

# INSPIRATION

## TIPS AND TRICKS

1

### MELTING AND CRYSTALLIZATION

Continuous stirring is essential.  
Microwave: Melt gradually  
If product thickens, stir, use an immersion blender, or the mixer of a tempering machine to return the fluidity

2

### MANUAL TEMPERING YUZU, STRAWBERRY and PASSION FRUIT INSPIRATION

Initial Melting\*: 95-104°F (35-40°C)  
Melting: 104-113°F (40-45°C)  
Crystallization: 81-82°F (27-28°C)  
Manual Working: 86-88°F (30-31°C)

### ALMOND INSPIRATION

Initial Melting\*: 95-104°F (35-40°C)  
Melting: 104-113°F (40-45°C)  
Crystallization: 79-81°F (26-27°C)  
Manual Working: 86-88°F (30-31°C)

3

### STORING BAGS OF FEVES

Tightly seal open bags of feves and store at 60-65°F (16-18°C)

4

### STORING FINISHED PRODUCTS

Use 100% light and oxygen-resistant packaging  
Be careful to avoid condensation in temperature changes

5

### STORING LEFTOVER MELTED INSPIRATION

Tightly seal using plastic film

6

### IN STORES

Products made using Inspiration should be sold within 3 to 4 weeks if exposed to light to avoid color fading

*\*For optimal tempering, Valrhona recommends holding this temperature for at least 12 hours.*



YUZU INSPIRATION



STRAWBERRY  
INSPIRATION



ALMOND  
INSPIRATION



PASSION FRUIT  
INSPIRATION

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