

Certified



Corporation

The Essentials



VALRHONA

Let's imagine the best of chocolate®





Valrhona

TOGETHER, GOOD BECOMES BETTER

The world of gastronomy is continuing to change in profound ways and is constantly bringing together people who believe that the sector can become fairer and more sustainable. Seasonal ingredients, short supply chains, openness about origins, natural goodness and reduced food waste are some of the issues raised by professionals and increasing numbers of committed enthusiasts.

Striving for excellence can include searching for greater meaning in everything we do, which is why gastronomy is also becoming more concerned about and respectful of the planet.

This kind of awareness is developing and becoming more and more refined, and it is set to make a wholehearted contribution to our positive impact on everything from sourcing to tasting.

In the world of pastry-making, this shift is certainly more recent, but no less powerful. At Valrhona, these beliefs are part of our DNA, and with you at our side, we see them become stronger every day. Having been faithful advocates of handcrafted skills for many years, we love to demonstrate that it is possible to look after people's health and the environment without compromising on taste and conviviality.

Together, as flavor artists, let's continue to live out and share our strong values rooted in our passion for chocolate.

The Valrhona Team



L'École Valrhona

OUR AIM IS TO HELP YOU DEVELOP YOUR TALENT

L'École Valrhona was created in 1989 with the ambition of passing on outstanding skills, and to this day it continues to share its passion for chocolate via its Campuses, Laboratory Kitchens and an online program.

From Tain l'Hermitage to Brooklyn via Tokyo and now even in the heart of Paris, L'École offers outstanding training courses in which flavor professionals can develop their talent and learn from one another, pushing the limits of creativity!

L'École Valrhona and its pastry chefs have also set up a network of Laboratory Kitchens in Europe and Asia to guide you on your journey towards your unique creative identity, wherever you might be in the world. These local kitchens offer workshops and training in key skills, so everyone can expand their chocolate education.

Strengthened by its diversity, L'École Valrhona enables flavor creatives to learn and gather new experiences so that, together, we can imagine the best of chocolate.



This booklet aims to enrich your expertise



L'École Valrhona

AROUND THE WORLD

L'École Valrhona is a showcase for expertise with a network that extends right around the world, enabling every chef to perfect their technique and experiment so that, together, we can imagine the best of chocolate.



You can find portraits and learn more about the backgrounds of our pastry chefs and passionate instructors at valrhona.com



- L'École Valrhona
- ▣ Valrhona Laboratory Kitchens
- Pastry chef on site

4 CAMPUSES
3 Laboratory Kitchens
(Milan, Barcelona, Kehl)

15000 people
Trained per year in the world

More than 35 PASTRY CHEFS
10 nationalities,
7 languages spoken

500 ORIGINAL RECIPES
(Booklets, training, events)



Reasonable Indulgence

Pastry-making has always been synonymous with generosity. The ingredients have evolved but the common denominator has always been abundance.

To maintain this level of excellence today, pastry-making's story needs to be not just rewritten but reimagined. Health and nutrition are now central concerns for the public. It is up to us to start our new chapter with a promise - a promise to retain only the essentials when we do our work.

As opposed to the current trend of "free-from" and "zero", Reasonable Indulgence is about opting for less and better.

So that we can embody these beliefs, several years ago Frédéric Bau started reflecting on the theme of "Reasonable Indulgence". **This modern, bold approach dares to deconstruct and shake up our preconceived ideas about indulgence.**

With the support of our Research & Development departments and nutrition specialists, Valrhona has embodied and explored the concept of Reasonable Indulgence in everything it does since 2015, firm in the belief that a dessert should be beautiful, delicious and healthy. This subtle alchemy favors delicacy and restraint.

However, Reasonable Indulgence isn't about banning things - it is about reflecting on them more effectively. Butter and sugar, for example, are no longer essential unless they serve a demonstrable purpose. All the thinking around Reasonable Indulgence touches on taste, technique and optimal use of ingredients.

The main challenge is unlearning techniques, actions and reflexes that have been repeated and passed down for generations so that we can boost awareness and conceptualize new conventions. These key factors will make it possible to push the limits of creativity so that we all eat more healthily, while our pastries retain all their emotional and gustatory impact and excellence!



A word from L'École Valrhona

DEAR COLLEAGUES AND PARTNERS,

It's been nearly 35 years since we started working
to support you all around the world.

Over time, "The Essentials" has become the leading reference guide for all pastry chefs and chocolatiers. We remain as determined as ever to keep developing this collection of pastry techniques so that we can share them with you. **Challenging yourself and pushing limits so that we can offer more ethical, perfectly balanced recipes is in L'École Valrhona's DNA.**

Several generations of us pastry chefs have graduated from the Écoles Valrhona, and we're proud to have contributed to the development and promotion of this wonderful series. Each of us appreciates how important it is in your day-to-day life. We are developing it once again with a sense of rigor and awareness.

We present this new edition of "The Essentials" in which basic recipes that have reached iconic status, such as whipped ganache or chocolate crèmeux, are each meticulously reworked using criteria inspired by the Reasonable Indulgence concept.

These recipes have emerged out of a close collaboration between chefs at L'École Valrhona and Valrhona's Research & Development department, the former bringing their pastry-making expertise and the latter their scientific knowledge.

"The Essentials" are part of the trend for using good ingredients to treat consumers to something special so that you can explore your creativity and expand your range of pastries, desserts and chocolates.

We hope that this new edition will be everything you want it to be and that it will help you to continue to ensure that "good becomes better".

*The team of chefs
at L'École Valrhona*



Reasonable Indulgence in "The Essentials"

METHOD & CRITERIA

Reworking "The Essentials" is a constant challenge.

A true kitchen companion for thousands of chefs and restaurateurs around the world, "The Essentials" is a collection of perfectly quantified basic recipes for all Valrhona's products.

This edition has done in-depth research to create and rework recipes using Reasonable Indulgence criteria.

CRITERIA FOR REASONABLE INDULGENCE

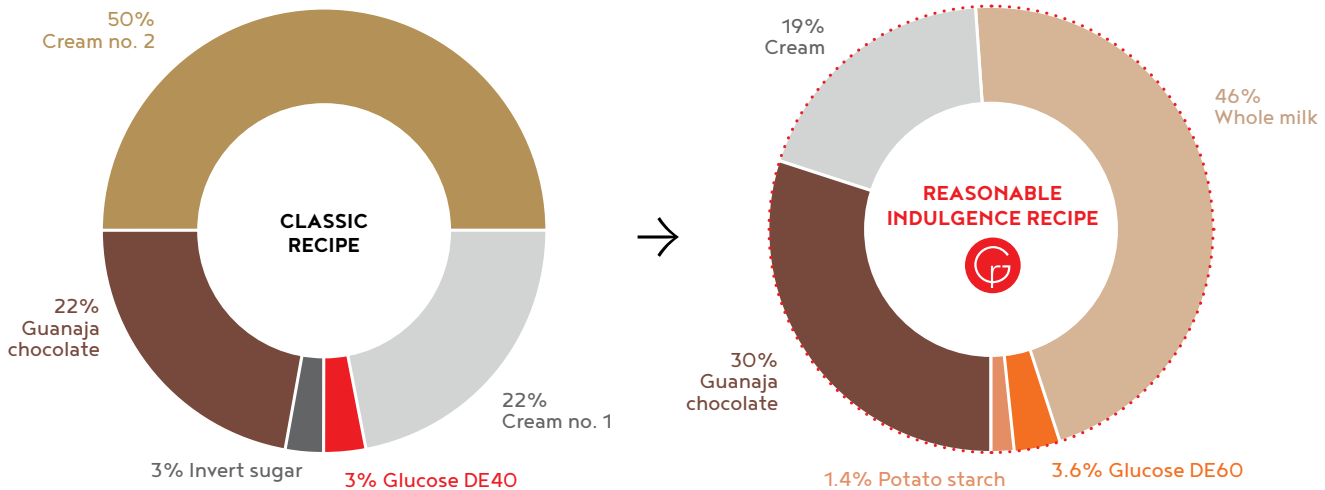
- Improve nutritional composition (calories, fats, sugars)
- Maintain or improve tastes and textures

CHARACTERISTICS FOR "THE ESSENTIALS"

- Limited number of ingredients
- Ingredients that are available worldwide
- Uncomplicated recipes
- Recipes that can be used by all gastronomy professions

EXAMPLE

GUANAJA WHIPPED GANACHE



-40%
Fats/100 g

-30%
Kcal/100 g

More intense taste
Unique chocolate flavor
Better expansion
Improved storage

This has helped new techniques to emerge.

In addition to working on the choice of ingredients and their proportions, we also reconsidered recipes' different steps so that we can analyze them in their totality.



Balibé A



Balibé B



Balibé C



Manjari A



Manjari B

Ganaches montées chocolat
Semaine 13 - Essai 18

→ remplacer tout ou une partie de la crème 35% par du lait entier ?

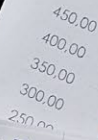
Recette Manjari A

- 450 g crème 35% (11)
- 945 g crème 35% (12)
- 50 g glucose DE60
- 50 g sucre inverti
- 395 g chocolat

Recette Manjari B

- 860 g lait entier
- 345 g crème 35% (11)
- 20 g glucose DE60
- 25 g fécule de pomme de terre
- 590 g chocolat

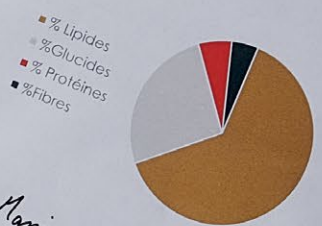
Valeurs énergétiques (kcal/100g)



Commentaires de dégustation

| | Manjari A | Manjari B |
|--------------------------|--|--|
| Taux de foisonnement | 1,20 | 1,42 |
| Intensité chocolat | x | +++ |
| Goût / Texture Technique | très sucré peu aéré | très intense facile à pocher |
| Apports nutritionnel | 374 kcal / 100g matière grasse 20g / 100g | 270 kcal / 100g matière grasse 20g / 100g |

Manjari A



Manjari B





Key



Gluten



Eggs



Nuts



Peanuts



Lactose



Reasonable
Indulgence recipe



Storing



Freezing



Sugar-free



Restaurant dessert

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01



Sponges, doughs & bases





Tips & tricks

EGG WHITES

We recommend you beat your egg whites at room temperature and at a medium speed.

FLOURS

There are 2 different types of flour:

Bread flour

Use this when you need a strong gluten to bind your product together. When kneaded, this flour forms a dough that can hold the fermented gases that help it rise.

All-purpose flour

This is used in all kinds of sponges as well as any doughs that don't require kneading or fermentation.

BUTTERS

In cake recipes, clarified liquid butter offers better softness and storage. For our recipes, we use butter 84% for its plasticity. It can be replaced with 82% fat butter.

BAKING

All baking temperatures are for fan-assisted ovens. Increase the temperature by about 70°F (20°C) if you are using a deck oven.

The temperatures and baking times vary depending on the sponge's thickness (thick sponge bakes for longer but at a lower temperature).

To make baking as even as possible, use perforated aluminum trays for sponges and perforated silicone sheets for shortcrust pastry.

All shortcrust pastry is baked at 300°F (150°C) to make sure it cooks evenly right to the middle.

Sponges

1.1 NUT-BASED SPONGE



| | | |
|------|------------------------------------|--|
| 150g | Hazelnut flour, almond flour, etc. | Roast the nut flour at 300°F (150°C) for approx. 15 minutes (optional). |
| 190g | Egg yolks | Beat the yolks and the larger portion of sugar. |
| 135g | Caster sugar | Whisk the egg whites while gradually adding the smaller portion of sugar. |
| 230g | Egg whites | Mix part of the whipped egg whites with the yolks and sugar. |
| 85g | Caster sugar | Incorporate the sifted dry ingredients, the rest of the beaten whites and, finally, the melted butter at 115°F (45°C). |
| 130g | All-purpose flour | |
| 85g | Butter 84% | |

Baking

—
In a mold, ring or on a baking sheet at 340–375°F (170–190°C).
1000g to 2400g for a 40 × 60cm mold.

1.2 FLOURLESS CHOCOLATE SPONGE



| | | |
|------|--|--|
| 95g | Butter 84% | Melt the chocolate and butter at 120°F (50°C). |
| 400g | Egg whites | Whisk the egg whites while gradually adding the sugar. |
| 130g | Caster sugar or maltitol (if using XOCOLINE 65%) | Fold the yolks gently into the beaten whites and add them into the melted chocolate and butter mixture heated to 120°F (50°C). |
| 100g | Egg yolks | |

Baking

—
On a baking sheet at 355°F (180°C).
600g to 1000g for a 40 × 60cm mold.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 350g | 420g | 400g | 385g | 420g | 455g | 440g | 440g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 395g | 455g | 350g | 440g | 430g | 410g | 430g | 440g |

| | |
|---------|----------|
| TAÏNORI | XOCOLINE |
| 430g | 400g |

1.3 FLOURLESS CHOCOLATE & ALMOND SPONGE



| | | |
|------|--|---|
| 200g | 50%, 55% or 70% Provençal almond paste | Using the flat beater in a mixer, soften the almond paste by gradually adding in the yolks. |
| 100g | Egg yolks | Make the mixture smooth, but don't incorporate any air bubbles. |
| 120g | Butter 84% | Incorporate the melted butter and chocolate at approx. 120°F (50°C). |
| 500g | Egg whites | At the same time, whisk the egg whites while gradually adding the caster sugar. |
| 170g | Caster sugar | Fold in a few stiffened whites to soften the mixture, then gently fold in the remainder. |

Baking

—
On a baking sheet at 355–375°F (180–190°C).
700g to 750g for a 40 × 60cm mold.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 175g | 210g | 200g | 195g | 210g | 225g | 220g | 220g |

| | | | | | | | | |
|---------|---------|---------|-------|---------|--------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | MILLOT | NYANGBO | ORIADO | SATILIA DARK |
| 200g | 225g | 175g | 220g | 215g | 195g | 205g | 215g | 220g |

| |
|---------|
| TAÏNORI |
| 215g |

Sponges

1.4 COCOA OR PLAIN LADYFINGER



- 360g Egg whites
- 220g Caster sugar
- 200g Egg yolks
- 125g Cornstarch
- 65g Cocoa powder**
- 65g All-purpose flour

Whisk the egg whites while gradually adding the caster sugar. Gently incorporate the beaten egg yolks into the whites, then add the sifted dry ingredients. Before baking, sprinkle your biscuits with sugar once, then again 5 minutes later to create an attractive pearly finish.

Baking

On a baking sheet or piped out at 390°F (200°C). 650g to 750g for a 40 × 60cm mold.

If you want your ladyfingers plain, swap the cocoa powder for all-purpose flour.

1.5 CHOCOLATE LADYFINGER



- 360g Egg whites
- 8g Powdered egg whites
- 125g Caster sugar
- 200g Egg yolks
- 90g Butter 84%
- 40g Cocoa powder**
- 65g All-purpose flour
- 60g Cornstarch

Beat the whites while adding the powdered egg whites and caster sugar mixture quickly. Gently fold in the yolks. Take out a small portion of your mixture and use it to thin out the chocolate and butter, which you have melted together at 120°F (50°C). Combine the two preparations, then add the sifted dry ingredients. Spread or pipe out the mixture.

Baking

On a baking sheet or piped out at 355-375°F (180-190°C). 650g to 750g for a 40 × 60cm mold.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 170g | 205g | 195g | 190g | 205g | 220g | 215g | 215g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 190g | 220g | 170g | 215g | 210g | 200g | 210g | 215g |

| |
|---------|
| TAÏNORI |
| 210g |

1.6 EMMANUEL SPONGE



- 370g Whole eggs
- 195g Invert sugar
- 370g All-purpose flour
- 180g Confectioners' sugar
- 15g Baking powder
- 4g Fleur de sel
- 75g Whole milk
- 300g Butter 84%

Mix the eggs and invert sugar using a paddle attachment in a stand mixer or in a food processor. Add the sifted dry ingredients, fleur de sel, milk and the melted butter at a temperature of 115-120°F (45-48°C). Leave to rest overnight before use.

Baking

In a mold, ring or on a baking sheet at 340-390°F (170-200°C). 600g to 2400g for a 40 × 60cm mold.

Butter's melting temperature is important because if it is too hot, it will activate the baking powder in the dough, causing it to stop working during the baking process.

Sponges

1.7 COCOA OR PLAIN ALMOND SPONGE



| | | |
|------------|----------------------|---|
| 195g | Whole eggs | Whisk together the eggs, almond flour and confectioners' sugar. |
| 120g | Almond flour | Whisk the egg whites while gradually adding the caster sugar. |
| 120g | Confectioners' sugar | Mix some stiffened egg whites into the first mixture. |
| 155g | Egg whites | Sift together the flour and cocoa powder and add them in, |
| 40g | Caster sugar | followed by the rest of the whites, and finish with the melted |
| 40g | All-purpose flour | butter heated to 115°F (45°C). |
| 40g | Cocoa powder | |
| 40g | Butter 84% | |

Baking

On a baking sheet at 390-430°F (200-220°C) for 6-8 minutes. 500g to 750g for a 40 × 60cm mold.

- Your sheets of almond sponge can be used inside Yule logs or as outer decorations.
- Weigh them in different ways: 600-750g for the inside of a Yule log and 500-550g for a decorative sponge.
- If you want your almond sponge plain, swap the cocoa powder for all-purpose flour.

1.8 SOFT CHOCOLATE SPONGE



| | | |
|------|--|---|
| 400g | Egg whites | Whisk the egg whites while gradually adding the caster sugar. |
| 220g | Caster sugar or maltitol (if using XOCOLINE 65%) | Add the egg yolks to the melted chocolate and butter at 120°F (50°C). |
| 200g | Egg yolks | Incorporate a small amount of beaten egg whites to make the mixture more liquid, followed by the remaining egg whites and finally the sifted flour. |
| 220g | Butter 84% | |
| 70g | All-purpose flour | |

Baking

In a mold, frame or on a baking sheet at 340-375°F (170-190°C). 600g to 2400g for a 40 × 60cm mold.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 385g | 460g | 440g | 425g | 460g | 495g | 485g | 485g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 435g | 495g | 385g | 485g | 470g | 450g | 470g | 485g |

| | |
|---------|----------|
| TAÏNORI | XOCOLINE |
| 470g | 440g |

1.9 ALMOND SPONGE



| | | |
|------|--------------|---|
| 360g | Almond flour | Using a Robot-Coupe blender, mix the almond flour, the larger portion of sugar and the eggs. Whisk. |
| 290g | Caster sugar | Once it is at approx. 105°F (40°C), add the tempered butter. |
| 530g | Whole eggs | Whisk the egg whites while gradually adding the smaller portion of sugar. |
| 145g | Butter 84% | Gently combine these two mixtures. |
| 115g | Egg whites | |
| 70g | Caster sugar | |

Baking

In a mold, ring or on a baking sheet at 355-375°F (180-190°C). 600g to 2400g for a 40 × 60cm mold.

- The almond flour can be replaced with other nut flours.
- It is also possible to start this recipe using whole nuts.

Sponges



1.10 P125 CŒUR DE GUANAJA SACHER BISCUIT

| | | |
|-------------|---|--|
| 430g | 50%, 55% or 70% Provençal almond paste | Using the flat beater in a mixer, mix the almond paste with the first portion of sugar, then soften it by gradually incorporating the yolks and eggs. Beat until a ribbon forms. Whisk the egg whites while gradually adding the second portion of sugar. Mix a small portion of the stiffened whites with the chocolate and butter melted at 120°F (50°C). Add the mixture of almond paste, eggs, egg yolks and sugar. Incorporate the sifted flour and finish off with the rest of the beaten egg whites. |
| 130g | Caster sugar | |
| 210g | Egg yolks | |
| 150g | Whole eggs | |
| 250g | Egg whites | |
| 130g | Caster sugar | |
| 100g | P125 CŒUR DE GUANAJA | |
| 100g | Butter 84% | |
| 100g | All-purpose flour | |

Baking

—
In a mold, ring or on a baking sheet at 340-390°F (170-200°C).
600g to 2400g for a 40 × 60cm mold.

You can soften your almond paste in the microwave to make it easier to incorporate your eggs.

1.11 VIENNESE SPONGE



| | | |
|------|-------------------|--|
| 90g | Egg yolks | Using a whisk, beat the yolks, eggs and larger portion of sugar. Whisk the egg whites while gradually adding the smaller portion of sugar. Mix the whisked whites with the other mixture and finally add the sifted flour. |
| 240g | Whole eggs | |
| 185g | Caster sugar | |
| 150g | Egg whites | |
| 60g | Caster sugar | |
| 120g | All-purpose flour | |

Baking

—
On a baking sheet at 390-430°F (200-220°C).
600g to 800g for a 40 × 60cm mold.

This sponge is very supple and rolls up perfectly (for example in rolled Yule logs).

1.12 P125 CŒUR DE GUANAJA CHOCOLATE GÉNOISE SPONGE



| | | |
|-------------|-----------------------------|--|
| 300g | Whole eggs | Using the whisk attachment in a food processor, whisk the eggs into the sugar and salt. Melt the P125 Cœur de Guanaja chocolate and the oil at 130°F (55°C). Add the egg whites and warmed cream and blend them together until they are emulsified and a ganache forms. Use a spatula to gently fold the beaten eggs into the ganache, then add the sifted flour. |
| 100g | Caster sugar | |
| 2g | Fine salt | |
| 200g | P125 CŒUR DE GUANAJA | |
| 80g | Grape seed oil | |
| 170g | Egg whites | |
| 100g | Cream 35% | |
| 130g | All-purpose flour | |

Baking

—
In a mold, ring or on a baking sheet at 355-375°F (180-190°C).
750g to 2000g for a 40 × 60cm mold.

1.13 BROWNIE



| | | |
|-------------|---|--|
| 410g | Raw cane sugar | Briefly mix together the raw cane sugar and eggs. Melt together the butter and chocolate at 120°F (50°C), then incorporate the results into your raw cane sugar and egg mix. Add the sifted flour, the ground and roasted nuts and, finally, the chocolate chips. |
| 290g | Whole eggs | |
| 360g | Butter 84% | |
| 200g | EXTRA AMER 67% OR EXTRA DARK 53% | |
| 170g | All-purpose flour | |
| 120g | White almonds | |
| 120g | Shelled pistachios | |
| 120g | Pecans | |
| 360g | Dark chocolate chips 52% | |

Baking

—
In a mold or frame at 320-355°F (160-180°C).
1500g to 2500g for a 40 × 60cm mold.

Sponges

1.14 CHOCOLATE CAKE



- 500g Whole eggs
- 150g Invert sugar
- 250g Caster sugar
- 150g Almond flour
- 240g All-purpose flour
- 50g Cocoa powder**
- 15g Baking powder
- 240g Cream 35%
- 100g Chocolate liqueur (optional)
- 210g Clarified butter**

Mix together the eggs, invert sugar and caster sugar. Add the almond flour. Sift together the flour and cocoa powder, then add them into the mixture. Add the baking powder. Pour in the cream, add the liqueur and finish off with the melted chocolate and butter at 120°F (50°C).

Add chips, pearls or ground chocolate to intensify the flavor and add texture.

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 sheet for approx. 15 minutes. 1000g to 2000g for a 40 × 60cm mold.

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 95g | 110g | 105g | 100g | 110g | 120g | 115g | 115g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| 105g | 120g | 95g | 115g | 115g | 110g | 115g | 115g |

| TAÏNORI | P125 CŒUR DE GUANAJA |
|---------|----------------------|
| 115g | 140g |

1.15 NUT DACQUOISE



- 115g All-purpose flour
- 340g Almond flour, hazelnut flour, etc.
- 400g Confectioners' sugar
- 560g Egg whites
- 20g Powdered egg whites
- 200g Caster sugar

Sift the flour with the nut flour and confectioners' sugar. Beat the whites while adding the powdered egg whites and sugar mixture quickly. Finish off by incorporating the sifted dry ingredients.

Baking

On a baking sheet or piped out at 355-375°F (180-190°C). 1000g to 2000g for a 40 × 60cm mold.

1.16 COCOA OR PLAIN MACARONS



- 300g Caster sugar
- 100g Water
- 110g Egg whites
- 40g Caster sugar
- 250g Almond flour
- 300g Confectioners' sugar
- 50g Cocoa powder or almond flour**
- 110g Egg whites

Cook the larger portion of sugar and water at 245°F (118°C), then combine with your first portion of egg whites whipped together with the smaller portion of caster sugar. Whisk until almost completely cooled. Sift together the almond flour, confectioners' sugar and cocoa powder. Mix the dry ingredients with the second portion of unbeaten whites, then incorporate the meringue. Use a soft spatula to crush and mix your preparation until it has a smooth, shiny texture and a ribbon forms. Pipe out onto a silicone sheet or some parchment paper.

Baking

Leave it to form a crust for approx. 15 minutes then bake at 285°F (140°C).

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

Sponges

1.17

MELT-IN-THE-MIDDLE CAKE



500g Whole eggs
300g Caster sugar
300g Butter 84%
130g All-purpose flour

Mix the eggs and sugar and add the butter and chocolate mixture melted at 120°F (50°C), followed by the sifted flour. Store in the refrigerator for at least 12 hours. Line some stainless-steel rings with baking paper, then fill them three-quarters full with mixture.

Baking

In a stainless steel ring at 375°F (190°C) for 7 to 9 minutes.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 285g | 340g | 325g | 315g | 340g | 370g | 360g | 360g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 320g | 370g | 285g | 360g | 350g | 330g | 350g | 360g |

| |
|---------|
| TAÏNORI |
| 350g |

1.18

PAIN DE XAVIER



560g Whole eggs
240g Egg yolks
320g Invert sugar
160g Glucose syrup DE 35/40
490g Cream 35%
160g All-purpose flour

Mix together the eggs, egg yolks, invert sugar and glucose syrup. Heat in a bain-marie at 130-140°F (55-60°C), then beat with the whisk attachment in a food processor. Heat up the cream and gradually combine with the melted chocolate. Immediately mix to make a perfect emulsion. Add part of the beaten mixture so the texture becomes more liquid, then combine both preparations together. Incorporate the sifted flour.

Baking

In a mold or ring at 320°F (160°C).

· This sponge can be included in your desserts, but if you store it at room temperature, it also makes for a good treat on the go.
· Before you bake the cake, it is possible to sprinkle the bottom of the frame or mold with various ingredients (such as nuts, dried fruit or granulated sugar).

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 415g | 500g | 470g | 460g | 500g | 540g | 525g | 525g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 470g | 540g | 415g | 525g | 510g | 490g | 510g | 525g |

| |
|---------|
| TAÏNORI |
| 510g |

1.19 PAIN DE GÊNES



- 320g 50%, 55% or 70% Provençal almond paste** Gradually add the eggs to give your almond paste a more liquid consistency.
- 315g Whole eggs Beat until a ribbon forms.
- 100g Butter 84% Mix part of your beaten mixture with the melted butter at 120°F (50°C), then combine the two parts together again.
- 60g All-purpose flour Finish off by gently incorporating the flour and baking powder, which you have sifted together in advance.
- 4g Baking powder

Baking

In a mold or ring at 320-355°F (160-180°C).

You can soften your almond paste in the microwave to make it easier to incorporate the eggs.

1.20 CHOCOLATE SOUFFLÉ



- 300g Whole milk Mix a small portion of the milk with the cornstarch. Set aside.
- 20g Cornstarch Heat the remaining milk to 185-195°F (85-90°C).
- 200g Egg whites Pour part of the hot milk over the milk-starch mixture.
- 80g Caster sugar or maltitol (if using XOCOLINE 65%) Put everything back in the pan and bring to a boil.
- 60g Egg yolks Add the egg yolks.
- Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
- Immediately mix to make a perfect emulsion.
- Whisk the egg whites while gradually adding the sugar.
- Add some of the beaten egg whites to your first mixture.
- Finish off with the remaining egg whites.
- Pour your mixture into greased ramekins which you have sprinkled with sugar, then smooth away any excess.

Baking

At 375°F (190°C) for 6-7 minutes, depending on the size.

Before you bake them, store your soufflés in the refrigerator for a few hours (or for a few days in the freezer).

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA DARK |
| 265g | 315g | 300g | 290g | 315g | 340g | 330g | 405g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 295g | 340g | 265g | 330g | 325g | 305g | 325g | 330g |

| | | |
|----------------------|---------|----------|
| P125 CŒUR DE GUANAJA | TAÏNORI | XOCOLINE |
| 220g | 325g | 300g |

Doughs



1.21 BABA DOUGH

500g Bread flour
400g Whole eggs
8g Fine salt
40g Live yeast
125g Caster sugar
300g Butter 84%

Use a dough hook in a mixer to knead the flour, eggs, salt and yeast until the dough comes away from the sides of the bowl. Gradually add in the sugar, followed by the butter. Put the dough in the molds. Leave to rest at 79°F (26°C).

Baking

At 390°F (200°C) for a few minutes, then turn the temperature down to 340°F (170°C).

1.22 BRIOCHE DOUGH



500g Bread flour
250g Whole eggs
50g Whole milk
50g Caster sugar
10g Fine salt
12g Live yeast
300g Butter 84%

Basic mixing temperature: 120°F (50°C). Using a kneader, mix together all the ingredients except the butter and sugar. Knead for 5 minutes at the lowest speed, then 7 minutes at the next highest speed, and gradually incorporate the butter and sugar. Knead at the lowest speed until the dough comes away from the sides of the bowl and it starts to take in air. Leave to rise at room temperature for 2 hours. Fold and flatten the dough, then cover it with plastic wrap and store it in the refrigerator at 35°F (2°C) for at least 12 hours. Weigh out, shape, and glaze. Leave to rest at 79°F (26°C), then glaze it again.

Baking

At 320-355°F (160-180°C).

1.23 CHOUX DOUGH



125g Water
125g Whole milk
5g Fine salt
5g Caster sugar
100g Butter 84%
150g All-purpose flour
250g Whole eggs

Bring the water, milk, salt, sugar and butter to a boil. Add the flour, then allow the liquid to evaporate. Take it off the heat and gradually incorporate the eggs. Pipe the mixture out.

Baking

Heat the oven to 480°F (250°C), switch the heat off, then put your dough in. Do not turn it back on and keep the oven door closed. As soon as your choux dough has started to rise and take on a golden color, turn the oven back on to 355°F (180°C) with the door slightly ajar. Alternatively, bake them in a fan-assisted oven at 330°F (165°C) (again, with the door slightly ajar).

Alter the way you make this recipe to suit how much choux dough you are making and the equipment you are using for drying it out and baking it.

1.24 CROISSANT DOUGH



500g Bread flour
12g Fine salt
60g Caster sugar
15g Invert sugar
20g Live yeast
100g Butter 84%
240g Whole milk
250g Butter 84% (tourage)

Basic mixing temperature: 120°F (50°C). Mix all the ingredients (except the butter 84%) at your mixer's lowest speed. Knead the dough for 8-10 minutes at the second lowest speed in a food processor until it starts to take on air. Leave to rise in a ball for 15 minutes at room temperature. Shape the dough into a rectangle and cover it with plastic wrap, then store it in the refrigerator at 35°F (2°C) for at least 12 hours. Leave it in the freezer for 15 minutes before adding the butter 84%. Fold using a book turn, followed by a single fold. Leave to rest for 30 minutes in the refrigerator at 35°F (2°C). Spread it out to a depth of 3.5mm using a pastry roller and cut it into triangles. Shape and glaze the triangles. Leave to rest at 79°F (26°C), then glaze it again.

Baking

At 340°F (170°C).

Doughs

1.25 COOKIE DOUGH



| | | |
|------|------------------------------|--|
| 180g | Butter 84% | Mix the creamed butter and raw cane sugar using the flat beater of a food processor. |
| 120g | Raw cane sugar | |
| 55g | Whole eggs | Incorporate the eggs, followed by the flour and baking powder (which you have sifted together in advance). |
| 180g | All-purpose flour | |
| 5g | Baking powder | Add the chopped and roasted pecans, then the dark chocolate pearls. |
| 150g | Pecans | |
| 150g | Dark chocolate pearls | Store in the refrigerator. |

Baking

At 300-320°F (150-160°C).

1.26 PUFF PASTRY DOUGH



| | | |
|------|----------------------|---|
| 500g | All-purpose flour | Using a dough hook, mix together all the ingredients except the butter 84%. |
| 10g | Fine salt | |
| 260g | Water | Preform the dough into a rectangular shape, cover it with plastic wrap, and then store in the refrigerator for at least 12 hours. |
| 25g | Butter 84% | |
| 250g | Butter 84% (tourage) | Incorporate the butter 84%. |
| | | Give the dough 5 single folds, leaving it to rest in the refrigerator for at least 4 hours between each fold. |

Baking

At 340-390°F (170-200°C).

1.27 ALMOND AND COCOA OR PLAIN SHORTCRUST PASTRY DOUGH



| | | |
|------|--|---|
| 420g | All-purpose flour | Use the flat beater in a food processor to mix the dry ingredients into the cold cubed butter until the mixture resembles crumbs. |
| 180g | Confectioners' sugar | |
| 4g | Fine salt | When there are no more lumps, add the cold eggs and mix them in to create a homogeneous paste. |
| 60g | Almond flour | |
| 240g | Butter 84% | Store in the refrigerator or spread out immediately. |
| 100g | Whole eggs | |
| 50g | Cocoa powder or all-purpose flour | |

Baking

At 300°F (150°C).

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

1.28 P125 CŒUR DE GUANAJA SHORTCRUST PASTRY



| | | |
|------|-----------------------------|--|
| 200g | P125 CŒUR DE GUANAJA | Using the flat beater in a food processor, mix the cold cubed butter until it has a soft and fluffy creamed texture. |
| 360g | Butter 84% | |
| 150g | Whole eggs | Add the P125 Cœur de Guanaja melted at 95°F (35°C). |
| 700g | All-purpose flour | |
| 270g | Confectioners' sugar | Add the confectioners' sugar, almond flour and salt. |
| 90g | Almond flour | |
| 6g | Fine salt | Add the eggs. |
| | | |
| | | Add the flour, then hand-mix until a homogeneous dough forms. |
| | | |
| | | Store in the refrigerator or spread out immediately. |

Baking

At 300°F (150°C).

Make sure the chocolate and butter mixture is the right temperature so the preparation retains its malleability.

1.29 BRETON SABLÉ COOKIE DOUGH



| | | |
|------|-------------------|---|
| 160g | Egg yolks | Mix the yolks and sugar using the flat beater in a food processor. |
| 320g | Caster sugar | |
| 320g | Butter 84% | Add the creamed butter, then sift together the flour, baking powder and salt and add them in. |
| 450g | All-purpose flour | |
| 15g | Baking powder | Store in the refrigerator or spread out immediately. |
| 4g | Fine salt | |

Baking

At 300°F (150°C).

Doughs

1.30 COCOA OR PLAIN STREUSEL



- 150g Raw cane sugar
 150g Almond flour
 1g Fine salt
 125g All-purpose flour
25g Cocoa powder
 or all-purpose flour
 150g Butter 84%

Using the flat beater in a food processor, mix the dry ingredients with the cold cubed butter until they take on a crumbly, grainy texture.

Baking

At 300-320°F (150-160°C).

To make a plain streusel, use all-purpose flour instead of cocoa powder.

Bases

1.31 CHOCOLATE OR PLAIN FRANGIPANE CREAM



- 600g 55% or 70% Provençal almond paste**
 300g Whole eggs
 75g Almond flour
 12g Vanilla bean
 300g Butter 84%
 30g Cornstarch
 300g Crème pâtissière (see Recipe 2.1 on p.29 = crème pâtissière)

Using the flat beater in a mixer, soften the almond paste by gradually adding in the eggs. Add the almond flour, vanilla and creamed butter. Add the cornstarch, the tempered crème pâtissière and finally the melted couverture at 95-105°F (35-40°C). Store the mixture in the refrigerator or use immediately.

- You can soften your almond paste in the microwave to make it easier to incorporate your eggs.
- Add chocolate chips or pearls for an even more intense chocolate flavor and to add an extra dash of texture.
- Don't use chocolate if you want to make a plain frangipane cream.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 160g | 195g | 185g | 180g | 195g | 210g | 205g | 205g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 185g | 210g | 160g | 205g | 200g | 190g | 200g | 205g |

| |
|---------|
| TAÏNORI |
| 200g |

1.32 FRENCH MERINGUE



- 250g Egg whites
 200g Caster sugar
 200g Confectioners' sugar
- Whisk the egg whites while gradually adding the caster sugar. Once the egg whites have been thoroughly beaten, incorporate the sifted confectioners' sugar. Pipe the mixture out.

Baking

At 185-195°F (85-90°C) for approx. 2 hours, then store in a hot cupboard.

1.33 P125 CŒUR DE GUANAJA FRENCH MERINGUE



| | | |
|------|-----------------------------|---|
| 400g | Egg whites | Whisk the egg whites while gradually adding the caster sugar. Once they have stiffened, add the sifted confectioners' sugar, then the P125 Cœur de Guanaja melted at approx. 115-120°F (45-50°C). Pipe the mixture out. |
| 400g | Caster sugar | |
| 400g | Confectioners' sugar | |
| 300g | P125 CŒUR DE GUANAJA | |

Baking

Bake at 185-195°F (85-90°C) for approx. 2 hours, then store in a hot cupboard.

Sprinkle on some P125 Cœur de Guanaja shavings before baking to give it a more intense cocoa flavor.

1.34 SWISS MERINGUE



| | | |
|------|--------------|--|
| 225g | Egg whites | In a mixing bowl in a bain-marie, mix the whites and sugar at a temperature of up to 130-140°F (55-60°C). Remove the bowl from the bain-marie and beat with a whisk. |
| 450g | Caster sugar | |

Baking

Bake at 185-195°F (85-90°C) for approx. 2 hours, then store in a hot cupboard.

Pipe the mixture out.



Reasonable Indulgence recipe



1.35 SWISS MERINGUE WITH LEMON



| | | |
|------|-----------------------|--|
| 120g | Egg whites | In a mixing bowl in a bain-marie, mix the whites, sugars, inulin and zest at a temperature of up to 130-140°F (55-60°C). Remove the bowl from the bain-marie and beat with a whisk. Pipe out using a piping bag. |
| 40g | Powdered glucose DE33 | |
| 60g | Caster sugar | |
| 25g | Cold inulin | |
| 5g | Lemon zest | |

Baking

Bake at 185-195°F (85-90°C) for approx. 2 hours, then store in a hot cupboard.

The inulin adds fiber and reduces the final sugar content.

1.36 ITALIAN MERINGUE



| | | |
|------|--------------|---|
| 300g | Caster sugar | Cook the sugar and water at 250°F (121°C). Combine it with the airy whites and beat using the whisk attachment in a food processor. Pipe the mixture out. |
| 75g | Water | |
| 150g | Egg whites | |

1.37 CRISPY PRALINÉ



| | | |
|------|---|---|
| 400g | 66% nutty hazelnut praliné | Add the melted chocolate praliné. Add the crispy wheat flake cereal and mix it in gently. Spread it out and store it in the refrigerator. |
| 80g | JIVARA 40% | |
| 160g | Éclat d'or (Crispy wheat flake cereal) | |

- You can choose whichever praliné or chocolate suits your taste and needs.
- You can use different proportions of ingredients depending on how firm you want your praliné to be and the texture you are after.
- This crispy praliné is ideal for assembling desserts.

1.38 SHORTCRUST CRISP



| | | |
|------|---|---|
| 500g | Almond shortcrust pastry (Recipe 1.27 on p.23) | Once it is cooked and cooled, break the shortcrust pastry into fairly large pieces. Mix it with the melted chocolate and crispy wheat flake cereal. Spread it out and store it in the refrigerator. |
| 120g | Éclat d'or (Crispy wheat flake cereal) | |
| 120g | CHOCOLATE (works with all chocolates in the range) | |

You can use other shortcrust bases and crispy ingredients instead of almond shortcrust pastry and crispy wheat flake cereal.



02



**Creamy
textures**





Tips & tricks

GELATIN

All recipes that include gelatin use 220 bloom gelatin powder rehydrated in 5 times its weight in water.

Example: for 10g of gelatin powder, add 50g of water.

XOCOLINE/XOCOLINE MILK

It is possible to replace caster sugar with maltitol if you are making a custard.

CUSTARD

Due to their low sugar or glucose content, basic custards can form lumps more quickly during cooking.

If this happens, simply blend the custard after cooking to give it back its smooth look.

Remember that every crèmeux has its own custard recipe.

EMULSION

To make an emulsion, your mixture must be hotter than 95°F (35°C) so that the cocoa butter melts completely.

It is important to blend the preparations thoroughly. This will help them emulsify and give them a better texture.

SETTING

Crèmeux must be crystallised before it can be given the desired texture.

If you are using your crèmeux as it is (as an insert for a dessert, for instance), let it set in the refrigerator before freezing.

Reasonable Indulgence recipe



2.1 CHOCOLATE OR PLAIN CRÈME PÂTISSÈRE

2 days/35-40°F (2-4°C)

| | | |
|-------------|------------------------|---|
| 1000g | Whole milk | Bring the milk to a boil and combine with the eggs, sugar and cornstarch mixture. Bring this new mixture to a boil. Take it off the heat, and slowly combine the warm mixture with the chocolate to make an emulsion using a spatula. Immediately mix using an immersion blender to create a perfect emulsion. Cool down quickly. |
| 180g | Whole eggs | |
| 80g | Caster sugar | |
| 70g | Cornstarch | |
| 300g | DARK CHOCOLATE | |
| | Or | |
| 360g | MILK CHOCOLATE | |
| | Or | |
| 380g | WHITE CHOCOLATE | |

To make a plain crème pâtissière, take out the chocolate and add 90g cornstarch.

Reasonable Indulgence recipe



2.2 INTENSE DARK CHOCOLATE CRÈMEUX

3 days/35-40°F (2-4°C)

| | | |
|-------------------------------|--------------|---|
| Custard | | Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures. Heat to 185°F (84°C). Use immediately or cool quickly in the refrigerator. |
| 600g | Whole milk | |
| 255g | Cream 35% | |
| 170g | Whole eggs | |
| 70g | Caster sugar | |
| Dark chocolate crèmeux | | Weigh out the amount of hot custard required for the recipe. Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Immediately mix using an immersion blender to create a perfect emulsion. Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C). |
| 1000g | Custard | |

DARK CHOCOLATES

| | | | | | | | |
|----------------|-----------------|-------------------|-----------------|----------------|----------------|-------------------------|---------------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 415g | 485g | 440g | 430g | 465g | 530g | 530g | 485g |
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORiado | SATILIA DARK |
| 440g | 535g | 415g | 535g | 470g | 450g | 500g | 525g |
| TAÏNORI | XOCOLINE | | | | | | |
| 515g | 475g | | | | | | |



Reasonable Indulgence recipe



2.3 INTENSE MILK AND WHITE CHOCOLATE CRÉMEUX



3 days / 35-40°F (2-4°C)

Custard

| | |
|------|--------------|
| 630g | Whole milk |
| 270g | Cream 35% |
| 180g | Whole eggs |
| 18g | Caster sugar |

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.

Heat to 185°F (84°C).

Use immediately or cool quickly in the refrigerator.

Milk and white chocolate crémeux

| | |
|-------|---------|
| 1000g | Custard |
|-------|---------|

Weigh out the amount of hot custard needed for the recipe, then add the rehydrated gelatin.

Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.

Immediately mix using an immersion blender to create a perfect emulsion.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

+ Gelatin powder



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 625g | 705g | 610g | 790g | 720g | 600g | 590g |
| + 8.5g | + 6.5g | + 8.5g | + 10g | + 9g | + 7.5g | + 8.5g |

| ORIZABA | SATILIA MILK | TANARIVA | XOCOLINE MILK |
|---------|--------------|----------|---------------|
| 740g | 705g | 780g | 635g |
| + 10g | + 10g | + 10g | + 8.5g |

WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|---------|
| 700g | 600g | 760g | 820g | 820g |
| + 8g | + 8g | + 8g | + 10g | + 12.5g |



INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 550g |
| + 7.5g |



VEGAN

| AMATIKA |
|---------|
| 610g |
| + 8.5g |

Reasonable Indulgence recipe



2.4 CHOCOLATE SUPREME





 3 days / 35-40°F (2-4°C)

Custard

385g Whole milk
 80g Glucose syrup DE60
 80g Egg yolks

Bring the milk and glucose DE60 to a boil and combine it with the yolks.
 Heat to 185°F (84°C).
 Use immediately or cool down quickly and store in the refrigerator.

Chocolate supreme

500g Custard
 150g Cream 35%

Weigh out the amount of hot custard required for the recipe.

If necessary, add rehydrated gelatin.

Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
 Immediately mix using an immersion blender to create a perfect emulsion.

Check the temperature (95-99°F or 35-37°C for dark chocolate; 85-90°F or 30-32°C for milk and Amatika; and 79-82°F or 26-28°C for white, blond and Almond Inspiration) and gradually fold in the airy whipped cream using a spatula.

Use immediately and freeze.

+ Gelatin powder

DARK CHOCOLATES

| | | | | | | | |
|---------|---------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 315g | 370g | 375g | 370g | 380g | 380g | 410g | 470g |
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIALDO | SATILIA DARK |
| 375g | 400g | 340g | 400g | 415g | 375g | 390g | 400g |
| TAÏNORI | | | | | | | |
| 400g | | | | | | | |



MILK CHOCOLATES

| | | | | | | |
|------------|--------------|----------|-----------|------------------|---------|--------|
| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
| 475g | 520g | 450g | 520g | 520g | 420g | 470g |
| + 6g | + 6g | + 6g | + 7g | + 6g | + 6g | + 6g |
| ORIZABA | SATILIA MILK | TANARIVA | | | | |
| 465g | 520g | 550g | | | | |
| + 6g | + 6g | + 6g | | | | |

WHITE CHOCOLATES

| | | | | |
|--------|--------------|---------------|--------|-------|
| IVOIRE | BLOND DULCEY | SATILIA WHITE | OPALYS | WAINA |
| 480g | 480g | 480g | 510g | 470g |
| + 6g | + 7g | + 6g | + 6g | + 6g |



INSPIRATION

| |
|--------------------|
| ALMOND INSPIRATION |
| 480g |
| + 7g |



VEGAN

| |
|---------|
| AMATIKA |
| 415g |
| + 6g |

Creamy textures

2.5

CHOCOLATE & CARAMEL CRÉMEUX



5 days / 35-40°F (2-4°C)

- 345g Caster sugar
- 680g Cream 35%
- 45g Glucose syrup DE35/40
- 125g Clarified butter**

+ Gelatin powder

Use the sugar to make a dry caramel, then deglaze it with the hot cream and glucose.
 If necessary, add rehydrated gelatin.
 At a temperature of 165-175°F (75-80°C), slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
 Immediately mix using an immersion blender to create a perfect emulsion.
 At 105°F (40°C), add the liquid butter and mix again.
 Leave to set in the refrigerator for at least 12 hours at 40°F (4°C).

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 265g | 315g | 310g | 290g | 330g | 375g | 395g | 365g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| 305g | 350g | 280g | 345g | 325g | 315g | 370g | 350g |

| TAÏNORI |
|---------|
| 345g |



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 400g | 430g | 385g | 430g | 455g | 365g | 395g |

| ORIZABA | SATILIA MILK | TANARIVA |
|---------|--------------|----------|
| 390g | 440g | 455g |
| - | + 2g | - |



INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 435g |



VEGAN

| AMATIKA |
|---------|
| 320g |

WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|-------|
| 435g | 435g | 460g | 520g | 450g |



Reasonable Indulgence recipe



2.6

INTENSE PRALINÉ CRÉMEUX



3 days / 35-40°F (2-4°C)

500g Whole milk

- + Gelatin powder
- + Cocoa butter

Heat the milk to 140-160°F (60-70°C) and add the rehydrated gelatin.
Using a spatula, gradually emulsify it with the praliné and melted cocoa butter.
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
Ideally, leave it to set in the refrigerator for 12 hours at 40°F (4°C).

PRALINÉS & CO

| PECAN | PISTACHIO | 70% NUTTY ALMOND | 60% CARAMELIZED ALMOND | 50% CARAMELIZED ALMOND |
|--------|-----------|------------------|------------------------|------------------------|
| 670g | 555g | 655g | 640g | 640g |
| + 11g | + 7g | + 7.5g | + 8.5g | + 8.5g |
| + 110g | + 80g | + 75g | + 105g | + 105g |

| 60% CARAMELIZED HAZELNUT | 55% NUTTY HAZELNUT | 50% CARAMELIZED HAZELNUT |
|--------------------------|--------------------|--------------------------|
| 660g | 700g | 670g |
| + 7.5g | + 8g | + 8.5g |
| + 85g | + 110g | + 90g |

| 60% NUTTY ALMOND & HAZELNUT | 50% NUTTY ALMOND & HAZELNUT | 50% CARAMELIZED ALMOND & HAZELNUT |
|-----------------------------|-----------------------------|-----------------------------------|
| 565g | 645g | 645g |
| + 8g | + 8.5g | + 8.5g |
| + 100g | + 105g | + 105g |

GIANDUJA STYLE

| NOISETTE LAIT | NOISETTE DARK |
|---------------|---------------|
| 525g | 475g |
| + 7.5g | + 7.5g |
| - | - |



Reasonable Indulgence recipe



2.7

SOFT DARK CHOCOLATE CRÉMEUX



2 days / 35-40°F (2-4°C)

Pectin base

| | |
|------|--------------|
| 825g | Whole milk |
| 220g | Cream 35% |
| 50g | Caster sugar |
| 3g | Pectin X58 |

Heat the milk and cream to 105-115°F (40-45°C).

Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.

Weigh out the amount of pectin base required for the recipe.

When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.

Dark chocolate crémeux

| | |
|-------|-------------|
| 1000g | Pectin base |
|-------|-------------|

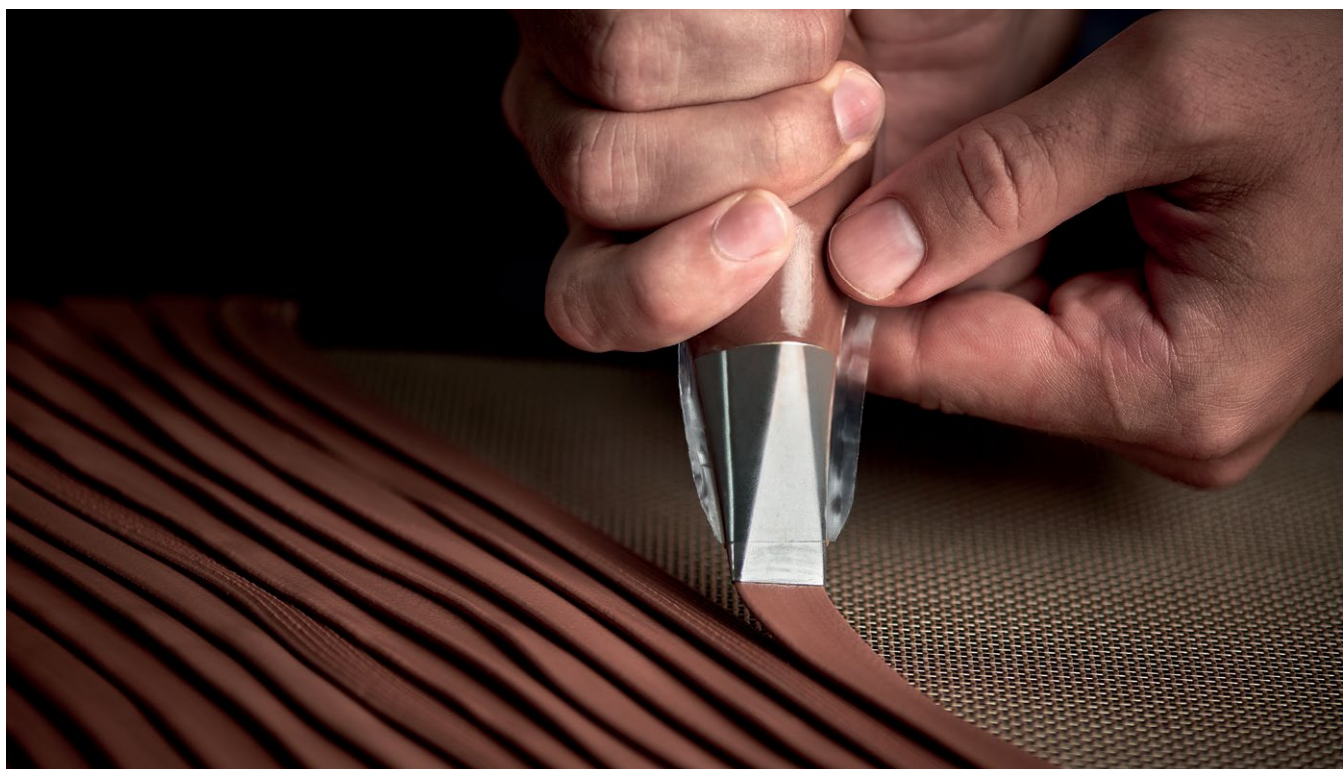
Immediately mix using an immersion blender to create a perfect emulsion.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

- This crémeux was designed for use in plated desserts.
- After it has set for 12 hours, this crémeux will keep its optimal texture for 24 hours.

DARK CHOCOLATES

| | | | | | | | | |
|---------|---------|------------|----------|---------|---------|---------|---------|-------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | GUANAJA | ILLANKA | KOMUNTU | MACAÉ |
| 575g | 700g | 560g | 675g | 655g | 625g | 690g | 585g | 610g |
| MANJARI | NYANGBO | ORIADO | TAÏNORI | | | | | |
| 675g | 655g | 625g | 655g | | | | | |



Creamy textures

2.8

NAMELAKA



3 days/35-40°F (2-4°C)

200g Whole milk
400g Cream 35%

+ Gelatin powder

Bring the milk to a boil and add the rehydrated gelatin.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Immediately mix using an immersion blender to create a perfect emulsion.
Pour out at 115-120°F (45-50°C).
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 215g | 260g | 265g | 260g | 265g | 265g | 285g | 280g |
| + 5g | + 5g | + 5g | + 5g | + 5g | + 5g | + 5g | + 5g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| 250g | 290g | 240g | 280g | 270g | 255g | 280g | 290g |
| + 5g | + 5g | + 5g | + 5g | + 5g | + 5g | + 5g | + 6g |

| TAÏNORI |
|---------|
| 270g |
| + 5g |



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 355g | 385g | 330g | 380g | 380g | 310g | 350g |
| + 5g | + 5g | + 5g | + 5g | + 5g | + 5g | + 5g |

| ORIZABA | SATILIA MILK | TANARIVA |
|---------|--------------|----------|
| 360g | 390g | 390g |
| + 5g | + 5g | + 5g |

WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|-------|
| 340g | 340g | 370g | 385g | 340g |
| + 4g | + 4g | + 5g | + 5g | + 4g |



INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 330g |
| + 4g |



VEGAN

| AMATIKA |
|---------|
| 280g |
| + 4g |



Reasonable Indulgence recipe



2.9 CHOCOLATE JELLY



2 days / 35-40°F (2-4°C)

600g Whole milk
20g Caster sugar

+ Pectin X58

Heat the milk to 105-115°F (40-45°C).

Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin. When the pectin milk is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.

Immediately mix using an immersion blender to create a perfect emulsion.

Pour out at 115-120°F (45-50°C).

IMPORTANT: This jelly cannot be frozen. If you plan to use it at a later date, heat it to 120°F (50°C), then pour it out and leave it to set.

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 165g | 200g | 170g | 150g | 180g | 200g | 190g | 220g |
| + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| 170g | 205g | 145g | 215g | 190g | 170g | 220g | 190g |
| + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g |

| TAÏNORI |
|---------|
| 190g |
| + 3g |



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 225g | 265g | 220g | 280g | 280g | 205g | 230g |
| + 5g | + 6g | + 5g | + 5g | + 5g | + 5g | + 5g |

| ORIZABA | SATILIA MILK | TANARIVA |
|---------|--------------|----------|
| 280g | 245g | 280g |
| + 6g | + 5g | + 5g |

WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|-------|
| 260g | 260g | 285g | 305g | 270g |
| + 4g | + 5g | + 5g | + 5g | + 6g |



INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 160g |
| + 4g |



VEGAN

| AMATIKA |
|---------|
| 160g |
| + 4g |



Reasonable Indulgence recipe



2.10

PRALINÉ JELLY



2 days / 35-40°F (2-4°C)

600g Whole milk
20g Caster sugar
20g Cocoa butter

+ Pectin X58

Heat the milk to 105-115°F (40-45°C).

Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.

When the pectin milk is hot, emulsify it using a spatula by gradually combining it with the praliné and melted cocoa butter.

Immediately mix using an immersion blender to create a perfect emulsion.

Pour out at 105-115°F (40-45°C).

IMPORTANT: This jelly cannot be frozen.
If you plan to use it at a later date, heat it to 120°F (50°C), then pour it out and leave it to set.

PRALINÉS & CO

| PECAN | PISTACHIO | 60% CARAMELIZED ALMOND |
|-------|-----------|------------------------|
| 300g | 300g | 300g |
| + 6g | + 6g | + 6g |

| 60% CARAMELIZED HAZELNUT |
|--------------------------|
| 300g |
| + 6g |

| 50% NUTTY ALMOND & HAZELNUT | 50% CARAMELIZED ALMOND & HAZELNUT |
|-----------------------------|-----------------------------------|
| 300g | 300g |
| + 7g | + 7g |



Reasonable Indulgence recipe



2.11

INTENSE DARK CHOCOLATE GANACHE FOR ENTREMETS, TARTS AND MACARONS



6 days / 35-40°F (2-4°C)

- 300g Whole milk
- 200g Cream 35%
- 90g Glucose syrup DE60
- 16g Caster sugar
- 4g Pectin X58

Heat the milk, cream and glucose DE60 to 105-115°F (40-45°C).
 Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.
 When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.
 Immediately mix using an immersion blender to create a perfect emulsion.
 Pour out at 105-115°F (40-45°C).
 For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
 For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).

The small amount of caster sugar in the recipe is required to disperse the pectin.

DARK CHOCOLATES

| | | | | | | | |
|---------|---------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 320g | 410g | 370g | 350g | 410g | 440g | 440g | 430g |
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 370g | 440g | 350g | 430g | 420g | 390g | 430g | 430g |
| TAÏNORI | | | | | | | |
| 420g | | | | | | | |





Reasonable Indulgence recipe



2.12

INTENSE MILK AND WHITE CHOCOLATE GANACHE FOR ENTREMETS, TARTS AND MACARONS



6 days/35-40°F (2-4°C)

300g Whole milk
200g Cream 35%
16g Caster sugar
4g Pectin X58

+ Cocoa butter

Heat the milk and cream to 105-115°F (40-45°C).

Stir in the caster sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.

When the pectin base is hot, emulsify it with a spatula by gradually combining it with the cocoa butter and partially melted chocolate.

Immediately mix using an immersion blender to create a perfect emulsion.

Pour out at 105-115°F (40-45°C).

For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).

For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).

The small amount of caster sugar in the recipe is required to disperse the pectin.



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA | ORIZABA |
|------------|--------|--------|-----------|------------------|---------|--------|---------|
| 600g | 630g | 570g | 640g | 630g | 570g | 600g | 630g |
| + 70g | + 70g | + 70g | + 100g | + 70g | + 60g | + 70g | + 70g |

| SATILIA MILK | TANARIVA |
|--------------|----------|
| 660g | 680g |
| + 100g | + 100g |

WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|-------|
| 670g | 660g | 680g | 700g | 670g |
| + 90g | + 90g | + 90g | + 100g | + 90g |



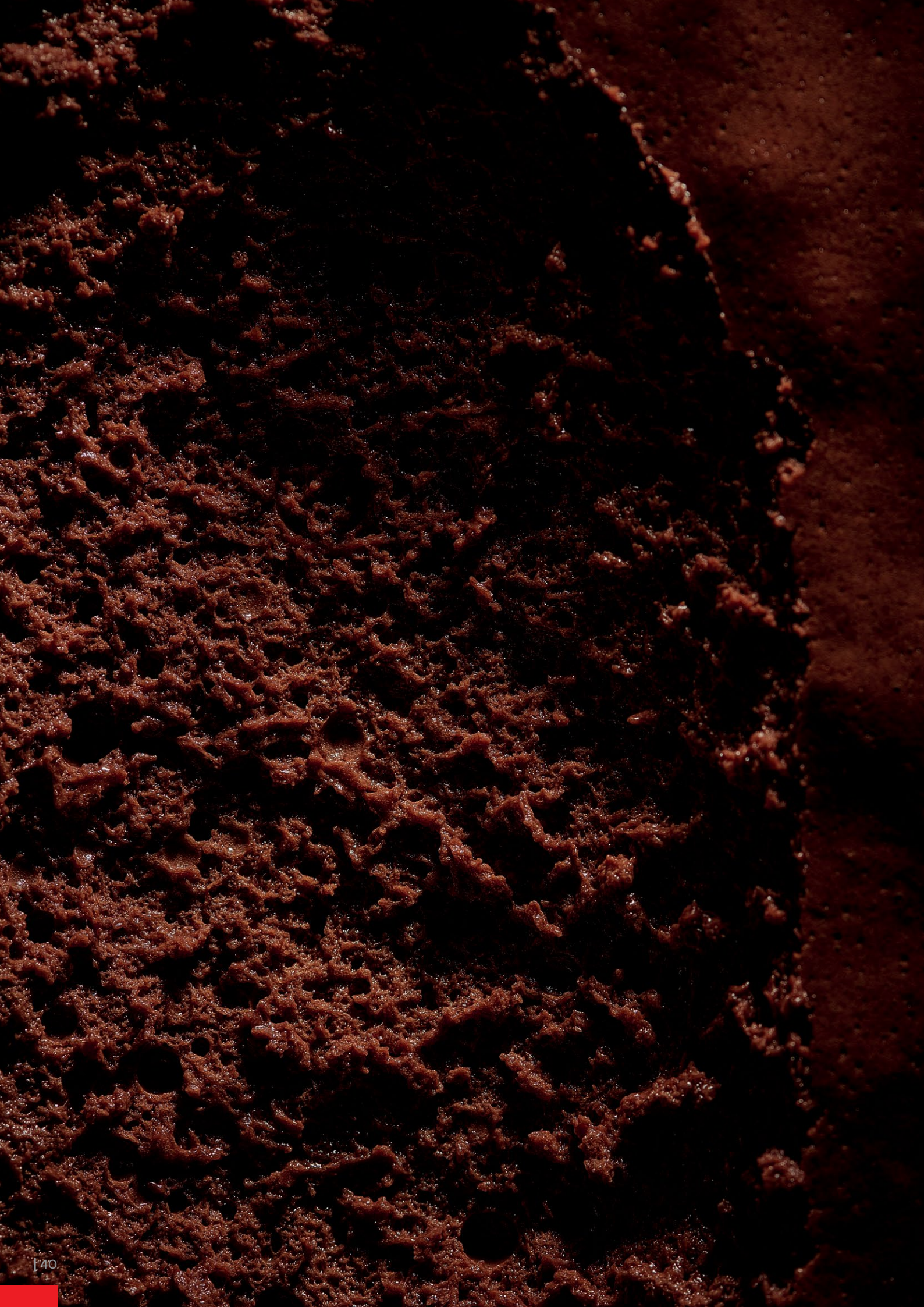
INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 600g |
| 60g |



VEGAN

| AMATIKA |
|---------|
| 570g |
| + 60g |



03



Mousse textures





Tips & tricks

CREAM

We use cream 35% in our recipes. Most recipes use stabilizers and/or thickeners to make them easy to whip up and help them hold their airy texture.

When you whip cream, it should be at 40°F (4°C).

When mixing mousses, it is best to whip the cream until reaching a soft airy texture to make it easier to mix and incorporate the most amount of air.

EGG WHITES

We recommend you beat your egg whites at room temperature and at a medium speed.

GLUCOSE DE60

Glucose DE60 was chosen for its high hygroscopic and low sweetening powers.

GELATIN

All recipes that include gelatin use 220 bloom gelatin powder rehydrated in 5 times its weight in water.

Example: for 10g of gelatin powder, add 50g of water.

CUSTARD

Low sugar or glucose custards can form lumps quicker during cooking.

If this is the case, simply mix the custard after cooking to restore it to its smooth appearance.

Remember that every recipe has its own custard recipe.

STARCH BASE

It is important to disperse the starch thoroughly by mixing it with some cold milk (about 20%) before you start cooking.

Be careful not to pour too much hot milk onto the starch and cold milk mixture as this could start cooking the starch base.

EMULSION

To make an emulsion, your mixture must be hotter than 95°F (35°C) so that the cocoa butter melts completely.

It is important to blend the preparations thoroughly.

THE TEMPERATURE & TEXTURE OF YOUR MIXTURES

Chocolate mousses' final mixing temperature has to be similar to cocoa butter's setting point (79-82°F or 26-28°C depending on the chocolate).

If it is too cold, it will start to set prematurely.

If it is too hot, it will not whip up as effectively.

The preparation's final volume will be directly linked to how the cream or whites take on air, as well as compliance with recommended temperatures and mixing processes.

You need to adapt the temperature of your mixture to suit the temperature of your kitchen, as well as the amount of mousse you are making and how long you intend to use it for.

The mixture's final texture - supple and not set or jellied - makes assembly easier.



Reasonable Indulgence recipe



3.1

INTENSE DARK CHOCOLATE CUSTARD-BASED MOUSSE



3 days / 35-40°F (2-4°C)

Custard

| | |
|------|--------------------|
| 385g | Whole milk |
| 80g | Glucose syrup DE60 |
| 80g | Egg yolks |

Bring the milk and glucose DE60 to a boil and combine it with the yolks.
Heat to 185°F (84°C).
Use immediately or cool down quickly and store in the refrigerator.

Dark chocolate custard-based mousse

| | |
|------|-----------|
| 500g | Custard |
| 850g | Cream 35% |

Weigh out the amount of hot custard required for the recipe.

If necessary, add the rehydrated gelatin.

Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.

Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

+ Gelatin powder

Check the temperature (113-117°F or 45-47°C for dark chocolate; 95-99°F or 35-37°C for milk and Amatika; and 86-89°F or 30-32°C for white, blond and Almond Inspiration) and gradually fold in the airy whipped cream using a spatula.

Use immediately and freeze.

The ideal serving temperature for this mousse is 42-46°F (6-8°C).

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 435g | 560g | 540g | 480g | 530g | 665g | 675g | 600g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | SATILIA DARK |
| 505g | 580g | 465g | 580g | 545g | 570g | 560g | 560g |

| |
|---------|
| TAÏNORI |
| 540g |



MILK CHOCOLATES

| | | | | | | |
|------------|--------|--------|-----------|------------------|---------|--------|
| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
| 715g | 820g | 650g | 710g | 730g | 590g | 730g |
| - | + 5g | - | + 9.5g | + 5g | - | - |

| | | |
|---------|--------------|----------|
| ORIZABA | SATILIA MILK | TANARIVA |
| 730g | 760g | 750g |
| - | - | + 3.5g |

WHITE CHOCOLATES

| | | | | |
|--------|--------------|--------|---------------|--------|
| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
| 745g | 620g | 810g | 770g | 715g |
| + 8.5g | + 9.5g | + 12g | + 9.5g | + 8.5g |



INSPIRATION

| |
|--------------------|
| ALMOND INSPIRATION |
| 775g |
| + 4g |



VEGAN

| |
|---------|
| AMATIKA |
| 620g |
| - |

Mousse Textures

3.2

CHOCOLATE CHANTILLY MOUSSE



3 days / 35-40°F (2-4°C)

250g Whole milk
1000g Cream 35%

+ Gelatin powder

Heat the milk to 140-160°F (60-70°C) and add the rehydrated gelatin if necessary. Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Check the temperature (131-136°F or 55-58°C for dark chocolate; 122-127°F or 50-53°C for milk and Amatika; and 113-118°F or 45-48°C for white, blond and Almond Inspiration) and gradually fold in the airy whipped cream using a spatula. Use immediately and freeze.

The ideal serving temperature for this mousse is 53-57°F (12-14°C).

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 580g | 660g | 650g | 570g | 660g | 730g | 730g | 710g |

| | | | | | | | |
|---------|---------|---------|-------|---------|---------|-------|--------------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIAO | SATILIA DARK |
| 640g | 690g | 590g | 690g | 680g | 700g | 730g | 695g |

| |
|---------|
| TAÏNORI |
| 620g |



MILK CHOCOLATES

| | | | | | | |
|------------|--------|--------|-----------|------------------|---------|--------|
| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
| 810g | 890g | 770g | 870g | 900g | 735g | 800g |

| | | |
|---------|--------------|----------|
| ORIZABA | SATILIA MILK | TANARIVA |
| 810g | 890g | 900g |

WHITE CHOCOLATES

| | | | |
|--------|--------------|--------|-------|
| IVOIRE | BLOND DULCEY | OPALYS | WAINA |
| 900g | 900g | 950g | 900g |
| + 12g | + 12g | + 12g | + 12g |

INSPIRATION

| |
|--------------------|
| ALMOND INSPIRATION |
| 880g |
| + 12g |

VEGAN

| |
|---------|
| AMATIKA |
| 770g |
| - |

GIANDUJA STYLE

| | |
|---------------|---------------|
| NOISETTE LAIT | NOISETTE DARK |
| 890g | 830g |
| - | - |

Mousse Textures

3.3

LIGHT CHOCOLATE MOUSSE

   3 days/35-40°F (2-4°C)

500g Whole milk
1000g Cream 35%
80g Glucose syrup DE60 (Only for dark chocolates)

+ Gelatin powder

Heat the milk and if needed the glucose to 140-160°F (60-70°C) and add the rehydrated gelatin. Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Check the temperature (102-108°F or 39-42°C for dark chocolate; 88-93°F or 31-34°C for milk and Amatika; and 79-84°F or 26-29°C for white, blond and Almond Inspiration) and gradually fold in the airy whipped cream using a spatula. Use immediately and freeze.

The ideal serving temperature for this mousse is 42-46°F (6-8°C).

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 510g | 630g | 580g | 560g | 570g | 690g | 690g | 660g |
| + 10g | + 10g | + 6g | + 6g | + 8g | + 8g | + 8g | + 8g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORiado | SATILIA DARK |
|---------|---------|---------|-------|---------|---------|--------|--------------|
| 570g | 680g | 510g | 680g | 610g | 580g | 660g | 620g |
| + 6g | + 10g | + 10g | + 10g | + 8g | + 8g | + 8g | + 8g |

| TAÏNORI |
|---------|
| 610g |
| + 8g |



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 690g | 800g | 655g | 740g | 720g | 600g | 680g |
| + 10g | + 10g | + 10g | + 12g | + 12g | + 10g | + 10g |

| ORIZABA | SATILIA MILK | TANARIVA |
|---------|--------------|----------|
| 685g | 750g | 780g |
| + 12g | + 12g | + 10g |

WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|-------|
| 930g | 930g | 985g | 1000g | 930g |
| + 20g | + 20g | + 20g | + 20g | + 20g |



INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 930g |
| + 10g |



VEGAN

| AMATIKA |
|---------|
| 560g |
| + 7g |

Mousse Textures

3.4

CARAMEL CHOCOLATE MOUSSE



3 days / 35-40°F (2-4°C)

Caramel custard

130g Caster sugar
300g Cream 35%
75g Egg yolks

Cook the sugar to make a dry caramel with a frothy texture.
Deglaze this caramel by adding the warmed cream.
Combine this with the yolks and cook at 185°F (84°C).
Use immediately or cool down quickly and store in the refrigerator.

Caramel & chocolate mousse

460g Caramel custard
900g Cream 35%

Weigh out the amount of caramel custard required for the recipe.
After blending the warm custard, add the rehydrated gelatin if necessary.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

+ Gelatin powder

Check the temperature (126-131°F or 52-55°C for dark chocolate; 108-113°F or 42-45°C for milk and Amatika; and 104-109°F or 40-43°C for white, blond and Almond Inspiration) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.

The ideal serving temperature for this mousse is 42-46°F (6-8°C).

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 390g | 430g | 435g | 425g | 450g | 500g | 500g | 480g |

| | | | | | | |
|---------|---------|---------|-------|---------|---------|--------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO |
| 430g | 460g | 415g | 465g | 460g | 440g | 460g |

| | |
|--------------|---------|
| SATILIA DARK | TAÏNORI |
| 475g | 430g |



MILK CHOCOLATES

| | | | | | | |
|------------|--------|--------|-----------|------------------|---------|--------|
| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
| 465g | 530g | 455g | 500g | 550g | 430g | 460g |
| + 8g | + 8g | + 8g | + 8g | + 10g | + 8g | + 8g |

| | | |
|---------|--------------|----------|
| ORIZABA | SATILIA MILK | TANARIVA |
| 450g | 510g | 560g |
| + 10g | + 10g | + 8g |

WHITE CHOCOLATES

| | | | |
|--------|--------------|--------|-------|
| IVOIRE | BLOND DULCEY | OPALYS | WAINA |
| 460g | 460g | 500g | 450g |
| + 10g | + 10g | + 10g | + 10g |

INSPIRATION

| |
|--------------------|
| ALMOND INSPIRATION |
| 460g |
| + 8g |

VEGAN

| |
|---------|
| AMATIKA |
| 380g |
| + 8g |



Reasonable Indulgence recipe



3.5

INTENSE DARK CHOCOLATE WHIPPED GANACHE



3 days/35-40°F (2-4°C)

Starch base

| | |
|-------|--------------------|
| 1000g | Whole milk |
| 30g | Potato starch |
| 80g | Glucose syrup DE60 |

Mix together a small portion of the cold milk with the potato starch.

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 mixture over the milk-starch mixture.

Put everything back in the pan and bring to a boil.

Dark chocolate whipped ganache

| | |
|-------|-------------|
| 1000g | Starch base |
| 360g | Cream 35% |

Weigh out the amount of hot starch base required for the recipe.

Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.

Immediately mix to make a perfect emulsion.

Add the cold cream.

Mix again.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

Whisk until the texture is firm enough to use in a piping bag or with a spatula.

The ideal tasting temperature for whipped ganache is 40-43°F (4-6°C).

DARK CHOCOLATES

| | | | | | | | |
|--------------|---------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 520g | 580g | 540g | 520g | 580g | 720g | 700g | 680g |
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO | |
| 580g | 620g | 500g | 620g | 620g | 580g | 680g | |
| SATILIA DARK | TAÏNORI | XOCOLINE | | | | | |
| 620g | 640g | 640g | | | | | |



Reasonable Indulgence recipe



3.6

INTENSE MILK CHOCOLATE WHIPPED GANACHE



3 days / 35-40°F (2-4°C)

Sugar-free starch base

1080g Whole milk
32g Potato starch

Milk chocolate whipped ganache

1000g Sugar-free starch base
400g Cream 35%

+ Gelatin powder

Mix together a small portion of the cold milk with the potato starch.

Set aside.

Heat the rest of the milk to between 185°F (85°C) and 195°F (90°C).

Pour part of the hot milk over the milk-starch mixture.

Put everything back in the pan and bring to a boil.

Weigh out the amount of hot sugar-free starch base required for the recipe and add the rehydrated gelatin.

Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.

Immediately mix using an immersion blender to create a perfect emulsion.

Add the cold cream.

Mix again.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

Whisk until the texture is firm enough to use in a piping bag or with a spatula.

The ideal tasting temperature for whipped ganache is 40-43°F (4-6°C).



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 740g | 780g | 680g | 800g | 780g | 630g | 680g |
| + 6g | + 4g | + 7g | + 10g | + 6g | + 7g | + 6g |



VEGAN

| ORIZABA | SATILIA MILK | TANARIVA | XOCOLINE MILK | AMATIKA |
|---------|--------------|----------|---------------|---------|
| 700g | 760g | 800g | 680g | 600g |
| + 6g | + 6g | + 6g | + 6g | + 6g |

Reasonable Indulgence recipe



3.7

INTENSE WHITE CHOCOLATE WHIPPED GANACHE



3 days / 35-40°F (2-4°C)

Sugar-free starch base

1080g Whole milk
32g Potato starch

White chocolate whipped ganache

1000g Sugar-free starch base
600g Cream 35%

+ Gelatin powder

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

Weigh out the amount of hot sugar-free starch base required for the recipe and add the rehydrated gelatin.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Immediately mix to make a perfect emulsion.
Add the cold cream.
Mix again.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

The ideal tasting temperature for whipped ganache is 40-43°F (4-6°C).



WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | SATILIA WHITE | WAINA |
|--------|--------------|--------|---------------|-------|
| 700g | 740g | 740g | 800g | 700g |
| + 12g | + 12g | + 12g | + 12g | + 12g |

INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 830g |
| + 12g |



Mousse Textures

3.8

INTENSE PRALINÉ WHIPPED GANACHE



3 days / 35-40°F (2-4°C)

Sugar-free starch base

650g Whole milk
20g Potato starch

Praliné whipped ganache

600g Sugar-free starch base
400g Cream 35%
10g Gelatin powder

+ Cocoa butter

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

Weigh out the amount of hot sugar-free starch base required for the recipe and add the rehydrated gelatin.

Using a spatula gradually emulsify it with the praliné and melted cocoa butter. Immediately mix using an immersion blender to create a perfect emulsion.

Add the cold cream.

Mix again.

Leave to set in the refrigerator, preferably for 12 hours.

Whisk until the texture is firm enough to use in a piping bag or with a spatula.

The ideal tasting temperature for this praliné whipped ganache is 40-43°F (4-6°C).

PRALINÉS & CO

| PECAN | PISTACHIO | 60% CARAMELIZED ALMOND |
|--------|-----------|------------------------|
| 540g | 560g | 520g |
| + 180g | + 180g | + 180g |

| 60% CARAMELIZED HAZELNUT |
|--------------------------|
| 520g |
| + 180g |

| 50% CARAMELIZED ALMOND & HAZELNUT |
|-----------------------------------|
| 560g |
| + 180g |

GIANDUJA STYLE

| NOISETTE LAIT | NOISETTE DARK |
|---------------|---------------|
| 600g | 545g |
| + 40g | - |

Mousse Textures

3.9 CLASSIC MOUSSE





 2 days / 35-40°F (2-4°C)

125g Whole milk
 125g Cream 35%
 200g Egg whites
 60g Caster sugar

Heat the milk and cream to 140-160°F (60-70°C) and add the rehydrated gelatin.
 Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
 Immediately mix using an immersion blender to create a perfect emulsion.

+ Gelatin powder

Check the temperature (102-108°F or 39-42°C) and incorporate a quarter of the beaten whites into the sugar, mix it in and finish off by incorporating the rest of the beaten whites.
 Use immediately and freeze.

The ideal serving temperature for this mousse is 42-46°F (6-8°C).

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 255g | 295g | 270g | 260g | 280g | 330g | 320g | 315g |
| + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO | ORIADO |
|---------|---------|---------|-------|---------|---------|--------|
| 270g | 305g | 255g | 295g | 295g | 280g | 315g |
| + 3g | + 3g | + 3g | + 3g | + 3g | + 3g | + 3g |

| SATILIA DARK | TAÏNORI |
|--------------|---------|
| 300g | 300g |
| + 3g | + 3g |





Reasonable Indulgence recipe



3.10

INTENSE PRALINÉ MOUSSE



2 days / 35-40°F (2-4°C)

Sugar-free starch base

500g Whole milk
15g Potato starch

Praliné mousse

465g Sugar-free starch base
400g Cream 35%

+ Gelatin powder

Mix together a small portion of the cold milk with the potato starch.

Set aside.

Heat the rest of the milk to between 185°F (85°C) and 195°F (90°C).

Pour part of the hot milk over the milk-starch mixture.

Put everything back in the pan and bring to a boil.

Weigh out the amount of hot sugar-free starch base required for the recipe and add the rehydrated gelatin.

Slowly combine the warm mixture with the praliné to make an emulsion using a spatula. Immediately mix using an immersion blender to create a perfect emulsion.

Check the temperature (82-85°F or 28-30°C) and gradually fold in the airy whipped cream using a spatula. Use immediately and freeze.

The ideal serving temperature for this praliné mousse is 40-43°F (4-6°C).

PRALINÉS & CO

| PECAN | PISTACHIO | 60% CARAMELIZED ALMOND |
|-------|-----------|------------------------|
| 355g | 360g | 350g |
| + 13g | + 13g | + 13g |

| 60% CARAMELIZED HAZELNUT |
|--------------------------|
| 350g |
| + 13g |

| 50% CARAMELIZED ALMOND & HAZELNUT |
|-----------------------------------|
| 350g |
| + 13g |

| NOISETTE LAIT | NOISETTE DARK |
|---------------|---------------|
| 500g | 500g |
| + 8g | + 4g |

GIANDUJA STYLE

Mousse Textures

3.11

PRALINÉ CHANTILLY



3 days / 35-40°F (2-4°C)

250g Whole milk
1800g Cream 35%

+ Gelatin powder

Heat the milk to 140-160°F (60-70°C) and add the rehydrated gelatin.
Slowly combine the warm mixture with the praliné to make an emulsion using a spatula.
Immediately mix using an immersion blender to create a perfect emulsion.

Check the temperature (82-85°F or 28-30°C) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.

The ideal serving temperature for this mousse is 42-46°F (6-8°C).

PRALINÉS & CO

| PECAN | PISTACHIO | 60% CARAMELIZED ALMOND |
|-------|-----------|------------------------|
| 355g | 360g | 350g |
| + 15g | + 15g | + 15g |

| 60% CARAMELIZED HAZELNUT |
|--------------------------|
| 900g |
| + 15g |

| 50% CARAMELIZED ALMOND & HAZELNUT |
|-----------------------------------|
| 900g |
| + 15g |



Reasonable Indulgence recipe



3.12

INTENSE ALMOND PASTE MOUSSE



2 days / 35-40°F (2-4°C)

Sugar-free starch base
630g Whole milk
19g Potato starch

Mousse with Provençal almond paste

600g Sugar-free starch base
12g Gelatin powder
60g Water for the gelatin
250g 55% or 70% Provençal almond paste
500g Cream 35%

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

Weigh out the amount of hot sugar-free starch base required for the recipe and add the rehydrated gelatin.

Emulsify it using a blender by gradually combining it with the almond paste.
Check the temperature (82-85°F or 28-30°C) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.

The ideal serving temperature for this mousse is 42-46°F (6-8°C).



04



Fruit

FRUIT





Tips & tricks

100% FRUIT PURÉE

Make sure you do not heat the fruit purées more than is strictly necessary so they do not lose any of their flavor.

The recipes use Adavance 100% fruit purée.

Adavance explores the potential of fruit purée by reworking the fruity recipes used by chefs in their daily operations to better show off the fruit's flavor.

GELATIN

All recipes that include gelatin use 220 bloom gelatin powder rehydrated in 5 times its weight in water.

Example: for 10g of gelatin powder, add 50g of water.

It is recommended you give gelatin powder 15-20 minutes to rehydrate in fruit purée.

EGG WHITES

We recommend you beat your egg whites at room temperature and at a medium speed.

SETTING

All crèmeux and confits must be allowed to set before you give them the texture you want.

If you are using your crèmeux as it is (as an insert for a dessert, for instance), let it set in the refrigerator before freezing.

Compotes

4.1 SEMI-CANDIED ORANGE COMPOTE



| | | |
|------|--------------------------|--|
| 400g | Oranges | Wash and brush the oranges. |
| 30g | Raw cane sugar | Boil them for 30 minutes in plenty of water. |
| 30g | Butter 84% | Drain. |
| 100g | Caster sugar | Halve the oranges and remove their white middles, then weigh them out. |
| 50g | Invert sugar | Roughly chop and fry in butter with the sugar. |
| 5g | Potato starch | Leave to caramelize on a low heat, add the sugars, then cover with one-third of the passion fruit purée. |
| 300g | 100% passion fruit purée | Leave to reduce until it has almost entirely evaporated. |
| | | Cover with another third of the passion fruit purée and leave to reduce. |
| | | Thoroughly blend the oranges in a food processor. |
| | | Add the starch mixed with the final third of passion fruit purée. |
| | | Bring to a boil for a few minutes, stirring vigorously. |

4.3 STRAWBERRY COMPOTE



| | | |
|------|-------------------------------------|---|
| 750g | 100% strawberry purée | Blend the strawberry purée with the Absolu Cristal neutral glaze and lemon juice. |
| 600g | Absolu Cristal neutral glaze | Gently stir in the diced fruit. |
| 90g | Lemon juice | Store in the refrigerator. |
| 900g | Diced strawberries | |

4.4 APRICOT COMPOTE



| | | |
|------|-------------------------------------|--|
| 500g | 100% apricot purée | Blend the apricot purée with the Absolu Cristal neutral glaze and lemon juice. |
| 600g | Absolu Cristal neutral glaze | Gently stir in the diced fruit. |
| 80g | Lemon juice | Store in the refrigerator. |
| 800g | Diced apricots | |



Gels

4.5 FRUIT GELS



600g Absolu Cristal neutral glaze

Mix all the ingredients together while cold, then store in the refrigerator.

100% FRUIT PURÉE

| LEMON | ORANGE | APRICOT | RASPBERRY |
|-------|--------|---------|-----------|
| 180g | 200g | 250g | 200g |

4.6 VANILLA GEL



600g Absolu Cristal neutral glaze
35 - 40g Water
8g Vanilla bean

Split the vanilla beans in half, then scrape their insides to remove the seeds. Mix all the ingredients together, then store in the refrigerator.

4.7 RUM & LIME GEL



600g Absolu Cristal neutral glaze
300g White rum
10g Lime zest

Mix all the ingredients together, then store in the refrigerator.

Coulis



Reasonable Indulgence recipe by Adamance



4.8 FRUIT COULIS



300g Absolu Cristal neutral glaze

Mix all the ingredients together while cold, then store in the refrigerator.

100% FRUIT PURÉE

| APRICOT | BLACKCURRANT | LEMON | LIME | COCONUT | STRAWBERRY |
|---------|--------------|-------|------|---------|------------|
| 700g | 700g | 450g | 450g | 1700g | 1200g |

| RASPBERRY | PASSION FRUIT | MANGO | BLUEBERRY | PEAR | APPLE |
|-----------|---------------|-------|-----------|-------|-------|
| 700g | 450g | 1700g | 700g | 1200g | 1200g |

4.9

JELLIED FRUIT COULIS



| | |
|-------|------------------|
| 16g | Gelatin powder |
| 1000g | 100% fruit purée |
| 200g | Caster sugar |

Sift the gelatin powder onto a third of the fruit purée cooled to 40°F (4°C).
 Mix thoroughly and wait 15–20 minutes for the gelatin to hydrate.
 Heat the gelatin and fruit purée mixture and the sugar to 120°F (50°C).
 Add the rest of the fruit purée.
 Blend until homogeneous.
 Immediately pour the mixture into a frame or ring and leave it to set in the refrigerator.
 Freeze.

- Some purées can be reduced to give them more concentrated aromas.
- You can use all kinds of fruit purées for this recipe, including raspberry, sour cherry, apricot, blackberry, blackcurrant and peach.

Sauces

4.10

EXOTIC SAUCE



| | |
|-----------|-------------------------------------|
| 300g | Absolu Cristal neutral glaze |
| 300g | 100% passion fruit purée |
| 300g | 100% mango purée |
| As needed | Passion fruit seeds |

Mix the fruit purées together with the Absolu Cristal neutral glaze.
 Mix in the fresh passion fruit seeds.

4.11

GREEN APPLE SAUCE



| | |
|------|-------------------------------------|
| 120g | Absolu Cristal neutral glaze |
| 360g | Granny Smith apple juice |
| 2g | Xanthan gum |
| 6g | Lemon juice |

Mix all the ingredients together with an immersion blender, then store in the refrigerator.

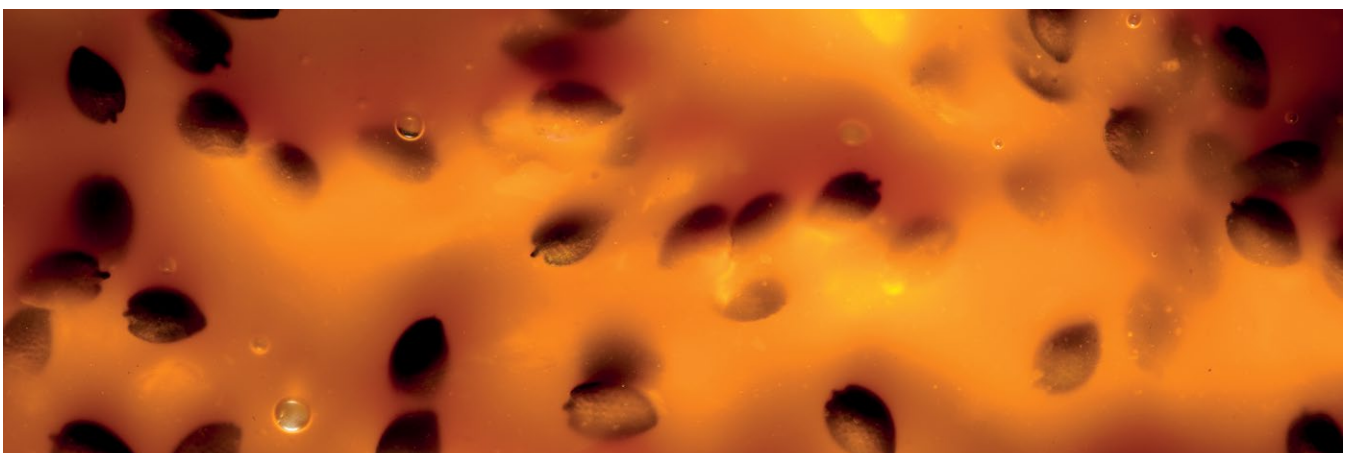
4.12

ALMOND & HAZELNUT PRALINÉ AND LEMON SAUCE



| | |
|------|--|
| 380g | 60% nutty almond & hazelnut praliné |
| 90g | Water |
| 60g | Lemon juice |
| 7g | Lemon zest |

Mix all the ingredients together with an immersion blender, then store in the refrigerator.



4.13

FRUIT CONFITS



2 days / 40°F (4°C)

Mix the caster sugar, powdered glucose and pectin NH, then sprinkle the mixture onto the fruit purée.
Blend until homogeneous.
Heat to 185°F (85°C), stirring all the while.
Pour out immediately.

Once it has gelled, blend it to soften its texture.

100% FRUIT PURÉE

| | APRICOT | BLACKCURRANT | STRAWBERRY | RASPBERRY |
|----------------|---------|--------------|------------|-----------|
| Fruit purée | 790g | 785g | 790g | 790g |
| Caster sugar | 100g | 100g | 100g | 100g |
| Glucose powder | 100g | 100g | 100g | 100g |
| Pectin NH | 12g | 14g | 12g | 12g |

| | MANGO | BLUEBERRY | PEAR | APPLE | PEACH |
|----------------|-------|-----------|------|-------|-------|
| Fruit purée | 790g | 790g | 790g | 790g | 790g |
| Caster sugar | 100g | 100g | 100g | 100g | 100g |
| Glucose powder | 100g | 100g | 100g | 100g | 100g |
| Pectin NH | 12g | 14g | 12g | 12g | 12g |



4.14

FRUIT-FLAVORED CRÉMEUX



2 days/35-40°F (2-4°C)

Heat a third of the fruit purée.

At 115°F (45°C), add the sugar and pectin mixture, then bring the mix to a boil.

Take it off the heat and add the egg whites, cook at 170°F (75°C), then add the rehydrated gelatin.

Combine this mixture with the rest of the fruit purée, then gradually pour in the cocoa butter, mixing with a blender until an emulsion forms.

100% FRUIT PURÉE

| | APRICOT | BLACKCURRANT | LEMON/PEAR | COCONUT |
|----------------|---------|--------------|---------------------------|---------|
| Fruit purée | 325g | 325g | 200g lemon + 125g pear | 325g |
| Caster sugar | 45g | 45g | 100g | 45g |
| Pectin NH | 6g | 5g | 8g | 7g |
| Egg whites | 45g | 45g | 100g | 45g |
| Gelatin powder | 2g | 2g | 5g | 3g |
| Cocoa butter | 100g | 60g | 100g | 60g |

| | STRAWBERRY | RASPBERRY | PEAR | MANGO/PASSION FRUIT |
|----------------|------------|-----------|------|------------------------------------|
| Fruit purée | 325g | 325g | 325g | 175g mango + 150g passion fruit |
| Caster sugar | 45g | 45g | 45g | 100g |
| Pectin NH | 8g | 7g | 6g | 6g |
| Egg whites | 100g | 100g | 45g | 100g |
| Gelatin powder | 6g | 5g | 3g | 3g |
| Cocoa butter | 100g | 100g | 100g | 100g |





Reasonable Indulgence recipe by Adamance



4.15

STANDARD FRUIT MOUSSE



2 days/40°F (4°C)

125g Caster sugar
35g Water
75g Egg whites

Mix the gelatin together with the smaller portion of fruit purée at 40°F (4°C), then wait for 15 to 20 minutes for the gelatin to hydrate.

Cook the water and sugar at 244°F (118°C), then combine this syrup with the airy egg whites. Beat on a medium speed in a blender until cool (approx. 85°F or 30°C).

Heat the jellied fruit purées to 120-140°F (50-60°C) to melt the gelatin, then combine it with the second portion of purée at 40°F (4°C). Mix with an immersion blender until completely homogenous.

Gently fold the jellied fruit purée into the Italian meringue, then add the airy whipped cream.

Use immediately and freeze.

100% FRUIT PURÉE

| | APRICOT | BLACKCURRANT | LEMON | LIME | COCONUT | STRAWBERRY | RASPBERRY |
|------------------|---------|--------------|-------|------|---------|------------|-----------|
| Gelatin powder | 11g | 18g | 8g | 8g | 11g | 13g | 13g |
| Fruit purée (1) | 200g | 190g | 60g | 60g | 200g | 195g | 195g |
| Fruit purée (2) | 400g | 400g | 150g | 150g | 400g | 400g | 400g |
| Italian meringue | 195g | 195g | 195g | 195g | 195g | 195g | 195g |
| Cream 35% | 195g | 195g | 195g | 195g | 195g | 195g | 195g |

| | PASSION FRUIT | MANGO | BLUEBERRY | PEACH | PEAR | APPLE |
|------------------|---------------|-------|-----------|-------|------|-------|
| Gelatin powder | 8g | 10g | 13g | 11g | 13g | 11g |
| Fruit purée (1) | 60g | 200g | 195g | 200g | 195g | 200g |
| Fruit purée (2) | 150g | 400g | 400g | 400g | 400g | 400g |
| Italian meringue | 195g | 195g | 195g | 195g | 195g | 195g |
| Cream 35% | 195g | 195g | 195g | 195g | 195g | 195g |



Reasonable Indulgence recipe by Adamance



4.16

INTENSE FRUIT MOUSSE



2 days/35-40°F (2-4°C)

Fruity Italian meringue

90g 100% fruit purée
19g Powdered egg whites
30g Water
100g Caster sugar

Mix the fruit purée (40°F or 4°C) with the sifted powdered egg whites.

Wait 15-20 minutes for the whites to hydrate, then slowly whip up the mixture.

Cook the water and sugar at 244°F (118°C), then combine this syrup with the fruit purée and airy egg white mixture.

Beat on a medium speed in a blender until cool (approx. 85°F or 30°C).

Combine the gelatin powder with portion (1) of the fruit purée at 40°F (4°C), then wait 15-20 minutes for the gelatin to hydrate.

Heat this mixture to 120-140°F (50-60°C) so the gelatin melts completely, then combine it with portion (2) of the fruit purée at 40°F (4°C). Blend until homogeneous.

Mix the cream (40°F or 4°C) and portion (3) of the fruit purée (40°F or 4°C). Whisk at medium speed until the mixture has a light texture like a standard whipped cream.

Gently fold the jellied fruit purée into the Italian meringue, then add the airy whipped cream.

Use immediately and freeze.

100% FRUIT PURÉE

| | APRICOT | BLACKCURRANT | STRAWBERRY | RASPBERRY | MANGO |
|-------------------------|---------|--------------|------------|-----------|-------|
| Gelatin powder | 11g | 23g | 16g | 16g | 13g |
| Fruit purée (1) | 200g | 250g | 250g | 250g | 250g |
| Fruit purée (2) | 400g | 495g | 500g | 500g | 505g |
| Fruity Italian meringue | 195g | 195g | 195g | 195g | 195g |
| Cream 35% | 120g | 180g | 180g | 180g | 180g |
| Fruit purée (3) | 80g | 120g | 120g | 120g | 120g |

| | BLUEBERRY | PEACH | PEAR | APPLE |
|-------------------------|-----------|-------|------|-------|
| Gelatin powder | 16g | 11g | 16g | 11g |
| Fruit purée (1) | 250g | 200g | 250g | 200g |
| Fruit purée (2) | 500g | 400g | 500g | 400g |
| Fruity Italian meringue | 195g | 195g | 195g | 195g |
| Cream 35% | 180g | 120g | 180g | 120g |
| Fruit purée (3) | 120g | 80g | 120g | 80g |



Reasonable Indulgence recipe by Adamance



4.17

FRUITY CHANTILLY



2 days / 35-40°F (2-4°C)

Mix the sugar with the fruit purée at 40°F (4°C).

Add the cream.

Using a food processor fitted with a whisk, whisk the mixture at medium speed until it has a suitable texture for piping.

IMPORTANT: This chantilly is not freezable.

100% FRUIT PURÉE

| | BLACKCURRANT | LEMON | LIME | COCONUT | STRAWBERRY |
|--------------|--------------|-------|------|---------|------------|
| Caster sugar | 150g | 150g | 150g | 90g | 90g |
| Fruit purée | 340g | 340g | 340g | 370g | 370g |
| Cream 35% | 510g | 510g | 510g | 540g | 540g |

| | RASPBERRY | PASSION FRUIT | MANGO | BLUEBERRY | PEAR |
|--------------|-----------|---------------|-------|-----------|------|
| Caster sugar | 90g | 150g | 75g | 90g | 90g |
| Fruit purée | 370g | 340g | 370g | 370g | 370g |
| Cream 35% | 540g | 510g | 550g | 540g | 540g |



05



Ice cream

ICE CREAM





Tips & tricks

It is important to incorporate the milk powder into the liquid at 75°F (25°C) so it hydrates optimally.

The stabilizer/emulsifier is a blend of 25% guar gum, 25% carob gum and 50% Natur Emul (citrus fiber).

The Natur Emul is a replacement for the synthetic emulsifier E471.

All ice creams must be pasteurized at 185°F (85°C).

The recommended maturation time is 6 to 12 hours (maximum) for chocolate ice creams.

Make sure you follow the directions on how much your churn can hold so that your ice cream expands well.

It is important to freeze the ice creams at at least -22°F (-30°C) as soon as they are out of the churn before storing them at -1°F (-18°C).



Carefully weigh all the ingredients.

Mix the stabilizer with 10% of the caster sugar.

First pour the milk into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), add the dry milk.

At 85°F (30°C), add the sugars (caster sugar, glucose powder, invert sugar).

At 105°F (40°C), incorporate the fats (cream).

At 115°F (45°C), incorporate the caster sugar and stabilizer mixture.

At 140°F (60°C), add a small portion of the liquid (two-thirds of the weight of the chocolate) and blend to form an emulsion.

Pasteurize it at 185°F (85°C) for 2 minutes and homogenize it if possible.

Cool quickly to 40°F (4°C).

Leave to sit for at least 6 hours.

Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C).

Freeze at -20°F (-30°C).

Store in the freezer at 0°F (-18°C).

DARK CHOCOLATES

| | CARAÏBE | GUANAJA | MACAÉ | NYANGBO | P125 CŒUR DE GUANAJA |
|-----------------------|---------|---------|-------|---------|----------------------|
| Chocolate | 320g | 300g | 340g | 310g | 360g |
| Whole milk | 1288g | 1286g | 1290g | 1290g | 1280g |
| 1% fat milk powder | 72g | 72g | 72g | 72g | 72g |
| Caster sugar | 102g | 124g | 80g | 110g | 88g |
| Glucose powder | 120g | 120g | 120g | 120g | 100g |
| Invert sugar | 80g | 80g | 80g | 80g | 80g |
| Cream 35% | 10g | 10g | 10g | 10g | 12g |
| Stabilizer/emulsifier | 8g | 8g | 8g | 8g | 8g |
| TOTAL | 2000g | 2000g | 2000g | 2000g | 2000g |

MILK CHOCOLATES

| | CARAMÉLIA | HUKAMBI | JIVARA |
|-----------------------|-----------|---------|--------|
| Chocolate | 380g | 360g | 360g |
| Whole milk | 1356g | 1330g | 1346g |
| 1% fat milk powder | 26g | 20g | - |
| Caster sugar | 70g | 112g | 86g |
| Glucose powder | 120g | 120g | 160g |
| Invert sugar | 40g | 40g | 40g |
| Cream 35% | - | 10g | - |
| Stabilizer/emulsifier | 8g | 8g | 8g |
| TOTAL | 2000g | 2000g | 2000g |

WHITE CHOCOLATES

| | IVOIRE | BLOND DULCEY | OPALYS |
|-----------------------|--------|--------------|--------|
| Chocolate | 360g | 360g | 320g |
| Whole milk | 1360g | 1354g | 1350g |
| 1% fat milk powder | 26g | 26g | 26g |
| Caster sugar | 86g | 132g | 136g |
| Glucose powder | 160g | 120g | 160g |
| Invert sugar | - | - | - |
| Cream 35% | - | - | - |
| Stabilizer/emulsifier | 8g | 8g | 8g |
| TOTAL | 2000g | 2000g | 2000g |



PRALINÉS & CO

50% CARAMELIZED ALMOND & HAZELNUT

| | |
|-----------------------|-------|
| Flavoring | 440g |
| Whole milk | 1366g |
| 1% fat milk powder | 46g |
| Caster sugar | 20g |
| Glucose powder | 120g |
| Invert sugar | - |
| Cream 35% | - |
| Stabilizer/emulsifier | 8g |
| TOTAL | 2000g |



GIANDUJA STYLE

NOISETTE LAIT

| |
|-------|
| 300g |
| 1350g |
| 38g |
| 142g |
| 130g |
| - |
| 32g |
| 8g |
| 2000g |



70% ALMOND PASTE

| | |
|-----------------------|-------|
| Flavoring | 340g |
| Whole milk | 1316g |
| 1% fat milk powder | 50g |
| Caster sugar | 158g |
| Glucose powder | 120g |
| Invert sugar | - |
| Cream 35% | 8g |
| Stabilizer/emulsifier | 8g |
| TOTAL | 2000g |

COCOA POWDER

| |
|-------|
| 160g |
| 1366g |
| 66g |
| 240g |
| 120g |
| 40g |
| - |
| 8g |
| 2000g |



INSPIRATION

ALMOND INSPIRATION

| |
|-------|
| 360g |
| 1360g |
| 63g |
| 89g |
| 120g |
| - |
| - |
| 8g |
| 2000g |



Reasonable Indulgence recipe



5.2

COCOA NIB GRANITA



830g Water
 200g Cocoa nibs
 170g Caster sugar

Heat the water and infuse the cocoa nibs for 30 minutes, covering the top of the container with film.
 Strain to remove the nibs.
 Add the sugar and heat to 185°F (85°C).
 Cool to 40°F (4°C).
 Check the Brix on the refractometer - the syrup should be 17°B.
 Pour it into a container and freeze it at -1°F (-18°C).
 Stir it occasionally to create flakes of ice.

Reweigh the infusion after straining it and, if necessary, add water so it totals 830g.

5.3 ICED MOUSSES



Carefully weigh all the ingredients.

Bring the milk and glucose to a boil. Mix the egg yolks, sugar and dextrose.

Combine the hot glucose and milk mixture with the yolk and sugar mixture.

Heat the mixture to 185°F (84°C). Gradually combine the custard with the chocolate.

Immediately mix to make a perfect emulsion.

Cool the mixture to 85-95°F (30-35°C) and add the whipped cream (which has the texture of a mousse). Pour it into a mold.

DARK CHOCOLATES

| | CARAÏBE | GUANAJA | KOMUNTU | MACAÉ | NYANGBO | P125 CŒUR DE GUANAJA |
|-----------------------|---------|---------|---------|-------|---------|----------------------|
| Chocolate | 458g | 429g | 390g | 395g | 400g | 400g |
| Whole milk | 327g | 307g | 330g | 329g | 333g | 308g |
| Glucose syrup DE35/40 | 235g | 270g | 270g | 263g | 267g | 271g |
| Egg yolks | 196g | 184g | 180g | 158g | 160g | 185g |
| Caster sugar | 183g | 245g | 240g | 250g | 253g | 271g |
| Dextrose | 78g | 74g | 70g | 79g | 80g | 74g |
| Cream 35% | 523g | 492g | 520g | 526g | 507g | 492g |
| TOTAL | 2000g | 2000g | 2000g | 2000g | 2000g | 2000g |

MILK CHOCOLATES

| | CARAMÉLIA | JIVARA |
|-----------------------|-----------|--------|
| Chocolate | 481g | 481g |
| Whole milk | 316g | 316g |
| Glucose syrup DE35/40 | 253g | 253g |
| Egg yolks | 185g | 152g |
| Caster sugar | 241g | 241g |
| Dextrose | 76g | 76g |
| Cream 35% | 481g | 481g |
| TOTAL | 2000g | 2000g |

WHITE CHOCOLATES

| | BLOND DULCEY | OPALYS |
|-----------------------|--------------|--------|
| Chocolate | 395g | 429g |
| Whole milk | 329g | 307g |
| Glucose syrup DE35/40 | 263g | 270g |
| Egg yolks | 158g | 184g |
| Caster sugar | 250g | 245g |
| Dextrose | 79g | 74g |
| Cream 35% | 526g | 491g |
| TOTAL | 2000g | 2000g |





PRALINÉS & CO

| | 50% CARAMELIZED ALMOND & HAZELNUT | 50% NUTTY ALMOND & HAZELNUT |
|-----------------------|-----------------------------------|-----------------------------|
| Flavoring | 470g | 470g |
| Whole milk | 336g | 336g |
| Glucose syrup DE35/40 | 268g | 268g |
| Egg yolks | 201g | 201g |
| Caster sugar | 188g | 188g |
| Dextrose | - | - |
| Cream 35% | 537g | 537g |
| TOTAL | 2000g | 2000g |



GIANDUJA STYLE



| | 70% ALMOND PASTE | NOISETTE LAIT |
|-----------------------|------------------|---------------|
| Flavoring | 400g | 395g |
| Whole milk | 308g | 329g |
| Glucose syrup DE35/40 | 271g | 263g |
| Egg yolks | 185g | 158g |
| Caster sugar | 270g | 250g |
| Dextrose | 74g | 79g |
| Cream 35% | 492g | 526g |
| TOTAL | 2000g | 2000g |

Glazes

5.4

CRUNCHY COATING FOR CHILLED PRODUCTS



1000g CHOCOLATE
 200g Grape seed oil
 250g Roasted chopped almonds (variants can also be made with **cocoa nibs, Éclat d'or crispy wheat flake cereal and so on**).

Melt the chocolate at 115-120°F (45-50°C).
 Add the oil and almonds and mix.
 The mixture must be at 85-95°F (30-35°C).
 Coat your chilled product and put back in the freezer.

5.5

COLD GLAZE FOR ICE CREAMS

120g Water
 120g Dextrose
 40g Glucose DE60
600g Absolu Cristal neutral glaze

Bring the water, dextrose and glucose to a boil.
 Boil the Absolu Cristal neutral glaze and add it to the mixture.
 Mix and use at approx. 75°F (25°C).

5.6 Caramel Sauce



| | | |
|------|--------------------------|---|
| 150g | Caster sugar | Use the sugar to make a dry caramel. |
| 150g | Glucose syrup DE35/40 | Add the glucose and deglaze immediately with the warmed mixture of cream, condensed milk and vanilla. |
| 115g | Cream 35% | Cook it for 30 seconds and set aside. |
| 115g | Sweetened condensed milk | |
| 4g | Vanilla bean | |

5.7 TRANSLUCENT JUICE

| | | |
|------|-----------------------|---|
| 500g | 100% fruit purée | Heat a third of the fruit purée and the sugars. |
| 115g | Caster sugar | Add the rest of the fruit purée and the eau de vie. |
| 200g | Glucose syrup DE35/40 | Store in the freezer. |
| 75g | Invert sugar | |
| 35g | Fruit eau de vie | |

The combination of sugar and eau de vie keeps the juice supple when frozen.

5.8 FRUIT JELLY

| | | |
|-------|-------------------------------------|---|
| 1000g | Absolu Cristal neutral glaze | Heat the mixture to 140°F (60°C). |
| 400g | 100% fruit purée | Mix and store in the refrigerator. |
| 200g | Glucose syrup DE35/40 | Use your glaze to give your ice creams and sorbets a marbled effect as soon as they are out of the churn. |

5.9 P125 CŒUR DE GUANAJA CHOCOLATE SAUCE

| | | |
|------|-------------------------------------|---|
| 150g | Water | Bring the water and Absolu Cristal neutral glaze to a boil. |
| 720g | Absolu Cristal neutral glaze | Slowly combine with the P125 Cœur de Guanaja chocolate. |
| 240g | P125 CŒUR DE GUANAJA | Immediately mix to make a perfect emulsion. |

5.10 DULCEY BLOND SAUCE



| | | |
|------|-------------------------------------|---|
| 150g | Water | Bring the water and Absolu Cristal neutral glaze to a boil. |
| 720g | Absolu Cristal neutral glaze | Slowly combine with the Dulcey chocolate. |
| 240g | BLOND DULCEY 35% | Immediately mix to make a perfect emulsion. |





06



Chocolates





Tips & tricks

PRALINÉ AND COCOA BUTTER

Pralines that contain 11-13% cocoa butter make them easier to cut using a confectionery guitar cutter and improve the stability when stored.

Pralinés destined to be used as fillings are usually stabilized with a pure cocoa butter content of 6-8%.

MILK FAT

We use butter 84% for our recipes due to its low water content.

We also like its malleability. It can be replaced with 82% fat butter.

SUGAR

Glucose DE60 makes creations less sweet on the palate, while preserving a good texture.

If you do not have glucose DE60, you can use invert sugar instead, but bear in mind it will be sweeter.

XOCOLINE/XOCOLINE MILK

It is possible to replace the glucose syrup with maltitol.

EMULSION

To get a perfectly smooth emulsion, we recommend you mix your ganaches using an immersion blender. Be careful not to incorporate any air bubbles.

A good emulsion will have a stable texture over time.

PROCESS AND TEMPERATURE

Following processes and recommended temperatures makes your products set quicker, more evenly and with greater stability.

Framed ganaches

6.1

DARK CHOCOLATE GANACHE



55–70 days / 60–65°F (16–18°C)

Heat the cream and glucose to 165–175°F (75–80°C).

Combine half with the chocolate fèves.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at 95–105°F (35–40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix using an immersion blender again.

At 95–100°F (34–36°C), pour the ganache into a frame (34 × 34cm - H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture. Leave to set for 24 to 36 hours at 60–65°F (16–18°C) and a 60% humidity level.

Turn out, coat with chocolate and cut into your chosen shape.

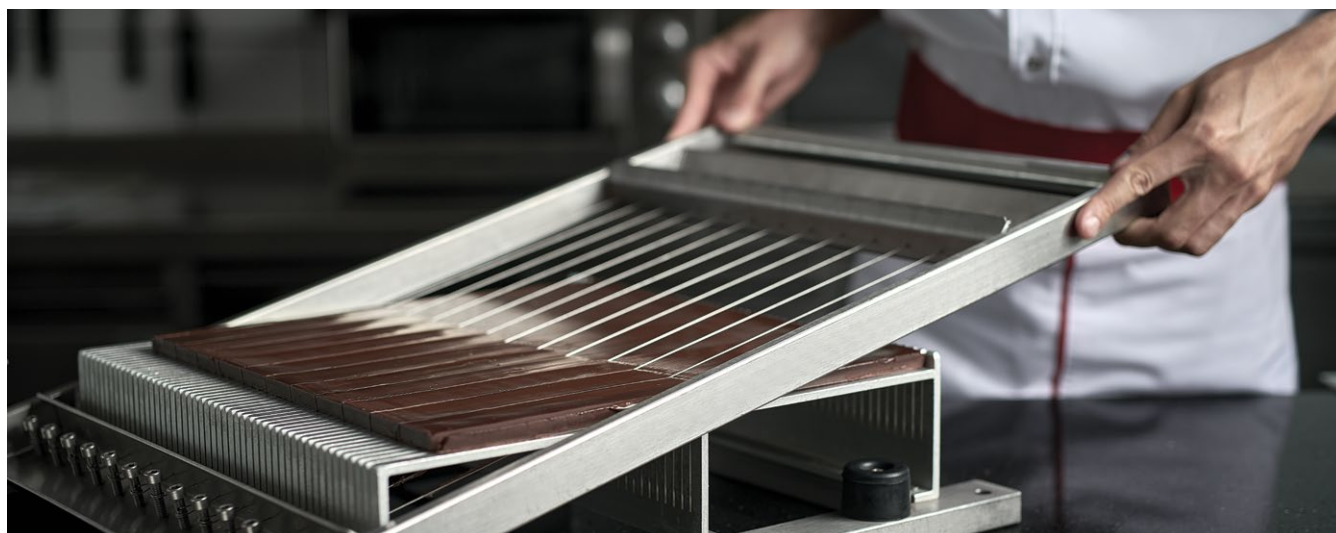
Allow the ganache to set completely and coat it.

DARK CHOCOLATES

| | ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK |
|--------------------|--------|--------|------------|----------|---------|---------|------------------|
| Chocolate | 595g | 680g | 665g | 640g | 700g | 735g | 735g |
| Cream 35% | 555g | 560g | 570g | 580g | 560g | 540g | 540g |
| Glucose syrup DE60 | 225g | 135g | 145g | 160g | 120g | 90g | 90g |
| Butter 84% | 75g | 75g | 70g | 70g | 70g | 85g | 85g |

| | EXTRA DARK | GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI |
|--------------------|------------|---------|---------|---------|-------|---------|
| Chocolate | 755g | 650g | 755g | 595g | 730g | 710g |
| Cream 35% | 515g | 585g | 520g | 555g | 535g | 565g |
| Glucose syrup DE60 | 100g | 145g | 105g | 225g | 115g | 105g |
| Butter 84% | 80g | 70g | 70g | 75g | 70g | 70g |

| | MILLOT | NYANGBO | ORIADO | SATILIA DARK | TAÏNORI | XOCOLINE |
|--------------------|--------|---------|--------|--------------|---------|--------------------|
| Chocolate | 640g | 655g | 720g | 730g | 720g | 715g |
| Cream 35% | 580g | 570g | 535g | 525g | 560g | 535g |
| Glucose syrup DE60 | 160g | 155g | 100g | 105g | 100g | 130g (Maltitol) |
| Butter 84% | 70g | 70g | 95g | 90g | 70g | 70g |



Framed ganaches

6.2

MILK AND WHITE CHOCOLATE GANACHE



Heat the cream and glucose to 140-150°F (60-65°C).

Combine half with the partially melted chocolate.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at 95-105°F (35-40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix using an immersion blender again.

At a temperature of 90-93°F (32-34°C) for milk chocolates and 85-90°F (30-32°C) for white chocolates and Almond Inspiration chocolates, pour the ganache into a 34 x 34cm frame (depth: 10mm) on top of a sheet of guitar paper coated with couverture chocolate.

Leave to set for 24 to 48 hours at 60-65°F (16-18°C) and a 60% humidity level.

Turn out, coat with chocolate and cut into your chosen shape.

Allow the ganache to set completely and coat it.



MILK CHOCOLATES

| | ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI |
|--------------------|------------|-----------------------|--------|-----------|------------------|---------|
| Chocolate | 865g | 905g | 810g | 860g | 920g | 810g |
| Cream 35% | 415g | 460g | 435g | 405g | 455g | 435g |
| Glucose syrup DE60 | 90g | 70g | 105g | 90g | 20g | 135g |
| Butter 84% | 80g | 15g (Cocoa butter) | 100g | 95g | 55g | 100g |

| | JIVARA | ORIZABA | SATILIA MILK | TANARIVA | XOCLINE MILK |
|--------------------|--------|---------|--------------|----------|--------------|
| Chocolate | 825g | 910g | 900g | 895g | 900g |
| Cream 35% | 430g | 445g | 435g | 460g | 460g |
| Glucose syrup DE60 | 95g | 15g | 35g | 15g | - |
| Butter 84% | 100g | 80g | 80g | 80g | 90g |



WHITE CHOCOLATES

| | IVOIRE | BLOND DULCEY | OPALYS | WAINA |
|--------------------|--------|--------------|--------|-------|
| Chocolate | 910g | 900g | 910g | 950g |
| Cream 35% | 395g | 390g | 370g | 390g |
| Glucose syrup DE60 | 75g | 85g | 95g | - |
| Butter 84% | 70g | - | 75g | 110g |

INSPIRATION

| ALMOND INSPIRATION |
|--------------------|
| 860g |
| 510g |
| 80g |

6.3 “GIANDUJA-STYLE” FRAMED BONBON FILLINGS



“Gianduja-Style” praliné contains cocoa butter.

It needs to be tempered after melting at 115-120°F (45-50°C).

When used as fillings for bonbons, “Gianduja-Style” praliné can be flavored by adding dry products such as coffee, spices, candied citrus fruit zest or natural essential oils.

Melt the “Gianduja-Style” at 115°F (45°C).

Leave the chocolate to set at 75-80°F (25-26°C) before framing.

Pour it into a frame on top of a guitar sheet coated with couverture chocolate.

Leave to set for 12 hours before coating again and cutting.

6.4 PIPED “GIANDUJA-STYLE” PRALINÉ



Melt the “GIANDUJA STYLE” at 115°F (45°C).

Cool to 75-77°F (24-25°C) until it takes on a light, fluffy texture.

When using your product, you can stabilize its texture by adding more “Gianduja-Style” praliné at 115°F (45°C).

Pipe out into your chosen shape.



6.5

FRAMED PRALINÉ



1000g Praliné
250g ÉQUATORIALE MILK 35%

+ Cocoa butter

Melt the milk couverture and cocoa butter at 115-120°F (45-50°C) and mix them with the praliné. Heat to 115°F (45°C).
Leave the chocolate to set at 75-80°F (25-26°C) before framing.
Pour it into a frame on top of a guitar sheet coated with couverture chocolate.
Leave to set for 12 hours before coating again and cutting.

PRALINÉS & CO

| | | |
|--------|-----------|------------------------|
| PECAN | PISTACHIO | 60% CARAMELIZED ALMOND |
| + 100g | + 100g | + 100g |

| |
|--------------------------|
| 60% CARAMELIZED HAZELNUT |
| + 100g |

| | |
|-------------------------------------|-----------------------------------|
| CRUNCHY 50% NUTTY ALMOND & HAZELNUT | 50% CARAMELIZED ALMOND & HAZELNUT |
| + 70g | + 70g |

6.6

PRALINÉ FILLING



1000g Praliné
100g ÉQUATORIALE MILK 35%

+ Cocoa butter

Melt the milk couverture and cocoa butter at 115-120°F (45-50°C) and mix them with the praliné. Heat to 115°F (45°C).
Leave to set at 75-80°F (25-26°C), then use a piping bag to fill hollow products or molded bonbons.
Leave to set for 24 to 36 hours before sealing.

PRALINÉS & CO

| | | |
|-------|-----------|------------------------|
| PECAN | PISTACHIO | 60% CARAMELIZED ALMOND |
| + 35g | + 25g | + 35g |

| |
|--------------------------|
| 60% CARAMELIZED HAZELNUT |
| + 40g |

| | |
|-------------------------------------|-----------------------------------|
| CRUNCHY 50% NUTTY ALMOND & HAZELNUT | 50% CARAMELIZED ALMOND & HAZELNUT |
| + 25g | + 25g |

6.7 FRAMED ALMOND PASTE



- 1000g** 50% or 55% almond paste
- Flavoring**
80/100g Nut paste (walnut, coffee, etc.)
and/or
80g Alcohol
and/or
150g Chopped candied nuts
and/or
50/100g Cocoa butter
- Take 10% of the almond paste and add to it the fruit paste, alcohol, candied fruit and, potentially, cocoa butter.
Add the rest of the mixture.
You must use the flat beater in a food processor to mix.
Once you obtain a homogeneous mixture, spread it into a frame and set aside at 60-65°F (16-18°C) for 24 hours.

IMPORTANT: If you mix for too long, your product will become greasy.

6.8 CUSTOMIZE YOUR CHOCOLATE'S COCOA CONTENT

Create your own bars and couvertures using chocolate from Ecuador, Venezuela, the Dominican Republic, Madagascar or Brazil by adding cocoa Pure Pastes with the same origin as our Grand Cru de Terroir couvertures. Get bars with just the cocoa percentage you want as well as couverture to use in unique pastry recipes.

| To make 1kg of: With a percentage of: | ALPACO Couverture + Pure Paste | ARAGUANI Couverture + Pure Paste | MANJARI & TAÏNORI Couverture + Pure Paste | MACAÉ Couverture + Pure Paste |
|--|-----------------------------------|-------------------------------------|--|----------------------------------|
| 64% | - | - | - | 947g + 53g |
| 66% | - | - | 944g + 56g | 895g + 105g |
| 68% | 941g + 59g | - | 889g + 111g | 842g + 158g |
| 70% | 882g + 118g | - | 833g + 167g | 789g + 211g |
| 72% | 824g + 176g | - | 778g + 222g | 737g + 263g |
| 74% | 765g + 235g | 929g + 71g | 722g + 278g | 684g + 316g |
| 76% | 706g + 294g | 857g + 143g | 667g + 333g | 631g + 369g |
| 78% | 647g + 353g | 786g + 214g | 611g + 389g | 579g + 421g |
| 80% | 588g + 412g | 714g + 286g | 556g + 444g | 526g + 474g |
| 82% | 529g + 471g | 643g + 357g | 500g + 500g | 474g + 526g |
| 84% | 471g + 529g | 571g + 429g | 444g + 556g | 421g + 579g |
| 86% | 412g + 588g | 500g + 500g | 389g + 611g | 368g + 632g |
| 88% | 353g + 647g | 429g + 571g | 333g + 667g | 316g + 684g |
| 90% | 294g + 706g | 357g + 643g | 278g + 722g | 263g + 737g |
| 92% | 235g + 765g | 286g + 714g | 222g + 778g | 210g + 790g |
| 94% | 176g + 824g | 214g + 786g | 167g + 833g | 158g + 842g |
| 96% | 118g + 882g | 143g + 857g | 111g + 889g | 105g + 895g |
| 98% | 59g + 941g | 71g + 933g | 56g + 944g | 53g + 947g |



07



Finishing touches





Tips & tricks

STORING

Nougatines, whirls, opalines and thin wafers can be kept in airtight boxes for several days.

GLAZES

Make sure you follow the recommended temperatures for glazes so they stay fluid.

Look out for ice on the base you're glazing or spraying.

For spray glazes, we recommend using a spray gun with a 3.0 nozzle and a pressure of 1.6 to 2.0 bar.

Finishing touches

7.1 COCOA NIB OR NUT NOUGATINE



| | | |
|------|---|--|
| 250g | Butter 84% | Heat the butter, glucose and water. |
| 100g | Glucose DE35/40 | At 105°F (40°C), add the mixture of sugar and pectin. |
| 20g | Water | Leave it to simmer for a few seconds and add the cocoa nibs or chopped nuts. |
| 300g | Caster sugar | Spread onto a silicone baking sheet. |
| 5g | Pectin NH | |
| 350g | Cocoa nibs or chopped nuts (hazelnuts, walnuts, almonds, etc.) | |

This mixture can be stored as it is in the freezer and cooked whenever required for decorations.

Baking
—
At 320–340°F (160–170°C).
Leave to cool.

7.2 PLAIN OR FLAVORED OPALINE

| | | |
|------|---------|--|
| 225g | Fondant | Bring the fondant and glucose mixture to a boil, up to a temperature of 320–330°F (160–165°C). |
| 150g | Glucose | Spread it out on a silicone sheet and leave it to cool before you grind it into a powder. |
| | | Store in an airtight container until you are ready to cook. |
| | | Sprinkle a thin layer of this powder onto a silicone sheet. |

You can also color and/or flavor this recipe with cocoa pastes, spices, zest, flavored pastes and extracts.

Baking
—
At 285–300°F (140–150°C)
so that the powder melts.
Leave to cool.
Detach it from the sheet
and store in a hot cupboard until
you are ready to use it.

7.3 CARAMEL & CHOCOLATE WHIRLS

| | | |
|-----------|-------------------------------|---|
| 200g | Caster sugar | Cook the sugar, glucose and water at 315°F (158°C). |
| 200g | Glucose | Take the mixture off the heat and add the chopped cocoa paste. Use a spatula to smooth the mix. |
| 90g | EXTRA COCOA PASTE 100% | Spread it out as thinly as you can between two silicone sheets. |
| As needed | Water | Heat in the oven for a few minutes and spread the caramel into whirl shapes to make your caramel and chocolate decorations. |
| | | Store in a hot cupboard. |

7.4 CHOCOLATE THIN WAFER



| | | |
|------|---------------------|--|
| 270g | Caster sugar | Mix the sugar and pectin together. |
| 4g | Pectin NH | Mix together the butter, glucose and water and bring them to a boil. |
| 150g | Butter 84% | Add the sugar and pectin mixture, followed by the cocoa powder. |
| 90g | Glucose | Boil until the texture is smooth and creamy. |
| 70g | Water | Take the pan off the heat and add the chopped chocolate. |
| 5g | Cocoa powder | Spread the mixture as thinly as possible on a silicone sheet. |
| 80g | GUANAJA 70% | |

Baking
—
At 320–340°F (160–170°C).
Store in a dry place.

7.5 CANDIED OR CARAMELIZED NUTS



| | | |
|------|--|--|
| 300g | Nuts (cocoa nibs , almonds, hazelnuts, etc.) | Cook the sugar and water at 245°F (118°C). |
| | | Add the nuts. |
| 150g | Caster sugar | Mix until the sugar sets. |
| 50g | Water | Put the pan back on the heat and caramelize the sugar until you are satisfied with it. |

Finishing touches



7.6 COCOA OR PLAIN DECORATIVE BISCUIT

Baking

100g Butter 84%
100g Confectioners' sugar
100g Egg whites
80g All-purpose flour
20g Cocoa powder

Cook the beurre noisette and leave it to cool. Add the confectioners' sugar, half the egg whites, the flour and the cocoa powder. Add the rest of the egg whites (be careful not to beat them).

At 340-355°F (170-180°C).

For a plain decorative biscuit, use all-purpose flour instead of cocoa powder.

7.7 CHOCOLATE SAUCE

4 days / 35-40°F (2-4°C)

600g Absolu Cristal neutral glaze
280g Cream 35%

Make a ganache with the cream and chocolate, then add the melted Absolu Cristal neutral glaze at 140-160°F (60-70°C). Blend for a few seconds. Strain.

DARK CHOCOLATES

| | | | | | | | |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
| 250g | 300g | 295g | 225g | 300g | 350g | 350g | 325g |

| | | | | | |
|---------|---------|---------|-------|---------|---------|
| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO |
| 295g | 320g | 215g | 315g | 310g | 295g |

| | | | | |
|--------|----------------------|--------------|---------|----------|
| ORiado | P125 CŒUR DE GUANAJA | SATILIA DARK | TAÏNORI | XOCOLINE |
| 325g | 240g | 320g | 310g | 315g |



MILK CHOCOLATES

| | | | | | | |
|------------|--------|--------|-----------|------------------|---------|--------|
| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
| 290g | 395g | 275g | 370g | 375g | 255g | 340g |

| | | | |
|---------|--------------|----------|---------------|
| ORIZABA | SATILIA MILK | TANARIVA | XOCOLINE MILK |
| 335g | 390g | 370g | 345g |



WHITE CHOCOLATES

| | | | |
|--------|--------------|--------|-------|
| IVOIRE | BLOND DULCEY | OPALYS | WAINA |
| 375g | 310g | 375g | 375g |

VEGAN

| |
|---------|
| AMATIKA |
| 235g |

Finishing touches

7.8 CHOCOLATE FOAM



Chocolate jelly
(Recipe 2.9, page 36)

As needed Nitrous oxide gas
charger

Make the jelly.
Leave it to set and load it into a siphon.
Put some gas chargers in place and shake before use.

7.9 SOFT CHOCOLATE GLAZE



7 days/35-40°F (2-4°C)

600g Absolu Cristal
neutral glaze
225g Cream 35%
60g Water

+ Gelatin powder

Heat the cream and add the rehydrated gelatin, if necessary, then gradually combine with the chocolate. Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Add the Absolu Cristal neutral glaze which you have simmered with the water. Mix again.
Use at 85-105°F (30-40°C).

For recipes using IVOIRE, OPALYS, WAINA and DULCEY BLOND, you should only use 150g of Absolu Cristal neutral glaze.

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

DARK CHOCOLATES

| ABINAO | ALPACO | ANDOA DARK | ARAGUANI | CARAÏBE | CARAQUE | ÉQUATORIALE DARK | EXTRA BITTER |
|--------|--------|------------|----------|---------|---------|------------------|--------------|
| 250g | 300g | 295g | 275g | 300g | 350g | 350g | 325g |

| GUANAJA | ILLANKA | KOMUNTU | MACAÉ | MANJARI | NYANGBO |
|---------|---------|---------|-------|---------|---------|
| 295g | 330g | 270g | 320g | 310g | 275g |

| ORiado | P125 CŒUR DE GUANAJA | SATILIA DARK | TAÏNORI | XOCOLINE |
|--------|----------------------|--------------|---------|----------|
| 325g | 240g | 315g | 310g | 315g |



MILK CHOCOLATES

| ANDOA MILK | AZÉLIA | BAHIBÉ | CARAMÉLIA | ÉQUATORIALE MILK | HUKAMBI | JIVARA |
|------------|--------|--------|-----------|------------------|---------|--------|
| 340g | 395g | 325g | 370g | 375g | 310g | 340g |

| ORIZABA | SATILIA MILK | TANARIVA | XOCOLINE MILK |
|---------|--------------|----------|---------------|
| 335g | 380g | 370g | 345g |
| + 1g | - | - | - |



WHITE CHOCOLATES

| IVOIRE | BLOND DULCEY | OPALYS | WAINA |
|--------|--------------|--------|-------|
| 375g | 310g | 375g | 375g |
| + 3g | + 3g | + 3g | + 3g |

VEGAN

| AMATIKA |
|---------|
| 375g |
| - |

Finishing touches

7.10 PRALINÉ GLAZE



7 days / 35-40°F (2-4°C)

| | | |
|------|--|--|
| 400g | 60% caramelized almond praliné or 60% caramelized hazelnut praliné or 66% nutty hazelnut | Heat the cream and rehydrated gelatin, then gradually combine it with the praliné. Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Add the Absolu Cristal neutral glaze which you have simmered with the water. Mix again. |
| 200g | Cream 35% | |
| 600g | Absolu Cristal neutral glaze | Use at 85-105°F (30-40°C). |
| 60g | Water | |
| 10g | Gelatin powder | |
| 50g | Water for the gelatin | |

7.11 DARK CHOCOLATE GLAZE



7 days / 35-40°F (2-4°C)

| | | |
|------|------------------------------|---|
| 275g | Water | Heat the larger portion of water with the dextrose and glucose to 105°F (40°C). |
| 275g | Dextrose | Add the cream, milk powder, cocoa powder and then the sugar, and bring to a boil. |
| 125g | Glucose syrup DE35/40 | Bring the Absolu Cristal to a boil, then add it to the smaller portion of water. |
| 275g | Cream 35% | Add the rehydrated gelatin and mix. |
| 60g | 1% fat milk powder | Leave to set for 24 hours before use. |
| 350g | Cocoa powder | Use: |
| 875g | Caster sugar | Reheat the glaze to 90-95°F (33-35°C) before you use it. |
| 75g | Gelatin powder | Then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. |
| 375g | Water for the gelatin | Use to glaze your creations. |
| 600g | Absolu Cristal neutral glaze | For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1640g for this recipe. |
| 60g | Water | |

7.12 CARAÏBE GLAZE



7 days / 35-40°F (2-4°C)

| | | |
|------|------------------------------|---|
| 225g | Water | Make a syrup by cooking the larger portion of water, sugar and glucose. |
| 300g | Caster sugar | Cook at 220°F (104°C). |
| 375g | Glucose syrup DE35/40 | Add the sweetened condensed milk, then gradually combine with the melted couverture and cocoa butter. |
| 300g | Sweetened condensed milk | Mix straight away thoroughly using an immersion blender to make a perfect emulsion. |
| 480g | CARAÏBE 66% | Bring the Absolu Cristal to a boil, then add it to the smaller portion of water. |
| 75g | Cocoa butter | Mix again. |
| 600g | Absolu Cristal neutral glaze | Leave to set for 24 hours before use. |
| 60g | Water | Use: |
| | | Reheat the glaze to 95-100°F (36-38°C) before you use it. |
| | | Then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. |
| | | Use to glaze your creations. |
| | | For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1205g for this recipe. |

7.13 DULCEY BLOND GLAZE



7 days / 35-40°F (2-4°C)

| | | |
|------|------------------------------|---|
| 300g | Water | Make a syrup by cooking the larger portion of water, sugar and glucose. |
| 400g | Caster sugar | Cook at 220°F (104°C). |
| 500g | Glucose syrup DE35/40 | Add the sweetened condensed milk and rehydrated gelatin. |
| 400g | Sweetened condensed milk | Gradually combine this with the melted couverture and cocoa butter. |
| 32g | Gelatin powder | Mix straight away thoroughly using an immersion blender to make a perfect emulsion. |
| 160g | Water for the gelatin | Bring the Absolu Cristal to a boil, then add it to the smaller portion of water. |
| 600g | BLOND DULCEY 35% | Mix again. |
| 100g | Cocoa butter | Leave to set for 24 hours before use. |
| 600g | Absolu Cristal neutral glaze | Use: |
| 60g | Water | Reheat the glaze to 90-95°F (32-34°C) before you use it. |
| | | Then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. |
| | | Use to glaze your creations. |
| | | For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1575g for this recipe. |

Finishing touches

7.14 JIVARA GLAZE



| | | |
|------|------------------------------|---|
| 280g | Water | Make a syrup by cooking the larger portion of water, sugar and glucose. |
| 375g | Caster sugar | Cook at 220°F (104°C). |
| 470g | Glucose syrup DE35/40 | Add the sweetened condensed milk and rehydrated gelatin. |
| 375g | Sweetened condensed milk | Gradually combine this with the melted couverture. |
| 25g | Gelatin powder | Mix straight away thoroughly using an immersion blender to make a perfect emulsion. |
| 130g | Water for the gelatin | Bring the Absolu Cristal to a boil, then add it to the smaller portion of water. |
| 675g | JIVARA 40% | Mix again. |
| 600g | Absolu Cristal neutral glaze | Leave to set for 24 hours before use. |
| 60g | Water | Use: |
| | | Reheat the glaze to 90-95°F (32-34°C) before you use it. |
| | | Then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. |
| | | Glaze and let any excess drain away. |
| | | For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1495g for this recipe. |

7.15 OPALYS GLAZE



| | | |
|------|------------------------------|---|
| 300g | Water | Make a syrup by cooking the larger portion of water, sugar and glucose. |
| 400g | Caster sugar | Cook at 220°F (104°C). |
| 500g | Glucose syrup DE35/40 | Add the sweetened condensed milk and rehydrated gelatin. |
| 400g | Sweetened condensed milk | Gradually combine this with the melted couverture and cocoa butter. |
| 36g | Gelatin powder | Mix straight away thoroughly using an immersion blender to make a perfect emulsion. |
| 180g | Water for the gelatin | Bring the Absolu Cristal to a boil, then add it to the smaller portion of water. |
| 600g | OPALYS 33% | Mix again. |
| 100g | Cocoa butter | Leave to set for 24 hours before use. |
| 600g | Absolu Cristal neutral glaze | Use: |
| 60g | Water | Reheat the glaze to 90-95°F (32-34°C) before you use it. |
| | | Then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. |
| | | Glaze and let any excess drain away. |
| | | For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1590g for this recipe. |

7.16 ALMOND INSPIRATION GLAZE



| | | |
|------|------------------------------|---|
| 300g | Water | Make a syrup by cooking the larger portion of water, sugar and glucose. |
| 400g | Caster sugar | Cook at 220°F (104°C). |
| 500g | Glucose syrup DE35/40 | Add the sweetened condensed milk and rehydrated gelatin. |
| 400g | Sweetened condensed milk | Melt both the Almond Inspiration and cocoa butter and then gradually combine the previous mixture with it. |
| 28g | Gelatin powder | Mix straight away thoroughly using an immersion blender to make a perfect emulsion. |
| 140g | Water for the gelatin | Bring the Absolu Cristal to a boil, then add it to the smaller portion of water. |
| 560g | ALMOND INSPIRATION | Mix again. |
| 100g | Cocoa butter | Leave to set for 24 hours before use. |
| 600g | Absolu Cristal neutral glaze | Use: |
| 60g | Water | Reheat the glaze to 90-95°F (32-34°C) before you use it. |
| | | Then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. |
| | | Use to glaze your creations. |
| | | For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1545g for this recipe. |

7.17 ABSOLU SPRAY



| | | |
|------|------------------------------|--|
| 600g | Absolu Cristal neutral glaze | Bring the Absolu Cristal neutral glaze to a boil in the water. |
| 60g | Water | Immediately apply using a spray gun at about 175°F (80°C). |

Finishing touches

7.18 JIVARA ABSOLU SPRAY

   7 days / 35-40°F (2-4°C)

600g Absolu Cristal neutral glaze
60g Water
90-140g JIVARA 40%

Bring the Absolu Cristal neutral glaze to a boil in the water. Slowly combine this mixture with the couverture. Mix and use at approx. 175°F (80°C).

7.19 GUANAJA ABSOLU SPRAY

  7 days / 35-40°F (2-4°C)

600g Absolu Cristal neutral glaze
60g Water
120-160g GUANAJA 70%

Bring the Absolu Cristal neutral glaze to a boil in the water. Slowly combine this mixture with the couverture. Mix and use at approx. 175°F (80°C).

7.20 CHOCOLATE MIXTURE FOR SPRAY GUN

CHOCOLATE

+ Cocoa butter

To give your spray mix a velvety finish, heat the mixture to 105-115°F (40-45°C) and spray it onto your frozen product.

For shiny, smooth spraying on assemblies and artworks, use the mixture while it is hot (105-115°F or 40-45°C), then lower the temperature to 85-90°F (30-32°C) for dark chocolates, 84-87°F (29-31°C) for milk chocolates, and 82-85°F (28-30°C) for blond and white chocolates.

CHOCOLATES

| DARK | MILK | WHITE | |
|---------|--------|--------------|--------|
| CARAÏBE | JIVARA | BLOND DULCEY | OPALYS |
| 700g | 600g | 700g | 700g |
| + 300g | + 400g | + 300g | + 300g |



DIFFERENT CHOCOLATES, DIFFERENT RECIPES

All our Valrhona couverture chocolates can be used for all kinds of applications. However, each couverture has its own specific features, including character, taste, cocoa content and texture, so you can tailor these to your recipe when you are swapping one type of chocolate for another. It is vital you pay attention to different ingredients' proportions so your dish, bonbon or dessert keeps its balance and hold.

● Ideal Application | ● Recommended Application | ● Not Recommended

*Including Namelaka, Frozen

DARK CHOCOLATES

| PRODUCT NAME | % SUGAR | % MILK | % COCOA BUTTER | CODE <small>3kg bag of fèves 3 x 1kg slabs 12kg box of fèves</small> | APPLICATIONS | | | | | |
|--------------------------|----------------|--------|----------------|---|--------------|---------|------|---------|--------------------|---------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crèmeux, ganaches* | Ice creams, sorbets |
| ABINAO 85% | 14 | - | 48 | 5614 | ● | ● | ● | ● | ● | ● |
| ALPACO 66% | 33 | - | 40 | 5572 19851 | ● | ● | ● | ● | ● | ● |
| ANDOA DARK 70% | 29 | - | 42 | 12515 | ● | ● | ● | ● | ● | ● |
| ARAGUANI 72% | 27 | - | 44 | 4656 | ● | ● | ● | ● | ● | ● |
| EXTRA COCOA PASTE 100% | 0 | - | 54 | 134 | - | - | ● | ● | ● | ● |
| CARAÏBE 66% | 33 | - | 40 | 4654 107 19843 | ● | ● | ● | ● | ● | ● |
| CARAQUE 56% | 43 | - | 37 | 102 19850 | ● | ● | ● | ● | ● | ● |
| ÉQUATORIALE DARK 55% | 43 | - | 37 | 4661 19836 | ● | ● | ● | ● | ● | ● |
| EXTRA BITTER 61% | 38 | - | 38 | 4657 100 19846 | ● | ● | ● | ● | ● | ● |
| GUANAJA 70% | 29 | - | 42 | 4653 106 19849 | ● | ● | ● | ● | ● | ● |
| ILLANKA 63% | 36 | - | 37 | 9559 | ● | ● | ● | ● | ● | ● |
| KOMUNTU 80% | 20 | - | 45 | 48579 | ● | ● | ● | ● | ● | - |
| MACAÉ 62% | 37 | - | 37 | 6221 | ● | ● | ● | ● | ● | ● |
| MANJARI 64% | 35 | - | 39 | 4655 117 | ● | ● | ● | ● | ● | ● |
| NYANGBO 68% | 31 | - | 41 | 6085 | ● | ● | ● | ● | ● | ● |
| ORIADO 60% | 38 | - | 39 | 12164 | ● | ● | ● | ● | ● | ● |
| P125 CŒUR DE GUANAJA | 19 | - | 35 | 6360 8234 | ● | ● | ● | ● | ● | ● |
| ALPACO 100% PURE PASTE | 0 | - | 54 | 5569 | - | - | ● | ● | ● | ● |
| ARAGUANI 100% PURE PASTE | 0 | - | 54 | 5568 | - | - | ● | ● | ● | ● |
| MANJARI 100% PURE PASTE | 0 | - | 54 | 5567 | - | - | ● | ● | ● | ● |
| SATILIA DARK 62% | 37 | - | 38 | 7346 | ● | ● | ● | ● | ● | ● |
| TAÏNORI 64% | 35 | - | 39 | 5571 | ● | ● | ● | ● | ● | ● |
| XOCOLINE 65% | Maltitol 34 | - | 42 | 5904 | ● | ● | ● | ● | ● | ● |

DIFFERENT CHOCOLATES, DIFFERENT RECIPES

● Ideal Application | ● Recommended Application | ● Not Recommended

*Including Namelaka, Frozen

MILK CHOCOLATES

| PRODUCT NAME | % SUGAR | % MILK | % COCOA BUTTER | CODE 3kg bag of fèves 3 x 1kg slabs 12kg box of fèves | APPLICATIONS | | | | | |
|----------------------|---------|--------|----------------|--|--------------|---------|------|---------|--------------------|---------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| ANDOA MILK 39% | 34 | 26 | 34 | 15001 | ● | ● | ● | ● | ● | ● |
| AZÉLIA 35% | 39 | 20 | 31 | 11603 | ● | ● | ● | ● | ● | ● |
| BAHIBÉ 46% | 30 | 23 | 37 | 9997 | ● | ● | ● | ● | ● | ● |
| CARAMÉLIA 36% | 34 | 20 | 32 | 7098 | ● | ● | ● | ● | ● | ● |
| ÉQUATORIALE MILK 35% | 43 | 19 | 33 | 4662 19844 | ● | ● | ● | ● | ● | ● |
| HUKAMBI 53% | 25 | 20 | 40 | 49787 | ● | ● | ● | ● | ● | ● |
| JIVARA 40% | 34 | 23 | 34 | 4658 189 19848 | ● | ● | ● | ● | ● | ● |
| ORIZABA 39% | 37 | 18 | 34 | 6640 | ● | ● | ● | ● | ● | ● |
| SATILIA MILK 35% | 43 | 21 | 31 | 7347 | ● | ● | ● | ● | ● | ● |
| TANARIVA 33% | 37 | 28 | 30 | 4659 3692 | ● | ● | ● | ● | ● | ● |
| XOCOLINE MILK 41% | 34 | 24 | 34 | 6972 | ● | ● | ● | ● | ● | ● |

WHITE CHOCOLATES

| PRODUCT NAME | % SUGAR | % MILK | % COCOA BUTTER | CODE 3kg bag of fèves 3 x 1kg slabs 12kg box of fèves | APPLICATIONS | | | | | |
|-------------------|---------|--------|----------------|--|--------------|---------|------|---------|--------------------|---------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| BLOND DULCEY 35% | 29 | 34 | 35 | 31870 27008 | ● | ● | ● | ● | ● | ● |
| IVOIRE 35% | 43 | 21 | 35 | 4660 140 19741 | ● | ● | ● | ● | ● | ● |
| OPALYS 33% | 32 | 32 | 33 | 8118 | ● | ● | ● | ● | ● | ● |
| SATILIA WHITE 31% | 41 | 27 | 31 | 19959 | ● | ● | ● | ● | ● | ● |
| WAINA 35% | 42 | 21 | 35 | 15002 | ● | ● | ● | ● | ● | ● |

VEGAN CHOCOLATES

| PRODUCT NAME | % SUGAR | % MILK | % COCOA BUTTER | CODE 3kg bag of fèves 3 x 1kg slabs 12kg box of fèves | APPLICATIONS | | | | | |
|--------------|---------|--------|----------------|--|--------------|---------|------|---------|--------------------|---------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| AMATIKA 46% | 39 | - | 37 | 28074 | ● | ● | ● | ● | ● | ● |

PRALINÉS & CO

| PRODUCT NAME | % SUGAR | % MILK | % FAT | CODE 5kg tub 2kg tub | APPLICATIONS | | | | | |
|-------------------------------------|---------|--------|-------|----------------------------|--------------|---------|------|---------|-----------------------|------------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| 50% CARAMELIZED ALMOND & HAZELNUT | 50 | - | 30 | 2261 | - | - | - | ● | ● | ● |
| CRUNCHY 50% NUTTY ALMOND & HAZELNUT | 49 | - | 28 | 5621 | - | - | - | ● | ● | ● |
| 50% CARAMELIZED HAZELNUT | 50 | - | 30 | 2257 | - | - | - | ● | ● | ● |
| 60% CARAMELIZED HAZELNUT | 40 | - | 39 | 2258 | - | - | - | ● | ● | ● |
| 50% PECAN | 50 | - | 36 | 11937 | - | - | - | ● | ● | ● |
| 42% PISTACHIO | 40 | - | 28 | 11936 | - | - | - | ● | ● | ● |

INSPIRATION

| PRODUCT NAME | % SUGAR | % MILK | % COCOA BUTTER | CODE 3kg bag of feves | APPLICATIONS | | | | | |
|--------------------|---------|--------|----------------|--------------------------|--------------|---------|------|---------|-----------------------|------------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| ALMOND INSPIRATION | 38 | - | 31 | 14029 | ● | ● | ● | ● | ● | ● |

"GIANDUJA STYLE"

| PRODUCT NAME | % SUGAR | % MILK | % FAT | CODE 5kg tub 3 x 1kg slabs 1kg slab | APPLICATIONS | | | | | |
|-------------------|---------|--------|-------|--|--------------|---------|------|---------|-----------------------|------------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| NOISETTE LAIT 35% | 35 | 13 | 40 | 6993 7112 | - | - | - | ● | ● | ● |
| NOISETTE DARK 34% | 34 | 3 | 41 | 2264 | - | - | - | ● | ● | ● |

ALMOND PASTES

| PRODUCT NAME | % SUGAR | % MILK | % FAT | CODE 4kg tub 3.5kg tub | APPLICATIONS | | | | | |
|----------------------------|-------------------------------------|--------|-------|------------------------------|--------------|---------|------|---------|-----------------------|------------------------|
| | | | | | Coating | Molding | Bars | Mousses | Crémeux, ganaches* | Ice creams, sorbets |
| 55% ALMOND PASTE** | 34.6 | - | - | 7942 | - | - | - | ● | ● | ● |
| 70% PROVENÇAL ALMOND PASTE | Sugar: 15.5 Invert sugar: 1.9 | - | - | 3212 | - | - | - | ● | ● | ● |

