

MEET RASPBERRY INSPIRATION

Introducing the newest member of the INSPIRATION Range—RASPBERRY. This luxurious berry is the queen of berries and stands out for its delicate balance of sweet and tangy flavors.

RASPBERRY INSPIRATION opens the door to new possibilities for using raspberries in pastry. Along with the naturally vibrant color, enjoy warm notes of raspberry jelly which give way to the tart flourish that characterizes this fruit.

Raspberry originally comes from mountainous areas of Europe and Asia. They are often harvested on a small scale, as they need to be carefully looked after.



#VALRHONAINSPIRATION



PAIRINGS	Fruit		Flavors		Spices	
	   	 	 			
	Lemon	Lychee	Biscuit	Almond Paste	Fennel	Hibiscus

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
RASPBERRY INSPIRATION	19999	Cocoa Butter 35.9% min.	Raspberry 11.5%		●	○	○	○	○	10 months*	3kg bag of feves

*SHELF LIFE: Calculated based on the manufacturing date

● Ideal Application ○ Recommended Application

What makes INSPIRATION exceptional?

The innovative INSPIRATION Range of fruit and nut couvertures is made **entirely with natural ingredients for vibrant colors and flavors.**



UNIQUE TEXTURE OF CHOCOLATE

Use INSPIRATION just like any other Valrhona chocolate couverture



INTENSE FLAVOR AND COLOR

Developed using Valrhona's R&D expertise



100% NATURAL INGREDIENTS

No preservatives, added colors, or artificial flavors



PERFECTLY SUITED FOR ALL CLIENTS

Naturally Dairy Free, Vegan, and Gluten Free



THE RECIPE



FRUIT OR NUTS



COCOA BUTTER and a pinch of LECITHIN



SUGAR



INSPIRATION FEVES

RASPBERRY FLOWER

An original recipe by L'École Valrhona

YUZU INSPIRATION WHIPPED GANACHE

85 g yuzu purée
10 g glucose
10 g invert sugar
250 g YUZU INSPIRATION
10 g COCOA BUTTER
290 g heavy cream 36%

- Heat the purée along with the glucose and invert sugar. Gradually pour the hot mixture over the melted couverture and COCOA BUTTER.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold cream. Mix using the immersion blender again. Store in the refrigerator and leave to set, preferably overnight. Whip until firm.

STRAWBERRY INSPIRATION MUFFINS

85 g whole milk
90 g eggs
65 g sugar
15 g invert sugar
2 g salt
150 g bread flour
9.5 g baking powder
15 g potato starch flour
50 g clarified butter
45 g sunflower oil
120 g STRAWBERRY INSPIRATION

- Mix the milk with the eggs, sugar, invert sugar and salt. Sift the flour with the baking powder and starch, then incorporate the egg and sugar mixture. Add the melted clarified butter and the oil. Once you have made the dough, incorporate the chopped STRAWBERRY INSPIRATION, then mix.

RASPBERRY INSPIRATION CRUNCHY GLAZE

280 g RASPBERRY INSPIRATION
30 g grape seed oil
50 g almonds (chopped)

- Melt the couverture and oil at 95°F (35°C), and then add the chopped nuts. While it is still at 95°F (35°C), use it to glaze the muffins. Leave to set in the refrigerator.

RASPBERRY SORBET

40 g water
20 g powdered glucose
45 g sugar
1 g sorbet stabilizer
200 g raspberry purée
280 g RASPBERRY INSPIRATION
30 g grape seed oil
50 g almonds (chopped)

- Heat the water in a saucepan to 105°F (40°C), then add the powdered glucose, and the combined sugar and stabilizer. Bring to a boil. Quickly cool the mixture to 40°F (4°C), then refrigerate for 12 hours. Before you churn, mix the raspberry purée into the syrup using an immersion blender. Churn.

RASPBERRY CONFIT

310 g raspberry purée
50 g glucose
50 g sugar
5 g pectin NH

- Heat the purée and glucose to 105°F (40°C). Mix the sugar with the pectin NH then add it to the heated purée. Bring to a boil and store in the refrigerator.

ASSEMBLY AND FINISHING

Pour about 25g of Muffin batter into each 4.5cm ring. Bake at 320°F (160°C) for approx. 15 minutes. Freeze. Use the Crunchy Glaze to coat the Muffins. Make thin sheets of tempered RASPBERRY INSPIRATION between two guitar sheets and cut them into 8cm flower shapes, each with six petals. Leave to set. Put the Muffin in the center of the plate. Use the Confit to create a decorative design around the plate. Whip the Yuzu Whipped Ganache and place six scoops around the RASPBERRY INSPIRATION flower. In each scoop, make an indent which runs into the center of the flower using a teaspoon. Fill the indents with Raspberry Confit. Then stick the flower onto the Muffin using a dab of Whipped Ganache, and add a scoop of 3cm Raspberry Sorbet at the center.




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