**, by **Anne-Sophie Pic**



› Pineapple salad with **sage** and peppercorns, by **Benoît Charvet**

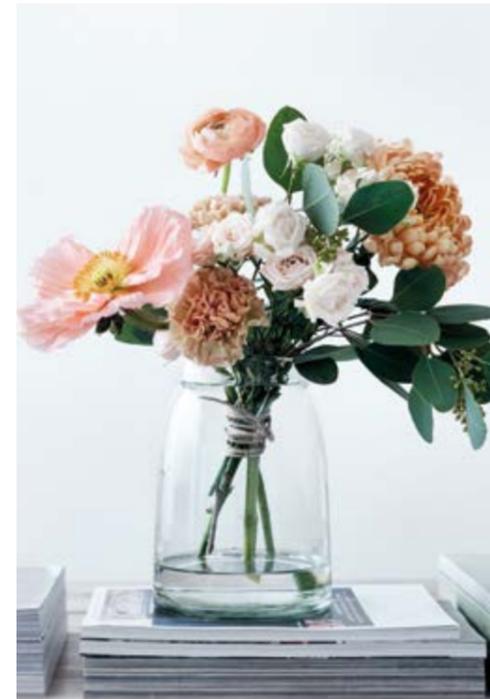
DON'T FORGET TO COMMUNICATE ON SOCIAL NETWORKS



This Season's Hashtags:
 #FoodSpring (83,000)
 #SpringVibes (562,000)
 #Yummy (123 million)

DECORATIONS

2. DECK YOUR STORE AND PACKAGING WITH BLOSSOMS



Opt for floral decorations and springtime accessories.



Dress up your packaging in flowers or leaves.

DIY - TUTORIAL

Flower garland



Make your own flower garland:
 › Cut a piece of wire big enough to go around your head
 › Make mini bouquets of flowers and use some floral tape to fix them around your wire

EVENTS

3. ENCOURAGE YOUR CUSTOMERS IN



Rearrange your store

Give customers somewhere to tuck into a quick lunch, such as a high table, a terrace or some space near your window. Install a salad bar where customers can create their own dishes out of seasonal ingredients and combine gourmet dining with quality produce.



Offer a set menu for gourmet picnics

An example would be a duck breast and blue cheese sandwich or salad with a raspberry and verbena-flavored sweet snack and your customer's choice of drink.



Adapt your ranges to the season

Experiment with colorful packaging, mini customized cards you can hand out, or some self-service violet-flavored lemonade.

Spring's First Strawberries



STRAWBERRY, PISTACHIO & VANILLA TART

An original recipe by *Jérémy Aspa*



Makes six 16cm tarts

Opalys & Vanilla Namelaka

140g	Whole UHT milk
2	Vanilla pods
7g	Glucose DE 38/40
3.5g	Powdered gelatin - 220 Bloom
18g	Water for the gelatin
250g	OPALYS 33%
270g	UHT cream 35%

Bring the milk to the boil with the scored vanilla pods. Infuse the pods for approx. 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight. Heat the infused milk with the glucose. Add the rehydrated gelatin. Slowly pour over the melted chocolate. Mix to form a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably overnight.

Strawberry Inspiration Whipped Ganache

140g	Strawberry pulp
15g	Glucose DE 38/40
15g	Inverted sugar
250g	STRAWBERRY INSPIRATION
460g	UHT cream 35%

Heat the pulp along with the glucose and inverted sugar. Slowly pour this hot mixture over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

Pistachio Sponge

160g	Raw Iranian pistachios
30g	Pure pistachio paste
130g	Caster sugar
240g	Whole eggs
65g	Dry butter 84%
50g	Egg whites
30g	Caster sugar

Grind the pistachios, pistachio paste and sugar in an electric mixer, then add the eggs and whip up the mixture for approx. 10 minutes. Incorporate the tempered butter at the end of the process. At the same time, beat the egg whites with the caster sugar. Gently mix these two mixtures.

Almond Shortcrust Pastry

740g	Traditional French wheat flour
380g	Dry butter 84%
280g	Icing sugar
95g	Powdered blanched almonds
5g	Salt
160g	Whole eggs

Mix the powdered ingredients with the very cold, cubed butter until it resembles crumbs. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

Strawberry Inspiration Pressed Shortcrust Pastry

200g	Almond shortcrust pastry
140g	Éclat d'Or
200g	STRAWBERRY INSPIRATION

Mix the baked shortcrust pastry into crumbs in a blender, then incorporate the Éclat d'Or and melted fruit couverture.

Absolu Spray Mix

450g	Absolu Cristal Neutral Glaze
45g	Water

Bring the neutral Absolu Cristal glazing to the boil in water. Immediately apply using a spray gun at about 175°F (80°C).

Assembly and Finishing

Make the namelaka and the whipped ganache. Store in the refrigerator. Make the shortcrust pastry and spread it out between two sheets of confectionery dipping paper to a thickness of 2.5mm before freezing. Use a piping bag with a 9mm nozzle to pipe of 110g of namelaka into ball shapes inside a 14cm-diameter ring. Freeze.

Use a piping bag with a 10mm petit-fours nozzle to pipe a random arrangement of whipped ganache onto the namelaka (See photo). Freeze. Turn out the desserts and spray on a layer of Absolu glaze. Line the tart tins with pastry, then use a 14cm-diameter ring to cut out their bases. Take the base offcuts and bake them at 320°F (160°C) for approx. 15 minutes. Make the pressed shortcrust pastry mix and press 90g into 14cm-diameter rings. Store in the refrigerator.

Blind-bake the pressed shortcrust tart bases at 320°F (160°C) for 10 minutes. Make the pistachio sponge mix and pour 110g onto each tart base. Bake at 320°F (160°C) for approx. 15 minutes. Once the tarts are out of the oven, place the disks of pressed shortcrust on the sponge. Set aside. Turn the tarts over and place the circle of namelaka and whipped ganache over the visible part of the sponge.

Decorate your desserts with some quartered strawberries and your own **Customized Logo Decoration**.

Fabulously Flipped

STRAWBERRY, PISTACHIO & VANILLA UPSIDE DOWN TART

An original recipe by [Jérémy Aspa](#)



Makes 24 desserts

Opalys & Vanilla Namelaka

180g	Whole UHT milk
2	Vanilla pods
10g	Glucose DE 38/40
5g	Powdered gelatin - 220 Bloom
20g	Water for the gelatin
330g	OPALYS 33%
350g	UHT cream 35%

Bring the milk to the boil with the scored vanilla pods. Infuse the pods for approx. 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight. Heat the infused milk with the glucose. Add the rehydrated gelatin. Slowly pour over the melted chocolate. Mix to form a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably overnight.

Strawberry Inspiration Whipped Ganache

100g	Strawberry pulp
10g	Glucose DE 38/40
10g	Inverted sugar
240g	STRAWBERRY INSPIRATION
340g	UHT cream 35%

Heat the pulp along with the glucose and inverted sugar. Slowly pour this hot mixture over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

Almond Shortcrust Pastry

740g	Traditional French wheat flour
380g	Dry butter 84%
280g	Icing sugar
95g	Powdered blanched almonds
5g	Salt
160g	Whole eggs

Mix the powdered ingredients with the very cold, cubed butter until it resembles crumbs. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

Strawberry Inspiration Pressed Shortcrust Pastry

200g	Almond shortcrust pastry
140g	Éclat d'Or
200g	STRAWBERRY INSPIRATION

Mix the baked shortcrust pastry into crumbs in a blender, then incorporate the Éclat d'Or and melted fruit couverture.

Pistachio Sponge

170g	Pistachios
70g	Whole UHT milk
20g	Strong white bread flour
240g	Egg whites

In an electric mixer, mix together the pistachios and the milk. Filter. Add the flour, mix in an electric mixer and finish off with the liquid egg whites. Pour into a siphon. Load up two nitrous oxide cream whipper cartridges. Use some scissors to make four notches in the bottom of some plastic cups. Fill with approx. 30g of mixture. Cook at 1000 Watts for 1 minute in the microwave. Freeze then turn out.

Strawberry & Citrus Marinade

120g	Strawberry pulp
25g	Caster sugar
30g	Pink grapefruit juice
3g	Timut pepper
230g	Strawberries

Heat the strawberry pulp, sugar, grapefruit juice and timut pepper to a simmering boil. Allow the ingredients to infuse for 5 minutes before removing the peppercorns. Add the diced strawberries. Store in the refrigerator.

Strawberry Sorbet

170g	Water
90g	Caster sugar
35g	Powdered glucose DE 33
1.5g	Stabilizer
300g	Strawberry pulp

Heat the water to 105°F (40°C) then add the sugars and stabilizer. Bring to the boil. Cool down quickly. Leave to sit overnight in the refrigerator. Add the defrosted strawberry pulp to the syrup, then mix in an electric mixer and churn.

Assembly and Finishing

Make the namelaka, whipped ganache, marinade, sorbet and sponge.

Make the shortcrust pastry and spread it out between two sheets of confectionery dipping paper to a thickness of 2.5mm before freezing.

Use an 11cm-diameter ring to help you shape your tart cases. Use a variety of cutters to make holes in the tart base.

Bake the tarts (and the pastry offcuts, which will go into your pressed pastry) at 320°F (160°C) for approx. 15 minutes.

Place a 10cm-diameter cutter on the plate and, using a piping bag with an 8mm nozzle, pipe out a 35g spiral of namelaka. Use a piping bag with a 10mm nozzle to pipe a 25g ring of whipped ganache around the edge of the namelaka spiral. Place a few pieces of pressed shortcrust pastry on the namelaka, then remove the cutter and cover up the spiral using the tart base (See photo). Place 15g of strawberry marinade on the plate, plus three pieces of sponge.

Finish off with a quenelle of strawberry sorbet and your own **Customized Logo Decoration**.

VALRHONA: Opalys 33% (8118) - Strawberry Inspiration (15391) - Éclat d'Or (8029).

VALRHONA SIGNATURE: Customized Decoration.

Create a Vitamin Extravaganza

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THIS SEASON'S TIPS

Looking for a Vitamin Boost? We Have Just the Recipes for You...

Summertime is an opportunity to opt for quality ingredients that are not only chock-full of vitamins, but locally sourced too. These are great for both our health and the environment, so encourage your customers to give their bodies a boost that will keep them feeling peachy all year round!

FOOD

1. FIRST AND FOREMOST, CHOOSE YOUR INGREDIENTS WISELY



I Give seasonal fruit pride of place

From melons to apricots, strawberries, plums, figs and peaches, the finest fruits are practically on your doorstep, so make sure you source locally.

I Go for superfoods

Superfoods are super-nutritious ingredients. Instagram is awash with super-fruits, super-seaweeds and super-berries.



Three on-trend seasonal recipes:

I Fro-Yo

Yoghurt and sugar are all you need to make fro-yo, and once you've done it you can play around with different toppings.



I Smoothie Bowl

These are smoothies with extra fresh fruit and caramelized almond pieces.



I Muesli

Serve your crunchy muesli with fresh fruit and lactose-free milk or fromage blanc.



DON'T FORGET TO COMMUNICATE ON SOCIAL NETWORKS



This Season's Hashtags:
 #Vitamin (3 million)
 #HealthyFood (49 million)
 #Holidays (52 million)



DECORATIONS

2. BRING SOME SUNSHINE INTO YOUR STORE



Display fruit in your store to create a zingy ambience.



Wicker and splashes of golden color create a real vacation vibe.



Let customers help themselves to a refreshing summer drink as they tuck into a set menu or dine à la carte.

DIY - TUTORIAL

Colorful packaging



- › Cut some colored paper into a decorative shape.
- › Cut a hole into your shape and weave a ribbon or some raffia through it.
- › Wrap the ribbon and your chosen summery decoration around your product's packaging.



EVENTS

3. ORGANIZE CUSTOMER EVENTS



I Aperitif time

Create original, seasonal aperitifs for your customers to relish.

- Cherry tomato and chocolate appetizers sprinkled with sesame and poppy seeds.
- Avocado juice with a pinch of chocolate.



I Picnic boxes

Think up new picnic box combinations to go with your aperitifs and make them extra-delicious. Go for assortments of quick, handy nibbles.

- Chocolate bars or chocolate candy spiced with chili, ginger, allspice and so on.
- Cheese platter with chocolate-coated fruit & nuts (hazelnuts, figs and apricot).

A Vitamin-Rich Icy Delight

VERANO FRESCO

An original recipe by David Briand



Makes six 16cm desserts

Crunch for Iced Desserts

255g	Éclat d'Or
255g	Toasted chopped almonds
45g	Clarified liquid butter
195g	Fruity Almond Praline 70%

Mix together the praline and melted clarified liquid butter. Add the Éclat d'Or and the toasted chopped almonds.

Raspberry Sorbet

160g	Water
70g	Powdered glucose DE 33
175g	Caster sugar
4g	Stabilizer
790g	Raspberry pulp

Pour some water into a saucepan. Heat to 105°F (40°C), then add the atomized glucose, sugar, and the stabilizer mixed together with a small portion of caster sugar. Bring to the boil. Quickly cool the mixture to 40°F (4°C) then leave to sit in the refrigerator for 12 hours. Before you churn your mixture, mix the raspberry pulp into the syrup. Mix in an electric mixer and churn.

Glossy Raspberry Coulis

95g	Raspberry pulp
25g	Water
65g	Caster sugar
55g	Glucose DE 60
2.5g	Raspberry liqueur
2.5g	Citric acid

The pulp should have a sugar content of 10%. Cook the sugar, glucose and water at 320°F (160°C). Deglaze the mixture with the raspberry pulp. Add the liqueur and citric acid.

Almond Inspiration Milk Ice Cream

950g	Whole UHT milk
45g	1% fat powdered milk
60g	Caster sugar
85g	Powdered glucose DE 33
5.6g	Combined stabilizer
250g	ALMOND INSPIRATION

Heat the milk. Once it is at 75°F (25°C), add the powdered milk. At 85°F (30°C), add the sugar and atomized glucose. Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%). At 140°F (60°C), pour in a small portion of the liquid (two-thirds of the weight of the Almond Inspiration) over the partially melted Almond Inspiration. Immediately mix using an electric mixer to make a perfect emulsion. Add the remaining liquid. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Leave to sit for at least 12 hours at 40°F (4°C). Mix in an electric mixer and churn at between 15-20°F (-6°C to -10°C).

Lemon & Honey Iced Mousse

205g	UHT cream 35%
5g	Lemon zest
100g	Egg whites
3.5g	Egg white powder
80g	Caster sugar
16g	Inverted sugar
50g	Glucose DE 38
100g	Mineral water
25g	Wildflower honey
12g	Limoncello

Infuse the zest in the cream. Beat together the egg whites, egg white powder, caster sugar, inverted sugar and glucose. Add the water, honey and Limoncello. Continue beating the mixture. Sift the mixture through a chinois and correct the weight if necessary. Whip until firm. Gently combine this preparation with your cream mixture. Pour immediately.

Spray-On Chilled Frosting

100g	Water
100g	Dextrose
35g	Glucose DE 60
510g	Absolu Cristal Neutral Glaze

Mix together the water, dextrose and glucose and then bring them to the boil. Pour the mixture over the Absolu Cristal Neutral Glaze and mix in an electric mixer. Use the spray-on frosting at a temperature of approx. 75°F (25°C).

Assembly and Finishing

Make the raspberry sorbet, the raspberry coulis and the Almond Inspiration milk ice cream and set them aside. Make the crunch and weigh 120g into 14cm-diameter rings. Press down gently on each one and store in the refrigerator. Use a piping bag with a 10mm smooth nozzle to make 130g balls of raspberry sorbet on the crunch and store these assemblies in the freezer. Use a piping bag (no nozzle required) to pipe 40g of raspberry coulis into the raspberry sorbets' hollows. Freeze. Use a piping bag with a 10mm nozzle to pipe 170g balls of Almond Inspiration milk ice cream straight onto your assemblies. Freeze. Leave a 16cm-diameter ring lined with acetate in the freezer for approx. 30 minutes. Make the lemon and honey iced mousse, then pour 90g straight into each ring. Add the insert so that the crunch is at the top – Remember, you are assembling your dessert upside down. Freeze. Turn out the desserts. On top of each one, use a piping bag with a 12mm nozzle to pipe out differently shaped scoops of milk ice cream and raspberry sorbet (each one should be approx. 60g in weight). Use a spoon soaked in hot water to give each scoop a slight hollow. Freeze. Make the frosting and spray the desserts. Spread some pre-hardened Almond Inspiration couverture between two sheets of confectionery dipping paper and use a fluted cutter to cut it into disks. Leave these to set before putting them on the desserts. Finish off with your own **Customized Logo Decoration**.

VALRHONA: Éclat d'Or (8029) - Clarified liquid butter (5009) - Fruity Almond Praline 70% - (9015) - Absolu Cristal Neutral Glaze (5010).
VALRHONA SIGNATURE: Customized Decoration.

Sweet & Fruity

GENOLA

An original recipe by Baptiste Blanc



Makes 24 desserts

Beurre Manié

80g Dry butter 84%
20g French white pastry flour

Mix together the creamed butter and flour.

Almond Genoa Cake

395g Almond paste from Provence 50%
385g Whole eggs
75g French white pastry flour
5g Baking powder
40g Clarified liquid butter

Warm the almond paste and mix it with half the eggs to give it a more liquid consistency. Beat the mixture and add the remaining egg once the process is nearly over. As soon as a ribbon forms in the egg mix, remove a small portion, as you will need to add this to the liquid butter. Mix all the ingredients together, carefully incorporating the flour and baking powder (which you have sifted in advance). Bake at 340-355°F (170-180°C).

Absolu Spray Mix

220g Absolu Cristal Neutral Glaze
22g Water

Bring the neutral Absolu Cristal glaze to the boil in water. Immediately apply using a spray gun at about 175°F (80°C).

Kalingo Jelly

515g Whole UHT milk
2.5g Pectin X58
35g Caster sugar
170g KALINGO 65%

Mix the sugar and pectin X58 together. Warm the milk and whisk in the sugar-pectin mixture. Boil the mixture, stirring all the while. Gradually pour the hot milk over the chopped couverture, mixing all the while with a spatula to obtain a smooth, shiny, elastic texture – This is a sign that you are starting to make an emulsion. Continue to gradually add the milk, taking care to maintain the emulsion until mixing is complete. Leave to cool for a moment to 85°F (30°C) and pour out. If necessary, you can reheat the jelly to 140°F (60°C) and pour out at 85°F (30°C). *Important: This jelly cannot be frozen.*

Red Berry Compote

245g Mixed red berries
45g Raspberry pulp
45g Redcurrant pulp
45g Morello cherry pulp
125g Absolu Cristal Neutral Glaze

In an electric mixer, mix together the defrosted fruit pulps and Absolu Cristal. Add the mixed red berries. Store in the refrigerator.

Red Berry Sorbet

100g Water
45g Powdered glucose DE 33
110g Caster sugar
2.5g Stabilizer SE 64
495g Red berry pulp

Heat the water to 105°F (40°C), then add the atomized glucose, sugar, and the stabilizer mixed together with a small portion of caster sugar. Bring to the boil. Quickly cool the mixture to 40°F (4°C) then leave to sit in the refrigerator for 12 hours. Before you churn your mixture, mix the fruit pulp into the syrup. Mix in an electric mixer and churn.

Assembly and Finishing

Make the red berry compote and store it in the refrigerator. Make the almond Genoa cake. You will bake it in individual non-stick molds with a diameter of 10cm and a height of 2cm, so grease these in advance with beurre manié and decorate them with a ring of slivered almonds.

Put a greased 4.5cm-diameter ring into the center of each mold to give your cake a ring shape.

Use a piping bag with a plain round 12mm nozzle to pipe approx. 35g of almond Genoa cake into each mold, and bake.

Make the chocolate jelly and pour 100g between two rings with a diameter of 12cm and 16cm. Store the jelly in the refrigerator.

Form some pre-hardened Kalingo into 12cm- and 16cm- diameter rings with a width of 2cm.

Leave to set at 60°F (16°C). Coat the almond Genoa cakes in Absolu glaze and place each one in the center of a plate.

Cut the chocolate jelly rings into three equal parts and place one of them on the plate (See photo).

Put the three chocolate rings in place (cutting them down to your preferred size) so that they create a ripple effect on your plate (See photo). Fill the final space left between the rings with approx. 25g of red berry compote. Top with a quenelle of red berry sorbet.

Finish off with your own **Customized Logo Decoration**.

VALRHONA: Kalingo 65% (9789) - Almond Paste From Provence 50% (3211) - Clarified liquid butter (5009) -

Absolu Cristal Neutral Glaze (5010).

VALRHONA SIGNATURE : Customized Decoration.

Rediscover Color and Flavor



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FALL

03

THIS SEASON'S TIPS

Warm Fall Flavors

When fall comes around, introduce your customers to new flavors with sweet and savory combinations of seasonal produce such as squashes, pumpkins, walnuts and hazelnuts.

FOOD

1. PLAY WITH FLAVORS

I Pair seasonal vegetables with chocolate

Grilled chicken suprême with sweet potato dauphinoise and Xocopili sauce.



I Choose chestnuts, the season's star ingredient

Ground chestnut fingers with iced chestnut pieces.



I Experiment with artisanal autumnal preserves

Chestnut chutney, fig and cinnamon jelly.



Crepes, waffles and donuts: Revisit the season's delicious gourmet classics

I Gourmet waffles

With Biskélia or Caramélia, as part of a snack-time menu.

I Chocolate lollipops

Mold them into fall leaf shapes and play around with differently colored chocolates.



DON'T FORGET TO COMMUNICATE ON SOCIAL NETWORKS



This Season's Hashtags:

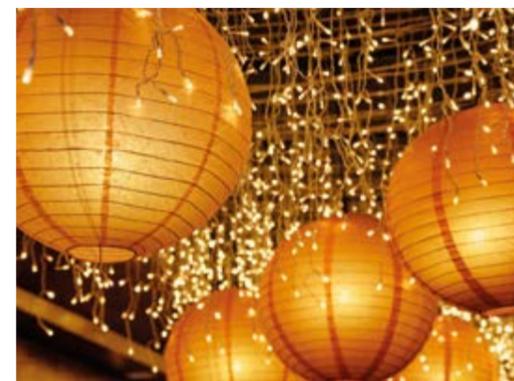
- #Pumpkin (9.5 million)
- #AutumnVibes (420,000)
- #Autumn (71 million)

DECORATIONS

2. BRING THE BEAUTY OF FALL INTO YOUR STORE



Play around with dried flowers.



Deck your store out with lanterns to create a warm atmosphere.



Smoked glass vases create beautiful effects when they catch the light.

DIY - TUTORIAL

Fall forest jars



- > You will need a glass jar, a candle, acorns, wire and a pair of cutters.
- > Put the candle and acorns in the base of the jar.
- > Wind together a piece of wire and wrap it around the neck of the jar so you can hang it up.

EVENTS

3. IT'S BACK-TO-SCHOOL TIME, SO DON'T FORGET THE KIDS!



I Create a snack time menu

- Seasonal fruit compote with hot chocolate and chocolate fingers.



I Organize workshops for kids and their parents

Set up profit-making workshops where you can give your customers a behind-the-scenes glimpse of what you do, show off your skills, and boost your clientele's loyalty.

- Mini ghost-shaped meringues.
- Sweetened bread rolls with ground chestnut.

Delectable Chestnut

MONT GERBIER

An original recipe by David Briand



Makes 24 mini gateaux

FRENCH MERINGUE

140g Egg whites
130g Caster sugar
130g Icing sugar

Beat the egg whites on a slow speed until the air bubbles are evenly distributed, then gradually add the sugar to obtain foamy peaks. Gently add the icing sugar to the egg whites using a spatula.

Bahibe & Chestnut Frosting

420g **BAHIBE 46%**
40g Grape seed oil
40g Iced chestnut pieces

Melt the chocolate and oil to 95°F (35°C) and add the chestnut pieces. While it is still at 95°F (35°C), use to ice the dessert and leave to crystallize in the refrigerator.

Crème Anglaise

80g UHT cream 35%
80g Whole UHT milk
30g Egg yolks
15g Caster sugar

Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching). Heat to 185°F (84°C) until the mixture coats the back of a spoon. Strain and use immediately or quickly cool and use later.

Bahibe Cream Mix

170g Crème anglaise
1g Gelatin powder - 220 Bloom
5g Water for the gelatin
85g **BAHIBE 46%**

Add the rehydrated gelatin to the warm, strained crème anglaise. Slowly pour the warm mixture over the melted chocolate to make an emulsion using a spatula. Immediately mix using an electric mixer to make a perfect emulsion. Leave to stiffen in the refrigerator.

Yuzu Inspiration Whipped Ganache

65g Yuzu pulp
7.5g Glucose DE 38/40
7.5g Inverted sugar
190g **YUZU INSPIRATION**
7.5g Cocoa butter
220g UHT cream 35%

Heat the pulp along with the glucose and inverted sugar. Gradually pour the hot mixture over the melted fruit couverture and cocoa butter. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold cream. Mix in the electric mixer again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

Absolu Spray Mix

230g **Absolu Cristal Neutral Glaze**
20g Water

Bring the neutral Absolu Cristal glaze to the boil in water. Immediately apply using a spray gun at about 175°F (80°C).

Chestnut Vermicelli

250g Chestnut paste
120g Chestnut cream
80g Dry butter 84%

Mix all the ingredients together, including the cold diced butter, using the cutter setting of an electric mixer. Do this until you have a homogeneous, creamy, slightly blanched texture.

Assembly and Finishing

Make the Bahibe cream mix and the Yuzu Inspiration whipped ganache and set them aside. Make the chestnut vermicelli mix and, using a vermicelli nozzle and piping bag, pipe it out onto a sheet of confectionery dipping paper. Freeze. Make the French meringue, then use a piping bag with a smooth round 15mm nozzle to pipe out 15g balls onto 3.5cm-diameter silicone domes. Turn them over and leave them to dry in the oven at 210°F (100°C) for approx. 1 hour 30 minutes. Remove the silicone domes and store the meringues in a dry place. Spray the meringues with cocoa butter to keep any moisture out. Fill their hollows with 10g of Bahibe cream mix and 5g of chestnut cream. Freeze. Insert a toothpick into the cream mix and coat the meringue with Bahibe frosting. Leave to harden. Use a piping bag with a 15mm nozzle to make balls of whipped ganache (each one approx. 20g), then flatten them down slightly using a square of confectionery dipping paper. Freeze. Spray the whipped ganache pieces with a thin layer of Absolu Cristal. Place them on the meringues. Make 6cm-diameter disks of pre-hardened Yuzu Inspiration between two sheets of confectionery dipping paper. Leave to harden at 60°F (16°C). Cut out some 6cm-diameter disks of vermicelli and place them right on top of the Yuzu Inspiration decorations. Finish off with your own **Customized Logo Decoration**.

Triple Chocolate

TRIPLE-CHOCOLATE BITES

An original recipe by David Briand



Makes 24 desserts

Macaé Milk Ice Cream

640g	Whole UHT milk
35g	1% fat powdered milk
40g	Caster sugar
60g	Powdered glucose DE 33
40g	Inverted sugar
5g	UHT cream 35%
4g	Combined stabilizer
170g	MACAÉ 62%

Heat the milk to 80°F (25°C) and add the powdered milk. Once it is at 85°F (30°C), add the sugars (sugar, atomized glucose and inverted sugar). Once it is at 105°F (40°C), add the cream. Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%). Once it is at 140°F (60°C), slowly pour over the chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Leave the mixture to sit for at least 12 hours at 40°F (4°C). Mix in an electric mixer and churn at between 15-20°F (-6°C to -10°C). Freeze at -20°F (-30°C). Store in the freezer at 0°F (-18°C).

Manjari Milk Ice Cream

640g	Whole UHT milk
35g	1% fat powdered milk
45g	Caster sugar
60g	Powdered glucose DE 33
40g	Inverted sugar
5g	UHT cream 35%
4g	Combined stabilizer
170g	MANJARI 64%

Heat the milk to 80°F (25°C) and add the powdered milk. Once it is at 85°F (30°C), add the sugars (sugar, atomized glucose and inverted sugar). Once it is at 105°F (40°C), add the cream. Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%). Once it is at 140°F (60°C), slowly pour over the chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Leave the mixture to sit for at least 12 hours at 40°F (4°C). Mix in an electric mixer and churn at between 15-20°F (-6°C to -10°C). Freeze at -20°F (-30°C). Store in the freezer at 0°F (-18°C).

Illanka Milk Ice Cream

640g	Whole UHT milk
35g	1% fat powdered milk
60g	Caster sugar
60g	Powdered glucose DE 33
20g	Inverted sugar
15g	UHT cream 35%
4g	Combined stabilizer
170g	ILLANKA 63%

Heat the milk to 80°F (25°C) and add the powdered milk. Once it is at 85°F (30°C), add the sugars (sugar, atomized glucose and inverted sugar). Once it is at 105°F (40°C), add the cream. Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%). Once it is at 140°F (60°C), slowly pour over the chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Leave the mixture to sit for at least 12 hours at 40°F (4°C). Mix in an electric mixer and churn at between 15-20°F (-6°C to -10°C). Freeze at -20°F (-30°C). Store in the freezer at 0°F (-18°C).

Cocoa Nib Foam

35g	Cocoa nibs
240g	Whole UHT milk
14g	Caster sugar
1g	Pectin X58
2g	Powdered gelatin - 220 Bloom
10g	Water for the gelatin

Bake the cocoa nibs in the oven at 300-320°F (150-160°C) for approx. 10 minutes. At the same time, mix the sugar and pectin X58 together. Bring the milk to the boil and add the nibs while they are still piping hot. Leave to infuse for 10 minutes then sieve through a chinois. Sift the sugar and pectin mixture into the hot infused milk, whisking all the while. Bring the milk to the boil again, add the rehydrated gelatin, then leave the mixture to cool down so you can put it in a siphon. Load up two nitrous oxide cream whipper cartridges. Make sure the mixture is very cold before use.

Chocolate Cake Mix

280g	Whole eggs
85g	Inverted sugar
140g	Caster sugar
85g	Powdered blanched almonds
140g	French white pastry flour
30g	Cocoa powder
8g	Baking powder
140g	UHT cream 35%
85g	Clarified liquid butter
60g	Chocolate liqueur
60g	EXTRA AMER 67%

Mix together the eggs, inverted sugar and caster sugar. Add the powdered almonds, the flour sifted together with the baking powder and the cocoa powder. Pour in the liquid whipping cream and the liquid butter. Add the chocolate liqueur and, finally, the melted chocolate. Bake in molds (which you have lined with baking paper in advance) at 320°F (160°C) for approx. 40 to 45 minutes. Once it is out of the oven, you can soak the cake with a small quantity of chocolate liqueur, then leave it to cool on its side so it keeps its shape.

Cocoa Nib Nougatine

230g	Caster sugar
4g	Pectin NH
200g	Dry butter 84%
15g	Water
80g	Glucose DE 38/40
270g	Cocoa nibs

Mix the sugar and pectin together, then add in the butter, water and glucose. Cook on a low heat – Do not stir too much until the mixture starts to thicken. Leave to boil for a few seconds. Add the cocoa nibs. Bake at 375-390°F (190-200°C). Leave to cool.

Illanka & Éclat d'Or Crunchy Frosting

490g	ILLANKA 63%
50g	Grape seed oil
60g	Éclat d'Or

Melt the couverture and oil at 95°F (35°C) and add the Éclat d'Or. While it is still at 95°F (35°C), use to ice the dessert and leave to crystallize in the refrigerator.

Assembly and Finishing

Make the various milk ice cream mixtures. Set aside 240g from each one, as you will need this to make the chocolate sauce. Churn the ice creams and set them aside. Make the cake mix and bake in 4.5cm-diameter rings. Pierce each cake's center before freezing. Make the crispy frosting, then dip each cake in it. Set aside. Make the cocoa nib nougatine and cut it into 5cm-diameter disks. Set aside. Drizzle some sauce onto the plate. Put three cakes in place and fill each of their cavities' with sauce. Add a disk of cocoa nib nougatine. Arrange a quenelle of ice cream with the same flavor as the sauce. Add a scoop of foam, then grate on a chocolate bean. Finish off with your own **Customized Logo Decoration**.

VALRHONA: Macaé 62% (6221) - Manjari 64% (4655) - Illanka 63% (9559) - Extra Amer 67% (4663) - Clarified liquid butter (5009) - Cocoa nibs (3285) - Éclat d'Or (8029) - Cocoa powder (159).

VALRHONA SIGNATURE: Customized Decoration.

Make Coziness Your Priority

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THIS SEASON'S TIPS

Quintessentially Authentic Simple Pleasures

Come wintertime, the chilly weather makes warming, gourmet products irresistible. Give your customers the chance to enjoy some cozy comfort around the dinner table or fireplace.

FOOD

1. INDULGE OUR URGE FOR COMFORT FOOD

What is comfort food exactly?

Comfort food **fills you up and makes you feel good.** At this time of year, consumers are attracted to food that reminds them of their childhood and dishes that **taste good as well as boosting their mood.**

Revisit childhood favorites

Showcase the recipes you loved as a child, such as **truffle-flavored grilled cheese sandwiches with ham, baked fruit tarts, and gourmet pain perdu.**



DON'T FORGET TO COMMUNICATE ON SOCIAL NETWORKS



This Season's Hashtags:
 #Winter (89.8 million)
 #Chill (33 million)
 #Coocooning (766,000)

Draw your inspiration from top chefs!

Michelin-starred chefs are also getting involved in this trend by revisiting comforting classics:



Ratatouille reimagined with thyme blossom, by **Alain Passard**



Tarte tatin redesigned as a club sandwich, by **Cyril Lignac**



Gnocchi alla Romana with San Marzano tomatoes, by **Massimo Bottura**

DECORATIONS

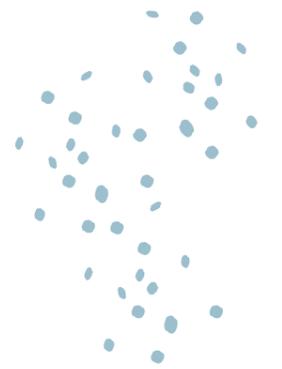
2. A COZY SPACE MAKES FOR A MORE CONVIVIAL ATMOSPHERE



Fur, wood and muted, light colors.



Play around with string lights.



DIY - TUTORIAL

Sparkling star



- › Find 5 pieces of natural-looking wood.
- › Use some twine to bind them together into a star shape.
- › Wrap a string light around the edges of the star.

EVENTS

3. CREATE A COZY, HOMELY AMBIANCE



Offer your customers set menus

- Snack Time: A steaming homemade hot chocolate with a slice of apple pie just like grandmother made!
- Lunch: Gratin dauphinois and a chocolate and marshmallow melt-in-the-middle cake.



Invite your customers out onto the terrace

- When the cold weather starts to bite, adapt your **outside seating to include soft blankets,** lots of comfy cushions and a relaxing winter playlist and give your customers a gorgeous experience.



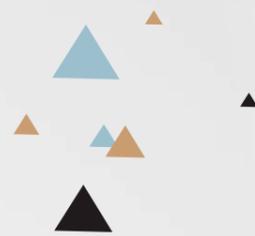
Add some spicy heat to your recipes

- Add a subtly warming touch to your products by giving them **a dash of seasonal spice.** Your customers will love the scented wintery notes of cinnamon, nutmeg, cloves and cardamom.

Snack Time Beside the Fire

WINTER WARMER STICKS

An original recipe by **David Briand**



Makes enough fingers for 10 containers

Almond Shortcrust Pastry

890g	Traditional French wheat flour
450g	Dry butter 84%
340g	Icing sugar
110g	Powdered blanched almonds
7g	Salt
190g	Whole eggs

Mix the powdered ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing.

Assembly and Finishing

SQ **JIVARA 40%** OR **AZÉLIA 35%** OR **BAHIBE 46%**
SQ **PASSIONFRUIT INSPIRATION**

SQ **CARAIBE 66%** OR **ILLANKA 63%** OR **MACAÉ 62%**
SQ **RASPBERRY INSPIRATION**

Make the shortcrust pastry and use a piping bag with a 7mm nozzle to pipe out strips on a 60 x 40cm baking tray. Freeze. Cut your strips into 9cm-long sticks. Bake on a micro-perforated silicone mat at 280°F (140°C) for approx. 45 minutes until they are completely dry. Coat the sticks with Inspiration couverture. Leave to harden. Coat them with milk or dark couverture, depending on your preferences, blowing on them to make sure they are covered. Leave to harden at 60°F (16°C). Arrange the sticks in **Transparent Containers (ref. 8750)**.



PASSIONFRUIT INSPIRATION 15390

Exotic Fruit & Tangy Flavor

Explore a fresh, tangy couverture with a real fruit flavor.



RASPBERRY INSPIRATION 19999

Light & Gourmet

Enjoy warm notes of raspberry jelly, which give way to the tart flourish that characterizes this fruit.

VALRHONA: Jivara 40% (4658) - Azélia 35% (11603) - Bahibe 46% (9997) - Caraïbe 66% (4654) - Illanka 63% (9559) - Macaé 62% (6221) - Passionfruit Inspiration (15390) - Raspberry Inspiration (19999).

Childhood Memories Revisited

CARANOVA HOT CHOCOLATE WITH MADELEINES

An original recipe by Baptiste Blanc



Makes 24 servings of hot chocolate (30cl)

Mini-Cake Style Madeleines

1	Lemon
130g	Caster sugar
20g	Inverted sugar
25g	Wildflower honey
130g	Whole eggs
215g	French white pastry flour
5g	Baking powder
85g	UHT cream 35%
130g	Clarified liquid butter

Grate the lemon zest over the caster sugar. Mix together the inverted sugar, honey and eggs. Add the sugar and zest. Sift together the flour and baking powder and incorporate them into the sugar mix. Add the cream, followed by the clarified liquid butter heated to 105-115°F (40-45°F). Leave the dough to rest in the refrigerator for 24 hours. Place in the oven preheated to 375°F (190°C) then lower the temperature to 340°F (170°C) and bake for 7 to 8 minutes. As soon as they are out of the oven, turn your madeleines out on a rack.

Caranova Hot Chocolate

4800g	Whole UHT milk
1200g	UHT cream 35%
1200g	CARANOVA 55%

Bring the milk and the cream to the boil. Mix the milk, cream and chocolate together to form an emulsion.

Assembly and Finishing

SQ CARANOVA 55%

Make the hot chocolate and madeleines. Coat the madeleines with the Caranova and put them back in their initial molds to make the thin layer of couverture crunchy and glossy. Leave to harden at 60°F (16°C). Pour the hot chocolate into bottles and serve warm with a few madeleines.

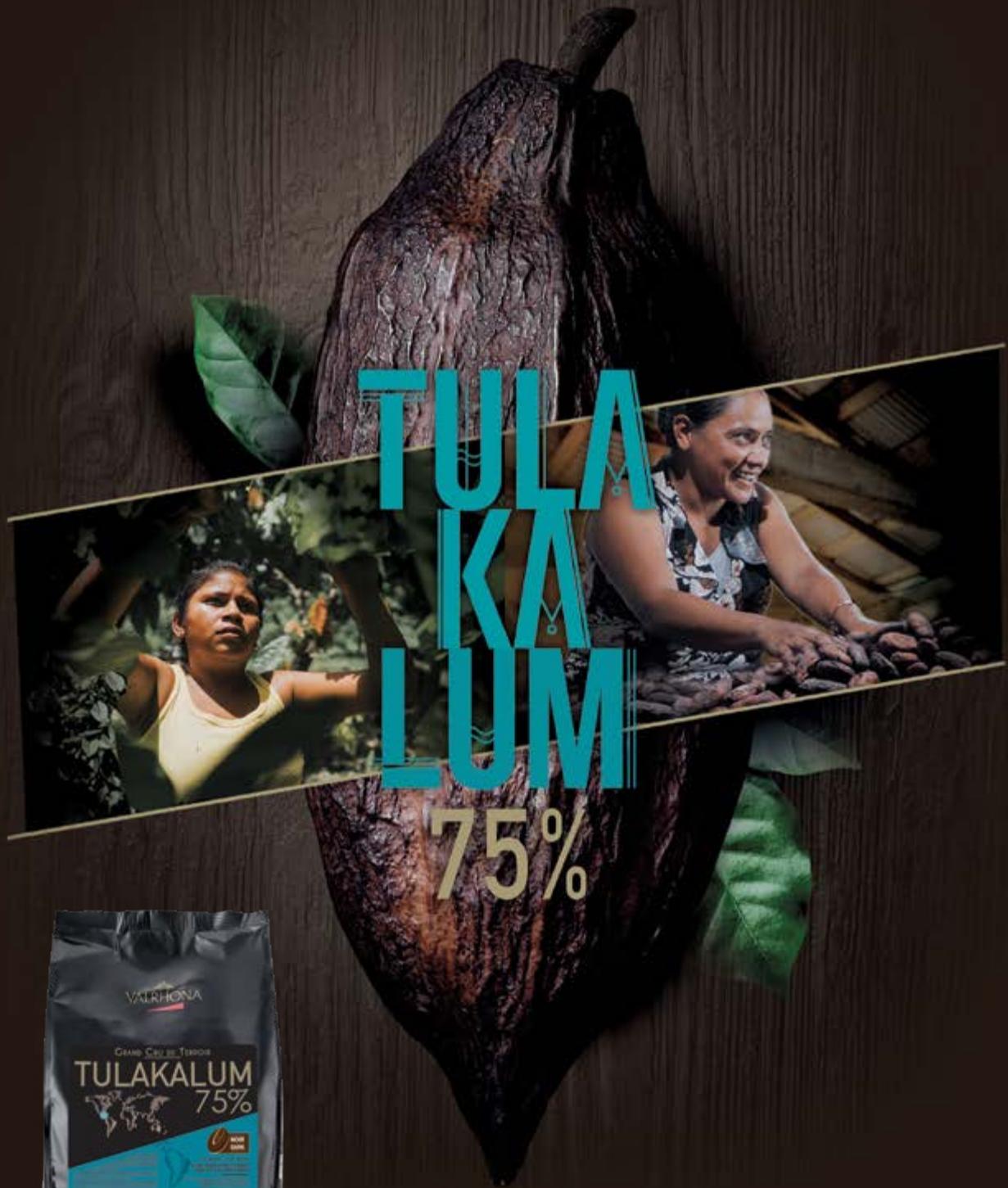


CARANOVA 55% 20131

Chocolatey & Caramelized

Caranova is a voluptuous, gourmet blend whose gorgeous chocolatey notes mingle on the palate with subtle caramel and butter flavors, topped off with a hint of salt.

TULAKALUM 75%: A RARE FLAVOR IS REVEALED




VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®

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