

INSPIRATION™



FRUIT & NUT COUVERTURES

**Fruit and Nuts as
You've Never Seen Before**

VALRHONA

DISCOVER INSPIRATION

Valrhona introduces INSPIRATION, the first ever range of fruit and nut couvertures. These innovative new couvertures are created **entirely with natural ingredients for vibrant colors and flavors**.

Harnessing nearly a century of our chocolate-making expertise, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts.

What makes INSPIRATION exceptional?



THE UNIQUE TEXTURE OF CHOCOLATE

INSPIRATION can be used just like any other Valrhona chocolate couverture



AN INTENSE FLAVOR AND COLOR

Developed using Valrhona's R&D expertise



100% NATURAL INGREDIENTS

No preservatives, added colors, or artificial flavors

THE RECIPE



FRUIT
OR NUTS



COCOA BUTTER
and a pinch of LECITHIN



SUGAR



INSPIRATION
FEVES

MEET THE INSPIRATION RANGE

#VALRHONAINSPIRATION

NEW!

STRAWBERRY INSPIRATION

Freeze-dried strawberry powder gives **STRAWBERRY INSPIRATION** the highly concentrated, vibrant flavor and color that shines through in every application.



KEY INGREDIENT:
Freeze-dried
strawberry powder



OTHER INGREDIENTS:
Sugar, Cocoa Butter, Soy
Lecithin, Dried Glucose Syrup



STRAWBERRY INSPIRATION



TANGY

CANDIED
STRAWBERRY

ALMOND INSPIRATION

The first of its kind, **ALMOND INSPIRATION** features the creamy texture of chocolate with the sweet intensity of pure natural almond. De-fatted ground almonds are mixed with cocoa butter, sugar, and lecithin to create a completely unique product with all the freshness of almonds in the form of a chocolate.



KEY INGREDIENT:
De-fatted Ground Almonds



OTHER INGREDIENTS:
Sugar, Cocoa Butter, Soy Lecithin



ALMOND INSPIRATION



UNIQUE

NATURAL

PASSION FRUIT INSPIRATION

With the development of **PASSION FRUIT INSPIRATION**, our experts were able to innovatively replace cocoa with powdered passion fruit juice, making it possible to use passion fruit like you would a chocolate.



KEY INGREDIENT:
Powdered Passion
Fruit Juice



OTHER INGREDIENTS:
Sugar, Cocoa Butter,
Soy Lecithin



PASSION FRUIT INSPIRATION



POWERFUL

INTENSE

NEW!

STRAWBERRY INSPIRATION



PAIRINGS	Fruit		Flavors				Spices			
	Coconut	Lemon	Orange Blossom	Nougat	Verbena	White Jasmine Tea	Star Anise	Cilanro	Vanilla	Mint

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
STRAWBERRY INSPIRATION	15391	Cocoa Butter 37% min.	Strawberry 14% Sugar 47% Fat 39%	●	●	○	○	○		10 months*	3kg bag of feves

*SHELF LIFE: Calculated based on the manufacturing date

● Ideal Application ○ Recommended Application

ALMOND INSPIRATION



PAIRINGS	Fruit		Flavors		Spices	
	Kumquat	Currants	Puffed Rice	Coffee	Fleur de Sel	Peppercorn

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
ALMOND INSPIRATION	14029	Cocoa Butter 30% min.	Almond 31% Sugar 38% Fat 42%	○	○	○	○	●	○	14 months*	3kg bag of feves

*SHELF LIFE: Calculated based on the manufacturing date

● Ideal Application ○ Recommended Application

PASSION FRUIT INSPIRATION



PAIRINGS	Fruit			Flavors			Spices			
	Exotic Fruit	Hazelnut	Pecan	Almond Paste	Milk Chocolate	Fruity Praliné	Mint	Pepper	Vanilla	Saffron

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
PASSION FRUIT INSPIRATION	15390	Cocoa Butter 32% min.	Passion Fruit 17.2% Sugar 49.3% Fat 34%	●	●	○	○	○		10 months*	3kg bag of feves

*SHELF LIFE: Calculated based on the manufacturing date

● Possible ● Ideal Application ○ Recommended Application

TIPS AND RECOMMENDATIONS FOR INSPIRATION

PREPPING IN CHOCOLATE WARMING CABINET If you are working with large quantities of INSPIRATION, we recommend placing them in a Chocolate Warming Cabinet similar to a white chocolate for use the following day. Even with this precaution, the product's texture may thicken slightly. It will regain its initial appearance after light beating with a spatula, in an immersion blender, or in the mixer of a tempering machine.

MOLDING Make your molded products as close to the date you intend to use them as possible, and make sure you rotate the items in your displays. After you have made them, store your molded products at 60-65°F (16-18°C) away from sunlight. We recommend a four-week use-by date for molded products made using INSPIRATION.

CONSERVATION Store 3kg bags in a cool, dry place between 60-65°F (16-18°C).

INSPIRATION RECIPES Essentials

CRÈME ANGLAISE

- 1000 g** whole milk
 - 200 g** egg yolks
 - 100 g** sugar
- Bring the milk to a boil and pour into the premixed egg yolk-sugar combination (without blanching).
 - Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon.
 - Strain and use immediately or quickly cool and use later.

CRÉMEUX

ALMOND:

- 1000 g** Crème Anglaise
- 6 g** gelatin
- 530 g** ALMOND INSPIRATION

PASSION FRUIT or STRAWBERRY:

- 200 g** passion fruit / strawberry purée
- 10 g** glucose
- 6 g** gelatin
- 30 g** water for the gelatin
- 310 g** PASSION FRUIT INSPIRATION
- or
- 270 g** STRAWBERRY INSPIRATION
- 400 g** whipping cream

- Add the rehydrated gelatin to the warm, strained Crème Anglaise.
- Slowly pour the warm mixture over the melted ALMOND INSPIRATION to make an emulsion using a spatula. Immediately mix using an immersion blender to make a perfect emulsion.
- Leave to stiffen in the refrigerator.
- Mix the purée and glucose and heat to about 175°F (80°C).
- Add the rehydrated gelatin.
- Slowly pour this mixture over the melted PASSION FRUIT INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold cream.
- Mix with an immersion blender again.
- Leave to stiffen in the refrigerator.

Make this
crèmeux for...



Eclairs

PASSION FRUIT / STRAWBERRY LIGHT MOUSSE

- 500 g** passion fruit / strawberry purée
- 12 / 11 g** gelatin
- 60 / 55 g** water for the gelatin
- 590 g** whipping cream
- 375 g** PASSION FRUIT INSPIRATION
- or
- 320 g** STRAWBERRY INSPIRATION

- Heat the purée and add the rehydrated gelatin.
- Slowly pour the hot purée over the melted PASSION FRUIT or STRAWBERRY INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Once the mixture is at 95-105°F (35-40°C), pour over the cream which has been whipped until it has the texture of a mousse. Pour out immediately. Freeze.

WHIPPED GANACHE

ALMOND:

Ganache:

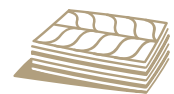
- 450 g** whipping cream
- 50 g** glucose
- 50 g** invert sugar
- 650 g** ALMOND INSPIRATION

Whipped Ganache:

- 900 g** Ganache
- 900 g** whipping cream (cold)

- Heat the cream, glucose and invert sugar. Slowly pour this hot mixture onto the melted ALMOND INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold cream to the ganache. Mix with the immersion blender again.
- Leave to stiffen in the refrigerator, preferably for 12 hours.
- Whisk until the texture is thick enough to use in a piping bag or with a spatula.

Make this whipped
ganache for...



Millefeuilles



Choux Pastries

PASSION FRUIT or STRAWBERRY:

- 450 g** passion fruit / strawberry purée
- 50 g** glucose
- 50 g** invert sugar
- 1500 g** whipping cream
- 1290 g** PASSION FRUIT INSPIRATION
- or
- 1050 g** STRAWBERRY INSPIRATION

- Heat the purée along with the glucose and invert sugar.
- Slowly pour this hot mixture over the melted PASSION FRUIT or STRAWBERRY INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold whipping cream. Mix with the immersion blender again.
- Store in the refrigerator and leave to stiffen, preferably overnight.
- Whip until firm.

ALMOND GANACHE FOR FILLING MOLDED CHOCOLATE BONBONS

- 500 g** whipping cream
- invert sugar*
- 850 g** ALMOND INSPIRATION

- Heat the cream and invert sugar together. Gradually pour the hot liquid over the melted ALMOND INSPIRATION, stirring vigorously. Immediately mix using an immersion blender to make a perfect emulsion. Pour into a frame at 90°F (33°C). Leave to harden for 24 to 48 hours at 60-65°F (16-18°C) and a 55-65% relative humidity level.
- *For better texture and conservation, calculate the total weight of the ganache, then add 8-10% of said weight in invert sugar.

PASSION FRUIT / STRAWBERRY GANACHE FOR MOLDED BONBONS

300 g passion fruit / strawberry purée
500 g sugar
50 g glucose
300 g PASSION FRUIT INSPIRATION
 or
270 g STRAWBERRY INSPIRATION
100 g strawberry purée

- Cook the purée, sugar and glucose at 220°F (104°C).
- Stop cooking and let the temperature fall to 165-175°F (75-80°C).
- Slowly pour this hot mixture onto the melted PASSION FRUIT or STRAWBERRY INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.

ALMOND INSPIRATION CRÈME ANGLAISE MOUSSE

600 g Crème Anglaise
900 g whipping cream
6 g gelatin
1000 g ALMOND INSPIRATION

- Add the rehydrated gelatin to the warm, strained Crème Anglaise.
- Slowly pour the warm mixture over the ALMOND INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
- Once the mixture is smooth, check the temperature is at 100-105°F (38-40°C) and add the remaining whipped cream. Pour out immediately and freeze.

PASSION FRUIT / STRAWBERRY INSPIRATION MERINGUE MOUSSE

ITALIAN MERINGUE:

35 g egg whites
50 g sugar
20 g water

MOUSSE:

100 g Italian Meringue
300 g passion fruit / strawberry purée
7 / 8 g gelatin
35 / 40 g water for the gelatin
170 g PASSION FRUIT INSPIRATION
 or
150 g STRAWBERRY INSPIRATION
35 g whipping cream

- Heat the sugar and water to 250°F (121°C). Pour the mixture over the egg whites (which have been whipped until they have the texture of a mousse) and allow a meringue to form.
- Make the Italian Meringue and leave it to cool down as you beat it on a medium speed.
- Heat the purée and add the rehydrated gelatin.
- Slowly pour the hot purée over the melted PASSION FRUIT or STRAWBERRY INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Once the mixture reaches 95-105°F (35-40°C), incorporate it into the Italian Meringue and finish it off with some airy, whipped cream.
- Pour out immediately. Freeze.

ALMOND INSPIRATION JELLY

40 g sugar
4 g pectin X58
600 g milk
220 g ALMOND INSPIRATION

- Mix the sugar and pectin X58 together. Sift onto the warm milk and bring to a boil, stirring with a spatula. Gradually pour the hot milk onto the melted ALMOND INSPIRATION, stirring vigorously with a spatula.
- Immediately mix using an immersion blender to make a perfect emulsion. Pour out at 95-105°F (35-40°C).
- IMPORTANT: This jelly cannot be frozen. If you are planning to use the jelly later on, reheat it to 140°F (60°C) then use it at 95-105°F (35-40°C).

Make this jelly for...



Plated
Desserts



Verrines

PASSION FRUIT / STRAWBERRY INSPIRATION DESSERT GANACHE

225 / 360 g whole milk
20 / 60 g invert sugar
755 g PASSION FRUIT INSPIRATION
 or
580 g STRAWBERRY INSPIRATION

- Heat the milk and invert sugar.
- Slowly pour this mixture over the melted PASSION FRUIT or STRAWBERRY INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.

Make this dessert
ganache for...



Tartelets



Macarons

PASSION OR STRAWBERRY PÊLE-MÊLE

An original recipe by David Briand, Pastry Chef, L'École Valrhona *Yields 48 desserts*

PASSION FRUIT / STRAWBERRY INSPIRATION WHIPPED GANACHE

110 / 115 g passion fruit / strawberry purée
12 g glucose
12 g invert sugar
310 g PASSION FRUIT INSPIRATION
or
270 g STRAWBERRY INSPIRATION
360 / 390 g whipping cream

- Heat the purée along with the glucose and invert sugar. Slowly pour this hot mixture over the melted PASSION FRUIT or STRAWBERRY INSPIRATION. Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold whipping cream.
- Mix with the immersion blender again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

ALMOND INSPIRATION JELLY

625 g whole milk
40 g sugar
4 g pectin X58
230 g ALMOND INSPIRATION

- Heat the milk and then add the sifted sugar and pectin. Boil for 2 minutes. Slowly pour this mixture over the melted ALMOND INSPIRATION. Immediately mix using an immersion blender to make a perfect emulsion. Keep gradually adding the milk. Pour out at approx. 115°F (45°C). This jelly can be reheated as many times as required, simply make sure you heat it to at least 140°F (60°C) before using it at approx. 115°F (45°C).

PASSION FRUIT / STRAWBERRY JELLY

12 g sugar
2.5 g pectin NH
130 g passion fruit / strawberry purée
255 g ABSOLU CRISTAL
NEUTRAL GLAZE

- Mix the sugar with the pectin NH.
- Heat the purée and the ABSOLU CRISTAL, then sift in the sugar-pectin mixture.
- Bring all these ingredients to a boil together.
- Pour out or store in the refrigerator.

ALMOND SHORTBREAD PASTRY

225 g bread flour
115 g European butter
85 g confectioner's sugar
25 g almond flour
2 g salt
45 g eggs (cold)

- Mix the dry ingredients with the cold, cubed butter.
- As soon as the mixture is completely smooth, add the cold eggs.
- Mix together, and stop as soon as you obtain a homogeneous paste.
- Store in the refrigerator or spread out immediately.
- Bake at 300°F (150°C).

ALMOND SPONGE BISCUIT

135 g ALMOND PASTE
FROM PROVENCE 70%
45 g whole milk
10 g bread flour
160 g egg whites

- Mix the ALMOND PASTE with the milk in an immersion blender.
- Add the flour, mix with an immersion blender, and finish off with the egg whites.
- Pour into a siphon. Load up two nitrous oxide cartridges.
- Use some scissors to make four notches in the bottom of plastic cups.
- Fill with approx. 30g of mixture. Cook at 1000 Watts for 1 minute in the microwave. Freeze then turn out.

TRANSPARENT OPALINE

300 g fondant
200 g glucose

- Cook the fondant and glucose to a temperature of 310-320°F (155-160°C). Pour onto a silicone baking sheet and leave to cool. Grind into a fine powder and store in a dry place. Sprinkle the powder over a silicone baking mat. Melt in the oven at 355°F (180°C).
- As soon as the powder has melted and has a shiny finish, remove it from the oven. Store in a dry place.

ASSEMBLY AND FINISHING



Prepare the Whipped Ganache and Jellies.
Pour the ALMOND INSPIRATION into a 1cm thick frame.
Place in the refrigerator. Cut out 3 x 4cm triangles. Set aside.
Make the shortcrust and spread it out to a thickness of 2mm.
Cut out isosceles triangle shapes with a 4cm base and 5cm sides.
Bake and put aside.
Bake the sponge then store it in the freezer to make it easier to turn out.

ASSEMBLY:

Make a template in the shape of an isosceles triangle with a 4cm base and 5cm sides.
Use a small pastry spatula to spread the Passion Fruit and Strawberry Jelly on to the plate until you have 3 triangles.
Place a triangle of ALMOND INSPIRATION Jelly onto the fruit jelly triangles.
Whip up the Whipped Ganache, then use a piping bag with a V cut 25mm nozzle to pipe a teardrop shape onto the Shortbread Pastry triangles.
Place 2 triangles on the plate. Put a few caramelized almonds in place.
Finish off with the Biscuit pieces and top with a piece of Opaline.

L'OCCITAN

An original recipe by José Manuel Augusto, Pastry Chef, L'École Valrhona *Yields one 40 x 60cm frame*

SOFT ALMOND SPONGE

- 665 g almond flour
 - 530 g sugar
 - 980 g eggs
 - 270 g European butter
 - 130 g egg whites
 - 130 g sugar
- With an immersion blender, mix together the almond flour, the larger portion of sugar and the eggs. Once aerated, incorporate the butter.
 - At the same time, beat the egg whites with the other portion of sugar.
 - Gently combine these two mixtures.
 - Spread into a frame and bake at 355°F (180°C) for 15-20 minutes.

STRAWBERRY CONFIT

- 1510 g strawberry purée
 - 250 g glucose syrup
 - 450 g sugar
 - 40 g pectin NH
 - 150 g lemon juice
- Heat the purée and glucose to 105°F (40°C). Mix the sugar with the pectin NH then add it to the heated purée.
 - Boil. Add the lemon juice.
 - Store in the refrigerator or use immediately.



ALMOND CREMEUX

- 30 g sugar
 - 14 g pectin X58
 - 1860 g milk
 - 155 g invert sugar
 - 1200 g ALMOND INSPIRATION
- Mix the sugar and pectin X58 together.
 - Warm the milk and invert sugar.
 - Whisk in the sugar-pectin mixture then bring to a boil while stirring.
 - Gradually pour the hot liquid over the melted ALMOND INSPIRATION stirring vigorously.
 - Immediately mix using an immersion blender to make a perfect emulsion.

ABSOLU SPRAY MIX

- 500 g ABSOLU CRISTAL
 - NEUTRAL GLAZE
 - 50 g water
- Bring the ABSOLU CRISTAL to a boil with the water.
 - Immediately apply using a spray gun at about 175°F (80°C).

ASSEMBLY AND FINISHING

Make the Sponge and spread into two frames. Each one should contain 1350g. While still hot, turn the Sponge out onto a flat surface covered with parchment paper, and press down gently on it until it is even. Make the Strawberry Confit, weigh out 1150g onto each slab of Sponge (which you have now placed back in their frames) and spread out evenly while it is still hot. Leave to set in the refrigerator. Make the Crèmeux and while still hot, weigh out 1600g onto one confit-covered Sponge. Place the other Sponge on top, then weigh out another 1600g of Crèmeux and spread evenly on top. Store in the refrigerator. Once set, slice up your desserts then spray on some ABSOLU Spray Mix using a spray gun. Freeze. Use a piping bag filled with tempered ALMOND INSPIRATION to randomly draw lines onto acetate paper until you have a "straw" effect. Leave to harden. Use a hot knife to slice up your straw decoration so it fits your desserts exactly, then use a brush to add some gold sparkling powder and give your decoration some depth.

PASSION / STRAWBERRY SILLON

An original recipe by Rémi Montagne, Pastry Chef, L'École Valrhona *Yields 24 fingers*

CRUNCH

- 230 g European butter
 - 340 g brown sugar
 - 340 g flour
 - 70 g egg whites
 - 4 g vanilla powder
- Mix all the ingredients together (make sure the egg whites retain a liquid consistency).
 - Spread out thinly between two sheets of parchment paper.

PASSION FRUIT / STRAWBERRY INSPIRATION DESSERT GANACHE

- 80 / 125 g whole milk
 - 8 / 20 g invert sugar
 - 265 g PASSION FRUIT INSPIRATION
 - or
 - 205 g STRAWBERRY INSPIRATION
- Heat the milk and the invert sugar.
 - Slowly pour this mixture over the melted PASSION FRUIT or STRAWBERRY INSPIRATION.
 - Immediately mix using an immersion blender to make a perfect emulsion.
 - Set aside.



ASSEMBLY AND FINISHING

Make the Crunch and spread it out between 2 large sheets of acetate paper to a thickness of around 2mm. Freeze. Prepare the Ganache and store in the refrigerator. Once it has completely cooled, cut out 12 x 2cm rectangles of Crunch. Put these on a micro-perforated silicone baking mat. Bake at 300°F (150°C) for about 15 minutes. Let cool, then use a piping bag with a 6mm nozzle to make a tube of about 8g of Ganache over 2 out of every 3 rectangles. Place the rectangles one on top of the other to obtain 3 layers of Crunch and 2 of Ganache. Make a thin layer of tempered PASSION FRUIT or STRAWBERRY INSPIRATION to go on top, then turn it out onto a printed sheet.

PASSION / STRAWBERRY BAHIBÉ BONBONS

An original recipe by Romain Grzelczyk, Pastry Chef, L'École Valrhona *Yields 240 3cm bonbons*

PASSION FRUIT / STRAWBERRY BAHIBÉ GANACHE

- 500 g **passion fruit / strawberry purée**
 - 500 g **sugar**
 - 50 g **glucose**
 - 385 g **BAHIBÉ 46% COUVERTURE**
 - 150 g **European butter**
 - 1200 g **PASSION FRUIT INSPIRATION**
or
 - 1200 g **STRAWBERRY INSPIRATION**
- Cook the purée, sugar and glucose at 220°F (104°C).
 - Stop cooking and let the temperature fall to 165-175°F (75-80°C).
 - Slowly pour this hot mixture over the melted BAHIBÉ 46% couverture. Immediately mix using an immersion blender to make a perfect emulsion.
 - As soon as the mixture is at 95°F (35°C), add the butter and mix with an immersion blender.

ASSEMBLY AND FINISHING

Use a spray gun and spray gun mixture which you have pre-set at 85°F (30°C). Partially spray the half-sphere molds. Scrape off any excess and leave to harden. Then use as a mold for the PASSION FRUIT or STRAWBERRY INSPIRATION. Turn over and leave to spread for a few moments, then smooth away any excess. Drain the molds by holding them suspended over two rulers. Before they harden completely, trim any excess off the half-spheres. Leave to harden. Use a piping bag to fill the half-spheres with Ganache. Make sure that the temperature of the Ganache is below 80°F (28°C). Leave to harden for 24 hours at 60°F (17°C) and a 60% relative humidity level. To seal the chocolate bonbons, use a heat gun to soften the edges of the half-spheres, then close off the hole with tempered BAHIBÉ 46% couverture. This way, the joints will be seamless.

Tip: For chocolate bonbons with totally smooth bases, apply a fine layer of tempered PASSION FRUIT or STRAWBERRY INSPIRATION then immediately cover with acetate paper and press down, making sure to remove any air bubbles using a thin spatula. Leave to harden at 60°F (17°C) then turn out.



SIFLO

An original recipe by Nicolas Riveau, Pastry Chef, L'École Valrhona *Yields 24 desserts*

ALMOND INSPIRATION CREAM

- 965 g **whole milk**
 - 645 g **whipping cream**
 - 3 ea **vanilla beans**
 - 30 g **sugar**
 - 10 g **pectin X58**
 - 340 g **ALMOND INSPIRATION**
- Heat the milk, the cream and the vanilla beans.
 - At 120°F (50°C), add the pre-mixed sugar and pectin X58. Bring to a boil.
 - Gradually pour onto the melted ALMOND INSPIRATION.
 - Immediately mix using an immersion blender to make a perfect emulsion.
 - Pour out at 120°F (50°C). This jelly cannot be frozen.



STRAWBERRY CONFIT

- 140 g **strawberry purée**
 - 30 g **raspberry purée**
 - 10 g **sugar**
 - 1 g **pectin NH**
 - 1 g **lemon juice**
- Heat the purées together to 105°F (40°C), then add the sugar-pectin mix.
 - Briefly bring to a boil and add the lemon juice.
 - Store in the refrigerator.

STRAWBERRY MARMALADE

- 340 g **strawberries**
 - 30 g **Strawberry Confit**
- Mix the confit with the finely cubed strawberries.

ALMOND INSPIRATION CLUSTERS

- 180 g **ALMOND INSPIRATION**
 - 120 g **flake wheat cereal**
 - 3 g **fleur de sel**
- Mix the tempered ALMOND INSPIRATION with the flake wheat cereal and fleur de sel.

ASSEMBLY AND FINISHING

Prepare then pour out the ALMOND INSPIRATION Cream. Store in the refrigerator for a few hours.

Put the Strawberry Marmalade in place, then sprinkle with ALMOND INSPIRATION Clusters.

Alter your recipe to suit the season: Swap the strawberries for pineapple or apple? Just don't forget to adjust the quantities!



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