



RECIPE BOOK 2022

# Making Easter Magical

  
**VALRHONA**  
SELECTION

PARTNER OF GASTRONOMY TALENTS

  
**VALRHONA**

  
**NOROHY**

  
**Losa**

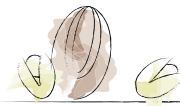
  
**chocolatree**








# Hutt



Makes 12 eggs

## ANDOA CHOCOMEL

<b>210g</b>	<b>ANDOA MILK 39%</b>	
<b>190g</b>	<b>Glucose Syrup</b>	
<b>400g</b>	<b>Total</b>	

- Melt the couverture.
- Add the glucose syrup heated to 105°F (40°C).
- Mix and spread out between two guitar sheets.
- Leave to set fully for several hours at 60-65°F (16/18°C).

## PISTACHIO “MOSS” CRISP

<b>190g</b>	<b>COCOA BUTTER</b>
<b>560g</b>	<b>42% PISTACHIO PRALINÉ</b>
<b>380g</b>	<b>Crispy wheat flake cereal</b>
<b>750g</b>	<b>Chopped pistachios</b>
<b>15g</b>	<b>Fleur de sel</b>
<b>1900g</b>	<b>Total</b>

- Melt the COCOA BUTTER and add it to the pistachio praliné.
- Add the crispy wheat flake cereal, the chopped pistachios and the fleur de sel.
- Use immediately.

## ASSEMBLY AND FINISHING

### AS NEEDED CARAMÉLIA CRUNCHY PEARLS

After the chocomel has set, spread it to a depth of 2mm in a press. Put on any textured sheet and spread it to 1.5mm. Freeze.

Pull off the textured sheet, then cut the chocomel into 6cm circles pierced in the middle with a 4cm ring. Store at 80°F (17°C).

Coat the “Vibrato Egg Mold” (ref. 12818) with pre-crystallized couverture chocolate.

Turn over, leave the liquid to spread for a few moments, then trim away any excess. Drain the molds by holding them suspended over two rulers.

Before setting is complete, trim away any excess, then mold again. Tap the mold to obtain the thickness you require.

Leave to set, trim again, then store at a temperature of 60°F (17°C) until the chocolate is ready to slip out of its mold.

Heat a 5cm cutter and use it to cut a hole in every other half-egg to create a “doorway”.

Keep the chocolate you have cut out, as this will be your door.

Use a metal brush to score the door to create a wood look.

Use some pre-crystallized couverture to stick the door inside in such a way as to leave a gap in the doorway.

Stick the egg halves together by melting each one's edges on a hot surface (135-140°F or 58-60°C) so that they seal firmly.

Leave to set.

**Base:** Make the pistachio “moss” crisp and place 110g unevenly onto a sheet of baking paper. Press the egg into the middle of the crisp (see photo). Add 30g of pistachio “moss” on top of the egg.

Use some pre-crystallized couverture to stick on a dark crunchy pearl to make a door handle, and add a ring of chocomel around the door and a few crunchy pearls in the pistachio moss.







# CHOCOMEL

A L'ÉCOLE VALRHONA CREATION

**A SOFT CARAMEL TEXTURE  
WITH A PURE CHOCOLATE FLAVOR**

A pure chocolate  
flavor that now  
comes in 4 colors:  
dark, milk, white  
and blond!

Use Chocolatree  
Textured Sheets  
to create texture  
with ease!

A natural fruit  
flavor and color  
thanks to the  
Inspiration range!

Quick  
Very easy to use  
No cooking needed  
Stores very well  
Easy to cut








# Drako

Makes approx. 36 eggs

## VANILLA WAINA CHOCOMEL

1000g	<b>WAINA 35%</b> 
900g	Glucose Syrup
20g	<b>NOROHY VANIFUSION</b> 
	<b>VANILLA BEAN PASTE</b>
2100g	Total

- Melt the chocolate.
- Heat the glucose syrup to 105°F (40°C) and add it in along with the vanilla paste.
- Mix and spread out between two guitar sheets.
- Leave to set fully for several hours at 60-65°F (16/18°C).

## AZÉLIA CHOCOMEL

1000g	<b>AZÉLIA 35%</b>
900g	Glucose Syrup
1900g	Total

- Melt the chocolate.
- Add the glucose syrup heated to 105°F (40°C).
- Mix and spread out between two guitar sheets.
- Leave to set fully for several hours at 60-65°F (16/18°C).

## OPALYS SPRAY MIX

330g	<b>OPALYS 33%</b>
170g	<b>COCOA BUTTER</b>
500g	Total

- Melt the ingredients together.
- Strain before use.

## AZÉLIA SPRAY MIX

300g	<b>AZÉLIA 35%</b>
200g	<b>COCOA BUTTER</b>
500g	Total

- Melt the ingredients together.
- Strain before use.

## ASSEMBLY AND FINISHING

**Make the Chocomel.** Pour it into a 34cm×34cm×1cm frame. Spread the remaining chocomel to a depth of 3mm on the **Chocolatree Textured Sheets**. Leave to set at 60-65°F (16-18°C). Coat the **Egg Half Molds (ref. 3732)** with a moderately fine layer of pre-crystallized chocolate. Drain the molds between 2 uprights and trim away any excess. Use a toothpick to make a small opening in every other half-egg before the chocolate sets completely, creating a “cracked” look. Leave to crystallize for several hours at 60-65°F (16-18°C).

**For the base of the eyes:** Use some paper cones and several pre-crystallized chocolates to make some eyes in **half-sphere molds (ref. 3728)** by layering several dabs of chocolate one on top of the other. Leave to set. Use a plain round 4cm cutter to cut the textured sheet into circles. Put an eye in the middle of half the chocomel circles. Make a hole of approx. 2cm in the remaining circles. Cover the rings with the eyes with the plain rings. Make sure the eyes aren't obscured.

**Finishing Touches:** Turn out the half-eggs and take away the part you have cut out. Place each half-egg on a tray lined with a baking mat. Make and temper the spray mix. Spray the half-eggs with a low-pressure spray gun (0.4 to 0.8 bars) to create a “Jurassic egg” look and leave to set at 60-65°F (16-18°C). Use some pre-crystallized chocolate to stick an egg base in each pierced half-egg. Use a guitar cutter to cut the chocomels into ingot shapes and wrap them individually. Finish off by assembling the half-eggs using a hot plate, adding the chocomel ingots in each one before sticking them together.

### ENDLESS IDEAS WITH CHOCOLATREE!



**HONEYCOMB 3D  
CHOCOLATE SHEET**  
49876



**CRYSTAL-EFFECT 3D  
CHOCOLATE SHEET**  
49870



**WAINA 35%**  
VANILLA  
& FARM-FRESH MILK FLAVOR  
15002



**ORGANIC VANILLA  
BEAN PASTE**  
34283 - 500g





*The first fruit of spring and the joy  
of working with fresh produce...*







# Rhuba




Makes eight 16cm-diameter desserts

## BABA DOUGH

110g	Whole milk	Warm the milk and cream to 85°F (30°C) and dissolve the fleur de sel, sugar and yeast in it.
55g	Heavy cream 36%	Incorporate the sifted flour.
5.5g	Fleur de sel	Add three-quarters of the eggs and combine gently without overworking the dough.
25g	Sugar	Add the rest of the eggs, then mix them in until they are absorbed.
25g	Fresh yeast	Melt the butter and combine it hot with the dough.
350g	All-purpose flour	Keep at a constant temperature of 80°F (27°C) for 15-20 minutes until the butter sinks into the dough.
180g	Eggs	Use a spatula to bring the dough together and fill the baba molds.
110g	European-style butter	Leave to rise again in a hot cupboard.
860g	Total	

## CRUMBLE

230g	Sugar	Combine all the ingredients together in a stand mixer.
170g	Extra fine almond flour	Spread them into a baking tray lined with a non-stick baking mat.
75g	Potato starch	Bake at 320°F (160°C) until golden.
130g	Crispy wheat flake cereal	
190g	European-style butter	
3g	Fleur de sel	
10g	<b>NOROHY MADAGASCAR VANILLA BEAN</b> 	
808g	Total	

## STRAWBERRY INSPIRATION CRUMBLE CRISP

808g	Crumble	Melt the STRAWBERRY INSPIRATION and mix it into the crumble.
240G	<b>STRAWBERRY INSPIRATION</b>	Use straight away.
1050g	Total	

## RHUBARB & STRAWBERRY CONFIT

350g	Rhubarb purée	Heat all the puréed fruits in a saucepan.
110g	Strawberry purée	At 105°F (40°C), add the sugar and pectin.
65g	Sugar	At 140°F (60°C), add the glucose syrup.
10g	Pectin NH	Bring the mix to a boil, cook it at 30°B and add the gelatin in its water.
35g	Glucose syrup	
4.2g	Gelatin powder 220 Bloom	
21g	Mineral water	
595g	Total	

## JELLIED STRAWBERRY AND MINT STEEPING SYRUP

200g	Strawberry juice	Hydrate the gelatin powder with the smaller portion of strawberry juice in the refrigerator for at least 30 minutes.
40g	Gelatin powder 220 Bloom	At the same time, infuse the mint in the water for approx. 20 minutes.
1200g	Water	Filter out the leaves and add some more water so it regains its original weight.
100g	Fresh mint	Add the sugar and bring to a boil.
460g	Sugar	Combine the liquid with the larger portion of strawberry juice and lime juice.
1800g	Strawberry juice	Add the melted gelatin and strawberry juice mixture.
200g	Lime juice	
4000g	Total	

## FRUITY STRAWBERRY ITALIAN MERINGUE

70g	Strawberry purée	Combine the strawberry purée (40°F or 4°C) and the sifted egg white powder in the bowl of a stand mixer. Mix, then wait for 15 to 20 minutes for the powdered egg whites to hydrate.
10G	<b>SOSA ALBUWHIP POWDERED EGG WHITES</b>	Mix the water and sugar in a saucepan and cook at 245°F (118°C), then combine this with the fruit purée and powdered egg white mixture.
25g	Water	Mix until it has the texture of a mousse.
80g	Sugar	Beat on a medium speed in a blender until cool (approx. 85°F or 30°C).
185g	Total	

(recipe continues on page 16)





## FRUITY STRAWBERRY-FLAVORED WHIPPED CREAM

110g	Strawberry purée	Combine the strawberry purée and cream (both at 40°F or 4°C) and beat them at a medium speed until
160g	Heavy cream 36%	they have the airy texture of a standard whipped cream.
270g	Total	

## INTENSE STRAWBERRY MOUSSE

230g	Strawberry purée	Sift the gelatin onto the smaller portion of strawberry purée (40°F or 4°C), then wait for 15 to 20 minutes
15g	Gelatin powder 220 Bloom	for the gelatin to hydrate.
460g	Strawberry purée	Heat the mixture to 120-140°F (50-60°C) to melt the gelatin, then combine it with the second portion of
180g	Fruity Strawberry-Flavored Italian Meringue	purée at 40°F (4°C). Mix with an immersion blender until completely homogenous.
270g	Fruity Strawberry-Flavored Whipped Cream	Combine approx. a third of the fruit purée with the Italian meringue and start whisking them so their
		textures become consistent.
		Add the remaining fruit purée and mix with a spatula, then finish off by gently incorporating the fruity
		whipped cream so you lose as few air bubbles as possible.
1200g	Total	Pour immediately.

## FRESH MINT WHITE CHOCOLATE WHIPPED GANACHE

15g	Mint leaves	Infuse the mint leaves in the warm milk for approx. 20 minutes.
390g	Whole milk	Filter out the milk and top it up so it is back to its original weight.
1.5g	Konjac	Add the konjac powder, mix it in well and bring it to a boil.
350g	IVOIRE 35%	Gradually combine with the melted chocolate.
6.5g	Lime zest	Add the cold liquid cream and mix with an immersion blender until the emulsion is complete.
420g	Heavy cream 36%	Add the lime zest, pour the cream into a container and cover its surface with plastic wrap.
1200g	Total	Leave to cool for several hours at 40°F (4°C) before beating in a blender.

## ABSOLU CRISTAL NEUTRAL SPRAY MIX

360g	ABSOLU CRISTAL NEUTRAL GLAZE	Bring the ABSOLU CRISTAL NEUTRAL GLAZE to a boil in water.
35g	Mineral water	Immediately apply using a spray gun at approx. 175°F (80°C).
395g	Total	

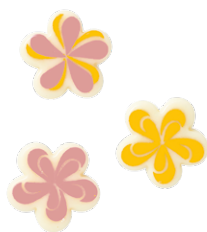
## ASSEMBLY AND FINISHING

**Preparation:** Make the baba dough. Pipe approx. 15g of dough into 4cm silicone sphere molds. Bake at 355°F (180°C) for 10 minutes, then lower the temperature to 320°F (160°C) when the dough is half-cooked. Turn out the spheres and place them slightly spaced out on a rack. Make the steeping syrup and, while it is still hot, pour it onto the baba spheres. Cover the surface with plastic wrap and leave the babas to steep. When they have steeped, drain them and leave them to set in the refrigerator before freezing them. Make the rhubarb confit and fresh mint whipped ganache. Leave in the refrigerator for several hours until you are ready to assemble.

**Assembly:** Make the Strawberry Inspiration pressed crumble. Use a spoon to spread 130g of crumble into each ring lined with acetate. Use a piping bag to arrange a spiral of approx. 65g of strawberry and rhubarb confit into each dessert, and freeze. Make the intense strawberry mousse. Pour in 140g of mousse and add 7 frozen baba spheres to each dessert. Leave the mousse to set for an hour in the refrigerator before freezing the desserts. Beat the mint whipped ganache in a stand mixer. Use a piping bag and a 16mm plain round nozzle to randomly pipe approx. 100g of whipped ganache onto each dessert. Freeze.

**Finishing Touches & Decoration** Peel a few sticks of fresh rhubarb and cut them into small pieces. Poach them for a few minutes in the heated jellied steeping syrup. Drain them and leave them to cool. Turn out the desserts and arrange a few pieces of poached rhubarb on each one. Add a few rounds of fresh strawberry and pipe on a few dots of confit. Make the Absolu spray glaze and spray it onto the desserts. Decorate the desserts with a few small pieces of fresh mint and a ready-to-use CHOCOLATREE decoration.

## ENDLESS IDEAS WITH CHOCOLATREE!



**ORANGE AND PINK FLOWER**  
3 MODELS  
Blister - 20 x 19.5mm  
49789



**FLOWERY DROPLET**  
Stencil - 58 x 22mm  
49941



**ORGANIC MADAGASCAN VANILLA BEAN**  
31356 - 125g  
26521 - 250g



**STRAWBERRY INSPIRATION**  
CANDIED FRUIT & STRAWBERRY  
15391

VALRHONA: IVOIRE 35% (4660), STRAWBERRY INSPIRATION (15391), ABSOLU CRISTAL NEUTRAL GLAZE (5010).  
NOROHY: Organic Madagascan vanilla bean (31356/125g – 26521/250g).  
CHOCOLATREE: Orange And Pink Flower, Flowery Droplet.







*It's really easy to vary this recipe  
with the seasons: think passion fruit,  
raspberry, pear or chestnut confit.*

**Dulcey Flower - 2 sizes**  
Stencil - Ø 32/25mm  
**49743**





Makes 36 pieces

## ALMOND STREUSEL

95g	Brown sugar	Use the paddle attachment in a stand mixer to mix together the brown sugar, almond flour, flour, butter and fleur de sel until the mixture starts to form into small balls.
95g	Extra fine almond flour	Spread the streusel out evenly on a silicone-coated baking mat.
95g	All-purpose flour	Bake at 320°F (160°C).
95g	European-style butter	
1g	Fleur de sel	
350g	Total	

## TANARIVA CRISP

120g	<b>TANARIVA 33%</b>	Melt the TANARIVA couverture.
350g	Almond streusel	Mix the streusel, crispy wheat flake cereal and fleur de sel.
70g	Crispy wheat flake cereal	Add the TANARIVA couverture.
2g	Fleur de sel	
550g	Total	

## HONEY-FLAVORED SPONGE

390g	Eggs	Whisk together all the ingredients in a stand mixer.
160g	Egg yolks	Beat on a medium speed for 15 minutes.
160g	Honey	
340g	Extra fine almond flour	
160g	Sugar	
30g	Cornstarch	
1300g	Total	

## 60% ALMOND PRALINÉ CRÉMEUX

75g	Whole milk	Heat the milk and add the rehydrated gelatin.
2.2g	Gelatin powder 220 Bloom	Combine the milk with the praliné and emulsify the mixture using the paddle attachment in a stand mixer.
11g	Water	Stabilize the emulsion by gradually adding in the cold cream. Immediately mix using an immersion blender to make a perfect emulsion.
525g	<b>60% ALMOND PRALINÉ</b>	Leave to set in the refrigerator.
260g	Heavy cream 36%	
760g	Total	

## HONEY & OPALYS WHIPPED GANACHE

290g	Heavy cream 36%	Heat the smaller portion of cream with the honey.
90g	Honey	Slowly combine the hot mixture with the chocolate.
270g	<b>OPALYS 33%</b>	Immediately mix using an immersion blender to make a perfect emulsion.
680g	Heavy cream 36%	Add the larger portion of cold cream and mix again.
1300g	Total	Leave to set in the refrigerator, preferably for 12 hours.
		Whip until firm.

## BLACKCURRANT CONFIT

70g	Sugar	Mix the sugar and Iota, then sift the mixture onto the blackcurrant purée and blueberry mix chilled to 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while.
5g	<b>SOSA PRO-PANNACOTTA IOTA</b>	Use immediately.
360g	Blackcurrant purée	
360g	Frozen blueberries	
800g	Total	

## ABSOLU CRISTAL NEUTRAL SPRAY MIX

770g	<b>ABSOLU CRISTAL NEUTRAL GLAZE</b>	Bring the ABSOLU CRISTAL NEUTRAL GLAZE to a boil in water.
77g	Mineral water	Immediately apply using a spray gun at approx. 175°F (80°C).
850g	Total	

(recipe continues on page 20)





## ASSEMBLY AND FINISHING

Make the almond streusel, ALMOND PRALINÉ crèmeux and honey whipped ganache.

Make the blackcurrant confit.

Pour 20g of confit into each 7cm half-sphere in a flexible mold. Freeze.

Make the honey sponge and weigh 1250g into a deep 40×60cm flexible mold. Bake at 355°F (175°C) for 8 minutes.

Make the TANARIVA crisp and spread 550g into a 34cm×34cm×4mm frame.

Put the frame into the refrigerator set at 40°F (4°C) for a few moments, then use a cutter to cut the crisp into 4.5cm rounds. Store at 80°F (4°C).

Cut out rounds of honey sponge with a diameter of 5cm.

Use a piping bag with a 9mm nozzle to pipe 20g of ALMOND PRALINÉ crèmeux onto the sponge, then add a half-sphere of blackcurrant confit. Freeze.

Make the honey whipped ganache.

Place a disk of TANARIVA crisp in a 7cm half-sphere flexible mold.

Pipe 35g of honey whipped ganache against the edges of the mold.

Put in place the honey sponge, crèmeux and blackcurrant confit insert, pressing down lightly so that the whipped ganache rises up. Freeze.

Use a spray gun to glaze with a fine layer of ABSOLU CRISTAL.

Finish off with a **CHOCOLATREE “Dulcey Flower” decoration (ref. 49743).**



**TANARIVA 33%**  
INDULGENT  
& CARAMEL-COATED BISCUITS  
**4659**



**OPALYS 33%**  
VANILLA &  
FRESH MILK FLAVOR  
**8118**



**ALMOND PRALINÉ**  
**60%**  
**2260**





# VALRHONA

Let's imagine the best of chocolate®

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# Inspiration

## A FRESH TAKE ON FRUIT

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REDISCOVER INSPIRATION, THE FIRST RANGE OF FRUIT COUVERTURES CREATED BY VALRHONA, COMBINING THE UNIQUE TEXTURE OF COCOA BUTTER WITH THE COLOR AND INTENSE TASTE OF FRUIT. A true technical feat that has revolutionized the way fruit is used in making pastry and chocolate. At last, you can use fruit however you want... The only limit is your own imagination!

TO DISCOVER INSPIRATION VISIT [WWW.VALRHONA.US](http://WWW.VALRHONA.US)





*This highly aromatic vacherin dessert's bold notes of raspberry and thyme are subtly enveloped by sweet, mellow Tahitian vanilla.*





Makes 12 desserts

## THYME ICE CREAM

960g	Whole milk	·	Carefully weigh all the ingredients.
85g	Fresh thyme	·	First pour the milk into your cooking pot (a saucepan or pasteurizing machine) with the thyme and bring
50g	1% fat dry milk	·	to a boil. Leave it to infuse for 30 minutes. Strain.
190g	Sugar	·	Once it is at 75°F (25°C), add the dry milk.
90g	Glucose powder DE 33	·	At 85°F (30°C), add the sugar and glucose powder.
530g	Heavy cream 36%	·	At 105°F (40°C), incorporate the cream and egg yolks.
80g	Egg yolks	·	At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer, which has been added to approx.
9.5g	Procrema 5 Hot	·	10% of the sugar.
2000g	Total	·	Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
		·	If possible, homogenize the mixture to make any fat crystals as tiny as possible.
		·	Leave the mixture to sit for at least 12 hours.
		·	Mix using an immersion blender and churn at 15-20°F (-6°C to -10°C).
		·	Freeze at -22°F (-30°F), then store in a freezer at -0.5°F (18°C).
		·	<i>Please note: 300g makes 12 desserts.</i>

## RASPBERRY SORBET

240g	Mineral water	·	Heat the water.
120g	Glucose powder DE 33	·	At 85°F (30°C), add the sugar and inulin.
50g	Dextrose	·	At 115°F (45°C), add the stabilizers mixed with about 10% of the first portion of sugar.
190g	Sugar	·	Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
40g	Cold inulin	·	Mix the syrup and fruit purée first by hand and then using an immersion blender.
8g	Prosorbet Natur 5	·	Leave the mixture to sit for at least 4 hours.
1400g	Raspberry purée	·	Mix using an immersion blender and churn at 15-20°F (-6°C to -10°C).
2000g	Total	·	Store in the freezer at 0°F (-18°C).
		·	<i>Please note: 300g makes 12 desserts.</i>

## OPALYS WHIPPED GANACHE

170g	Water	·	Heat the water with the scraped vanilla bean and leave to infuse for 20 minutes.
5g	Tahitian vanilla bean	·	Sift out any pieces and add the starch to the infusion, then heat it to 185°F (85°C).
5g	Cornstarch	·	Slowly combine the hot mixture with the chocolate.
210g	OPALYS 33%	·	Immediately mix using an immersion blender to make a perfect emulsion.
110g	Heavy cream 36%	·	Add the larger portion of cold cream and mix again.
500g	Total	·	Leave to set in the refrigerator, preferably for 12 hours.
		·	Whip until firm.

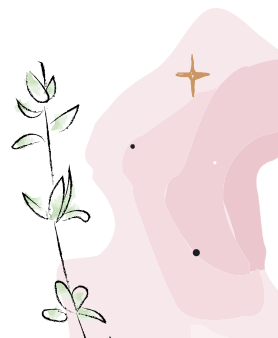
## VANILLA OPALINE

100g	Fondant	·	Heat the fondant, glucose and sugar to 320°F (160°C).
100g	Glucose DE 35/40	·	Add the vanilla powder and leave it to cool on a silicone mat.
100g	Sugar	·	Once it has cooled, mix in a blender.
10g	Ground used vanilla bean	·	Store the vanilla powder in a damp-proof box.
310g	Total	·	

## THYME-FLAVORED SPONGE

450g	Almond paste	·	Gradually add the eggs to the almond paste to give it a more liquid consistency.
310g	Eggs	·	Beat the mixture in a stand mixer.
20g	Fresh thyme	·	Take the thyme leaves, zest the lemons and mix them with the olive oil, limoncello and vanilla extract.
3g	Lemon zest	·	Mix with an immersion blender.
150g	Olive oil	·	Combine a small amount of almond paste mix and egg with the thyme, zest, olive oil, limoncello and vanilla
30g	Limoncello	·	extract mixture.
10g	Organic Bourbon	·	Fold together the two mixtures.
	Vanilla extract	·	Add the flour, sifted potato starch and fleur de sel.
35g	Pastry flour	·	
35g	Potato starch	·	
2g	Fleur de sel	·	
1100g	Total	·	

(recipe continues on page 24)



## TAHITI SWISS MERINGUE

120g	Egg whites	:	Put the egg whites and sugar in a mixing bowl with the scratched vanilla.
230g	Sugar	:	Put these in a bain-marie and stir occasionally until the temperature reaches 130-140°F (55-50°C).
4g	Tahitian vanilla bean	:	Take the meringue off the heat and beat it using a mixer.
350g	Total	:	Cook for approx. 1 hour at or leave it to dry overnight in a hot cupboard at 115°F (45°C).

## RASPBERRY CRUSH

360g	Raspberries	:	Mix together all the ingredients and crush the raspberries using a fork.
50g	Brown sugar	:	Use immediately.
5g	Lemon juice	:	
415g	Total	:	

## ASSEMBLY AND FINISHING

**Preparation:** Make the thyme ice cream, raspberry sorbet, vanilla whipped ganache and vanilla opaline.  
 Make the thyme sponge mix, weigh 1000g into a deep 40×60cm flexible mold and bake at 340°F (170°C) for 9 minutes.  
 Cut out 8.5cm diameter circles. Freeze.  
 Churn the raspberry sorbet and arrange 25g into Silikomart ring-shaped molds (ref. 25.268.99.0065). Freeze.  
 Churn the thyme ice cream and arrange 25g into the Silikomart ring molds on top of the raspberry sorbet.  
 Place a ring of thyme sponge onto the thyme ice cream. Freeze.

Make the vanilla meringue.  
 Prepare some 28.5cm-long, 4cm-wide strips of acetate.  
 Take a piece of acetate and place the side which naturally rolls up against your work surface. Use a piping bag with a 4mm nozzle to pipe out some uneven strips of meringue to look like roots (see photo).  
 Sprinkle on some vanilla powder and create a circle by laying a strip on its side.  
 Bake at 150°F (65°C) for 1 hour. Do not use the fan setting.  
 Once out of the oven, remove the strip of acetate and store in a hot cupboard or in a damp-proof box.  
 Use a tea strainer or a sieve to sprinkle the vanilla opaline onto a lightly greased silicone mat.  
 Use an 8.5cm ring to cut the opaline into circles and a flower shaped cutter to cut into the circles' middle (see photo).  
 Put the opalines in the oven at 355°F (180°C) for 2 minutes.  
 Once they are out of the oven, turn them over onto a sheet of baking paper, then roll the silicone mat over on itself to peel off the opalines.  
 Store in a hermetically sealed box in a dry place.

**Finishing:** Beat the OPALYS and vanilla whipped ganache and use it to fill a piping bag with a 10mm nozzle.  
 Make the raspberry, brown sugar and lemon juice mixture.  
 Place a disk of the thyme sponge, thyme ice cream and raspberry sorbet assembly in the center of the plate.  
 Place 35g of the raspberry preparation in the center of the ice cream assembly.  
 Place a meringue around the ice cream assembly.  
 Arrange 35g of whipped ganache in irregular droplets on the raspberry sorbet.  
 Add some sprigs of fresh thyme and small pieces of fresh raspberry.  
 Finish off by adding a vanilla opaline on the OPALYS and vanilla whipped ganache.



**OPALYS 33%**  
 VANILLA &  
 FRESH MILK FLAVOR  
**8118**



**HOT ORGANIC  
 PROCREMA 5**  
**39410**

**VALRHONA:** OPALYS 33% (8118),

**SOSA:** Glucose powder (39464/500g - 37311/3kg), Glucose Syrup 35-40 DE (37305), Dextrose powder (39462), Hot organic PROCREMA 5 (39410), Cold Inulin (39460/500g), Prosorbet 5 (38980).















## VALRHONA SELECTION

### AT VALRHONA SELECTION,

we unite leading, committed brands, including **Valrhona, Chocolatree, Sosa, and Norohy,** around an ethical approach, so that you have access to a diverse range that meets your needs.

These brands are all driven by the same desire to develop as part of a joint, sustainable project.

To achieve this, they have made a solid commitment to implementing actions that will lay the ground for the future in a way that respects both nature and people.

### A GROUP OF COMMITTED BRANDS



Chocolate's leading pioneer, constantly seeking out the best of the best.



Vanilla beans and related products which let you use your vanilla in a more effective and accurate way, helping to make the vanilla industry better for everyone.



A pioneer for new flavors, committed to pushing the boundaries of taste and texture.

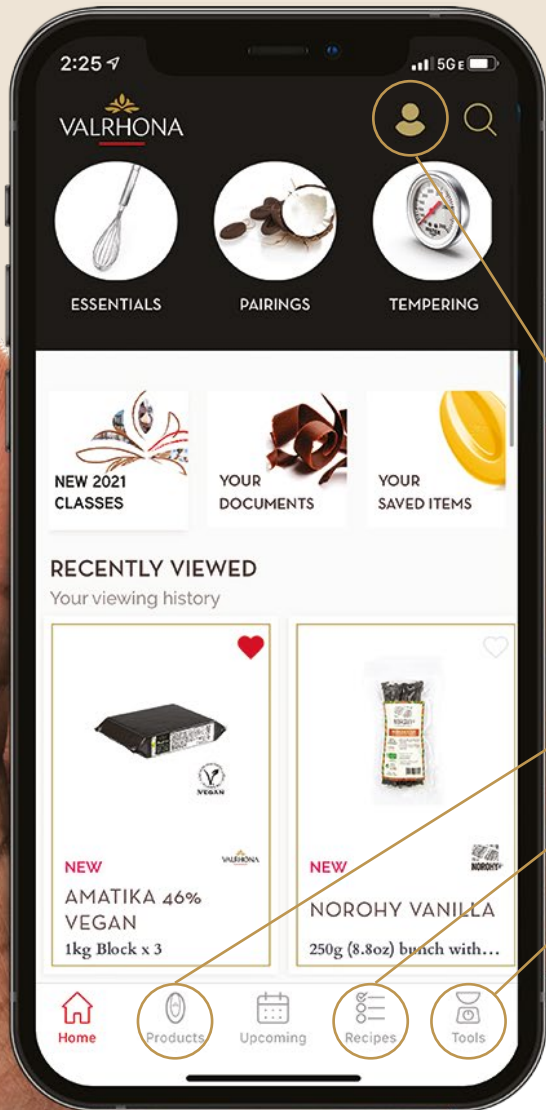


The brand offers clever and inspiring decorations in natural colors, and is committed to supporting chefs in their quest for true originality.

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