

ESSENTIALS

BY L'ÉCOLE VALRHONA
PASTRY SHOPS & BAKERIES



VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®

OUR EXPERTISE

For 30 years, the pastry chefs at L'École Valrhona have been by your side. The goal has always been to give you the technical knowledge you need to flourish within the wonderful world of pastry. One tool that helps make this possible is the Valrhona Essentials. Created by the pastry chefs at L'École Valrhona, this new volume of Essential recipes aims to enrich your pastry expertise by giving you even more tools with which to unleash your creativity. With its even wider range of textures, flavors, and innovations, we hope you enjoy this new expanded Valrhona Essentials.

Here you'll find a selection of recipes from our Essentials Collection, specifically curated to meet your needs. This quick guide can be your daily go-to. Explore the rest of the Valrhona Essentials Recipes on the Valrhona App.



INTRODUCING THE VALRHONA APP FOR iOS

Imagine the best of chocolate like never before. The Valrhona App for iOS is designed with you in mind, giving you access to powerful new tools and our full library of Essentials, all for free. Download the Valrhona App today from the App Store by scanning the QR code to the right.

L'ÉCOLE VALRHONA

Founded in 1989, by Valrhona and Frédéric Bau, l'École Valrhona was created to offer our customers inspiration, creativity, techniques and knowledge about chocolate. In 2015, Valrhona opened its world-renowned school for chefs, l'École Valrhona, in Brooklyn, NY. Like its international counterparts, l'École Valrhona Brooklyn is dedicated to serving North American based chefs as a vibrant and welcoming venue to exchange ideas, share expertise, perfect techniques and discover current and emerging trends. During each class, our l'École Valrhona Pastry Chefs and esteemed Guest Chefs seek to help chefs build their businesses, bring value to their patrons and stay ahead of the culinary curve of trends, techniques and products.



RECIPES

CRÈME ANGLAISE

500g Heavy cream 36%
500g Whole milk
200g Egg yolks
100g Sugar

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

MILK-BASED CRÈME ANGLAISE

1000g Whole milk
200g Egg yolks
100g Sugar

Bring the milk to a boil and pour into the premixed egg yolk-sugar combination (without blanching).
BAKING: Heat to 185°F (84°C). Strain and use immediately or quickly cool and use later.

CRÈME-ANGLAISE CRÉMEUX

1000g Crème Anglaise
*Quantity of gelatin (220 bloom)

If necessary, add 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 immersion blender to make a perfect emulsion.
Leave to set in the refrigerator.

DARK																
ABINAO 360g	GUANAJA 380g	CARAÏBE 400g	EXTRA BITTER 420g	ORIADO 420g	CARAQUE 430g	ARAGUANI 370g	ANDOA DARK 385g	NYANGBO 390g	ALPACO 440g	MANJARI 415g	ILLANKA 475g	TAÏNORI 460g	MACAÉ 475g	ÉQUATORIALE DARK 430g	EXTRA DARK 500g	SATILIA DARK 425g
MILK								WHITE				INSPIRATION				
JIVARA 500g	ORIZABA 560g	BAHIBÉ 480g	ANDOA MILK 500g	TANARIVA 570g	AZÉLIA 600g	CARAMÉLIA 570g	SATILIA MILK 555g	ÉQUATORIALE MILK 525g	IVOIRE 550g	OPALYS 580g	WAÏNA 550g	BLOND DULCEY 580g	BLOND ORELYS 580g	ALMOND INSPIRATION 530g		
+ 4g*	+ 6g*	+ 4g*		+ 6g*		+ 7g*	+ 8g*	+ 6g*	+ 6g*			+ 8g* milk base	+ 8g*	+ 6g* milk base		

these have to come before the classic dessert ganache if you want to keep them all on the same page, or else a couple recipes have to come before them so they can be together on the next page

CLASSIC DESSERT GANACHE



GANACHE:
600g Heavy cream 36%
100g Invert sugar

ADVICE FOR USE: For reasons of texture and cost-effectiveness, we advise you to use fluid (uncrystallized) ganaches for making desserts and small cakes. However, if the recipe calls for a firmer ganache, make the mixture a few hours before pouring out the dessert to allow the ganache to start crystallizing. To soften a crystallized ganache, put it in a microwave oven on moderate heat.

DARK

ABINAO 420g	ARAGUANI 450g	ANDOA DARK 465g	GUANAJA 490g	NYANGBO 500g	ALPACO 500g	CARAÏBE 500g	MANJARI 510g	XOCOLINE DARK 520g	TAÏNORI 510g	MACAÉ 530g	EXTRA BITTER 540g	CAFÉ NOIR 600g	DARK ORANGE 600g	CARAQUE 600g	ÉQUATORIALE DARK 600g	EXTRA DARK 750g
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MILK

JIVARA 900g	ORIZABA 885g	ANDOA MILK 910g	TANARIVA 1050g	CARAMÉLIA 980g	ÉQUATORIALE MILK 1000g
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WHITE

IVOIRE 1150g	OPALYS 1215g	BLOND DULCEY 1100g
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CHOCOLATE MOUSSE WITH CRÈME ANGLAISE



600g Crème Anglaise
900g Heavy cream 36%
*Quantity of gelatin (220 bloom)

If necessary, add rehydrated gelatin to the warm, strained Crème Anglaise. Gradually pour over the melted chocolate, stirring with a spatula to form a smooth emulsion. 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. As soon as the mixture is smooth, check the temperature: 95-100°F (35-38°C) for white and blond-colored chocolates; 100-105°F (38-41°C) for milk chocolates; and 115-120°F (47-50°C) for dark chocolates. Add the rest of the mousse-textured whipped cream.



• To give your BLOND DULCEY a more smooth texture, use the Milk-Based Crème Anglaise.

• The ideal serving temperature for this mousse is 45°F (8°C).

DARK

ABINAO 560g	GUANAJA 650g	CARAÏBE 680g	EXTRA BITTER 720g	ORIADO 720g	CARAQUE 870g	ARAGUANI 620g	ANDOA DARK 660g	NYANGBO 670g	ALPACO 680g	MANJARI 700g	ILLANKA 750g	TAÏNORI 700g	MACAÉ 750g	ÉQUATORIALE DARK 870g	EXTRA DARK 860g	SATILIA DARK 720g
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MILK

JIVARA 1100g	ORIZABA 1115g	BAHIBÉ 1055g	ANDOA MILK 1115g	TANARIVA 970g	AZÉLIA 1190g	CARAMÉLIA 910g	SATILIA MILK 1220g	ÉQUATORIALE MILK 1100g
			+5g*		+6g*	+5g*		+6g*

WHITE

IVOIRE 1000g	OPALYS 1165g	WAÏNA 1000g	BLOND DULCEY 1000g	BLOND ORELYS 1150g
+10g*	+12g*	+10g*		+12g*

INSPIRATION

ALMOND INSPIRATION 1000g
+6g*

GIANDUJA-STYLE

MILK HAZELNUT 1190g	DARK HAZELNUT 1100g
+8g*	+4g*

COCOA & ALMOND SHORTCRUST PASTRY



420g Pastry flour
180g Confectioner's sugar
4g Fine salt
60g Almond flour
240g Butter
100g Eggs
50g COCOA POWDER

Mix the dry 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.
BAKING: 300°F (150°C).

To make a plain almond shortcrust pastry, use pastry flour instead of cocoa powder.

CHOCOLATE CAKE

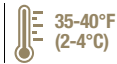


500g Eggs
150g Invert sugar
250g Sugar
150g Almond flour
240g Pastry flour
50g COCOA POWDER
15g Baking powder
240g Heavy cream 36%
100g Chocolate liqueur (optional)
210g Butter

Mix together the eggs, invert sugar and sugar. Add the almond flour. Sift together the flour and COCOA POWDER, then sift them again into the mixture. Add the baking powder. Pour in the cream, add the liqueur, and finish off with the melted chocolate and butter.
BAKING: Bake the mixture in a greased cake mold at 320°F (160°C) for approx. 40 to 45 minutes. Alternatively, bake at 355°F (180°C) in a frame on top of a silicone mat for approx. 15 minutes. 1000g to 2000g per 40 x 60cm mold.

Add chocolate chips or pearls for an even more intense chocolate flavor and an extra dash of texture.

SOFT CHOCOLATE GLAZE



600g ABSOLU CRISTAL
NEUTRAL GLAZE
225g Heavy cream 36%
60g Water
*Quantity of gelatin (220 bloom)

Warm the cream then pour slowly over the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Finish with the ABSOLU CRISTAL which you have simmered with the water. Mix using an immersion blender again. Use at 85-105°F (30-40°C). **If you are using IVOIRE, OPALYS, ORELYS, WAÏNA or DULCEY, you should only use 150g of ABSOLU CRISTAL.**

Flavor was our top priority when making this glaze. It has only a hint of sweetness and a rich chocolaty taste.

DARK

ABINAO 250g	GUANAJA 295g	CARAÏBE 300g	EXTRA BITTER 325g	ORIADO 325g	CARAQUE 350g	ARAGUANI 275g	ANDOA DARK 295g	NYANGBO 275g	ALPACO 300g	MANJARI 310g	ILLANKA 330g	TAÏNORI 310g	MACAÉ 320g
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DARK

ÉQUATORIALE DARK 350g	EXTRA DARK 380g	SATILIA DARK 315g	XOCOLINE 315g	CAFÉ NOIR 350g	DARK ORANGE 350g	P125 CŒUR DE GUANAJA 240g
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MILK

JIVARA 340g	ORIZABA 335g	BAHIBÉ 325g	ANDOA MILK 340g	TANARIVA 370g	AZÉLIA 395g	CARAMÉLIA 370g	SATILIA MILK 380g	ÉQUATORIALE MILK 375g	XOCOLINE MILK 345g
+ 1g*									

WHITE

IVOIRE 375g	OPALYS 375g	WAÏNA 375g	BLOND DULCEY 310g	BLOND ORELYS 360g
+ 3g*				

WHIPPED GANACHE



GANACHE:
450g Heavy cream 36%
50g Glucose
50g Invert sugar
*Quantity of heavy cream 36%

Heat the smaller portion of cream, the glucose and the invert sugar. Gradually pour the hot mixture over the partially melted chocolate, stirring to form a smooth emulsion. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold cream. Mix using an immersion blender again. Leave to set in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

The ideal serving temperature for this mousse is 42-45°F (6-8°C).

DARK

ABINAO 340g	GUANAJA 360g	CARAÏBE 380g	EXTRA BITTER 430g	ORIADO 430g	CARAQUE 430g	ARAGUANI 350g	ANDOA DARK 365g	NYANGBO 370g	ALPACO 380g	MANJARI 395g	ILLANKA 410g	TAÏNORI 400g	MACAÉ 410g	ÉQUATORIALE DARK 420g	EXTRA DARK 500g	SATILIA DARK 400g
+ 890g*	+ 910g*	+ 930g*	+ 980g*			+ 900g*	+ 915g*	+ 920g*	+ 930g*	+ 945g*	+ 960g*	+ 950g*	+ 960g*	+ 970g*	+ 1050g*	+ 950g*

MILK

JIVARA 610g	ORIZABA 620g	BAHIBÉ 585g	ANDOA MILK 620g	TANARIVA 725g	AZÉLIA 675g	CARAMÉLIA 660g	SATILIA MILK 675g	ÉQUATORIALE MILK 700g
+ 1160g*	+ 1170g*	+ 1135g*	+ 1170g*	+ 1275g*	+ 1225g*	+ 1210g*	+ 1225g*	+ 1250g*

WHITE

IVOIRE 610g	OPALYS 650g	WAÏNA 610g	BLOND DULCEY 650g	BLOND ORELYS 650g
+ 1160g*	+ 1200g*	+ 1160g*	+ 1200g*	

INSPIRATION

ALMOND INSPIRATION 650g
+ 1200g*

