



VALRHONA  
Let's imagine the best of chocolate®



Millot 74%

PURE MILLOT PLANTATION ORGANIC GRAND CRU



# Millot 74%

*Pure Millot Plantation*

---

The first ever 74% organic couverture chocolate whose cocoa is sourced from just one plantation in Madagascar: Millot.

This exceptional Grand Cru is the fruit of 30 years of close partnership. It reveals the immense aromatic power, intensely tangy and fruity, of its terroir. There was only one name we could give it – the name of its origin.

***“Millot 74% marks the fruition of Millot and Valrhona’s commitment to working together to create a fair, sustainable cocoa industry.”***

## AN ETHICAL CHOCOLATE

All the ingredients included in Millot 74% are organically farmed.

## A PURE CHOCOLATE

Millot 74% couverture has been developed using just three ingredients: cocoa, cocoa butter and cane sugar. This is a chocolate whose sensory profile perfectly represents its cocoa’s terroir.

As the cocoa used in Millot 74% couverture comes exclusively from the 600-hectare Millot Plantation, we can guarantee traceability right back to the individual plot and control the conditions in which it is prepared.

*A chocolate overflowing with history*

---

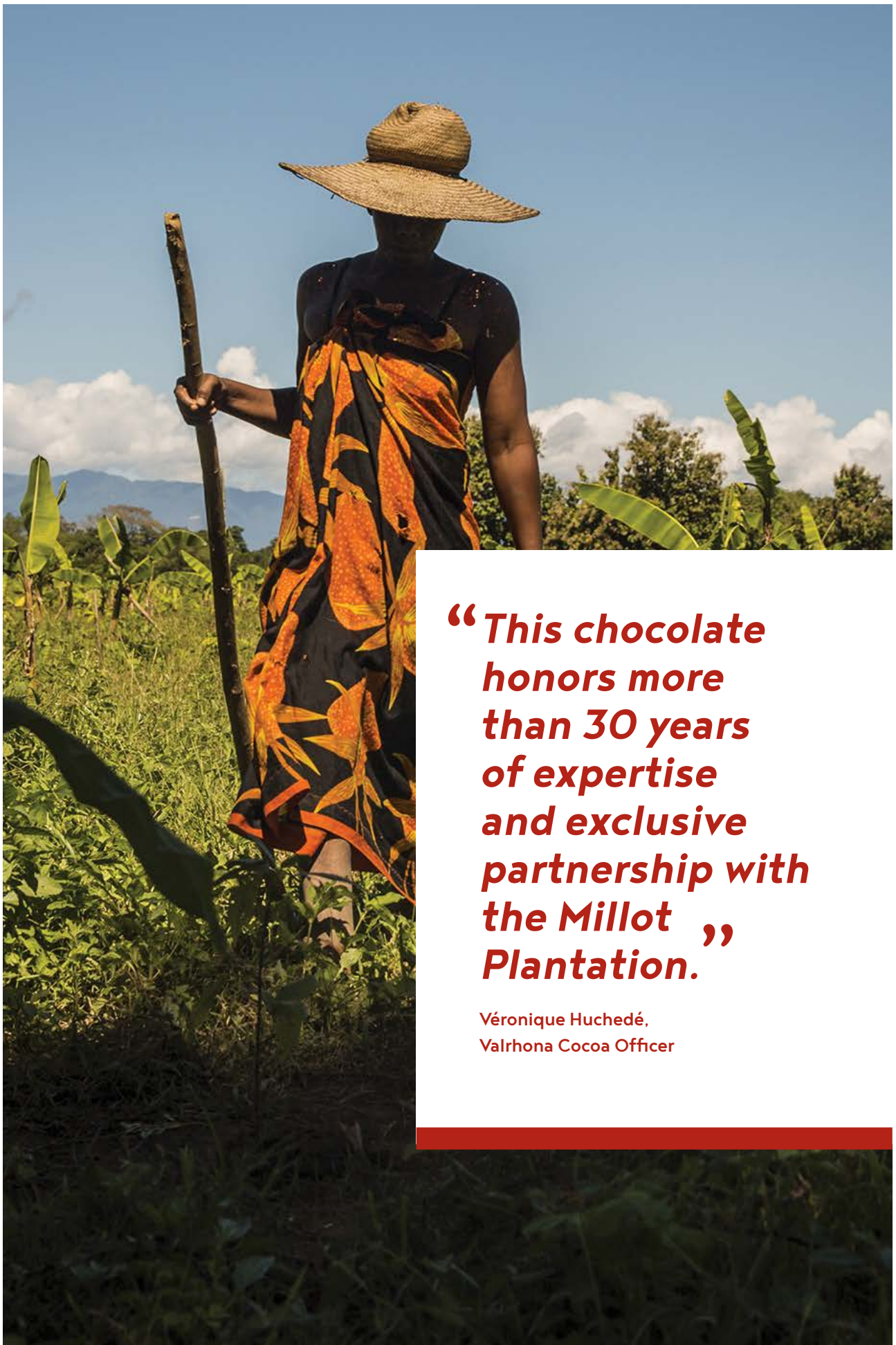
Since 1990, we’ve been fostering an exclusive partnership with the Millot Plantation in Madagascar where we buy all the cocoa grown.

We agreed together to strengthen this long-standing partnership and mutual commitment with Valrhona becoming a shareholder of the Millot Plantation in 2016.

This considerable investment enables the two of us to share joint ambitions and formulate a long-term development plan.

A true fulfillment of our joint ambitions, this association guarantees technical and financial stability for projects aimed at developing the sustainability of the Millot Plantation’s activity.





***“This chocolate honors more than 30 years of expertise and exclusive partnership with the Millot „ Plantation.*”**

Véronique Huchedé,  
Valrhona Cocoa Officer

## THE MILLOT PLANTATION

### *Key dates and figures:*

The plantation was created by Lucien Millot in 1906 and is located in Andzavibe, in the heart of the fertile plain of the Sambirano.

**1,200** hectares of farmland for organic farming: spices and perfume plants recognized worldwide for their quality

including **600** hectares for growing cocoa

**1,317** farmers and 15 cooperatives

**45** families living on the plantation



## The partnership's projects

### *Projects*

- Renovating a village for employees and their families to ensure inhabitants' safety and improve their living conditions.
- Building a healthcare center.

### *Impact*

- **45** homes built.
- **2,452** medical consultations in 2019, with more than 97% ailments treated on site.

To find out more about the Millot Plantation, visit [partners.valrhona.com](https://partners.valrhona.com)

**“ Millot and Valrhona share the same values and have taken action to improve living conditions. This ambition has enabled us to rebuild the Andzavibe village over four years. Since opening in May 2019, the village has welcomed 45 families and is also home to a basic healthcare center which carries out 2,400 consultations a year. It's a source of enormous pride that these promises to local people have come to fruition in a pure Millot Plantation chocolate!”**

Véronique Huchedé,  
Valrhona Cocoa Officer



## SENSORY PROFILE



**MAJOR CHARACTERISTIC: FRUITY**  
**MINOR NOTE: TANGY**  
**UNIQUE NOTE: FULL-BODIED**

The intensity of Madagascar's untouched nature finds its likeness in Millot chocolate, with its powerful tangy and bittersweet flavors and its notes of fruit and cocoa nib.



### PACKAGING

3 kg bags of fèves Code: 31508  
 50g sample Code: 31570

### INGREDIENTS

Cocoa (74% solids) Fats: 44% Sugar: 27%

### INGREDIENTS

Madagascar cocoa nibs\*, cane sugar\*, cocoa butter\*.  
 Milk (made in premises which use milk).  
 May contain nuts and soy.

### BEST-BEFORE\*\*

14 months

### STORAGE

Store in a cool, dry place between 60-65°F (16-18°C).

\* Product made using organic farming techniques; FR-BIO-01 certified.  
 \*\* Calculated based on the date of manufacture.

## TEMPERING TEMPERATURES

T1 (130-135°F OR 55-58°C)	T2 (82-84°F OR 28-29°C)	T3 (90-91°F OR 31-32°C)
MELTING	SETTING	WORKING BY HAND

## APPLICATIONS & PAIRINGS

MILLOT 74%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHE	ICE CREAM & SORBET
TECHNIQUE						

Ideal Application Recommended Application

### Flavors



Coffee

Toast

Dark rum

### Fruit



Blackcurrant

Apricot confit

Date

### Nuts



Roasted  
almond

Chestnut

Grilled corn  
on the cob

## MILLOT 74% IS CERTIFIED ORGANIC

This certification guarantees the absence of colorants, synthetic chemical flavors and flavor enhancers. Its ingredients are made using natural farming methods which encourage agroecosystems and biodiversity.



CERTIFIÉ PAR FR-BIO-01  
AGRICULTURE NON UE



# Calao

Rémi MONTAGNE  
EXECUTIVE PASTRY CHEF  
AT L'ÉCOLE VALRHONA



*"This chocolate's intensity and power are conveyed perfectly in pastries, where its special qualities really come to the fore."*

*The way Millot 74% has been farmed, selected and composed has created a powerful, intense, raw chocolate with a profile that captures the bean and its terroir as accurately as possible."*



*An original recipe by l'École Valrhona*

Makes 48 pieces

## MILLOT 74% CHOCOLATE & COCOA NIB SHORTCRUST PASTRY

### 250g MILLOT 74%

470g European-style butter

220g Eggs

860g Bread flour

330g Confectioner's sugar

75g Extra fine almond flour

### 40g Cocoa nibs

7g Fleur de sel

- Mix the chocolate melted at 95°F (35°C) with the creamed butter.
- Gradually add the cold eggs. Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and fleur de sel.
- Briefly mix all these ingredients together. Immediately spread the mixture out.
- Bake at 300°F (150°C).

## TONKA CARAMEL

160g Heavy cream 36%

2g Madagascan vanilla bean

0.5g Tonka beans

20g Glucose DE 38/40

160g Sugar

45g Salted butter

- Infuse the cream with the vanilla and grated tonka.
- Sift out any pieces of bean, add in more cream if necessary and combine the glucose.
- Cook the sugar in several stages to make a light-colored caramel.
- Deglaze with the salted butter. Add the hot cream and cook the mixture at 235°F (108°C).

## MILLOT 74% DESSERT GANACHE

390g Heavy cream 36%

65g Invert sugar

### 300g MILLOT 74%

- Bring the cream and the invert sugar to a boil. Slowly combine with the chocolate.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Use your ganache straight away or leave to set until you are satisfied.

## CARAMELIZED NIBS

35g Sugar

12g Water

### 65g Cocoa nibs

5g European-style butter

- Cook the sugar and water at 244°F (118°C) then take it off the heat and add in the cocoa nibs.
- Mix until the sugar sets. Separate out the nibs.
- Put the mixture back on the heat and caramelize it. Once it is cooked, add a knob of butter and cool it on a marble surface, stirring all the while, so you can separate out all the nibs.

## ASSEMBLY AND FINISHING


### SQ MILLOT 74%

### SQ Cocoa Butter

- Prepare the shortcrust pastry, caramel and ganache.
- Between two guitar sheets, spread the shortcrust pastry out to a thickness of 2mm.
- Cut it into 7cm disks and make a 4cm hole in the middle of two out of every three to create rings.
- Bake at 300°F (150°C) for 20 minutes. Give them a coating of cocoa butter.
- Spread the disks out between two guitar sheets decorated with pre-set chocolate.
- Cut out 7cm thick disks and pierce some 3cm holes.
- Use a piping bag with a plain, round nozzle to pipe the ganache onto the disk, then put a chocolate ring in place. Repeat at the other side to make a third layer.
- Finish by filling the middle of the disk with a spiral of caramel and adding on some caramelized cocoa nibs.


# Essentials

## MILLOT 74% CRÈME ANGLAISE MOUSSE

600g Crème Anglaise  
**620g MILLOT 74%**   
900g Heavy cream 36%

- Once the crème anglaise has been heated and strained, gradually combine the hot milk with the melted chocolate, taking care to form a smooth emulsion.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
- As soon as the mixture is smooth, check the temperature: 95-100°F (35-38°C) for white and blond-colored chocolates; 100-105°F (38-41°C) for milk chocolates and 115-120°F (47-50°C) for dark chocolates. Add the rest of the mousse-textured whipped cream.

## LIGHT MILLOT 74% MOUSSE

500g Whole milk  
6g Gelatin sheets 200 Bloom  
30g Water for the gelatin  
**560g MILLOT 74%**   
1000g Heavy cream 36%


- Heat the milk and add the rehydrated gelatin.
- Gradually combine the hot milk with the partially melted chocolate, taking care to form a smooth emulsion.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Once the mixture is at 100-105°F (38-42°C), combine with the cream which has been whipped until it has the texture of a mousse.
- Pour immediately and leave to set.
- Freeze.

## MILLOT 74% CRÉMEUX

1000g Crème Anglaise  
**380g MILLOT 74%** 


- Once the crème anglaise has been heated and strained, use a spatula to create an emulsion by pouring it slowly onto the melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

## MILLOT 74% NAMELAKA

200g Whole milk  
5g Gelatin powder 220 Bloom  
25g Water for the gelatin  
**260g MILLOT 74%**   
400g Heavy cream 36%


- Bring the milk to a boil and add the rehydrated gelatin.
- Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold cream then mix again.
- Leave to set in the refrigerator.

## MILLOT 74% JELLY

600g Whole milk  
40g Sugar  
3g Pectin X58  
**150g MILLOT 74%** 

- Warm up the milk and drizzle in the sugar and pectin mixture. Bring to a boil while stirring. Gradually combine part of the hot milk with the chocolate, use a spatula to create an emulsion, and mix using an immersion blender as soon as possible. Incorporate the rest of the milk, then mix again.
- Pour out at approx. 115-120°F (45-50°C).

## MILLOT 74% GANACHE FOR FRAMING

580g Heavy cream 36%  
160g Glucose DE 60  
**640g MILLOT 74%**   
70g European-style butter

- Heat the cream and glucose to 165-175°F (75-80°C). Combine half with the chocolate fèves.
- Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.
- Once the ganache is at 95-105°F (35-40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix using an immersion blender again. At 95-100°F (34-36°C), pour the ganache into a frame (34 x 36cm – H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture.
- Leave to set for 24 to 36 hours at 60-65°F (16-18°C) and a 60% relative humidity level.
- Turn out the ganache, coat it with a fine layer of couverture and cut it into your chosen shape.
- Allow the ganache to set completely and coat it.

AVAILABLE VIA THE ESSENTIALS ONLINE 

  
**VALRHONA**  
Let's imagine the best of chocolate®