



# Hukambi 53%

*Hukambi is the first ever cloudy couverture chocolate*

## HISTORY

Hukambi 53% is a chocolate liberated from gastronomy's established conventions. It combines a luminous and intriguing indulgent quality with powerful Brazilian cocoa flavors. Reveal all the ideas you have never dared to express and redefine your creativity.

## ORIGIN

Brazil is one of the oldest cocoa producing countries. Valrhona has maintained a close partnership with Mr. Libânio since 2009. Located in one of the world's most diverse ecosystems, the Mata Atlantica (an official UNESCO "Biosphere Reserve"), the Libânio company is driven by a philosophy that advocates for harmony between people, soils and plants in a sustainable environment. As these values are fundamental to Valrhona, it felt natural to develop the new **Hukambi 53%** couverture.



*Rémi Poisson*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“ *Hukambi is a chocolate that combines all the indulgence and pleasure of rounded cocoa notes. The intense cocoa and milk aspects to its character mean it can be used to create very flavorsome desserts and interesting blends of different notes.* ”

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **COCOA-RICH**

MINOR NOTE: **CEREALS**

UNIQUE NOTE: **BITTERNESS**

Hukambi's surprising blend of cocoa, bitter and slightly biscuit-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.



### PACKAGING

3 kg Fèves bag

Code: 49787

### COMPOSITION

Cocoa 53% min.

Fat 45%

Sugar\*\* 33%

### INGREDIENTS

Brazilian cocoa beans, brown sugar, cocoa butter, full-fat milk powder (France), Madagascan vanilla.

### USE WITHIN\*

12 months

### STORING

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

\*calculated based on the date of manufacture

\*\*added sugar

## APPLICATIONS

HUKAMBI 53%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &  
GANACHES

ICE CREAMS &  
SORBETS

TECHNIQUE



Ideal application



Recommended application

## PAIRINGS



PRUNES



QUINCES



MELILOT



PINOT WINES



GREEN PEPPER



SMOKED SALT



TOASTED CEREALS