



VALRHONA

Let's imagine the best of chocolate®



Ground chocolate

THE NEW CHOCOLATE DRINK EXPERIENCE

Ground chocolate

The new chocolate drink experience

Valrhona reinvents the world of hot chocolate with two finely ground dark chocolates, ready for use. Surprise your customers by offering them the creamy and aromatic richness of a chocolate couverture, in the form of a drink. These two single origin Grands Crus, with cocoa that is 100% traceable from the producer, take you on a taste adventure.



WORKING WITH CLIENTS AND SELECTING GROUND CHOCOLATES

It was important to Valrhona to collaborate with its customers, so we worked with two beverage and chocolate industry experts. **Quentin Jacquemaire** is a barista instructor at Parisian coffee roaster Coutume and **Craig Alibone** is a British pastry chef who opened his tea room in Bodø in Norway.

After tasting and trying out several ground Valrhona chocolates, Craig Alibone and Quentin Jacquemaire unanimously selected the Single Origin Ghana and Single Origin Grenada chocolates as their favorites. These preliminary tests helped Valrhona to select the two varieties for its Ground chocolates.

A product that sparks creativity

Ground chocolate gives you the perfect opportunity to get creative and take a fresh look at products such as chocolate drinks. It's a great way to surprise your customers and offer them new experiences. You can also use Ground chocolate to add an authentic touch to cookies, ice cream, pastries and other snacks.





GROUND DARK CHOCOLATE SINGLE ORIGIN GHANA

PACKAGING

3kg Bag Code: 47814
80g Sample Code: 47811

COMPOSITION

Cocoa solids: 68% Fat: 41% Sugar: 31%

INGREDIENTS

Ghana cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. Milk (made in premises which use milk). May contain nuts and soy.

USE WITHIN*

14 months

PRESERVATION

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

* Calculated based on the date of manufacture.



GROUND DARK CHOCOLATE SINGLE ORIGIN GRENADA

PACKAGING

3kg Bag Code: 47813
80g Sample Code: 47810

COMPOSITION

Cocoa solids: 65% Fat: 39% Sugar: 34%

INGREDIENTS

Grenada cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, vanilla. Milk (made in premises which use milk). May contain nuts and soy.

USE WITHIN*

14 months

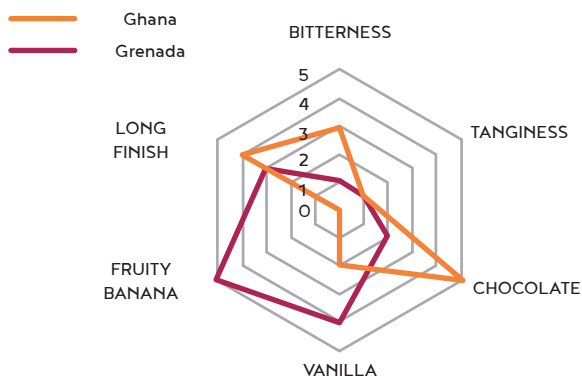
PRESERVATION

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

* Calculated based on the date of manufacture.



THE AROMATIC PROFILE OF EACH PRODUCT
USED IN COW'S MILK



**“What I like about this
is that we can offer
two chocolate drinks with different
aromatic identities.”**

**Quentin Jacquemaire,
barista instructor**

APPLICATIONS

GROUND CHOCOLATE	DECORATION / TOPPINGS	INCLUSION	DRINKS	STRACCIATELLA
TECHNIQUE				



Ideal Application



Recommended Application

Basic recipes

WITH COW'S MILK

30g GROUND CHOCOLATE
20g Water
100g Whole milk

WITH OAT DRINK

30g GROUND CHOCOLATE
20g Water
120g Plant-based oat drink

WITH WATER

30g GROUND CHOCOLATE
100g Water

Creative recipes



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Find all the creative recipes here.

HOT CHOCOLATE HAZELNUT PRALINÉ

BY



Craig Alibone

Craig Alibone uses a shaker for his recipes. This particular one can also be done using a steam wand.

HAZELNUT PRALINÉ FOAM

160g GROUND CHOCOLATE
300g Cream
60g 50% CARAMELIZED
HAZELNUT PRALINÉ

Melt the Ground chocolate in a bain-marie and mix in the cream, followed by the hazelnut praliné. Pour the mixture straight into a siphon and load 1 nitrous oxide gas charger.

HOT CHOCOLATE

25g GROUND CHOCOLATE
GHANA
10g 50% CARAMELIZED
HAZELNUT PRALINÉ
Fleur de sel
As needed Whole milk or oat drink
100g Water
20g
As needed Hazelnut Praliné Foam

Put the Ground chocolate, hazelnut praliné and fleur de sel in the shaker. Heat the milk and water to 160°F (70°C) then pour into the shaker. Shake the shaker vigorously. Strain the mixture into the container chosen for tasting. Layer the hazelnut praliné foam on top of the hot chocolate before serving.


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