VALRHONA Sosa chocolatree NOROHY Pariani Ricerca ed Eccellenza

EDITORIAL

An essential high point of the year for you and a joyous family occasion for your customers, Easter is an upbeat, colorful spring festival that gives you the chance to work with chocolate in a fun way and provide fruity, taste bud-tingling creations! **During this celebration of new life, Easter creations offer an extraordinary playground for you to totally unleash your inner child!**

Bursting with colorful eggs, bells, cute bunnies and funny hens, Easter's joyful imagery and sparkling menagerie of animals come to life, awakening your wildest imagination with it!

Just like you, your customers want to treat themselves and their families with molded chocolates or beautiful, delicious pastries. They also want natural food whose origins they can trust, so they will take an uncompromising approach to your ingredients. **From chocolate and praliné to artistic decorations, natural coloring powders, 100% fruit purée, exceptional vanilla and delicious ingredients, Valrhona Selection is here to help you make the best choices for your Easter creations.** Valrhona Selection offers products and recipes to help you stand out from the crowd and keep growing your business, so you can liven up your store and delight your customers. These fun, simple and delicious recipes will make Easter an exceptional time of year in your shop!

We hope you enjoy and we wish you all very happy Easter holidays!
The Valrhona Selection team

CONTENTS

Rock'n Pop P.8

Pic & Pop P.12

Texture P.16

P.18 Pom'Art

Dots P.22

P.26 Tetrix

Our Latest Products

Explore all our latest creations, from a new 7cm mold to Adamance fruit purées and Norohy vanilla!

VALRHONA

TEXTURED EGG TRIO MOLD - 7CM
6 cavities - batch of 10
Ref.: 25675

NOROHY
· VANILLE AUDACIEUSE & ENGAGÉE ·

PURE MADAGASCAR VANILLA POWDER
500g bag - **29626**
15kg bag: **25637**

Finely ground organic Bourbon vanilla beans, for intensely woody notes.

TAHITENSIS VANILLA PASTE
500g bag - **25705**
5kg - **25716**

Tahitensis origin vanilla beans
These vanilla beans from Papua New Guinea are picked ripe to ensure they have an aromatic complexity, as well as intense aniseed and floral notes.

Ask your sales representative for more information.

Beautify your molded Easter chocolates!

When Easter is here, opt for our contemporary, colorful packaging!

BOXES FOR MOLDED CHOCOLATES

Always, everyone's favorite

BOX FOR MOLDED EASTER CHOCOLATES

Small box - Ref. 48219

11.7 × 10 × 14.5cm - Batch of 50

Large box - Ref. 48220

11 × 11 × 18cm - Batch of 50

NEW

BOX FOR THREE 7CM EGGS

16.5 × 5.5 × 7.5cm - Batch of 10

Ref. 41297

BOXES FOR FLAT-SIDED CHOCOLATES, EGGS AND TREATS

Ready to fill!

BUNNY BOX

16.5 × 5.5 × 7.5cm - Batch of 10

Ref. 25126

EASTER CONE

15.6 × 7 × 7cm - Batch of 10

Ref. 48223

EASTER BOX

12 × 8.6 × 4.4cm - Batch of 10

Ref. 41133

NEW

WOODLAND ANIMALS FLAT-SIDED CHOCOLATES

17.5 × 4.6 × 2.8cm - Batch of 10

Ref. 41170

Bite me!

Round Lollipop Mold

Ref. 12817

Strawberry Inspiration fruity-flavored chocolates

Ref. 18739

Praliné bell

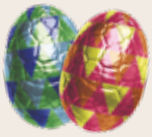
Ref. 862

Pear-flavored tortoise marshmallow

Ref. 12606

Egg with a dark fondant middle

Ref. 805



Foil-wrapped praliné eggs

Ref. 12610

Colorful and ethical! *

A GROUP OF COMMITTED BRANDS

VALRHONA · Sosa · chocolatree · NOROHY · NEW Pariani

Unleash your creativity using 100% natural fruit couvertures, our 4 chocolate varieties and naturally colored Chocolatree decorations as you combine all the tastes and colors of Sosa's many ingredients... Valrhona Selection supports you to make the best choices for all your recipes and the themes you want to work with!

VALRHONA			SOSA	CHOCOLATREE		PARIANI
COUVERTURE CHOCOLATES	COUVERTURE CHOCOLATES	COCOA POWDER	CONCENTRATED PASTES	DECORATIONS	COLORED COCOA BUTTER	WHOLE NUTS
Komuntu 80% **48579**	Millot 74% **31508**	Cocoa powder **159**	Licorice **39403**	Mustache **46807**	Black Color Mix **28748**	Piemonte hazelnuts **40476**

VALRHONA		SOSA		CHOCOLATREE		
FRUIT COUVERTURES	COCOA FRUIT JUICE CONCENTRATE	CONCENTRATED PASTES	PRESERVES	COLORED COCOA BUTTER	DECORATIONS	
Passion Fruit Inspiration **15390**	Oabika **34200**	Passion fruit **39383**	Orange Shavings **37786**	Orange Color Mix **28750**	Pink and Orange Flower - 3 models **46549**	Orange sheet 2 models **46905**

VALRHONA	SOSA		CHOCOLATREE			
FRUIT COUVERTURES	FREEZE-DRIED FRUIT	CANDIED FRUITS	FOOD COLOR**	DECORATIONS		
Yuzu Inspiration **19998**	Freeze-dried diced mango **38039**	Lemon Shavings **37785**	Safflower and lemon concentrate **49177**	Yellow Duck **46913**	Small yellow pearl **28752**	Vacation insert 6 models **46617**

VALRHONA	SOSA	CHOCOLATREE				PARIANI
PRALINÉS	PETA CRISPIES	COLORED COCOA BUTTER	DECORATIONS			WHOLE NUTS
Pistachio Praliné **11936**	White Chocolate Lime Peta Crispy **40928**	Green Color Mix **28743**	Green Polka Dot transfer **46477**	Green Opalys Crunchy Pearls **28642**	Hidden Easter Bunny Rectangle **47017**	Chopped Sicilian pistachios **40464**

**This list of products is not exhaustive - please contact your sales representative to explore the entire range!*
***Food Color: Natural coloring powder made created from plant-based ingredients*

SOSA		CHOCOLATREE				
CRYSTALLIZED FLOWERS	FREEZE-DRIED FRUIT	FOOD COLOR**	DECORATIONS			
Violet petals **38931**	Blueberries **37953**	Carrot and hibiscus concentrate **49178**	Blue and pink rings **47128**	Easter sparrow eggs **46844**	Blue eyes 4 models **47109**	Exotic Easter Egg 6 models **46469**

VALRHONA		SOSA		CHOCOLATREE		
FRUIT COUVERTURES	SPRINKLES	FRUIT & SAUCES	TASTE COLOUR	FOOD COLOR**	DECORATIONS	
Raspberry Inspiration **19999**	Raspberry Inspiration Crunchy Pearls **26689**	Whole Raspberries **37237**	Freeze-dried strawberry powder **38650**	Beetroot concentrate **49186**	Easter flower oval **47090**	Smiley Easter eggs 2 models **46713**

VALRHONA			SOSA	CHOCOLATREE		
COUVERTURE CHOCOLATES	SPRINKLES	READY TO FILL	PETA CRISPIES	SPRINKLES	DECORATIONS	
Ivoire 35% **4660**	Opalys Crunchy Pearls **10843**	White Chocolate Solstis **14645**	Peta Crispy with yogurt **39093**	White Chocolate Micro Shavings **47886**	Easter Bunny eggs **46710**	Pure White Chocolate Flower **46971**

To learn more about colors and our ethical commitments,
download our themed booklets!

Ask your sales representative for more information.

MILLOT - JIVARA - PRALINÉ - DULCEY

" Consider fruit couvertures as a way of creating lovely colorful variations and adding something extra-delicious and eye-catching! "

Rock'n Pop

Makes 16 eggs

ALMOND & HAZELNUT PRALINÉ FOR FRAMES

110g	**ÉQUATORIALE LACTÉE 35%**
30g	**Cocoa butter**
440g	**Crunchy Nutty 50% Almond & Hazelnut Praliné**
580g	Total weight

Melt the milk couverture chocolate and cocoa butter at 100/120°F (45/50°C) then mix them with the praliné.
Heat to 115°F (45°C).
Leave to set at 75/80°F (25/26°C) before framing.

DULCEY SPRAY MIX

90g	**Cocoa butter**
210g	**BLOND DULCEY 35%**
300g	**Total weight**

Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).

CANDIED HAZELNUTS

120g	Whole roasted hazelnuts
60g	Sugar
18g	Mineral water
1.2g	Fleur de sel
200g	Total weight

Toast the hazelnuts at 300°F (150°C) for 12 minutes.
Cook the sugar and water at 240°F (115°C).
Combine the hazelnuts and fleur de sel with the cooked sugar.
Break the mixture up into pieces and leave to chill on a tray.

ASSEMBLY AND FINISHING

As needed	PARIANI shelled "Nocciola Piemonte PGI" hazelnuts
As needed	**MILLOT 74%**
As needed	**JIVARA 40%**

Square base:
Pour the praliné into a 34 × 34cm frame (depth: 4mm) placed on top of a guitar sheet coated with milk chocolate.
Leave to set for 24 hours at 60°F (17°C) and at 60% relative humidity.
Once it has set, put on top a 2mm-deep frame.
Temper the Dulcey chocolate, then immediately pour 25g onto the praliné.
Use a spatula to create a wave effect.
Use a knife to cut it into 8 × 8cm squares.
Leave to set completely at 60°F (16°C) before removing the sheet.
Once is has set, place it in the refrigerator for 10 minutes and then spray it with the Dulcey spray to give it a velvety look.

The round base:
Pour 30g of praliné into 10cm rings placed on a sheet of guitar paper coated with milk chocolate.
Leave to set for 24 hours at 60°F (17°C) and at 60% relative humidity.
Temper the Dulcey chocolate, then immediately pour 25g onto the praliné.
Use a spatula to create a wave effect.
Use a 10cm ring to cut it into rounds.
Leave to set completely at 60°F (16°C) before removing the sheet.
Once it has set, put it in the refrigerator for 10 minutes.
Then spray it with the Dulcey spray to give it a velvety look.

For the eggs:
Mold a moderately thick layer of tempered Millot 74% and Jivara 40% chocolate in some **VALRHONA half-egg molds (ref. 3733)**.
Drain the molds between 2 uprights and trim away any excess.
Leave to set at 60°F (17°C).
Turn out the egg halves and stick them together using a hot plate.
Melt the base of the eggs so they sit at an angle.

Assembly and Decoration:
Make some drops of tempered Millot 74% and Jivara 40% chocolate on the Dulcey-praliné bases and stick on the eggs so they look like they are melting in the sun.

Finish off with a "Rock Accessory - 4 models (ref. 46555)" CHOCOLATREE decoration.
Add onto the base a few sugar-coated hazelnuts made with **PARIANI shelled Nocciola Piemonte PGI hazelnuts (ref. 40476).**
Leave to set at 60°F (17°C).

See page 10 for related products

CRUNCHY NUTTY 50% ALMOND & HAZELNUT PRALINÉ

5621

MILLOT 74%
Single Origin
Madagascar cocoa

FRUITY, TANGY & FULL-BODIED

31508

HALF-EGGS

HEIGHT 5CM - 3732
HEIGHT 7.5CM - 3733

NEW

PARIANI
Ricerca ed Eccellenza

SHELLED "NOCCIOLA PIEMONTE PGI" HAZELNUTS

40476

chocolatree

When Easter comes around, consider some themed decorations!

Rock Star!

ROCK ACCESSORY - 4 MODELS

BLISTER - 47 × 35MM
192 PIECES (64 ASSORTMENTS)

46555

Super Hero!

SUPER YUMMY

STENCIL - 46 × 42.5MM
96 - 32 SUPER YUMMIES

46393

Sophisticated!

GENTLEMAN ACCESSORY - 3 MODELS

BLISTER - 41.5 × 30MM
144 PIECES (48 ASSORTMENTS)

47130

VALRHONA: Équatoriale Lactée 35% (4662 - 19844), Crunchy Nutty 50% Almond & Hazelnut Praliné (5621), Blond Dulcey 35% (31870), Millot 74% (31508), Jivara 40% (4658), Cocoa Butter (160), Half-egg molds (3732-3733).
CHOCOLATREE: Rock Accessory - 4 models (46555).
PARIANI: Shelled “Nocciola Piemonte PGI” hazelnuts (40476), Roasted “Nocciola Piemonte PGI” hazelnuts (40460/1kg - 40473/5kg).

" This fun, original creation is an eye-catching delight that people of all ages will love! "

" Why not bring your creations to life ? There is a very easy way to bring all your Easter characters to expressive life: Chocolatree chocolate eyes! "

Eyes Ø 15mm
Easter Chicken shapes - 2 models
Ref. 47107

Pic Pop

Makes 12 pieces - 14cm hen mold (ref. 12815)

CRUNCHY PEARLS

400g	**TANARIVA 33%**
800g	**Caramélia Crunchy Pearls**
1200g	**Total weight**

Melt and temper the milk couverture.
Add the crunchy pearls.

ASSEMBLY AND FINISHING

As needed	**OPALYS 33%**
As needed	**STRAWBERRY INSPIRATION**
As needed	**RASPBERRY INSPIRATION**
As needed	**PASSION FRUIT INSPIRATION**
As needed	**ALMOND INSPIRATION**

Molding:
Use some tempered Opalys 33% couverture chocolate to mold the "**Valrhona 14cm hen mold (ref. 12815)**".
Turn the molds over and let the couverture drain for a few moments, then trim them.
Drain the molds by holding them suspended over two rulers.
Before setting is complete, trim away any excess, then mold again. Tap the mold to get the thickness you require.
Leave to set, trim again, then refrigerate for a few minutes or leave at a temperature of 60°F (17°C) until the chocolate is ready to slip out of its mold.
Stick the egg halves together by melting each one's edges on a hot surface (135/140°F or 58/60°C) so that they seal firmly.
Leave to set.

The base:
Create the base using some "**VALRHONA Caramélia crunchy pearls (ref. 8425)**".
Spread this base to a thickness of 1cm and, once it has set, break it into a few pieces to create 3 groups for your bases (each base must be about 120g).
Temper the various Inspiration fruit couverture chocolates and use a brush to apply unevenly sized lines of it to the hen.
Finish off with some "**Rock Accessory - 2 models (ref. 47107)" CHOCOLATREE** decorations.
Stick the hen on its base. To show it off in your store, present it in a beautifully illustrated (ref. 48219) or plain green box for molded chocolates (ref. 12885).

A winning duo!

HEN - 14CM
2 IMPRINTS - BATCH OF 10

12815

SMALL BOX FOR MOLDED CHOCOLATES
11.7 × 10 × 14.5CM - BATCH OF 50

48219

CARAMÉLIA CRUNCHY PEARLS

8425

INSPIRATION

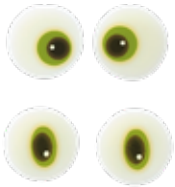
Almond Inspiration: **14029**
Strawberry Inspiration: **15391**
Passion Fruit Inspiration: **15390**
Raspberry Inspiration: **19999**
Yuzu Inspiration: **19998**

VALRHONA: 14cm hen mold (ref. 12815), Opalys 33% (8118), Tanariva 33%, Strawberry Inspiration (15391), Raspberry Inspiration (19999), Passion Fruit Inspiration (15390), Almond Inspiration (14029), Caramélia Crunchy Pearls (8425).
CHOCOLATREE: Easter Chicken Shapes - 2 models (47107).

Dazzle with Chocolatree!

EASTER CHICKEN SHAPES
2 MODELS
BLISTER - COMB 28 × 24 / BEAK 21 × 21 / EYES Ø 15MM
120 PIECES (30 FACES)

47107



GREEN EYES - 2 MODELS
STENCIL Ø 15MM
152 PIECES (76 PAIRS OF EYES)

47056

BROWN EYES - 2 MODELS
BLISTER - 20 × 14MM
225 PIECES (112 PAIRS OF EYES)

46430

KAWAII CHESTNUT-COLORED EYES
BLISTER - 20 × 14MM
225 PIECES (112 PAIRS OF EYES)

47101

Endless ideas!

Check out the **Toupie recipe** in the Easter 2021 booklet!

INSPIRATION

A FRESH TAKE ON FRUIT

Inspiration is Valrhona's first range of fruit couvertures, created with natural flavors and colors. All Valrhona's chocolate-making expertise has been used to develop this technical feat which combines the unique texture of chocolate with the intense flavor and color of fruit.

RECIPE

FRUIT + **COCOA BUTTER** + **SUGAR**

COCOA BUTTER AND A PINCH OF LECITHIN

WHAT MAKES INSPIRATION EXCEPTIONAL?

100% NATURAL FLAVOR & COLOR

No preservatives, added colors or artificial flavors

INTENSE FRUIT FLAVOR

Developed with Valrhona's expert R&D teams.

THE UNIQUE TEXTURE OF A COUVERTURE

Inspiration is used like a couverture and tempered at specific temperatures

14029
ALMOND INSPIRATION

NUTS & SWEET ALMOND

-

The sweet, fresh almond notes of Almond Inspiration take us on a stroll through an almond orchard on a beautiful summer's day.

15391
STRAWBERRY INSPIRATION

CANDIED FRUITS & STRAWBERRY

-

The sweet candied notes of Strawberry Inspiration call to mind the joy of biting into a biscuit covered in fresh fruit jam.

15390
PASSION FRUIT INSPIRATION

TROPICAL FRUIT & PASSION FRUIT

-

The tropical, tangy notes of Passion Fruit Inspiration hint at the freshness of a passion fruit sorbet under the summer sun.

19999
RASPBERRY INSPIRATION

CANDIED FRUIT & RASPBERRY

-

Raspberry Inspiration, with its hint of acidity, evokes the cheerful scent of homemade raspberry jam.

19998
YUZU INSPIRATION

CITRUS FRUIT & YUZU

-

Yuzu Inspiration wonderfully expresses the sweetness and bitterness of the yuzu, an iconic Japanese citrus fruit, dazzling like the rays of the rising sun.

GUANAJA - JIVARA - HAZELNUT

TIP

"Don't forget this stainless steel ring by Valrhona to help you make some delicious bases!"

Stainless steel ring Ø 5cm
Height 4.5cm
Ref. 8062

Texture

Makes 10 pieces - Textured egg trio mold - 7cm (ref. 25675)

GUANAJA SPRAY MIX

120g	**Cocoa butter**
280g	**GUANAJA 70%**
400g	**Total weight**

Melt the ingredients together.
Strain before use.
Temper the mixture to 85/88°F (30/31°C) so it can be sprayed into molds and give a shiny look to assembled or artistic pieces.

Tip
To give your spray mix a velvety finish, heat the mixture to 105/115°F (40/45°C) and spray it onto your frozen product.

JIVARA SPRAY MIX

160g	**Cocoa butter**
240g	**JIVARA 40%**
400g	**Total weight**

Melt the ingredients together.
Strain before use.
Temper the mixture to 85/88°F (28/29°C) so it can be sprayed into molds and give a shiny look to assembled or artistic pieces.

ASSEMBLY AND FINISHING

As needed	**GUANAJA 70%**
As needed	**JIVARA 40%**
As needed	**Cocoa powder**
As needed	**Cocoa butter**
250g	Whole Piemont hazelnuts

Molding the eggs:
Temper the spray mixes and then use a spray gun to apply a thin layer of one chocolate into each imprint of the **VALRHONA "Textured egg trio molds - 7cm" (ref. 25675)**.
Leave to set. Mold with some tempered Jivara or Guanaja to suit the spray mix you have used.
Turn over, leave the liquid to spread out for a few moments, then smooth away any excess. Drain the molds by holding them suspended over two rulers. Before setting is complete, trim away any excess, then mold again. Tap the mold to obtain the thickness you require. Leave to set, trim again, then refrigerate for a few minutes or leave at a temperature of 60°F (17°C) until the chocolate is ready to slip out of its mold. Stick the "Textured egg trio molds - 7cm" (ref. 25675) egg halves together by melting each one's edges on a hot surface (135-140°F or 58-60°C) so that they seal firmly. Leave to set at 60°F (16°C).

Making the base:
Hazelnut base: Fill some **VALRHONA** stainless steel circles (5cm diameter, 4.5cm height) (ref. 8062), alternating between roasted hazelnuts and pre-crytallized Guanaja couverture. Leave to set at 60°F (16°C).

Bean base: Use a food processor or chef's knife, roughly chop some Guanaja couverture beans into differently sized pieces.
Sift them and transfer them into a mixing bowl.
To give the bases a rocky look, pour some cocoa butter melted at 115°F (45°C) over the chopped chocolate pieces. Mix them together carefully, then immediately add the cocoa powder and keep stirring until you have a homogeneous mixture.
Place the chocolate in a 20×10cm frame on a sheet of guitar paper.
Use a piping bag without a nozzle to pipe some tempered Guanaja couverture onto the chocolate fèves to form them into a single block.
Leave to set at 60°F (16°C).

The base: Stick the hazelnut base on the middle of the chocolate bean base using some tempered Guanaja couverture chocolate, carefully melting the two parts a little. Leave to set and turn over the base.

Finishing: Stick the eggs on the chocolate bean base using some tempered Guanaja couverture chocolate, along with some halved **PARIANI roasted Nocciola Piemonte PGI hazelnuts (ref. 40460/1kg). Leave to set at 60°F (16°C).**

A winning duo!

TEXTURED EGG TRIO MOLD - 7CM
6 CAVITIES - BATCH OF 10
25675

BOX FOR 3 EGGS - 7CM
16.5×5.5×7.5CM
BATCH OF 10
41297

GUANAJA 70%
BALANCED, TOASTED & BITTER
4653

NEW

ROASTED "NOCCIOLA PIEMONTE PGI" HAZELNUTS
40460

VALRHONA: Textured egg trio mold - 7cm (ref. 25675), Guanaja 70% (4653), Jivara 40% (4658), Cocoa Butter (160), Cocoa Powder (159), Stainless steel ring (8062).
PARIANI: Roasted "Nocciola Piemonte PGI" hazelnuts (40460).

OPALYS - BUCKWHEAT - APPLE - HONEY

Pom'Art

Makes 24 tartlets

BUCKWHEAT-BASED LIQUID STARCH MIXTURE

150g	UHT whole milk
30g	Toasted hulled kasha buckwheat
4g	Potato starch
184g	**Total weight**

Heat the milk and scraped vanilla and leave to infuse for 20 minutes.
Mix using an immersion blender and strain.
Strain and rectify the weight of the milk.
Mix together a small portion of the cold milk with the potato starch, and set aside.
Heat the rest of the milk at 185/195°F (85/90°C).
Pour part of the hot glucose milk over the milk-starch mixture.
Put everything back in the cooking appliance and bring to a boil.

OPALYS & BUCKWHEAT LIGHT CREAM

2.5g	Gelatin powder 220 Bloom
12.5g	Water for the gelatin
175g	Buckwheat-Based Liquid Starch Mixture
130g	**OPALYS 33%**
15g	Toasted hulled kasha buckwheat
315g	Heavy cream 36%
673g	**Total weight**

Rehydrate the gelatin.
Mix the hot liquid starch with the rehydrated gelatin then gradually combine it with the Opalys.
Immediately mix using an immersion blender to make a perfect emulsion.
Blend the buckwheat.
Add the 35% fat cream and ground buckwheat.
Mix again very briefly.
Cover the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours.
Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

APPLE COMPOTE

235g	Royal Gala apple
40g	AOP honey
2.5g	Organic Madagascan vanilla bean
220g	100% Opal apple purée
10g	Calvados (optional)
140g	Granny Smith apple
As needed	Ascorbic acid
550g	**Total weight**

Wash and roughly chop the apples.
Heat the honey and scratched vanilla.
Add the Royal Gala apples and, when they start to become translucent, flambé them in the Calvados *(optional)*.
Add the apple purée and simmer for 10 minutes.
Store chilled.
Peel and finely dice the Granny Smith apples and store them with a little water and ascorbic acid to avoid oxidation.
Once the compote has cooled, add the green apple brunoise.

APPLE SYRUP

345g	Granny Smith apple juice
2g	Organic Madagascan vanilla bean
60g	AOP honey
407g	**Total weight**

Press the apples in a centrifugal juicer, then heat the juice and scraped vanilla bean.
Strain, then add the honey.
Set aside.

POACHED APPLE BALLS

40g	Granny Smith apple
40g	Reinette apple
420g	Apple syrup
500g	**Total weight**

Make some apple balls using a melon baller.
Bring the syrup to a boil, add the apple balls and store chilled in syrup.

HONEY SPONGE

120g	Egg
50g	Egg yolk
50g	AOP honey
105g	Almond flour
50g	Sugar
10g	Cornstarch
385g	**Total weight**

Whisk together all the ingredients in a stand mixer.
Beat on a medium speed for 15 minutes.

BUCKWHEAT SHORTCRUST PASTRY

60g	Buckwheat grains
240g	European-style butter
4g	Fine salt
180g	Confectioner's sugar
100g	Egg
120g	Buckwheat flour
350g	All-purpose flour
1050g	**Total weight**

Process the buckwheat into a powder.
First combine the creamed butter, fine salt, confectioner's sugar, powdered buckwheat, eggs and buckwheat flour.
Do not beat the mixture.
Once the mixture is homogeneous, add the second portion of flour.
Spread the dough between 2 sheets of guitar paper.
Store in the refrigerator.

(recipe continues on page 20)

ABSOLU CRISTAL SPRAY MIX

455g	**Absolu Cristal Neutral Glaze**	Bring the Absolu Cristal Neutral Glaze to a boil in water. Immediately apply using a spray gun at approx. 175°F (80°C).
45g	Mineral water	
500g	**Total weight**	

ASSEMBLY AND FINISHING

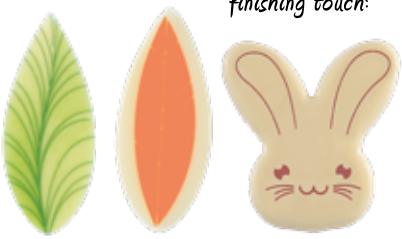
As needed	Pollen grains

Make the light cream, apple compote, poached apple balls and shortcrust pastry.
Place the pastry into 7.6cm tartlet rings, then bake at 300°F (150°C) for 12 minutes.
Make the honey sponge and pipe 15g into the buckwheat tartlet crusts.
Bake at 340°F (170°C) for 8 minutes.
Add 25g of apple compote and smooth its surface.
Beat the light buckwheat cream so it retains its supple texture. Use a piping bag with an 8mm nozzle to pipe out the buckwheat cream in a circular arc shape (see photo), taking care to spread it over each side of the tartlet. Smooth the edges with a small spatula.
Put in place 3 differently colored apple balls. Make the Absolu Cristal glaze and use a spray gun to apply a light layer.
Finish by adding a few dabs of pollen.
Add your choice of **chocolate decoration, customized logo or CHOCOLATREE Easter decoration.**

OPALYS 33%
VANILLA & FRESH MILK FLAVOR
8118

ORGANIC MADAGASCAN VANILLA BEAN
31356 - 125g
26521 - 250g

Don't forget some Chocolatree decorations to add the perfect finishing touch!



MINI ELEGANCE LEAF 46781
ORANGE LEAF - 2 MODELS 46905
"JOYEUSES PÂQUES" - 4 MODELS 46396

April apples

GET THEM WHILE YOU CAN!

Colorful, tasty and refreshing apples are a very affordable fruit that can be used in hundreds of different ways.
They can make a creamy compote, crunchy diced mix, melt-in-the-mouth jelly and so much more. They are very easy to work with and offer no end of variation to your desserts !

#AllResponsible

Buy them from your local grower, who will have preserved them naturally in a cellar.

VALRHONA: Opalys 33% (8118), Absolu Cristal Neutral Glaze (5010).
SOSA: Beef gelatin (38670/750g), ascorbic acid (7083), Marcona extra fine almond flour (37333/1kg - 37332/10kg).
NOROHY: Organic Madagascan vanilla bean (31356/125g – 26521/250g).

WAÏNA - BLUEBERRY - PEANUT

"There is an easy way to decorate your creamy desserts - use a stencil and a colorful fruit confit !"

"Add a decorative touch with Chocolatree!"

"Croque-moi" Speech Bubble
Ref. 47124

Dots

Makes 6 desserts

BAKED CHEESECAKE

440g	Cream cheese
60g	Plain yogurt
130g	Sugar
10g	Cornstarch
2g	Organic Madagascan vanilla bean paste
2g	Lemon zest
145g	Egg
5g	European-style butter
5g	Lemon juice
799g	**Total weight**

Mix the cream cheese with the yogurt until creamy.
Add the sugar and cornstarch.
Finish with vanilla, zest, eggs, melted butter and lemon juice.

BLUEBERRY CONFIT

720g	100% Vaccinum Myrtillus blueberry purée
120g	Glucose DE35/40
120g	Sugar
16g	Pectin NH
25g	Lemon juice
1001g	**Total weight**

Heat the blueberry purée and glucose to 105°F (40°C). Mix the sugar with the pectin then add it to the heated purée.
Bring to a boil then add the lemon juice.

PEANUT SHORTBREAD

130g	Dry-roasted salted peanuts
170g	European-style butter
170g	Sugar
170g	All-purpose flour
40g	Almond flour
70g	**70% Peanut Paste**
750g	**Total weight**

Chop the peanuts with a knife.
Mix all ingredients together until they are homogeneous.

WAÏNA CREAM CHEESE MOUSSE

610g	Cream cheese
13g	Gelatin powder 220 Bloom
65g	Water for the gelatin
775g	**WAÏNA 35%**
940g	Heavy cream 36%
2403g	**Total weight**

Heat the cream cheese with the rehydrated gelatin and mix with the chocolate melted to 100/120°F (40/45°C).
Once it is at 105°F (40°C), add the whipped cream.

ABSOLU CRISTAL SPRAY MIX

455g	**Absolu Cristal Neutral Glaze**
45g	Mineral water
500g	**Total weight**

Bring the Absolu Cristal Neutral Glaze to a boil in water.
Immediately apply using a spray gun at approx. 175°F (80°C).

ASSEMBLY AND FINISHING

Make the baked cheesecake, pour 120g into a 14cm round silicone tin and bake at 230°F (110°C) for 25 minutes. Freeze.

Make the blueberry confit. While it is still hot, pour 140g into a 14cm round silicone mold, then freeze it.

Make the peanut shortcrust pastry and spread it between 2 baking sheets to a depth of 4mm.
Use a 14cm cutter to cut it out and bake it at 310°F (155°C) on perforated silicone mat for 15 minutes.

Make the Waïna cream cheese mousse, pour 200g into the 16×4cm dessert mold and insert the blueberry confit.
Add 100g of mousse and insert the cheesecake.
Add a small amount of mousse to cover the insert and put the peanut shortcrust pastry in place so the mold is completely full.

Decoration: Make an egg-shaped stencil from a 9×6cm sheet of guitar paper.
Remove the dessert from the mold and put in place the egg stencil, along with a silicone mat pierced with small holes.
Spread the blueberry confit on the silicone mat. Remove the silicone mat, then the egg stencil.
Spray the dessert with Absolu Cristal glaze.
Finish with a Chocolatree "Croque-moi" speech bubble decoration (ref. 47124).

See page 24 for related products

WAÏNA 35%
VANILLA & FARM-FRESH MILK FLAVOR
15002

"CROQUE-MOI" SPEECH BUBBLE
Blister - 30 × 43mm
64 pieces
47124

LIQUID GLUCOSE 35-40 DE
37305

TRANSPARENCY SELECTION

100% natural ingredients

So that it can live out its ethical commitments and provide the best that nature can offer, Sosa Ingredients has created the Transparency collection, a selection of more than 100 products **free from artificial flavors, synthetic colors and preservatives, GMOs and palm oil.**

"As gastronomic innovators, we want to work to make cuisine more ethical and natural. This is why we have carefully selected products made with 100% natural ingredients."

VALRHONA: Waïna 35% (15002), Absolu Cristal Neutral Glaze (5010). 70% Peanut Paste (19864).
SOSA: Liquid glucose 35-40 DE (37305/1.5kg), Pectin NH (37850/500g), Marcona extra fine almond flour (37333/1kg - 37332/10kg), Beef gelatin (38670/750g).
CHOCOLATREE: "Croque-moi" speech bubble (47124).
NOROHY: Organic Madagascan vanilla bean paste (34283/500g).

ORIZABA - CARAMEL - COCONUT - PASSION

"For your layers to look perfect, it's vital the sponge is level!"

Yellow Polka Dots Transfer
CHOCOLATREE
Ref. 46636

Tetrix

Recipe calculated for one 30 × 40cm frame

ROASTED COCONUT & ALMOND SPONGE

390g	Almond flour
180g	Grated coconut
495g	Whole egg
520g	Sugar
310g	Coconut milk
8g	Baking powder
5g	Salt
440g	European-style butter
2348g	**Total weight**

Roast the almond flour and grated coconut at 300°F (150°C) until they take on a light golden-brown color.
Mix the eggs and sugar in a food processor (but don't beat them), then add the coconut milk, roasted almond flour and coconut powder, baking powder and salt.
Melt the butter at approx. 115°F (45°C), then incorporate part of the sponge mix and use a food processor to combine them all together.
Be careful not to overheat the butter, as this may activate the baking powder while you mix.
Bake at 340°F (170°C).

SALTED BUTTER CARAMEL

280g	Heavy cream 36%
5g	Organic Madagascan vanilla bean paste
30g	Glucose DE35/40
280g	Sugar
75g	Salted butter
670g	**Total weight**

Heat the cream with the vanilla bean paste.
Slowly warm the glucose then progressively add the sugar and heat through to obtain a light caramel.
Deglaze with the butter.
Add the hot cream and cook the mixture at 235°F (112°C).

ORIZABA & PASSION FRUIT GANACHE

150g	100% passion fruit purée
450g	Heavy cream 36%
100g	Cremsucre Paste
945g	**ORIZABA 39%**
1645g	**Total weight**

Bring the passion fruit purée, whipping cream and Cremsucre to a boil.
Pour some of the hot liquid over the melted chocolate and mix vigorously - you should see the ingredients separate.
Keep adding the ingredients until they take on a smooth, shiny and elastic texture.
Add the remaining ingredients, making sure you don't lose the emulsified texture.
Mix using an immersion blender to form a perfect emulsion.
Pour the mixture out and leave it to set.

ORIZABA, PRALINÉ & COCONUT CRUNCHY COATING

160g	Grated toasted coconut
510g	**ORIZABA 39%**
35g	**Cocoa butter**
125g	**55% Almond & 12.5% Coconut Praliné**
95g	Grape seed oil
925g	**Total weight**

Carefully weigh all the ingredients.
Roast the coconut powder in the oven at 300°F (150°C).
Melt the couverture chocolate and cocoa butter, then add the almond and coconut praliné.
Add the oil and roasted coconut at room temperature.
The assembly must be 85/95°F (30/35°C).

ASSEMBLY AND FINISHING

Assembly:
Make the sponge and spread 1100g into a deep 40 × 60cm silicone baking sheet.
Bake at 340°F (170°C) for approx. 13 minutes.
Once the sponge has cooled, cut it into four 30 × 40cm sheets.
Bake the caramel at 235°F (112°C) and pour 500g into a 30 × 40cm frame placed on a baking sheet.
Spread the caramel around and place a second baking sheet on top.
Put the frame in the refrigerator, then take the frame away.

Make the Orizaba & passion fruit ganache and pour 750g onto a sheet of sponge in its frame. Use a palette knife to level the ganache's surface and place the first sponge and caramel assembly on top.
Add a layer of 750g Orizaba & passion fruit ganache, before putting in place the last sheet of sponge.
Leave to set in the refrigerator for at least 3 hours.

While the assembly is still in its frame, cut it into 3.5cm strips of different lengths (see photos), so that you can make it into original shapes or cubes for individual cakes.
Assemble the different shapes.
Using the left-over ganache, stick them together so they point in different directions. Freeze.

Finishing:
Use some toothpicks to partially glaze the mini gateau using the glaze for ice cream heated to 95°F (35°C).
Glaze the upper surface using the Absolu glaze.
Spread the Orizaba couverture chocolate on the **CHOCOLATREE "Yellow Polka Dots" transfer sheet (ref. 46636)** and cut it into differently sized squares (3.5cm, 2.5cm and 1.5cm). Once it has set, remove the sheet of guitar paper.
Dab a few dots of ganache on the gateau and finish off with a decoration.

See page 28 for related products

ORIZABA 39%
FARM-FRESH MILK FLAVOR & CARAMELIZED NOTES
6640

CREMSUCRE PASTE
37821

ORGANIC MADAGASCAN VANILLA BEAN PASTE
34283

ENDLESS IDEAS WITH chocolatree

YELLOW POLKA DOT EASTER EGG TRANSFER
46636

EASTER COLORED TRANSFER
46695

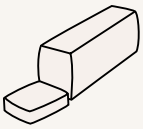
EASTER FESTIVITIES TRANSFER
46511

Check out our catalog for other decorations and inspiring ideas!

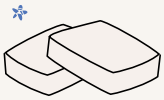
TRAVEL-SIZE GATEAUX

What formats should you offer your customers?

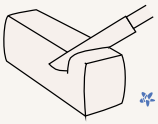
Travel-size gateaux are pastries your customers can enjoy at any time of day! They are easy to take away in a nice box or as an individual slice at snack time, presenting you with some great opportunities to boost your sales all year round!



SHAREABLE
For breakfast, at snack time, but also for dessert or any other convivial occasion.



INDIVIDUAL PORTIONS
To complete your takeout snack range.



SLICED
For larger cakes.
The advantage is being able to choose an assortment.

Easy to store

BOX FOR TRAVEL-SIZE GATEAUX
18 × 5.5 × 7.5cm - batch of 30
Ref. 18665

VALRHONA: Orizaba 39% (6640), 55% Almond & 12.5% Coconut Praliné (19822), Cocoa Butter (160).
SOSA: Extra-fine almond flour (37333/1kg - 37332/10kg), Cremsucre paste (37821/7kg), Liquid glucose 35-40 DE (37305/1.5kg).
CHOCOLATREE: "Yellow Polka Dot" transfer sheet (46636).
NOROHY: Organic Madagascan vanilla bean paste (34283/500g).

NOROHY

· VANILLE AUDACIEUSE & ENGAGÉE ·

ORGANIC VANILLA BEAN PASTE 550G BEANS/KG

PAPUA NEW GUINEA

So that we can showcase one of pastry-making's most sought-after aromatic signatures, we have extended the Vanifusion range and developed **a new paste made with Tahitensis vanilla beans from Papua New Guinea. This island is famous for its tribal culture, equatorial climate and lush flora, but it is also known for its Tahitensis vanilla. Papua New Guinea's unique terroir lends the beans a complex and intense aromatic profile reminiscent of Tahitian vanilla's classic floral and aniseed notes.**

GIVE YOUR CREATIONS THE POWERFUL YET SUBTLE FLAVOR OF TAHITENSIS VANILLA WITH ONE SINGLE STEP

A fusion of all the parts of a vanilla bean.
A recipe without additives or flavor enhancers

Easy to dose texture
5g of paste = 3g of beans

A recipe co-developed with chefs

Selected beans
Papua New Guinea

100% recyclable tub

Bean botanical name:
Tahitensis

> Being a fan of Tahitensis beans' aromatic power, I was won over by Norohy's new vanilla bean paste, which is easy to use and rich in aniseed and floral notes!

Baptiste Sirand, Pastry Chef Instructor at L'École Valrhona

Made **in France**
500g tub

100% PLANT-BASED

maximum flavor

Citrus fiber
Natur Emul

Potato starch
Potatowhip

Chicory root
Hot Inulin

DISCOVER THE ESSENTIALS OF PLANT-BASED PÂTISSERIE

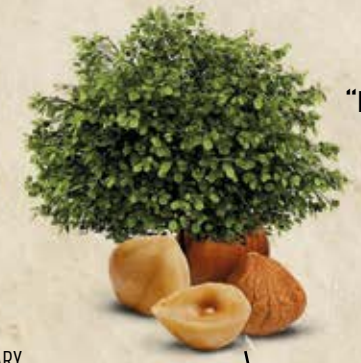
Agar agar and tapioca starch
Vegan Gelatin Mousse - 500g

Sosa

www.sosa.cat @sosaingredients

PARIANI

Ricerca ed Eccellenza



PIEMONTE
Hazelnut
"Nocciola Piemonte IGP"
Harvest: SEPTEMBER

VENETO
Walnut
"Lara"
Harvest: NOVEMBER

TOSCANA
Pine Nut
"1st Choice"
Harvest: NOVEMBER/FEBRUARY

SICILIA
Almond
"Pizzuta d'Avola"
Harvest: AUGUST/SEPTEMBER

SICILIA
Pistachio
"Bronte DOP Pistachio"
Harvest: SEPTEMBER

A mastered know-how in the field of the finest Italian nuts varieties, declined in all their forms: whole, chopped, powders, pure pastes and creams.

KOMUNTU 80%

CREATED WITH YOU, FOR YOU

100 years of Commitment

VALRHONA

VALRHONA SELECTION: A GROUP OF COMMITTED BRANDS

At Valrhona Selection, we unite leading, committed brands, including **Valrhona, Sosa, Chocolatree, Norohy, La Rose Noire and Adamance** around an ethical approach, so that you have access to a diverse range that meets your needs. These brands are all driven by the same desire to develop as part of a joint, sustainable project.
To achieve this, they have made a solid commitment to implementing actions that will lay the ground for the future in a way that respects both nature and people.

VALRHONA

At Valrhona, our strength lies in the ties we forge between producers, employees and customers. It is this connection forged day in, day out that allows cocoa producers to work in the best possible conditions and our customers to explore their creativity with a greater sense of social responsibility thanks to the products and services we offer you.

Sosa

A good product has the taste, the look – and the texture! Crispies, Peta Crispies and Cantonese Nut products will make every bite unique. Nature's bounty is also showcased through the "Transparency" collection, which uses exclusively natural ingredients.

chocolatree

We eat first with our eyes – so there is every reason to stand out! Add a festive, personal finish to your Christmas and New Year's recipes with Valrhona chocolate molds and decorations made using 100% natural colors.
Working with you to create your custom finishing touch is our raison d'être!

NOROHY

"Norohy" is a combination of "Noro" (meaning "light" in Madagascan) and "Rohy" ("bond"), a name that perfectly encapsulates our mission to shine a spotlight on the people who grow vanilla and create a link between planters and chefs so that we can show off this exceptional ingredient at its best. Everything that goes into our Madagascan range is certified organic.

PARIANI
Ricerca ed Eccellenza

Founded in 2010, the company offers nuts selected among the best varieties in Italy, such as "Nocciola Piemonte I.G.P" hazelnuts or "Verde di Bronte D.O.P" pistachios, in a range of forms including whole or chopped nuts, powders and flours, organic oils, pure pastes, creams and more. All producers comply with the strict "Filiera PARIANI" charter, which is more demanding than that of the PGI and guarantees raw materials of the highest quality. The company's slogan "Research and Excellence" is a demonstration of its mission to create exceptional ingredients and products, satisfy the most exacting of palates and inspire creative recipes.

VALRHONA
SELECTION
PARTNER OF GASTRONOMY TALENTS

VALRHONA - 26600 Tain L'Hermitage - FRANCE –
scvalrhona@valrhona.fr - Customer services in France: 04 75 09 26 38 - www.valrhona-selection.fr

DESIGN AND DEVELOPMENT: VALRHONA SELECTION © 07/2022 - EN_41242 - PHOTO CREDITS: PHILIPPE BARRET - REPRODUCTION PROHIBITED. ALL RIGHTS RESERVED.