chocolate, but the power of Valrhona's Hukambi 53% means we can experiment. It makes a very moreish brownie!" Luke Frost, Executive Pastry Chef,

L'École Valrhona North America

Hukambi 53% Intense

Flouriess Chocolate

Sponge

INGREDIENTS

STEP 1

1,370 g water 82 g corn starch 1,370 g Valrhona Hukambi 53%

274 g egg yolks

315 g sugar

103 g corn starch 685 g egg whites

4,200 g total weight **METHOD**

 Mix a small amount of the cold water with the smaller portion of corn starch. Set aside.

portion of starch, mix.

(85/90°C). Pour some of the hot water over

Heat the rest of the water to 185/195°F

- the cold water and starch mixture. Put everything back in the cooking appliance and bring to a boil.
- Whisk until smooth, gradually pouring onto the unmelted chocolate. Add the egg yolks and stir. Add the larger
- Whip the whites with all the sugar until soft peaks form. When the base ganache is between 95°F

and 105°F (35/40°C), gently fold in the

STEP 2

Intense Hukambi 53% and

INGREDIENTS

whipped egg whites using a rubber spatula.

Orange Blossom Ganache for Entremets

766 g whole Milk

41 g sugar

(40/45°C).

Use immediately.

511 g heavy cream 36% 10 g Sosa Pectin Nappage X58

1460 g Valrhona Hukambi 53% 153 g Valrhona Cocoa Butter 64 g orange blossom water 3000 g total weight

METHOD

bring it to a boil for a few seconds to activate

a spatula by gradually combining it with the

cocoa butterand partially melted chocolate.

Add the orange blossom water, then finish

the emulsuion using an immersion blender

Heat the milk and cream to 105-115°F

Stir in the sugar and pectin mixture and

- the pectin. · When the pectin base is hot, emulsify it with
- to create a perfect emulsion. Pour out at 105-115°F (40/45°C). For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).

For macarons: leave to set for at least 12

hours in a chocolate chamber at 60°F (16°C).

STEP 3

Hukambos

Blossom Ganache for Entremets

INGREDIENTS 4,200 g Hukambi 53% Flourless Chocolate Sponge 3,000 g Intense Hukambi 53% and Orange

100 g buckwheat seeds, roasted (Kasha)

METHOD

Makes one 40 x 60cm frame, i.e.: twenty-four

Make the biscuit, spread 1000g per 60x40cm

100 g Valrhona Cocoa Nibs

7,400 g total weight

17 x 4.5cm cakes.

buckwheat.

ASSEMBLY AND FINISHING

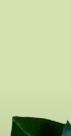
- baking tray and bake at 360°F (180°C) for about 8 mins.
- biscuit and 4 layers of ganache. Sprinkle with Cocoa Nibs and toasted

Make the ganache and spread 750g onto a

layer of biscuit. Place a second biscuit layer

on top and repeat until you have 4 layers of





GREENISTHE

NEW BLACK

VALRHONA SELECTION



 Store in the refrigerator for at least 2 hours, then freeze. Cut out 17 x 4.5cm rectangles. Spread tempered couverture chocolate between two sheets of confectionery dipping paper. Before it hardens, cut out 17 x 4.5cm rectangles, then cut these in two. Stick the chocolate segments onto the cakes using a dab of ganache. FEATURED PRODUCTS Valrhona Valrhona Hukambi 53% Cocoa Nibs PECTINA XOCO ENPOLS