



CHOCOLATE BAR
WITH AN OAT CENTER




VALRHONA
SELECTION

PARTNER OF GASTRONOMY TALENTS



Antoine Michelin

PASTRY CHEF
L'ÉCOLE VALRHONA

Recipe made with the "Hearts bar mold" (Ref. 47535)



Chocolate bar with an oat shortbread and
caramelized oat praliné & Andoa milk chocolate center

OAT SHORTBREAD

520g	All-purpose flour
800g	Oats
10g	Guérande salt
420g	Dark brown sugar
7g	Baking powder
630g	European-style butter
100g	Egg whites
2,487g	Total

: Mix the dry ingredients in a food processor, taking care not to blend the oats too much.
 : Mix with the flat beater in a food processor while gradually adding in the egg whites, followed by the cubed butter.

CARAMELIZED OATS

50g	Oats
10g	Water
20g	Sugar
80g	Total

: Toast the oats for about 20 minutes at 340°F (170°C).
 : Cook the water and sugar at 240°F (115°C), then add the oats.
 : Crumb and then caramelize the mixture.
 : Set aside on plate until cooled.

CARAMELIZED OAT PRALINÉ

380g	60% ALMOND & HAZELNUT PRALINÉ
45g	COCOA BUTTER
75g	Caramelized oats
500g	Total

: Melt the COCOA BUTTER at 120-130°F (50-55°C) and mix with the PRALINÉ at around 70°F (21-22°C).
 : Leave to set at 75-80°F (25-26°C).
 : Blend the caramelized oats so they form large pieces and add these to the PRALINÉ.
 : Use.

MOLDING AND FINISHING

3,000g ANDOA LACTÉE 39% 
As needed 60% ALMOND & HAZELNUT PRALINÉ

Preparation:

Make the oat shortbread then spread it to 2mm. Cut out 14.5 × 6cm rectangles.
 Bake in a fan-assisted oven at 340°F (170°C) for around 20 minutes.
 As soon as you remove it from the oven, spray both sides with melted COCOA BUTTER. Set aside.

Molding:

Use some pre-crystallized **Chocolatree Red Cocoa Butter (ref. 70795 CCX)** to spray the molds, taking care to create a subtle gradient in the color.
 Before the cocoa butter sets, sprinkle it with **Mini Golden Hearts (ref. 70106 VCX)**. Leave to set slightly.
 Use some pre-crystallized ANDOA LACTÉE chocolate to mold the bars into shape.
 Turn over, leave the chocolate to spread for a few moments, smooth away any excess then leave to set. Trim any excess.
 Before the chocolate sets completely, apply approx. 15g of tempered praliné, followed by the shortbread, pressing it down gently.

Filling the gaps:

Slightly melt the bars' edges using a heat gun, then seal them using some pre-crystallized ANDOA LACTÉE (this will ensure the joins are seamless). Leave to set at 60°F (17°C) until the chocolate is ready to slip out of its mold.

- TIP -

To make the base of the bars totally smooth, apply a fine layer of tempered chocolate then immediately cover with a guitar sheet and press down, making sure to remove any air bubbles using a thin spatula.



ANDOA LACTÉE 39%
 Single Origin Peru
 MILKY, FARM-FRESH MILK FLAVOR
 & A HINT OF TANGINESS
15001



60% ALMOND & HAZELNUT PRALINÉ
11307



RED COLORED MIX
 RADISH, BLACKCURRANT, APPLE
70795 CCX



MINI GOLDEN HEARTS
2.5MM
 Ø2.5mm
70106 VCX



CHOCOLATE BAR WITH KASHA HEARTS




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PASTRY CHEF
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Makes 24 bars using the "Hearts bars mold" (product ref. 47535)



Chocolate Bar with caramelized kasha, Amatika & Raspberry Inspiration hearts



CARAMELIZED KASHA

95g	Mineral water
190g	Sugar
380g	Toasted hulled kasha buckwheat
25g	COCOA BUTTER
5g	Fleur de sel
695g	Total

: Cook the water and sugar at 240°F (115°C), then add the kasha.
 : Crumb and then caramelize the whole thing.
 : Finish by adding the COCOA BUTTER and fleur de sel.
 : Set aside.

MOLDING AND FINISHING

1,700g AMATIKA 46%
As needed RASPBERRY INSPIRATION

Preparation:

Make the caramelized kasha.
 Once it has cooled, place a few grains in the bars' heart shapes.

Molding:

Use a cone to place a few drops of pre-crystallized Raspberry Inspiration on the kasha to help stick it into place.
 Leave to set for a few minutes.

Filling the gaps:

Mix 1500g of pre-crystallized AMATIKA couverture with 600g of caramelized kasha, then apply approx. 80g per tablet.
 Leave to set at 60°F (17°C) until the chocolate is ready to slip out of its mold.

- TIP -

To make the base of the bars totally smooth, apply a fine layer of tempered chocolate then immediately cover with a guitar sheet and press down, making sure to remove any air bubbles using a thin spatula.



AMATIKA 46%

COCOA, CEREALS
& TOASTED ALMONDS
28074



**RASPBERRY
INSPIRATION**

CANDIED FRUIT
& RASPBERRY
19999



COCOA BUTTER

160

LOVE COCONUT BAR




VALRHONA
SELECTION

PARTNER OF GASTRONOMY TALENTS



Antoine Michelin

PASTRY CHEF
L'ÉCOLE VALRHONA

Recipe made with the "Hearts bar mold" (Ref. 47535)



Bar with a coconut shortbread, almond & coconut praliné & Blond Orelys center

COCONUT SHORTBREAD

870g All-purpose flour
330g Confectioner's sugar
370g Grated coconut
7g Fleur de sel
450g European-style butter
190g Eggs

2,215g Total

Mix the dry ingredients with the cold, cubed butter.
As soon as the mixture is completely smooth, add the cold eggs.
As soon as you obtain an even dough, stop mixing.
Store in the refrigerator or spread out immediately.
Bake at 300°F (150°C).

ALMOND AND COCONUT PRALINÉ

440g **55% ALMOND & COCONUT PRALINÉ**
55g **COCOA BUTTER**
3g Fleur de sel

500g Total

Melt the COCOA BUTTER at 120-130°F (50-55°C) and mix it with the PRALINÉ heated to 70-72°F (21-22°C) and the fleur de sel. Leave to set at 75-80°F (25-26°C) before use.

MOLDING AND FINISHING

400g **RASPBERRY INSPIRATION**
3,000g **BLOND ORELYS 35%**
200g **COCOA BUTTER**

Preparation:

Make the coconut shortbread then spread it to 2mm. Cut out 14.5 x 6cm rectangles.
Bake in a fan-assisted oven at 300°F (150°C) for around 20 minutes.
As soon as you remove it from the oven, spray both sides with melted cocoa butter.
Set aside.

Molding:

Use a cone to fill a few middles with pre-crystallized RASPBERRY INSPIRATION. Leave to set slightly.
Use some pre-crystallized ORELYS to mold the bars.
Turn over, leave the chocolate to spread for a few moments, smooth away any excess then leave to set.
Trim any excess.
Before the bars set completely, add approx. 15g of tempered ALMOND & COCONUT PRALINÉ. Next, apply the shortbread, pressing it down gently.

Filling the gaps:

Slightly melt the bars' edges using a heat gun, and then seal over with some pre-crystallized ORELYS (this will ensure the joins are seamless).
Leave to set at 60°F (17°C) until the chocolate is ready to slip out of its mold.

- TIP -

To make the base of the bars totally smooth, apply a fine layer of tempered chocolate then immediately cover with a guitar sheet and press down, making sure to remove any air bubbles using a thin spatula.



RASPBERRY INSPIRATION

CANDIED FRUIT & RASPBERRY
19999



BLOND ORELYS 35%

Color flecked with glimmers of golden brown BISCUITY & LICORICE
13536



COCOA BUTTER

160



ALMOND AND COCONUT PRALINÉ

19822