

# Kommtu 80%

Valrhona's  
100th  
anniversary  
chocolate

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The fruit of an ethical  
collective's hard work



VALRHONA

Let's imagine the best of chocolate®

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## FOR 100 YEARS, VALRHONA HAS IMAGINED THE BEST OF CHOCOLATE

**1922.** Albéric Guironnet opened the Chocolaterie du Vivarais in Tain L'Hermitage. In the heart of the Rhône Valley, Albéric roasted his beans himself, reserving them exclusively for his fellow chefs and makers.

**2022.** Cocoa partners, suppliers, employees, connoisseurs, makers and chefs from all over the world all contribute through their commitment and involvement, alongside Valrhona, to doing good things with good food. **100 years** separate these two dates.

We have shared these 100 years with a group of ethically minded people.

To celebrate its anniversary, Valrhona has created **Komuntu 80%** chocolate with 100 of them, embodying 100 years of **commitment** to express the very essence of **ethical** chocolate.

A new couverture chocolate that is **unique in all kinds of ways**.

# THE FRUIT OF AN ETHICAL COLLECTIVE'S HARD WORK

Everything you need to know about Komuntu is in its name.

Serving as a kind of link that would bind the 100 people together, **Komuntu** is a contraction of “Komunumo”, which means “community” in Esperanto, and “Ubuntu”, an African concept that means “I am because we are”.

Having emerged out of an **original creative process**, Komuntu 80% embodies the strength of the collective because it involves Valrhona's entire value chain. It tells the story of the women and men we have met all over the world.

**100 ethically minded people** (cocoa partners, suppliers, employees and customers) participated in the creation of this dark chocolate: the choice of its unique taste, the illustration on its packaging, and its name.

This chocolate is **extraordinary** because it is the result of a collaboration.

**KOMUNTU 80%**  
CREATED WITH YOU, FOR YOU

Ketut Pantiana Sophie Maignett Michael  
Pecchini Aoki Yusuke Susum Rojas Lino Jo  
César Garcia Dominique Ducroix Thalia Ho  
William Liddicoat Eric Rousseau Mingler L  
Tomazina Sanchez Pérez Jean-Baptist  
Michel Guito Gil Ramecourt Maj  
Vase Dominique Clayton William  
Kamel Gueriz Dumaire Céline  
Duhamel Dom Luis Manne  
Marie Müller Ja Junji Patricia  
Demess Paul A. Young Olga Campos Flan  
Millet Raul Ramiron Luis Emily Ban  
José Del Valle Hernández Eva Martine  
Diabate Vafing Nora Valson Nancy Lu  
Eduardo Espinosa Tamariz Catherine Boisse

100 years  
of commitment

VALRHONA



## A UNIQUE AROMATIC PROFILE

You can find out everything you need to know about Valrhona from its flavor too.

Komuntu 80% alone embodies all the expertise of Valrhona's cocoa sourcers and its blending expertise.

Made from a complex blend of cocoa beans sourced from the four corners of the world, this couverture chocolate represents the special bonds that Valrhona maintains with its 15 cocoa-producing partners.

This unique chocolate is the result of a long process which blends beans from different origins, an area of expertise truly unique to Valrhona. Its aromatic profile strikes a true balance between powerful cocoa and harmonious flavors, complementing the existing range of Valrhona couvertures perfectly.

The result is a chocolate with a high cocoa percentage of 80% whose aromatic profile reveals a powerful woody and bitter taste on the palate, supported by notes of roasted cocoa nibs.

A journey for the senses with multiple stops to try the flavors of its cocoa producing countries.

Mélanie Morea



PASTRY CHEF  
AT  
L'ÉCOLE VALRHONA

« Anyone who loves intense chocolate will appreciate Komuntu in pastries or chocolates. Its woody character with hints of roasted cocoa nibs works as well with nuts as it does with tangy or sweet berries. »

## A RESPONSIBLE COUVERTURE

Last but not least, we are making an impact with Komuntu 80%'s profits.

Because Komuntu 80% proves Valrhona's commitment to creating a fair, sustainable cocoa industry and creative, responsible gastronomy, during the 100th anniversary year, 100% of this chocolate's profits will be given to our cocoa-producing partners.

The final sum harvested will be divided equally among Valrhona's 15 cocoa partners for the development of community projects in support of education, health, income diversification and more. Each partner will be able to decide, in collaboration with Valrhona and according to its own needs, which project will be set up at the end of the year of raising funds.

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AVAILABLE: September 1, 2022

### PACKAGING

3kg bag

### COMPOSITION

Cocoa 80% min., Fat 45%, Sugar\*\* 21%

### INGREDIENTS

Cocoa beans, sugar, cocoa butter, vanilla. Milk (made in premises which use milk). May contain nuts and soy.

### USE WITHIN\*

18 months

### STORING

Store in a cool, dry place between 60/65°F (16/18°C).

\*calculated based on the date of manufacture

\*\*added sugar



# PACKAGING THAT REFLECTS KOMUNTU'S UNIVERSAL SPIRIT

Orange, blue, white, yellow... The French-Malagasy painter and illustrator Déborah Desmada brings the perfect final touch to this new chocolate. Her openness to world cultures illuminates her color palette and feeds into her technique in which **oil pastels** and **digital painting** fuse together to create a world where the imagination is allowed to run wild. The best talent we could have hoped for to bring Komuntu to life.

This travel enthusiast has dreamed up an **artistic motif** that unfolds in a harmonious symphony of **vibrant colors** typical of our cocoas' countries of origin, symbolizing all its **diversity** and sense of joy.





# KAMÉLIA



*Baptiste Girard*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“*The **Komuntu** couverture is the star of this dessert, enabling it to reveal every aspect of its character. The mint's freshness enhances its aromatic notes, and its powerful flavor is the perfect counterpoint to the tangy forest fruit.*”



## MAKES 24 DESSERTS

### KOMUNTU 80% AND MINT MILK ICE CREAM

1 190 g	Whole milk
150 g	Fresh mint
11 g	Heavy cream 36%
65 g	1% fat dry milk
80 g	Sugar
95 g	Glucose powder DE 33
75 g	Invert sugar
7 g	Combined stabilizer
335 g	<b>KOMUNTU 80%</b>
2 008 g	Total weight

Mix half the milk with the mint for 30 seconds. Strain and adjust the weight if necessary.  
Pour the milk, cream and dry milk into the mixture.  
At 85°F (30°C), add the sugars (sugar, powdered glucose and invert sugar). 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 a bit of the liquid on the chocolate.  
Mix with an immersion blender to form a perfect emulsion.  
Add the rest and pasteurize at 185°F (85°C) for 2 minutes. Blend to homogenize, then quickly cool to 40°F (4°C).  
Leave the mixture to sit for at least 6 hours at 40°F (4°C).  
Mix using an immersion blender and churn while between 15/20°F (-6°C to -10°C).

### GLUCOSE-BASED LIQUID STARCH

530 g	Whole milk
15 g	Potato starch
40 g	Glucose DE 60
595 g	Total weight

Mix together a small portion of the cold milk with the potato starch, and set aside.  
Heat the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).  
Pour part of the hot glucose milk over the milk-starch mixture.  
Put everything back in the cooking appliance and bring to a boil.

### KOMUNTU 80% INTENSE WHIPPED GANACHE

560 g	Glucose-based liquid starch
290 g	<b>KOMUNTU 80%</b>
200 g	Heavy cream 36%
1 050 g	Total weight

Gradually combine the hot liquid starch with the chocolate.  
Immediately mix using an immersion blender to make a perfect emulsion.  
Add the cold heavy cream.  
Mix again very briefly.  
Cover the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours.  
Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

### COCOA GLAZE

300 g	Mineral water
385 g	Sugar
130 g	<b>Cocoa powder</b>
260 g	Heavy cream 36%
21 g	Gelatin powder 220 Bloom
105 g	Water for the gelatin
1 201 g	Total weight

Bring the water and sugar to a boil, then add the cocoa.  
Heat the cream and add it to the syrup.  
Bring the whole to a boil and add the rehydrated gelatin.  
Leave to set for 12 hours before use.

### COCOA NIB OPALINES

230 g	Sugar
230 g	Glucose DE 35/40
230 g	Petit gâteau
70 g	<b>Cocoa nibs</b>
760 g	Total weight

Cook the sugar, fondant glaze and glucose at 330°F (165°C).  
Add the cocoa nibs.  
Pour onto a silicone baking mat.  
Leave to cool completely and grind into a powder.  
Store in a dry place.

### FOREST FRUIT COOKING JUICES

265 g	Raspberries
105 g	Blackberries
105 g	Fresh blueberries
105 g	Blackcurrant
55 g	Redcurrant
55 g	Water
50 g	Sugar
10 g	Fresh mint
15 g	Blackcurrant purée
5 g	Lime juice
770 g	Total weight

Place all ingredients in a vacuum bag.  
Bake in a steam oven or in a pan of water at 185°F (85°C) for 45 minutes.  
Drain it while it is still hot until it has completely cooled.  
Keep the cooking juices for use with the vinegar-flavored forest fruit juice.

<b>VINEGAR-FLAVORED FOREST FRUIT JUICE</b>  325 g Forest fruit cooking juices 80 g Raspberry vinegar 405 g <i>Total weight</i>	Mix together the 2 ingredients.
<b>FOREST FRUIT PICKLES</b>  95 g Raspberries 55 g Blackberries 55 g Fresh blueberries 35 g Blackcurrant 20 g Redcurrant 260 g Vinegar-flavored forest fruit juice 520 g <i>Total weight</i>	Cut your fruit into 2, depending on the size. Add the fruit to the vinegar-flavored juice and leave to settle for at least 24 hours.
<b>FOREST FRUIT JELLY</b>  145 g Vinegar-flavored forest fruit juice 1 g Agar-agar 2 g Gelatin powder 220 Bloom 10 g Water for the gelatin 158 g <i>Total weight</i>	Heat the vinegar-flavored fruit juice. Add the agar and bring to a boil. Add the rehydrated gelatin. Pour immediately.
<b>P125 COCOA NIB SHORTCRUST PASTRY</b>  90 g <b>P125 CŒUR DE GUANAJA</b> 170 g European-style butter 80 g Eggs 310 g All-purpose flour 120w g Confectioner's sugar 25 g Extra-fine blanched almond powder 15 g <b>Cocoa nibs</b> 3 g Salt 810 g <i>Total weight</i>	Mix the P125 Cœur De Guanaja chocolate melted to 95°F (35°C) with the creamed butter. Gradually add the cold eggs. Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and salt. Briefly stir all these ingredients together. Spread out immediately.
<b>MINT CRÊMEUX</b>  160 g Whole milk 30 g Fresh mint 135 g Heavy cream 36% 45 g Sugar 2 g Pectin X58 45 g Eggs 1 g Gelatin powder 220 Bloom 5 g Mineral water 25 g European-style butter 448 g <i>Total weight</i>	Blend the milk with the mint for 30 seconds. Strain. Adjust the weight of milk if necessary. Heat the milk and cream. Once it has reached 105°F (40°C), add the sugar-pectin mixture and bring to a boil. Add the eggs and hydrated gelatin and mix, while also adding in the butter. Set aside or pour out immediately.
<b>FOREST FRUIT CONFIT</b>  340 g 100% Meeker raspberry purée 170 g 100% Blackdown and Andorine blackcurrant purée 170 g Blackberry purée 35 g Sugar 35 g Glucose powder DE 33 9 g Pectin NH 15 g Lime juice 25 g Blackcurrant purée 799 g <i>Total weight</i>	Heat the purées. Once they have reached 105°F (40°C), add in the sugars and pectin, which you have mixed together. Bring the mixture to a boil. Add the lime juice and blackcurrant purée.

<b>KOMUNTU 80% COCOA NIB ICE CREAM COATING</b>  465 g <b>KOMUNTU 80%</b> 65 g Grape seed oil 70 g <b>Cocoa nibs</b> 600 g <i>Total weight</i>	Melt the chocolate couverture and add the oil and nibs. Set aside.
<b>KOMUNTU 80% SPRAY MIX</b>  90 g <b>Cocoa butter</b> 210 g <b>KOMUNTU 80%</b> 300 g <i>Total weight</i>	Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).
<b>FOREST FRUIT PICKLE COMPOTE</b>  540 g Forest fruit confit 270 g Pickled forest fruit 40 g Redcurrant 80 g Blackberries 80 g Raspberries 40 g Blackcurrant 40 g Fresh blueberries 1 090 g <i>Total weight</i>	Mix the confit and add the drained pickled fruit and chopped forest fruit. Set aside.

## ASSEMBLY AND FINISHING

Make the Komuntu and mint milk ice cream, whipped ganache, cocoa glaze and cocoa nib opalines. Make the cooking juices and use them to make the vinegar-flavored forest fruit juice. Prepare the pickled forest fruit. Churn the ice cream and pipe 30g into ring-shaped molds (Silikomart SF268). Freeze.

Make the P125 shortcrust pastry and spread it out to 2mm. Freeze it and cut it into rings using an 8.5cm diameter perforated cutter and a 5.5cm diameter cutter. Bake at 300°F (150°C) for 20 minutes.

Make the forest fruit jelly and pour it into a 40x30cm frame on a silicone mat. Leave to cool. Using a 5.5cm diameter cutter, cut out jelly circles. Store in the refrigerator with its surface covered with a sheet of guitar paper.

Make the mint crêmeux and pour 15g into flexipan ring-shaped molds (Silikomart SF269). Freeze.

Make the forest fruit confit, turn out the mint crêmeux and soak each one in the confit. Freeze. Cool down the remaining confit and keep it for the compote.

Whip up the whipped ganache, taking care to retain its supple texture. Pipe 20g into ring molds (Silikomart SF268), put in place the mint confit crêmeux insert and cover it with 10g of whipped ganache, smoothing the surface so it is level. Freeze.

Make the Komuntu cocoa nib ice-cream coating, turn out the rings of ice cream and dip them in the glaze so they are completely covered. Freeze.

Spread some pre-crystallized Komuntu couverture between two guitar sheets and cut it into rings with an outer diameter of 9cm and a 7.5cm hole in the middle.

Spread some Komuntu couverture over a sheet of guitar paper using a fine comb. Use a stylus with a rubber tip to connect the lines together into petal shapes and curve them by setting them on a U-shaped mold. Leave to set.

Sprinkle the cocoa nib opaline onto a lightly greased silicone mat which you have covered with a petal-shaped stencil. Put the opalines in the oven at 355°F (180°C) for 2 minutes. Once out of the oven, turn the silicone mat over onto a sheet of parchment paper, then roll it over on itself to peel off the opalines. Bake them in the oven at 300°F (150°C) for a few seconds so that they take on a curved shape. Store in a hermetically sealed box away from any moisture.

Turn out the ring-shaped Komuntu decorations and put them in the freezer. Make the spray mix and use a spray gun to apply a light velvety covering to the decorations.

Heat the cocoa glaze to 68/72°F (20/22°C), turn out the rings of whipped ganache and glaze them. Place them directly onto the P125 shortbread. Store at 40°F (4°C). Make the forest fruit compote.

## ASSEMBLY

Arrange three dabs of whipped ganache on the back and top of each ice cream ring to stick it to the bottom of the plate. Pipe 10g of whipped ganache into the base of the ring.

Put in place a shortbread with the glazed assembly on top.

Add 40g of forest fruit compote to the center of the ring.

Place a fine piece of forest fruit jelly to cover up the center.

Turn out the petal-shaped Komuntu decorations. Arrange three opalines and three decorations so that they are alternating and slightly overlapping.

Finish off by placing the chocolate ring on the edge of the assembly.



# 100 years of Commitment

## 100 YEARS: THE MOST PRECIOUS OF CELEBRATIONS!

We have had the honor of sharing the past 100 years  
with a group of ethically minded people,  
producers and chefs who are passionate about chocolate –  
which is why this anniversary belongs to you!

100 years of coming together around a shared purpose,  
100 people from the world of ethical chocolate who  
have been selected to represent this important movement  
so that “together, good becomes better”.

100 more years of a fair and sustainable cocoa industry,  
100 more years for creative and conscious cuisine,  
100 more years to act and carry out our mission,  
inspired 100 years ago... by a simple bean.



**VALRHONA**  
Let's imagine the best of chocolate®





About Valrhona:

## **AT VALRHONA, TOGETHER, GOOD BECOMES BETTER**

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement "Together, good becomes better" conveys the strength of its commitment.

Together with its employees, chefs and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day.

Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this raison d'être, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal and environmental performance. This distinction emphasizes our "Live Long" sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

[www.valrhona.com](http://www.valrhona.com)

### **Press contact:**

**Sasha Baron**

**M. [sasha.baron@valrhona-selection.com](mailto:sasha.baron@valrhona-selection.com)**

