

Kommtu 80%

Valrhona's
100th
anniversary
chocolate

The fruit of an ethical
collective's hard work



VALRHONA

Let's imagine the best of chocolate®



FOR 100 YEARS, VALRHONA HAS IMAGINED THE BEST OF CHOCOLATE

1922. Albéric Guironnet opened the Chocolaterie du Vivarais in Tain L'Hermitage. In the heart of the Rhône Valley, Albéric roasted his beans himself, reserving them exclusively for his fellow chefs and makers.

2022. Cocoa partners, suppliers, employees, connoisseurs, makers and chefs from all over the world all contribute through their commitment and involvement, alongside Valrhona, to doing good things with good food. 100 years separate these two dates.

We have shared these 100 years with a group of ethically minded people.

To celebrate its anniversary, Valrhona has created **Komuntu 80%** chocolate with 100 of them, embodying 100 years of **commitment** to express the very essence of **ethical** chocolate.

A new couverture chocolate that is **unique in all kinds of ways**.

THE FRUIT OF AN ETHICAL COLLECTIVE'S HARD WORK

Everything you need to know about Komuntu is in its name.

Serving as a kind of link that would bind the 100 people together, **Komuntu** is a contraction of “Komunumo”, which means “community” in Esperanto, and “Ubuntu”, an African concept that means “I am because we are”.

Having emerged out of an **original creative process**, Komuntu 80% embodies the strength of the collective because it involves Valrhona's entire value chain. It tells the story of the women and men we have met all over the world.

100 ethically minded people (cocoa partners, suppliers, employees and customers) participated in the creation of this dark chocolate: the choice of its unique taste, the illustration on its packaging, and its name.

This chocolate is **extraordinary** because it is the result of a collaboration.

KOMUNTU 80%
CREATED WITH YOU, FOR YOU

Ketut Pantiana Sophie Maignett Michael
Pecchini Aoki Yusuke Susum Rojas Lino Jo
César Garcia Dominique Ducroix Thalia Ho
William Liddicoat Eric Rousseau Mingler L
Tomazina Sanchez Pérez Jean-Baptist
Michel Guito Gil Ramecourt Maj
Vase Dominique Clayton William
Kamel Gueriz Dumaire Céline
Duhamel Dom Luis Manne
Marie Müller Ja Junji Patricia
Demess Paul A. Young Olga Campos Flav
Millet Raul Ramiron Luis Emily Bau
José Del Valle Hernández Eva Martine
Diabate Vafing Nora Valson Nancy Lu
Eduardo Espinosa Tamariz Catherine Boisse

100 years
of commitment

VALRHONA

A UNIQUE AROMATIC PROFILE

You can find out everything you need to know about Valrhona from its flavor too.

Komuntu 80% alone embodies all the expertise of Valrhona's cocoa sourcers and its blending expertise.

Made from a complex blend of cocoa beans sourced from the four corners of the world, this couverture chocolate represents the special bonds that Valrhona maintains with its 15 cocoa-producing partners.

This unique chocolate is the result of a long process which blends beans from different origins, an area of expertise truly unique to Valrhona. Its aromatic profile strikes a true balance between powerful cocoa and harmonious flavors, complementing the existing range of Valrhona couvertures perfectly.

The result is a chocolate with a high cocoa percentage of 80% whose aromatic profile reveals a powerful woody and bitter taste on the palate, supported by notes of roasted cocoa nibs.

A journey for the senses with multiple steps to try the flavors of its cocoa producing countries.

Mélanie Morea



PASTRY CHEF
AT
L'ÉCOLE VALRHONA

« Anyone who loves intense chocolate will appreciate Komuntu in pastries or chocolates. Its woody character with hints of roasted cocoa nibs works as well with nuts as it does with tangy or sweet berries. »

A RESPONSIBLE COUVERTURE

Last but not least, we are making an impact with Komuntu 80%'s profits.

Because Komuntu 80% proves Valrhona's commitment to creating a fair, sustainable cocoa industry and creative, responsible gastronomy, during the 100th anniversary year, 100% of this chocolate's profits will be given to our cocoa-producing partners.

The final sum harvested will be divided equally among Valrhona's 15 cocoa partners for the development of community projects in support of education, health, income diversification and more. Each partner will be able to decide, in collaboration with Valrhona and according to its own needs, which project will be set up at the end of the year of raising funds.

● AVAILABLE: September 1, 2022



70g bar
€4.80 incl. VAT



250g bag
€12.00 incl. VAT

* RRP

PACKAGING THAT REFLECTS KOMUNTU'S UNIVERSAL SPIRIT

Orange, blue, white, yellow... The French-Malagasy painter and illustrator Déborah Desmada brings the perfect final touch to this new chocolate. Her openness to world cultures illuminates her color palette and feeds into her technique in which **oil pastels** and **digital painting** fuse together to create a world where the imagination is allowed to run wild. The best talent we could have hoped for to bring Komuntu to life.

This travel enthusiast has dreamed up an **artistic motif** that unfolds in a harmonious symphony of **vibrant colors** typical of our cocoas' countries of origin, symbolizing all its **diversity** and sense of joy.





Maxime Hnss

@EMPREINTESUCREE

“ This chocolate is easy to work with, but requires special attention to balance out the recipe, since it is powerful and not very sweet. Dark chocolate lovers will be completely won over! ”



Vanilla - chocolate DESSERT

A RECIPE BY MAXIME - @EMPREINTESUCREE

**To be made
2 days before:**
IVOIRE 35% vanilla
namelaka

**To be made
the day before:**
Cocoa streusel
KOMUNTU 80% sponge
KOMUNTU 80% mousse

**To be made
on the day:**
KOMUNTU 80% flocking

Required utensils:
20cm dessert ring
(6cm high)
18cm ring
6cm acetate
Paint gun for flocking

MAKES ONE 20CM DESSERT FOR 8

IVOIRE 35% VANILLA NAMELAKA

Preparation time: 15 minutes
Leave to sit for: at least 12 hours

90 g Whole milk
1 Vanilla bean
2,7 g Gelatine 220 bloom
153 g **IVOIRE 35%**
180 g Cold whipping cream 35%

Soak the gelatine in a large quantity of cold water for about twenty minutes.

Melt the **IVOIRE 35%** chocolate at 105/115°F (40/45°C).

Bring the milk to the boil with the split and scraped vanilla pod, then add the gelatine after allowing it to dry.

Strain.

Gradually combine the mixture with the melted **IVOIRE 35%** chocolate to obtain a smooth, shiny, elastic texture. Mix using a hand blender.

Add the cold cream. Mix for a few seconds to perfect the emulsion.

Pour the namelaka into an 18cm ring that has first been lined with clingfilm. Leave to set for 2 hours in the refrigerator, then store in the freezer for at least 12 hours.

COCOA STREUSEL

Preparation time: 15 minutes
Baking time: 17 minutes

30 g Soft unsalted butter
30 g Finely ground almonds
30 g Plain flour
30 g Caster sugar
12 g Unsweetened cocoa powder

Preheat the oven to 335°F (170°C).

Use the 18cm ring that was used for the namelaka, making sure it has set and is firm. Remove it in order to reuse the ring (place the namelaka insert back into the freezer).

Mix the soft butter, almond powder, flour, sugar, and cocoa powder in a bowl until a crumble texture forms.

Place the 18cm ring onto a baking tray lined with baking paper, pour out the streusel, and then press it down with the back of a spoon.

Bake at 340°F (170°C) for 17 minutes.

Leave to cool, then remove the ring.

KOMUNTU 80% SPONGE

Preparation time: 15 minutes
Baking time: 20 minutes

- 1 Egg
- 15 g Acacia honey
- 25 g Caster sugar
- 15 g Finely ground almonds
- 1,5 g Baking powder
- 24 g Pastry flour
- 5 g Unsweetened cocoa powder
- 24 g Whipping cream 35%
- 28 g Unsalted butter
- 13 g **KOMUNTU 80%**

KOMUNTU 80% MOUSSE

Preparation time: 20 minutes

- 153 g **KOMUNTU 80%**
- 3 g Gelatine 220 bloom
- 150 g Whole milk
- ½ Vanilla bean
- 300 g Whipping cream 35%

ASSEMBLY

Preparation time: 10 minutes
Leave to sit for: 12 hours

Line a 20cm ring (6cm high) with acetate. Add two-thirds of the **KOMUNTU 80%** mousse, then add the **IVOIRE 35%** namelaka vanilla mousse. Add the rest of the mousse, then place the soft sponge on top, pressing down slightly to lift the mousse, and smooth it out. Finish by adding the cocoa streusel disc. Store in the freezer for at least 12 hours.

FLOCKING (OPTIONAL)

Preparation time: 15 minutes
Leave to sit for: 8 hours

- 70 g **KOMUNTU 80%**
- 30 g Cocoa butter

Melt the **KOMUNTU 80%** chocolate and cocoa butter in a bain-marie. Pour the mixture into a spray gun intended for this purpose, then spray the still-frozen dessert, after removing it from the mould. Allow the dessert to thaw in the refrigerator for at least 8 hours.

Chef's Tip

Flocking is an optional aesthetic element, which can be replaced by mirror glazing for example.

Preheat the oven to 320°F (160°C).

Whisk together the egg, honey, and sugar. Add the almond powder, baking powder, flour, and cocoa powder, after sifting beforehand. Mix again.

Melt the **KOMUNTU 80%** chocolate, butter, and cream in a small saucepan on a low heat. Pour the hot mixture over the dough and mix.

Place the 18cm ring onto a baking tray lined with baking paper, pour out the sponge, and bake at 320°F (160°C) for 20 minutes. Allow the sponge to cool before removing from the ring.

Soak the gelatine in a large quantity of cold water for about twenty minutes.

Melt the **KOMUNTU 80%** chocolate at 115/120°F (45/50°C). Heat the milk with the split and scraped vanilla pod, then add the gelatine after allowing it to dry. Strain.

Gradually combine the mixture with the melted **KOMUNTU 80%** chocolate to obtain a smooth, shiny texture.

Whip the cream using a stand mixer or an electric mixer.

The cream should remain slightly soft.

Check that the chocolate mixture is around 100/108°F (38/42°C) before adding the cream. Pour in the whipped cream and combine gently using a spatula.

Immediately assemble the dessert.



VALRHONA
Let's imagine the best of chocolate®

100 years of Commitment

100 YEARS: THE MOST PRECIOUS OF CELEBRATIONS!

We have had the honor of sharing the past 100 years
with a group of ethically minded people,
producers and chefs who are passionate about chocolate –
which is why this anniversary belongs to you!

100 years of coming together around a shared purpose,
100 people from the world of ethical chocolate who
have been selected to represent this important movement
so that “together, good becomes better”.

100 more years of a fair and sustainable cocoa industry,
100 more years for creative and conscious cuisine,
100 more years to act and carry out our mission,
inspired 100 years ago... by a simple bean.





About Valrhona:

AT VALRHONA, TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement "Together, good becomes better" conveys the strength of its commitment.

Together with its employees, chefs and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day.

Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this *raison d'être*, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal and environmental performance. This distinction emphasizes our "Live Long" sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

www.valrhona.com

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