



Holiday Recipes 2022



VALRHONA
SELECTION

PARTNER OF GASTRONOMY TALENTS

VALRHONA

Lasa

chocolatree

NOROHY

The Holidays are coming

This year, Valrhona Selection (Valrhona, Sosa, Chocolatree, and Norohy) has decided to honor two chefs' singular visions so that we can give you eight festive recipes for shops and restaurants that showcase our products and extensive range.

These two original and unique creative signatures come courtesy of pastry chefs Morgane Raimbaud of the Alliance restaurant and JÉRÉMY DEL VAL of Dalloyau, both based in Paris.

Having both been crowned FRENCH DESSERT CHAMPION, they have had very successful careers in prestigious settings which have forged the creativity, minute technical skill and detailed attention to avor that sets their work apart. Their visions are imbued with childhood memories and remembrances of past travels, creating a poetry whose delicate balance and daring associations awaken the senses.

Their odes to fresh flavor offer a burst of modern cuisine with every bite and a hint of exoticism, driven by a passionate curiosity and desire to take connoisseurs on a journey.

We are talking about two personalities, two journeys and two pastry styles, yet they each share the same desire to work each detail ever-more finely and create unique tasting experiences that will linger long in your own memory.

You will be inspired by their creativity and the beautiful music they create as they intertwine vanilla, spices, fruit and more, all with chocolate as the common theme!



Morgane
Raimbaud

Pastry chef - Restaurant Alliance (Paris)
Twice French dessert champion

Jérémy
Del Val

Creative pastry chef - Dalloyau (Paris)
French dessert champion

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by Jérémy Del Val

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by Morgane Raimbaud

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Pastry Chef
Alliance restaurant (Paris)
French Dessert
Champion 2016 and 2020

* MORGANE RAIMBAUD

As the pastry chef at Parisian restaurant Alliance and two-time French dessert champion (2016 and 2020), Morgane's creativity has been widely recognized and lauded. "I come from a family where we love good food and heading to the market to discover beautiful ingredients to cook." Because of this, I naturally focused on cooking before I learnt to make pastry, which was when I discovered my vocation for desserts.

With Jean-Marie Hiblot at the Plaza Athénée, Francois Daubinet at the Taillevent, Michael Bartocetti and Jonathan Chapuy at the Shangri-La, I perfected my technique and discovered both the world of restaurant desserts and the high standards luxury settings demand, while developing my own identity.

In 2018, I joined chef Toshitaka Omiya and Shawn Joyeux at Alliance where I worked as a pastry chef making refined, fresh, light and delicious desserts. I play with textures, temperatures and more to tell a story and convey the emotion I felt when I created and prepared the dessert.

Fresh herbs



Elegance

"I seek out elegance and finesse both in terms of flavors and visual design."

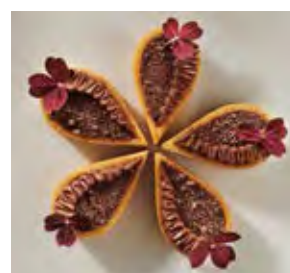


Fruit

"I include fruit, spices and herbs in each recipe because they perfectly represent what I'm all about!"



Precise



Spices

"I often work with different vanillas, peppers and teas."



Pastry Chef Creation
Pâtisserie Dalloyau (Paris)
French Dessert
Champion 2014

* JÉRÉMY DEL VAL

I'm the creative pastry chef at Dalloyau and I was named the French Dessert Champion in 2014. I've always known I wanted to work in kitchens. "I was inspired by my grandmothers at a very young age. I started my education with a BED in cookery skills before training in pastry-making."

I've been inspired by my various trips to find new ingredients in places as prestigious as 5-star hotels, a private club in Mallorca's most beautiful marina and a gourmet restaurant in Val Thorens, as well as luxury hotels in Polynesia, Bora Bora and Tahiti, Monaco and the Michelin-starred restaurants of the French Riviera.

Since 2014, I have been in charge of pastry creation for Dalloyau (Paris) and my mission is to design all the products for our network of stores and receptions (covering everything from plated desserts to cocktail accompaniments).

Textures



"What's important to me in a dessert is taste and texture. Visuals are very important, of course, but taste is what counts above all else. And if I can transport people to faraway places with my desserts' flavors, then that is mission accomplished!"

Tastes



Indulgence



Travel



ALMOND & CORN CRUNCH

285g	30 Baume Syrup	:	Boil the 30 Baume syrup, pour it over the chopped almonds and leave them to stand for 20 mins. Drain the almonds then caramelize them in the oven at 320°F (160°C) for approx. 25 mins.
215g	Slivered almonds	:	Stir halfway through baking.
85g	Puffed quinoa	:	Mix the puffed quinoa with the maple syrup, then caramelize them in the oven at 320°F (160°C) for around 20 minutes.
85g	Maple syrup	:	Stir halfway through baking.
105g	Puffed rice	:	Mix the puffed rice with the maple syrup, then caramelize them in the oven at 320°F (160°C) for around 20 minutes.
105g	Maple syrup	:	Stir halfway through baking.
160g	JIVARA 40%	:	Melt the chocolate and cocoa butter at 105-115°F (40-45°C), add the praliné, pure almond paste and fleur de sel, then combine this mixture with the caramelized chopped almonds, puffed quinoa and puffed rice along with the toasted rice and chopped corn.
20g	VALRHONA COCOA BUTTER	:	Press 250g into a 24cm diameter ring with an 8cm diameter ring in the center.
380g	60% ALMOND PRALINÉ	:	
210g	Raw Almond Pure Paste	:	
4g	Fleur de sel	:	
50g	Toasted rice	:	
215g	Chopped grilled corn	:	
1920g	Total weight	:	

VANILLA POPCORN INFUSED CREAM

165g	Popcorn	:	Pop the popcorn then bake at 300°F (150°C) for 15 minutes.
1350g	Heavy cream 36%	:	Once cold, blend the popcorn until fine and add it to the cold cream, milk and scraped vanilla (<i>seeds and pods</i>).
165g	Whole milk	:	Leave to sit overnight.
8g	NOROHY Madagascar Organic Vanilla Bean	:	The next day, warm the mixture before straining it.
6g	Tahitian vanilla bean	:	
1694g	Total weight	:	

VANILLA POPCORN CREAM

125g	Whole milk	:	Boil the milk with the sugar, then add the gelatin.
134g	Sugar	:	Gradually combine this with the mascarpone, then mix with the popcorn-infused cream.
14g	Gelatin powder 220 Bloom	:	Refrigerate for at least 2 hours.
98g	Water for the gelatin	:	Whisk to make an emulsion (<i>be careful not to overmix</i>).
253g	Mascarpone	:	
1090g	Popcorn-infused cream	:	
1714g	Total weight	:	

TROPICAL COMPOTE

305g	mango purée	:	Heat the mango and passion fruit purées to 105°F (40°C).
130g	passion fruit purée	:	Add the sugar combined with the pectin and bring to a boil, then add the lime zest and juice and mix using an immersion blender.
6g	NOROHY Organic Madagascar Vanilla Bean	:	Pour 6g of compote into Truffles 5 spherical molds (Silikomart: 36.257.87.0065) and put in the freezer.
56g	Sugar	:	
8g	Pectin NH	:	
1	Lime	:	
505g	Total weight	:	

WILD PEPPER & MANGO CRÉMEUX

815g	mango purée	:	Boil the purées and infuse the crushed pepper and vanilla for 10 minutes, before straining.
155g	passion fruit purée	:	Heat the purée to 105°F (40°C), add in the sugar mixed with the pectin and combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul), then add the egg yolks and cook at 185°F (85°C).
5,6g	Madagascan wild pepper	:	Let the mixture cool to 105°F (40°C) and add the creamed butter. Mix using an immersion blender.
12g	NOROHY Organic Madagascar Vanilla Bean	:	Pour 16g of crèmeux into the Truffles 20 sphere molds (Silikomart: 36.172.87.0065) and put it in the freezer.
85g	Sugar	:	
23g	Pectin NH	:	
7g	Combined stabilizer	:	
130g	Egg yolk	:	
195g	Butter	:	
1428g	Total weight	:	

ASSEMBLY AND FINISHING

- As needed ABSOLU CRISTAL NEUTRAL GLAZE
- As needed Yule log shapes assortment

Assembly: Place 13 spheres of mango and wild pepper crèmeux on the crunch ring, then use a 12mm nozzle to pipe on differently sized dabs of popcorn vanilla cream (about 280g). Place 13 spheres of tropical compote on top and freeze.

Finishing: Using a spray gun, coat the rings with a mix of Absolu glaze and 10% water.



JIVARA 40%
MILKY, MALT & VANILLA
4658



SOSA PECTIN NH
37850



60% ALMOND PRALINÉ
SPANISH VALENCIA ALMONDS
9015



NOROHY ORGANIC
MADAGASCAR VANILLA BEANS
31356 - 125g
26521 - 250g

VALRHONA: 60% ALMOND PRALINÉ (9015), JIVARA 40% (4658), COCOA BUTTER (160), ABSOLU CRISTAL NEUTRAL GLAZE (5010).
SOSA: Beef gelatin (38670/750g), Fruit Pectin NH (37850), Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g).
NOROHY: Madagascar Organic Vanilla Bean (31356/125g - 26521/250g).





Hazelnut & Lemon Yule Log

By Jérémy Del Val

Makes 14 Yule logs

ALMOND & HAZELNUT CRUMBLE

50g	Blanched almond flour
50g	Raw hazelnut flour
100g	Raw Cane sugar
100g	All-purpose flour
1g	Fleur de sel
100g	European-style butter
400g	Total weight

Mix together the almond flour, hazelnut flour, brown sugar, sifted all-purpose flour and fleur de sel in a food processor with the paddle attachment. Add the cold cubed butter until a dough forms. Push the crumble through a sieve and bake at 300°F (150°C) for 18-20 minutes.

CHOCOLATE HAZELNUT CRUNCH

320g	30 Baume Syrup
210g	Chopped hazelnuts
130g	Maple syrup
115g	Puffed rice
305g	JIVARA 40%
430g	60% HAZELNUT PRALINÉ
90g	Roasted Hazelnut Paste
100g	Toasted rice
5g	Fleur de sel
290g	Almond & Hazelnut Crumble
225g	Crispy wheat flake cereal

2220g Total weight

Pour the boiling syrup over the slivered almonds and leave to soak for 20 minutes. Drain the almonds, spread them on a baking tray then caramelize at 320°F (160°C) for approx. 25 mins. Stir halfway through baking. Mix the cold maple syrup with the puffed rice, spread on a baking tray and caramelize at 320°F (160°C) for approx. 20 mins. Stir halfway through baking. Melt the chocolate at 105-115°F (40-45°C), add the praliné and hazelnut paste and combine this with the caramelized mixture, crumble, crispy wheat flake cereal, toasted rice and fleur de sel.

RAW HAZELNUT DACQUOISE (makes one 60 x 40cm sheet)

395g	Toasted hazelnut flour
395g	Confectioner's sugar
20g	Cornstarch
1.5g	Fine salt
500g	Egg whites
38g	Sugar

955g Total weight

Mix together the hazelnut flour, sugar, starch and salt. Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further. Incorporate by hand into the previously mixed dry ingredients. Cook at 355°F (180°C) for 15-20 minutes.

LEMON CONFIT

390g	Lemon zest
585g	Sugar
975g	Lemon juice

1950g Total weight

Zest the lemon with a peeler, then remove as much of the pith as possible. Blanch three times, plunge into cold water, then cook the blanched zest with the sugar and lemon juice at 225°F (107°C) before blending.

BAHIBÉ HAZELNUT CRÉMEUX

680g	Whole milk
650g	Heavy cream 36%
3	Lemons
255g	Egg yolk
80g	Sugar
5g	Gelatin 220 Bloom
25g	Water for the gelatin
790g	BAHIBÉ 46%
265g	Roasted Hazelnut Paste

2750g Total weight

Boil the milk and cream and leave the lemon zests to infuse for 10 minutes. Cook the cream, milk and yolks mixed with the sugar at 181°F (83°C), then add the gelatin. Slowly combine with the chocolate, stirring with a spatula to start an emulsion, and mix using an immersion blender to make a perfect emulsion. Add the hazelnut paste. Leave to cool at 115°F (45°C) and mix.

VANILLA WHIPPED GANACHE

297g	Heavy cream 36%
33g	Liquid glucose
33g	Cremsucre Paste
6g	NOROHY Organic Madagascar Vanilla Bean
358g	Sugar
450g	Heavy cream 36%

1172.5g Total weight

Heat up the smaller portion of cream, glucose, cremsucre (invert sugar) and vanilla. Gradually combine the hot mixture with the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an immersion blender to make a perfect emulsion. Add the second portion of cold cream. Mix with the blender again. Leave to set in the refrigerator, preferably for 12 hours.

(recipe continues on page 12)

ROCK MIX

500g	BAHIBE 46%	Melt the chocolate along with the cocoa butter and add the oil and chopped crunchy hazelnuts. Use at 95°F (35°C).
50g	VALRHONA COCOA BUTTER	
30g	Grape seed oil	
150g	Crunchy chopped hazelnuts	
730g	Total weight	

LEMON GEL

200g	ABSOLU CRISTAL	Mix all the ingredients together while cold.
70g	NEUTRAL GLAZE	
As needed	lemon purée	
As needed	NOROHY Vanifusion Whole Vanilla Bean Paste	
As needed	Mini Gold Squares - 1.5mm	
270g	Total weight	

ASSEMBLY AND FINISHING

As needed Milk chocolate oak leaf

Assembly: Spread 1700g of hazelnut chocolate crisp in a 60cm × 40cm (3.5cm deep) frame, put on the sheet of dacquoise, then spread on 800g of lemon confit followed by 2600g of hazelnut Bahibe crémeux. Cut the dessert into 27.5 × 5cm rectangles (1 frame = 14 logs), then use a St-Honoré nozzle or piping bag with a hole at the tip to pipe on the Bahibe hazelnut whipped ganache.

Finishing touches: Using a spray gun, coat the ganache with the Absolu Cristal glaze and 10% water. Dip the log in the rock mix heated to 95°F (35°C) so it is soaked right up to the top of its frame. Make dabs of lemon gel in the hollows of the whipped ganache, and add some hazelnut slivers.



JIVARA 40%
MILKY, MALT & VANILLA

4658



NOROHY ORGANIC
VANIFUSION VANILLA PASTE

34283

VALRHONA: JIVARA (4658), BAHIBE (9997), 60% ALMOND PRALINÉ (9015), COCOA BUTTER (160), ABSOLU CRISTAL (5010).
NOROHY: NOROHY ORGANIC VANIFUSION VANILLA PASTE (34283/500g).





Forest Yule Log

By Jérémy Del Val

Makes 6 Yule Logs in flat-bottomed molds Ref.: 33976



VELVETY PECAN SPONGE (makes one frame)

295g	European-style butter
355g	Pecans
310g	Almonds
104g	Raw Cane sugar
81g	Cornstarch
6g	NOROHY Organic Madagascar Vanilla Bean
433g	Egg
210g	Honey
264g	Egg whites
53g	Sugar

2110g Total

- Make the beurre noisette.
- Mix the pecans, raw almonds, brown sugar, starch and vanilla in a food processor.
- Add the eggs and honey, start to emulsify them, then add the beurre noisette cooled to 140°F (60°C).
- By hand, fold in the whipped egg whites (mixed with sugar to stiffen them).
- Spread 2000g onto a baking sheet with sides. Bake at 330°F (165°C) for around 25 minutes.

PECAN CRUNCH (makes one frame)

252g	JIVARA 40%
700g	50% PECAN PRALINÉ
280g	Pecan Paste
5,5g	Fleur de sel
490g	Crispy wheat flake cereal
140g	Caramelized pecan nuts

1868g Total

- Melt the chocolate to 105°F (40°C) and add the praliné, pecan pure paste and fleur de sel. Heat to 95°F (35°C) then add the crispy wheat flake cereal and chopped pecans.

POACHED PEAR CUBES

3000g	Fresh pears
3L	Water
900g	Sugar
8g	NOROHY Organic Madagascar Vanilla Bean
2	Oranges
1	Lemon
5g	Citric acid

6910g Total

- Peel the pears and cut them into cubes of approx. 1cm x 1cm.
- Boil the water, sugar and vanilla (*seeds and pods*), add the citrus zests and infuse for 10 minutes, then strain through a fine strainer.
- Bring to a boil and add the pear cubes.

POACHED PEAR COMPOTE WITH SICHUAN PEPPER (makes one frame)

1410g	Pear purée
12g	NOROHY Organic Madagascar Vanilla Bean
112g	Sugar
26g	Pectin NH
3,75g	Pure Xanthan Gum
3	Lemons
1250g	Poached pear cubes
1.5g	Szechuan pepper

2815g Total

- Heat the pear purée and vanilla. At 105°F (40°C), add the sugar with the xanthan gum and pectin.
- Boil all the ingredients and, once they are cooked, add the lemon zest and juice and the crushed Szechuan pepper (*finely ground and sifted*), followed by the drained poached pear cubes.

CARAIBE CHOCOLATE MOUSSE

630g	Egg yolk
270g	Egg
465g	Sugar
315g	Water
570g	Whole milk
1644g	CARAIBE 66%
2076g	Heavy cream 36%

6022g Total weight

- Poach the mixture of egg yolks, eggs, sugar and water at 181°F (83°C) and beat using an electric whisk.
- Gradually combine the hot milk with the melted chocolate, taking care to form a smooth emulsion. Mix using an immersion blender.
- Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
- Once the mixture is smooth, check the temperature is at 120°F (50°C) and add the pâte-à-bombe and remaining frothy whipped cream.

(recipe continues on page 16)



Square dark chocolate Yule log end



PECAN CRÉMEUX

150g	Heavy cream 36%	Warm the cream and add the gelatin.
5g	Gelatin powder 220 Bloom	Gradually combine with the 50% pecan praliné.
25g	Water for the gelatin	Gradually add in the cold cream to form an emulsion.
525g	50% PECAN PRALINÉ	Add the fleur de sel. Mix with an immersion blender.
188g	Heavy cream 36%	
0.75g	Fleur de sel	
894g	Total	

CHOCOLATE GLAZE

380g	Heavy cream 36%	Warm the liquid cream along with the liquid glucose, then add the cocoa powder.
190g	SOSA Glucose Syrup DE 40	Cook the sugar and water at 230°F (110°C).
145g	VALRHONA COCOA POWDER	Stir in the first mixture, the hydrated gelatin and the invert sugar, then blend.
575g	Sugar	Leave to set, preferably overnight.
200g	Water	Use at 80-82°F (26/28°C).
24g	Gelatin powder 220 Bloom	
120g	Water for the gelatin	
55g	Invert Sugar	
1634g	Total	

ASSEMBLY AND FINISHING

As needed	Small pear in syrup
As needed	Caramelized pecan nuts
As needed	Book of Gold Squares - 80mm

Assembly: Spread 1800g of pecan crisp into a frame, then put the sponge on top. Spread on 2600g of pear compote and freeze. Cut the dessert into 53.5 × 6cm strips per frame (= 6 inserts). Pipe 1kg of Tainori mousse into a **Valrhona flat-bottomed large Yule log mold (ref. 33976)**, put the strips of insert in place, smooth the dessert’s surface and freeze.

Finishing touches: Remove the logs from the mold, cut them into three pieces, then glaze them with the chocolate icing at 79-82°F (26-28°C). Pipe some differently sized dabs of pecan crèmeux (approx. 70g) along the top of the Yule log. Finish off the dessert’s decoration with some quartered pears (caramelized using a blowtorch), some caramelized half-pecans.



CARAIBE 66%
SWEETLY SPICED,
ROASTED & BITTERNESS
4654



YULE LOG MOLD
FLAT-BOTTOMED
54 x 8,5 x 7CM
33976

VALRHONA: JIVARA 40% (4658), PECAN PRALINÉ 50% (11937), COCOA POWDER (159), CARAÏBE 66% (4654), FLAT-BOTTOMED YULE LOG MOLD (33976).
SOSA: Glucose DE38/40 (48647/500g - 37311/3kg), Pectin NH (37850/500g), Citric acid (37085/1kg), Pure xanthan gum (38696/500g), Beef gelatin (38670/750g),
NOROHY: Organic VANIFUSION Whole Bean Vanilla Paste (31356/125g – 26521/250g).



* Caramelized pecans



TROPICAL FRUIT * AVOCADO * COCONUT * OPALYS *

Coco Fresh

By Jérémy Del Val

Makes 50 mini gateaux

VELVETY BANANA SPONGE

385g	Banana purée
460g	55% ALMOND PASTE
5g	NOROHY Organic Vanifusion
	Vanilla Bean Paste
50g	French-style
	pastry flour
350g	Egg
40g	Egg yolk
46g	Muscovado sugar
100g	European-style butter
100g	Egg whites
20g	Sugar
1558g	Total weight

Blend the banana purée with the almond paste, vanilla, flour, whole eggs, egg yolks and muscovado sugar and stir in the butter melted at 120-130°F (50-55°C). Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further. Gently fold together the two mixtures by hand. Spread 1.5kg onto a baking sheet. Bake at 340°F (170°C) for 18-20 minutes.

ROASTED PINEAPPLE

1000g	Fresh pineapple
40g	European-style butter
20g	Brown sugar
1060g	Total

Peel the pineapple and cut into cubes. Heat the butter then add the cubed pineapple. Once all the water has evaporated, add the raw cane sugar and caramelize. Once caramelized, the pineapple's total weight should be about 500g.

TROPICAL COMPOTE

42g	Water
150g	Sugar
130g	mango purée
65g	passion fruit purée
12g	NOROHY Organic
	Madagascar Vanilla Bean
13g	Gelatin powder 220 Bloom
65g	Water for the gelatin
1	Lime
500g	Roasted pineapple
500g	Fresh almond
3.5g	Sichuan pepper
1480g	Total

Cook the water and sugar at 260°F (125°C). Add the heated vanilla and fruit purées and cook the mixture at 225°F (107°C). Add the gelatin, zest, lime juice, roasted cubed pineapple, cubed mango and Sichuan pepper. Mix using an immersion blender and strain.

AVOCADO CRÉMEUX

1080g	Fresh avocado
160g	Lime juice
115g	Raw Cane sugar
230g	Fresh passion fruit
1585g	Total

Blend the avocados with the lemon juice and raw cane sugar, then add the passion fruit seeds.

VANILLA COCONUT MOUSSE

250g	100% coconut cream
6g	NOROHY Organic
	Madagascar Vanilla Bean
5g	Gelatin powder 220 Bloom
25g	Water for the gelatin
1	Lime
65g	Sugar
250g	Heavy cream 36%
601g	Total

Heat some of the coconut cream with the sugar and vanilla, then add the gelatin, the rest of the purée, the lime zest and juice, and blend the ingredients together. Once the mixture is at approx. 60°F (14/16°C), incorporate the heavy cream which has been whipped until it has the texture of a mousse. Pour it into 4cm half-spheres (10g per mold).

COCONUT & VANILLA WHIPPED GANACHE

250g	100% coconut cream	: Heat the coconut cream and vanilla, then gradually combine this with the slightly melted chocolate. Mix and gradually add the cream. Mix using an immersion blender and strain. Leave to sit in the refrigerator overnight. Use the whisk attachment in a blender to beat the mixture. <i>(Be careful not to beat it too much.)</i>
12g	NOROHY Organic Madagascar Vanilla Bean	
333g	OPALYS 33%	
475g	Heavy cream 36%	
1070g	Total	

WHITE CHOCOLATE GLAZE

138g	Water	: Bring the water, sugar and glucose to a boil in a saucepan. Combine the syrup with the sweetened condensed milk, gelatin and white chocolate, and blend. Store in the refrigerator. The next day, heat the glaze to 105°F (40°C) and use at 75/80°F (24/26°C).
300g	Sugar	
300g	Glucose syrup	
200g	Sweetened condensed milk	
18.75g	Gelatin powder 220 Bloom	
93,75g	Water for the gelatin	
300g	OPALYS 33%	
1350g	Total weight	

ASSEMBLY AND FINISHING

- As needed OPALYS 33%
- As needed Grated coconut

Chocolate rings: Spread the Opalys chocolate on a sheet of dipping paper. Cut it into 3.5cm strips, place a sheet on top and roll the chocolate around a 6cm-diameter tube.

Assembly: Fill some 6cm-diameter silicone molds with 25g of tropical compote and freeze. Add 30g of avocado crèmeux and top with a banana sponge round. Freeze.

Finishing touches: Coat the coconut mousse domes with the white chocolate glaze, sprinkle them with a light covering of grated coconut and place these on top of the avocado compote/crèmeux assembly. Pipe the coconut whipped ganache around the domes using a St-Honoré nozzle or piping bag with a hole cut in the tip. Place a white chocolate ring around each dome. Finish your dessert with your logo and/or decoration of your choice from



OPALYS 33%
VANILLA
& FRESH MILK FLAVOR
8118



NOROHY ORGANIC
VANIFUSION VANILLA PASTE
34283



NOROHY MADAGASCAR
ORGANIC VANILLA BEANS
31356 - 125g
26521 - 250g



VALRHONA: 55% ALMOND PASTE (7942) - OPALYS 33% (8118)
SOSA: Beef gelatin (38670/750g).
NOROHY: Organic VANIFUSION Whole Bean Vanilla Paste (34283/500g), Organic Madagascar Vanilla Bean (31356/125g - 26521/250g).



* Vanilla & coconut
mousse

* Coconut & vanilla
whipped ganache

* Avocado crèmeux

* Tropical
compote

* Velvety Banana
Sponge

Cinnamon Apple

By Morgane Raimbaud

By Morgane Raimbaud

Serves 15

AZÉLIA WHIPPED GANACHE

150g	Heavy cream 36%	:	Warm the cream, take it off the heat and add the gelatin.
12g	Gelatin 220 Bloom	:	Combine with the melted chocolate, adding in two batches.
60g	Water for the gelatin	:	Use a whisk to vigorously mix the praliné and cold cream.
74g	AZÉLIA 35%	:	Freeze for 2 hours.
45g	60% ALMOND PRALINÉ	:	Beat the mixture and put it in a piping bag fitted with an 8cm nozzle.
150g	Heavy cream 36%	:	
491g	Total	:	

APPLE AND CINNAMON COMPOTE

2	Golden Delicious apples	:	Rinse the apples.
2	Cinnamon sticks	:	Place them in a plastic mixing bowl along with the cinnamon.
		:	Cover the entire bowl with plastic wrap.
		:	Microwave for 5 minutes (<i>cook the apples in their skins</i>).
		:	Remove the apples and grate them.
		:	Leave to cool in a piping bag.

CINNAMON, HONEY & BUTTER FILO PASTRY

50g	European-style butter	:	Melt the butter along with the cinnamon and honey.
1	Cinnamon stick	:	Cut the filo pastry into strips, then brush it with honey and butter.
50g	Acacia honey	:	Roll up the filo pastry on a greased mat and bake at 320°F (160°C) for 6 minutes.
1	Pack of filo pastry	:	Remove from the molds as soon as you take them out of the oven.
100g	Total		

HAZELNUT ICE CREAM

130g	Whole milk	:	Heat the milk, sift on the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul) and the
0.8g	Combined stabilizer	:	smaller portion of sugar.
0.8g	Sugar	:	Bring it to a boil.
28g	Egg yolk	:	Blanch the egg yolks and sugar.
24g	Sugar	:	Make a crème anglaise.
22g	60% ALMOND PRALINÉ	:	Combine this with the hazelnut praliné and Azélia.
22g	AZÉLIA 35%	:	Store in a Pacojet.
227.6g	Total		

CANDIED APPLE

2	Golden Delicious apples	:	Cut the apple into 7mm-thick slices.
50g	European-style butter	:	Cook them, sprinkle them with the hot honey-butter mix, then deglaze with apple juice.
50g	Acacia honey	:	Bake at 355°F (180°C) for 5 minutes.
25g	Apple juice	:	
125g	Total	:	

GRANNY SMITH APPLE SALAD

1	Granny Smith apple	:	Finely dice the apple, chop up the raisins, cut up the atsina cress and mix them all together, then combine
40g	Blond raisins soaked in apple	:	this with the compote.
	cider vinegar	:	
As needed	Atsina cress	:	
40g	Apple and cinnamon compote	:	
80g	Total	:	

ASSEMBLY AND FINISHING

As needed Toasted hazelnut flour
As needed Azélia chocolate cubes
As needed Toasted hazelnut slivers
As needed Atsina cress

Using an 8cm diameter cutter to help you, pipe out and smooth a small quantity of whipped ganache.

Sprinkle on some toasted hazelnut flour. Remove any excess.

Add 3 differently sized filo pastries.

Arrange the apple and cinnamon compote, a slice of candied apple, the whipped ganache and, finally, the Granny Smith salad.

Use a piping bag with a 12mm diameter nozzle to pipe droplets onto the plate.

Add a few cubes of Azélia, some pieces of roasted hazelnuts and some shoots of Atsina cress.

Use a Pacojet to make the ice cream and arrange it in a quenelle on the plate.

SOSA: Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g), Beef gelatin (38670/750g).



TAÏNORI * COCONUT * GINGER

Velvet Chocolate Cake with Ginger

By Morgane Raimbaud

Serves 15

GINGER ICE CREAM

150g	Whole milk	Heat the milk, cream, powder and chopped fresh ginger together.
100g	Heavy cream 36%	Add the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul) along with the 2g of sugar
20g	Fresh ginger	and bring to a boil.
1.2g	Combined stabilizer	Leave it to infuse for 15 minutes.
30g	Sugar	Strain.
25g	Egg yolk	Blanch the yolks with 30g of sugar and cook at 183°F (84°C).
2g	Sugar	Put the mixture in a Pacojet bowl.
2.5g	Ginger powder	Freeze.
330g	Total weight	

GINGER COCONUT JUICE

100g	100% coconut cream	Heat the coconut purée with the ginger powder and sugar.
3g	Ginger powder	Add the rehydrated gelatin.
12g	Sugar	Allow to cool.
3,1g	Gelatin powder 220 Bloom	Add the cream and add it to the coconut and ginger mixture.
15g	Water for the gelatin	Pour it into a tube.
100g	Heavy cream 36%	Freeze.
234g	Total	

TAÏNORI CRÈMEUX

80g	Heavy cream 36%	Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the
80g	Whole milk	mixture.
30g	Egg yolk	Thicken the mixture at a temperature of 185°F (84-85°C), strain through muslin.
0.85g	Gelatin powder 220 Bloom	Add the rehydrated gelatin.
4g	Water for the gelatin	Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
100g	TAÏNORI 64%	Immediately mix using an immersion blender to make a perfect emulsion.
25g	Sugar	Leave to set in the refrigerator.
320g	Total weight	

CILANTRO GEL

1	Bunch cilantro	Remove the cilantro leaves from the stems.
125g	Water	Heat the water with the stems, add the agar-agar combined with the sugar and bring to a boil.
3g	Agar-agar	Strain and leave to set at room temperature.
12g	Sugar	Once cold, blend the mixture with the cilantro leaves and lime purée.
50g	Lime purée	Put this mixture in a piping bag without a nozzle.
190g	Total	Store at 0°F (4°C).

TAÏNORI & GINGER CRÈME ANGLAISE

80g	Heavy cream 36%	Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil with the ginger
140g	Whole milk	powder and add to the mixture.
40g	Egg yolk	Thicken the mixture at a temperature of 185°F (84-85°C), strain through muslin.
30g	Sugar	Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
60g	TAÏNORI 64%	Immediately mix using an immersion blender to make a perfect emulsion.
5g	Ginger powder	Leave to set in the refrigerator.
355g	Total weight	

VELVETY CHOCOLATE CAKE

50g	TAÏNORI 64%	Melt the butter with the chocolate and blanch the eggs with the sugar, flour and yeast.
50g	Egg	Add to the first mix.
40g	Sugar	Spread into a frame and cook at 320°F (160°C) for 12 minutes.
16g	All-purpose flour	
45g	European-style butter	
6g	Baking powder	
207g	Total	

CHOCOLATE BREADSTICKS

50g	Pastry flour	⋮	Combine all the ingredients together.
20g	Sugar	⋮	Leave to sit in the refrigerator for 2 hours.
18g	European-style butter	⋮	Roll up and bake in the oven at 330°F (165°C) for approx. 10 minutes.
12g	Egg	⋮	Once they have cooked and cooled, dip them in some tempered Tainori chocolate.
As needed	TAINORI 64%	⋮	Leave to set.
		⋮	Set aside.

ASSEMBLY AND FINISHING

As needed	Cilantro Cress
As needed	Cilantro flowers
As needed	Grated coconut

Make the ginger ice cream and store at -1°F (-18°C).
Make the coconut and ginger mousse, Tainori crèmeux, cilantro gel and Tainori and ginger custard.
Cut the tubes of coconut mousse into several lengths. Let them warm up a little, then roll them in the grated coconut.
Make the velvety chocolate cake. When cooked, cut out strips with the same proportions as the coconut tubes.
Finish by making the chocolate breadsticks. Once they have cooked and cooled, dip them in pre-set Tainori chocolate. Leave to set.

Use a stencil to help you apply the crèmeux to the bottom of the plate.
Add on the pieces of velvety cake.
Place the coconut tubes on the cake.
Add a few pieces of Tainori breadstick.
Put on some dabs of cilantro gel, along with some cilantro cress shoots and flowers.
Use a Pacojet to make the ginger ice cream and arrange it in a quenelle on the plate.



TAINORI 64%
Single Origin
Grenada cocoa

BALANCED, RIPE FRUIT
& VANILLA BEAN

9789



AGAR AGAR
POWDER

37872

Trends



Want to add a touch
of wild imagination to
your dessert?

* Morgane uses surprising, playful fresh herbs to add a final personal touch to her desserts.

* Fresh herbs such as the sweet, aniseed tones of **atsina cress** and the rather more potent **cilantro** add a touch of originality and a very fresh leafy taste to your desserts!



VALRHONA: TAINORI 64% (9789).
SOSA: Beef gelatin (38670/750g), Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g), Agar-agar (37872/500g).

By Morgane Raimbaud

Serves 15

MACAÉ AND ORANGE BLOSSOM SIPHON MIX

200g	Whole milk	Heat the milk and cream.
48g	Heavy cream 36%	Blanch the egg yolks with the sugar and make a crème anglaise.
16g	Egg yolk	Remove from the heat and add the gelatin.
1.4g	Gelatin powder 220 Bloom	Emulsify with the melted chocolate, adding in two batches.
7g	Water for the gelatin	Add the fleur de sel and mix with an immersion blender.
8g	Sugar	Leave to set for 2 hours in the refrigerator, then put it in a siphon with 2 gas cartridges.
120g	MACAÉ 62%	
5.5g	Orange blossom	
298g	Total	

MACAÉ CRÉMEUX

80g	Heavy cream 36%	Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the mixture.
80g	Whole milk	Thicken the mixture at a temperature of 185°F (84-85°C), strain through muslin.
25g	Sugar	Add the rehydrated gelatin.
30g	Egg yolk	Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
1.5g	Gelatin powder 220 Bloom	Immediately mix using an immersion blender to make a perfect emulsion.
7.5g	Water for the gelatin	Leave to set in the refrigerator.
100g	MACAÉ 62%	
325g	Total	

CHOCOLATE WAFERS

40g	Whole milk	Heat the milk and butter together and add to the other ingredients. Mix with an immersion blender.
20g	European-style butter	Pour onto a Silpat baking mat and bake at 340°F (170°C) for 10 minutes.
55g	Sugar	Break it into pieces and then bake again for 4 minutes between two Silpats so that you can use your hands to give them a curved shape.
30g	Pastry flour	
4g	VALRHONA COCOA POWDER	
150g	Total	

COCOA & BROWN SUGAR SHORTBREAD

100g	Pastry flour	Mix all the ingredients together with your hands, except the eggs.
80g	European-style butter	Finish by adding the eggs.
70g	Raw Cane sugar	Spread out to a thickness of 3mm.
40g	Almond flour	Store at 0°F (4°C).
5g	VALRHONA COCOA POWDER	Cut the shortbread into teardrop shapes of 2 different sizes.
30g	Egg	Bake between two Silpain mats at 330°F (165°C) for approx. 11 minutes.
325g	Total	

TANGERINE FROZEN YOGURT

170g	Tangerine purée	Heat the tangerine purée along with the sugar mixed with the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul).
70g	Sugar	Let the mixture cool.
3.3g	Combined stabilizer	Combine it with the yogurt and lime purée, then blend.
116g	Greek yogurt	Add orange blossom to taste.
17g	Lime purée	Put it into the bowl of the Pacojet.
0.5g	Orange blossom	Store at 0°F (-18°C).
377g	Total	

MANDARINQUAT MARMELADE

240g	Mandarins	Cut the mandarinquats into quarters and remove the seeds.
100g	Sugar	Mix in a food processor along with the other ingredients, then reduce over a medium heat.
140g	Tangerine purée	
480g	Total	

(recipe continues on page 30)

FRESH CITRUS AND MARMALADE SALAD

1	Tangerine segments		
2	Chopped mandarinquats		
50g	Mandarinquat Marmalade	:	Cut the segments into pieces, add the chopped mandarinquat and combine it with the marmalade.
50g	Total weight	:	Store at 40°F (4°C).

SEMI-CANDIED MANDARINQUAT ZEST

100g	Sugar	:	Use the sugar and water to make a syrup.
200g	Water	:	Take the mandarinquat peel and cut it into thin strips.
2	Mandarinquats	:	Put the strips of mandarinquat zest in the syrup and warm on a low heat.
300g	Total weight	:	

ASSEMBLY AND FINISHING

As needed	Kumquat slices (3 per plate)
As needed	Tangerine segments (4 per plate)
As needed	Jasmine petals

Arrange the cocoa and brown sugar shortbread teardrops, the Macaé crèmeux (use an Ø8mm nozzle to do this) and the citrus salad. Decorate the gateaux with some slices of kumquat and tangerine segments. Then add the wafer pieces and the quenelle of tangerine frozen yogurt. Finish off with some jasmine flower petals.



MACAÉ 62%
Single Origin Brazil cocoa
FRUITY, TOASTED NUTS
& BLACK TEA
6221
SPECIAL ORDER ONLY



VALRHONA
COCOA POWDER
159



* Chocolate wafers

* Cocoa & brown sugar shortbread

Fresh citrus and marmalade salad *

VALRHONA: MACAÉ 62 % (6221), COCOA POWDER (159).
SOSA: Beef gelatin (38670/750g), Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g).



* HAZELNUT JIVARA
CHOUX BUN

* CARAÏBE
BLACKCURRANT
DOME

ARAGUANI ALMOND
TEARDROP *

Three Mignardises



By Morgane Raimbaud

Makes approx. 20 mini desserts



* Caraïbe Blackcurrant Dome

COCOA DIAMOND SHORTBREAD

60g European-style butter
20g Sugar
0.4g Fleur de sel
80g Pastry flour
8g VALRHONA COCOA POWDER

168g Total

• Rub all the ingredients together.
• Place the mixture between 2 sheets of baking paper, then use a pastry roller to spread it to a thickness of 3mm.
• Cut this into disks and place them between two Silpains.
• Bake at 340°F (170°C) for approx. 14 minutes.
• PLEASE NOTE: Choose your disks' size to suit the size of your dessert.

CHOCOLATE CHIP

60g CARAÏBE 66%
5g Grape seed oil
35g Puffed rice
0.5g Fleur de sel

100g Total

• Melt the chocolate with the oil, add the rice and fleur de sel.
• Mix, place on a baking tray and leave to set.

BLACKCURRANT CRÉMEUX

48g Egg
30g Sugar
40g Blackcurrant purée
1g Gelatin powder 220 Bloom
5g Water for the gelatin
38g European-style butter

162g Total

• Beat together the eggs and sugar.
• Add the blackcurrant purée and bring to a boil.
• Remove from the heat and add the rehydrated gelatin and butter.
• Mix with an immersion blender.
• Pipe the mixture into a silicone half-sphere mold. Freeze.

CARAÏBE CRÉMEUX

80g Heavy cream 36%
80g Whole milk
30g Egg yolks
25g Sugar
1.2g Gelatin powder 220 Bloom
6g Water for the gelatin
100g CARAÏBE 66%

323g Total

• Mix the egg yolks and sugar *without overmixing*. Then bring the cream and milk to a boil and add to the mixture.
• Thicken the mixture at a temperature of approx. 185°F (85°C), strain through muslin and use immediately.
• Add the rehydrated gelatin to the warm, strained crème anglaise.
• Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
• Immediately mix using an immersion blender to make a perfect emulsion.
• Leave to set in the refrigerator.

CARAÏBE SPRAY MIX

100g CARAÏBE 66%
50g VALRHONA COCOA BUTTER
150g Total

• Melt the chocolate with the cocoa butter.
• Dry in a hot cupboard at 115°F (45°C).

ASSEMBLY AND FINISHING

As needed Gold powder
As needed Juniper berry
As needed VALRHONA COCOA POWDER

Make and bake the diamond shortbreads. Make the chocolate drops.
Once they have set, roll them in COCOA POWDER and gold powder.
Make the blackcurrant confit.
Turn out the half-spheres once they have frozen.
Using a toothpick, soak the half-spheres in the melted Caraïbe spray gun mixture at 115°F (45°C).
Place them on the diamond shortbread.
Pipe the Caraïbe crèmeux on the half-sphere and sprinkle it with juniper berry powder and chocolate chips.



CARAÏBE 66%
SWEETLY SPICED, ROASTED
& BITTERNESS

4654

* Araguani Almond Teardrop

ARAGUANI CRÉMEUX

120g	Heavy cream 36%	
120g	Whole milk	
30g	Egg yolk	
20g	Sugar	
110g	ARAGUANI 72%	
400g	Total	
		Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the mixture. Cook at 183-185°F (84/85°C) until the mixture is thick enough to coat the back of a spoon. Once the crème anglaise is warm and strained, create an emulsion. Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

ALMOND BROWNIE

45g	CARAÏBE 66%	
85g	European-style butter	
30g	Egg yolk	
60g	Sugar	
60g	Brown sugar	
20g	All-purpose flour	
6g	VALRHONA COCOA POWDER	
45g	Egg whites	
351g	Total	
		Melt the chocolate with the butter, blanch the yolks with the sugars and add the sifted flour and cocoa. Beat the egg whites until they have formed a stiff foam and incorporate them into the first mixture. Use a piping bag to pipe the brownie mixture into a sweet vanilla tart base. <i>(The case should be about a third full.)</i> Place an almond on the brownie so its tip points towards the tip of the tart case. Bake at 340°F (170°C) for 5 minutes.

ASSEMBLY AND FINISHING

As needed	Vanilla sweetened water droplet
As needed	60% ALMOND PRALINÉ
As needed	VALRHONA COCOA NIBS
As needed	Purple Oxalis

Make the Araguani crèmeux.
Once the brownie mixture has been made and baked, pipe some almond praliné on top.
Finish off with some crèmeux.
Sprinkle on the COCOA NIBS, pipe on some crèmeux in a wavy pattern, and add a purple oxalis.



ARAGUANI 72%
SINGLE ORIGIN VENEZUELA COCOA
SWEETLY SPICED,
WOODY & FULL-BODIED
4656

* Hazelnut Jivara Choux Bun

HAZELNUT GANACHE

150g	Heavy cream 36%	
1.7g	Gelatin powder 220 Bloom	
8.5g	Water for the gelatin	
30g	60% PRALINE HAZELNUT	
50g	JIVARA 40%	
100g	Cold heavy cream 36%	
340g	Total	
		Heat the cream. Remove from the heat and add the rehydrated gelatin. Gradually combine this with the peanut paste and chocolate. Mix and add the cold cream. Store for later.

COCOA CRACKER

50g	European-style butter	
62g	Brown sugar	
62g	All-purpose flour	
10g	VALRHONA COCOA POWDER	
184g	Total	
		Mix all the cold ingredients together, spread the resulting dough to a thickness of 2mm and freeze. Cut using a pastry cutter or a nozzle depending on the size of your choux buns.

CHOUX

125g	Water	
6g	Milk powder	
2g	Sugar	
2g	Fleur de sel	
62g	All-purpose flour	
62g	Butter	
5g	VALRHONA COCOA POWDER	
112g	Eggs	
376g	Total	
		Heat the water, milk powder, salt and butter. When it comes to a boil, remove from the heat and add the sifted flour and cocoa powder. Put the pan back on the heat and cook for 2 minutes. Let it cool as you beat using the flat beater in a stand mixer, then gradually add in the eggs. Pipe out the choux buns.

ASSEMBLY AND FINISHING

Make the hazelnut ganache and leave it to set.
Make the cracker and the choux pastry. Arrange the choux buns and put in place the cracker.
Bake at 355°F (180°C) for 15 minutes. Cut off the top third of each choux pastry. Fill the bottoms of the choux buns with praliné.
Use a piping bag to pipe out the ganache and decorate with a few hazelnut pieces and runny praliné.
Put the tops of the choux buns back in place.



60%
HAZELNUT PRALINÉ
2258

Araguani crèmeux *





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Selected single origin
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A CLOSER LOOK AT VANIFUSION'S INGREDIENTS

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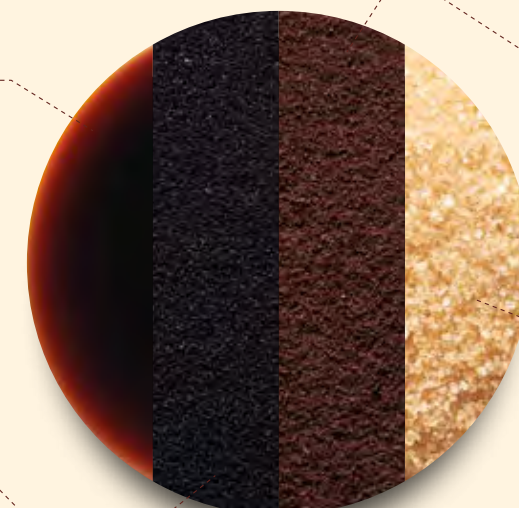
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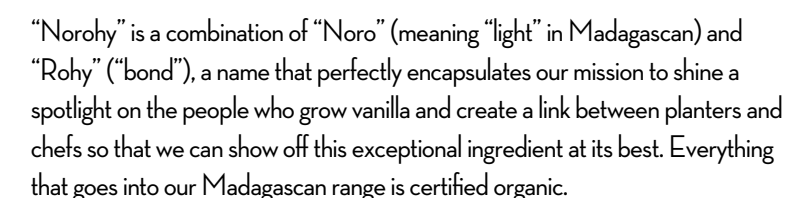
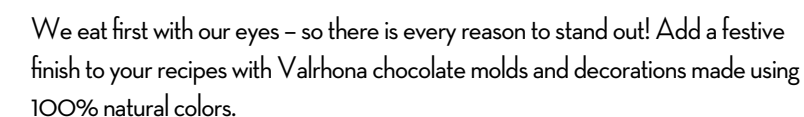
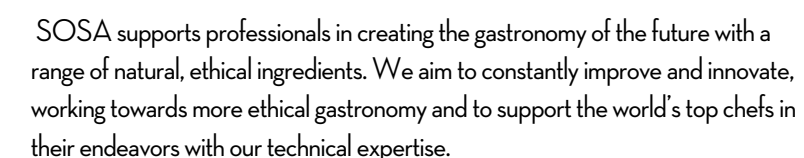
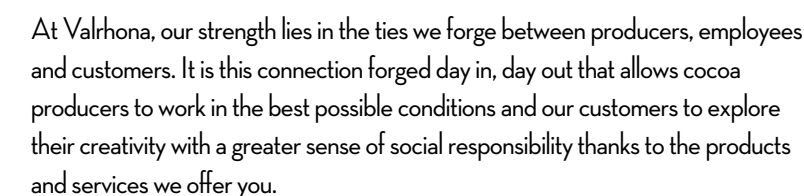
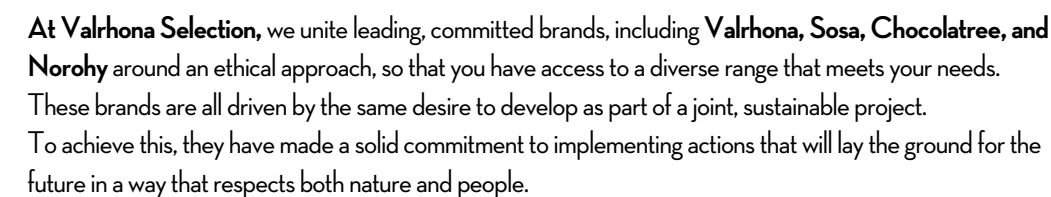
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