

ESSENTIALS

BY L'ÉCOLE VALRHONA
HOTELS & RESTAURANTS

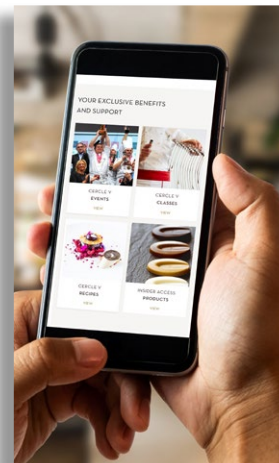



VALRHONA

OUR EXPERTISE

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

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



INTRODUCING THE VALRHONA APP FOR iOS

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

L'ÉCOLE VALRHONA

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



RECIPES

CLASSIC DESSERT GANACHE

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

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



ABINAO 420g	ARAGUANI 450g	ANDOA DARK 465g	GUANAJA 490g	NYANGBO 500g	ALPACO 500g	CARAÏBE 500g	MANJARI 510g	XOCLINE DARK 520g	TAÏNORI 510g	MACAÉ 530g	EXTRA BITTER 540g	CAFÉ NOIR 600g	DARK ORANGE 600g	CARAQUE 600g	ÉQUATORIALE DARK 600g	EXTRA DARK 750g
DARK																
MILK																
JIVARA 900g	ORIZABA 885g	ANDOA MILK 910g	TANARIVA 1050g	CARAMÉLIA 980g	ÉQUATORIALE MILK 1000g											
						WHITE										
						IVOIRE 1150g	OPALYS 1215g	BLOND DULCEY 1100g								

CHOCOLATE SOUFFLÉ



300g Milk
20g Cornstarch
60g Egg yolks
200g Egg whites
80g Sugar (or maltitol if you are using XOCLINE 65%)

Combine the milk and starch, then bring to a boil. Pour the milk over the melted chocolate and smooth with a whisk. Beat the egg whites, adding in the sugar right away to make sure you obtain a totally smooth mixture. Add some of the beaten egg whites to your first mixture, followed by the yolks. Finish off with the remaining egg whites. Pour your mixture into greased ramekins which you have sprinkled with sugar, then scrape off any excess from the surface.

BAKING: At 375°F (190°C) for 6-7 minutes, depending on the size. The aim is for the soufflés to stay very soft in the middle.

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

ABINAO 265g	GUANAJA 295g	CARAÏBE 315g	EXTRA BITTER 330g	ORIADO 325g	CARAQUE 340g	ARAGUANI 290g	ANDOA DARK 300g	NYANGBO 305g	ALPACO 315g	MANJARI 325g	ILLANKA 340g	TAÏNORI 325g	MACAÉ 330g	ÉQUATORIALE DARK 330g	EXTRA DARK 405g	SATILIA DARK 330g	XOCLINE 300g
DARK																	

MOLTEN LAVA CAKE

300g Butter
500g Eggs
300g Sugar
130g Pastry flour

Mix together the eggs and sugar. Melt the chocolate and butter together at approx. 120°F (50°C) and add this mixture to your eggs and sugar. Finally, add 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: At 375°F (190°C) for 7 to 9 minutes.

ABINAO 285g	GUANAJA 320g	CARAÏBE 340g	EXTRA BITTER 360g	ORIADO 350g	CARAQUE 370g	ARAGUANI 315g	ANDOA DARK 325g	NYANGBO 330g	ALPACO 340g	MANJARI 350g	ILLANKA 370g	TAÏNORI 350g	MACAÉ 360g	ÉQUATORIALE DARK 360g	EXTRA DARK 440g	SATILIA DARK 360g	
DARK																	

ICE CREAMS

Pour the milk into your saucepan.

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

At 30°C (85°F), add 90% of the sugars (the sugar, powdered glucose and invert sugar) – Keep the remaining 10% to mix with the stabilizer.

At 40°C (105°F), incorporate the cream, egg yolks and chocolates.

To improve your emulsion, pour the hot mixture onto the couverture little by little, and mix it using an immersion blender until it emulsifies completely.

At 45°C (115°F), finish incorporating the ingredients by adding the stabilizer and emulsifier mixture which has been added to the reserved 10% of the sugar.

Pasteurize at 85°C (185°F) for 2 minutes then quickly cool the mixture to 4°C (40°F).

If possible, homogenize the mixture to make any fat crystals as tiny as possible.

Leave the mixture to set for at least 12 hours.

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

Freeze at -30°C (-20°F). Store in the freezer at -18°C (0°F).

	P125 CŒUR DE GUANAJA 360g	GUANAJA 300g	CARAÏBE 320g	NYANGBO 310g	MACAÉ 340g	HAZELNUT PRALINÉ 66% 320g	ALMOND & HAZELNUT PRALINÉ 50% 440g
Whole milk	1280g	1286g	1288g	1290g	1290g	1376g	1366g
Non-fat dry milk	72g	72g	72g	72g	72g	44g	46g
Sugar	88g	124g	102g	110g	80g	132g	20g
Powdered glucose	100g	120g	120g	120g	120g	120g	120g
Invert sugar	80g	80g	80g	80g	80g	-	-
Heavy cream 36%	12g	10g	10g	10g	10g	-	-
Stabilizer/emulsifier	8g	8g	8g	8g	8g	8g	8g
TOTAL	2000g	2000g	2000g	2000g	2000g	2000g	2000g

	CARAMÉLIA 380g	JIVARA 360g	IVOIRE 360g	OPALYS 320g	BLOND DULCEY 360g	MILK GIANDUJA 300g	ALMOND PASTE 70% 340g	COCOA POWDER 160g	ALMOND INSPIRATION 360g
Whole milk	1356g	1346g	1360g	1350g	1354g	1350g	1316g	1366g	1360g
Non-fat dry milk	26g	-	26g	26g	26g	38g	50g	66g	63g
Sugar	70g	86g	86g	136g	132g	142g	158g	240g	89g
Powdered glucose	120g	160g	160g	160g	120g	130g	120g	120g	120g
Invert sugar	40g	40g	-	-	-	-	-	40g	-
Heavy cream 36%	-	-	-	-	-	32g	8g	-	-
Stabilizer/emulsifier	8g	8g	8g	8g	8g	8g	8g	8g	8g
TOTAL	2000g	2000g	2000g	2000g	2000g	2000g	2000g	2000g	2000g

CRÈME ANGLAISE

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

Bring the cream and milk to a boil and pour into the premixed egg yolk-sugar combination (without blanching).

BAKING: Heat to 185°F (84°C). Strain and use immediately or quickly cool and use later.

MILK-BASED CRÈME ANGLAISE

1000g Whole milk
200g Egg yolks
100g Sugar

Bring the milk to a boil and pour into the premixed egg yolk-sugar combination (without blanching).

BAKING: Heat to 185°F (84°C). Strain and use immediately or quickly cool and use later.

CRÈME-ANGLAISE CRÉMEUX



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

If necessary, add rehydrated gelatin to the warm, strained Crème Anglaise.

Slowly pour the warm mixture over the melted chocolate to make an emulsion using a spatula.

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

Leave to set in the refrigerator.

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

