



# Easter 2025

## L'École Valrhona Egg



## One egg, thirteen chefs: this Easter, Valrhona is showcasing the power of a collective effort

For Easter 2025, L'École Valrhona is unveiling a creation that highlights the **richness of individual creativity channelled into a collective project**. Thirteen pastry chefs took part in this ambitious project, each expressing their own creative flair with a unique chocolate identity produced using **COMPOZ**, Valrhona's latest innovation, which will be presented at Sirha between 23rd and 27th January in Lyon.

### An innovative concept: a collective Easter egg

Each of the thirteen pastry chefs at L'École Valrhona in Tain-l'Hermitage designed an egg that reflected his or her personal vision and expertise.

**These eggs were then broken and their pieces assembled into a single creation** that embodies **transformation and sharing**, while celebrating the synergy between individual talent and a collective effort.

The egg has been assembled into a unique design offering a range of textures and flavours. This project is a perfect illustration of L'École Valrhona's philosophy, which highlights individual creativity while celebrating the power of teamwork.



### Unique chocolate identities produced using COMPOZ, the new innovation by Valrhona

For this project, the chefs from L'École Valrhona were able to give free rein to their creativity by imagining **unique flavour profiles using the new COMPOZ solution**, Valrhona's latest innovation that enables chefs to create their own tailor-made chocolate using a digital tool known as the Valrhona Lab, and ready-to-blend bases.



As a result, David Briand took inspiration from his Breton roots to create a blond-type chocolate with buckwheat and Guérande *fleur de sel* sea salt. Virgilia Lebigre also embraced indulgence, creating a milk chocolate laced with the sweetness of Ecuadorian cocoa featuring delicate vanilla undertones, while chef Rémi Poisson combined this same Ecuadorian cocoa base with the intensity of chocolate from the Dominican Republic. He then added whole milk, a touch of fermented milk and a hint of vanilla to produce a unique milk chocolate that offers both sweetness and aromatic complexity. The result is **a true mosaic of chocolates with unique flavour profiles to offer a range of tastes and textures**.

### An Easter egg to savour little by little each day...

The final egg, made up of pieces of broken eggs assembled in a random, unstructured way, offers a **new tasting experience**. A piece can be broken off and enjoyed each day in accordance with the mood. The concept is a nod to Advent calendars adapted here for Easter, inviting everyone to discover a variety of flavours and textures to suit their tastes.





L'École  
VALRHONA

Press contact

14 SEPTEMBRE AGENCY

[valrhona@14septembre.com](mailto:valrhona@14septembre.com)

Mathilde Tabone: +33 (0)7 72 77 40 20

Alexandra Grange: +33 (0)6 03 94 62 47

#### ABOUT L'ÉCOLE VALRHONA

Founded in 1989, L'École Valrhona is dedicated to expertise, discussion and the transmission of the art of exceptional know-how. Its vocation is to unveil the talent of taste artisans. Firmly committed to innovation and sharing, L'École is driven by a clear mission: "Together, let's cultivate your talent!" This international network offers unique opportunities for discussion between artisans, while promoting creativity and the transmission of knowledge. With campuses in Tain l'Hermitage (France), Tokyo, Paris, Brooklyn and now Dubai, it offers 2- to 3-day training courses, workshops and bespoke programmes that enable culinary professionals to perfect their skills in how they use Valrhona products and the full variety of techniques involved in dessert gastronomy. L'École Valrhona is also committed to supporting an entire industry as it evolves, providing the know-how needed to meet the challenges it faces: a true global community of chefs serving the dessert gastronomy of tomorrow.

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