



CHRISTMAS 2022

VALRHONA
SELECTION

PARTNER OF GASTRONOMY TALENTS

VALRHONA

Lasa

chocolatree

NOROHY

Christmas is coming

Sharing a delicious dessert is always a magical Christmas moment. Whether it's at an intimate dinner for two at a restaurant or home with the family, dessert always brings a smile to everyone's face and a gleam to their eyes!

This year, Valrhona Selection (Valrhona, Sosa, Chocolatree, and Norohy) has decided to honor two chefs' singular visions so that we can give you eight festive recipes for shops and restaurants that showcase our products and extensive range.

These two original and unique creative signatures come courtesy of pastry chefs Morgane Raimbaud of the Alliance restaurant and JÉRÉMY DEL VAL of Dalloyau, both based in Paris.

Having both been crowned **FRENCH DESSERT CHAMPION**, they have had very successful careers in prestigious settings which have forged the creativity, minute technical skill and detailed attention to flavor that sets their work apart.

Their visions are imbued with childhood memories and remembrances of past travels, creating a poetry whose delicate balance and daring associations awaken the senses.

Their odes to fresh flavor offer a burst of modern cuisine with every bite and a hint of exoticism, driven by a passionate curiosity and desire to take connoisseurs on a journey.

We are talking about two personalities, two journeys and two pastry styles, yet they each share the same desire to work each detail ever-more finely and create unique tasting experiences that will linger long in your own memory.

You will be inspired by their creativity and the beautiful music they create as they intertwine vanilla, spices, fruit and more, all with chocolate as the common theme!



Morgane
Raimbaud

Pastry chef - Restaurant Alliance (Paris)
Twice French dessert champion

Jérémy
Del Val

Creative pastry chef - Dalloyau (Paris)
French dessert champion

Contents

Chef bios

Artisan Recipes

by Jérémy Del Val

Tropical Crown	p. 6
Hazelnut & Lemon Yule Log	p. 10
Forest Yule Log	p. 14
Coco Fresh	p. 18

Restaurant Recipes

by Morgane Raimbaud

Cinnamon Apple	p. 22
Coco Kalingo	p. 24
Mandarinquat	p. 28
Three Mignardises	p. 32



Pastry Chef
Alliance restaurant (Paris)
French Dessert
Champion 2016 and 2020

* MORGANE RAIMBAUD

As the pastry chef at Parisian restaurant Alliance and two-time French dessert champion (2016 and 2020), Morgane's creativity has been widely recognized and lauded. "I come from a family where we love good food and heading to the market to discover beautiful ingredients to cook."

Because of this, I naturally focused on cooking before I learnt to make pastry, which was when I discovered my vocation for desserts.

With Jean-Marie Hiblot at the Plaza Athénée, Francois Daubinet at the Taillevent, Michael Bartocchetti and Jonathan Chapuy at the Shangri-La, I perfected my technique and discovered both the world of restaurant desserts and the high standards luxury settings demand, while developing my own identity.

In 2018, I joined chef Toshitaka Omiya and Shawn Joyeux at Alliance where I worked as a pastry chef making refined, fresh, light and delicious desserts. I play with textures, temperatures and more to tell a story and convey the emotion I felt when I created and prepared the dessert.

Fresh herbs



Fruit

"I include fruit, spices and herbs in each recipe because they perfectly represent what I'm all about!"

Elegance

"I seek out elegance and finesse both in terms of flavors and visual design."



Precise



Spices

"I often work with different vanillas, peppers and teas."

Textures



Tastes



Indulgence



Travel



* JÉRÉMY DEL VAL

I'm the creative pastry chef at Dalloyau and I was named the French Dessert Champion in 2014. I've always known I wanted to work in kitchens. "I was inspired by my grandmothers at a very young age. I started my education with a BEP in cookery skills before training in pastry-making."

I've been inspired by my various trips to find new ingredients in places as prestigious as 5-star hotels, a private club in Mallorca's most beautiful marina and a gourmet restaurant in Val Thorens, as well as luxury hotels in Polynesia, Bora Bora and Tahiti, Monaco and the Michelin-starred restaurants of the French Riviera.

Since 2014, I have been in charge of pastry creation for Dalloyau (Paris) and my mission is to design all the products for our network of stores and receptions (covering everything from plated desserts to cocktail accompaniments).



Pastry Chef Creation
Pâtisserie Dalloyau (Paris)
French Dessert
Champion 2014



Tropical Crown

By Jérémy Del Val

Makes 6 crowns



ALMOND & CORN CRUNCH

- 285g 30 Baume Syrup
- 215g Slivered almonds
- 85g Puffed quinoa
- 85g Maple syrup
- 105g Puffed rice
- 105g Maple syrup
- 160g JIVARA 40%
- 20g Cocoa butter
- 380g 70% Almond Praliné
- 210g Raw Almond Pure Paste
- 4g Fleur de sel
- 50g Toasted rice
- 215g Chopped grilled corn
- 1920g Total weight

Boil the 30 Baume syrup, pour it over the chopped almonds and leave them to stand for 20 mins. Drain the almonds then caramelize them in the oven at 320°F (160°C) for approx. 25 mins.
 Stir halfway through baking.
 Mix the puffed quinoa with the maple syrup, then caramelize them in the oven at 320°F (160°C) for around 20 minutes.
 Stir halfway through baking.
 Mix the puffed rice with the maple syrup, then caramelize them in the oven at 320°F (160°C) for around 20 minutes.
 Stir halfway through baking.
 Melt the chocolate and cocoa butter at 105-115°F (40-45°C), add the praliné, pure almond paste and fleur de sel, then combine this mixture with the caramelized chopped almonds, puffed quinoa and puffed rice along with the toasted rice and chopped corn.
 Press 250g into a 24cm diameter ring with an 8cm diameter ring in the center.

VANILLA POPCORN INFUSED CREAM

- 165g Popcorn
- 1350g Heavy cream 36%
- 165g Whole milk
- 8g Organic Madagascan vanilla bean
- 6g Tahitian vanilla bean
- 1694g Total weight

Pop the popcorn then bake at 300°F (150°C) for 15 minutes.
 Once cold, blend the popcorn until fine and add it to the cold cream, milk and scraped vanilla (*seeds and pods*).
 Leave to sit overnight.
 The next day, warm the mixture before straining it.

VANILLA POPCORN CREAM

- 125g Whole milk
- 134g Sugar
- 14g Gelatin powder 220 Bloom
- 98g Water for the gelatin
- 253g Mascarpone
- 1090g Popcorn-infused cream
- 1714g Total weight

Boil the milk with the sugar, then add the gelatin.
 Gradually combine this with the mascarpone, then mix with the popcorn-infused cream.
 Refrigerate for at least 2 hours.
 Whisk to make an emulsion (*be careful not to overmix*).

TROPICAL COMPOTE

- 305g 100% Kesar and Alphonso mango purée
- 130g 100% passion fruit purée
- 6g Organic Madagascan vanilla bean
- 56g Sugar
- 8g Pectin NH
- 1 Lime
- 505g Total weight

Heat the mango and passion fruit purées to 105°F (40°C).
 Add the sugar combined with the pectin and bring to a boil, then add the lime zest and juice and mix using an immersion blender.
 Pour 6g of compote into Truffles 5 spherical molds (Silikomart: 36.257.87.0065) and put in the freezer.

WILD PEPPER & MANGO CRÉMEUX

- 815g 100% Kesar and Alphonso mango purée
- 155g 100% passion fruit purée
- 5,6g Madagascan wild pepper
- 12g Organic Madagascan vanilla bean
- 85g Sugar
- 23g Pectin NH
- 7g Combined stabilizer
- 130g Egg yolk
- 195g Butter
- 1428g Total weight

Boil the purées and infuse the crushed pepper and vanilla for 10 minutes, before straining.
 Heat the purée to 105°F (40°C), add in the sugar mixed with the pectin and combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul), then add the egg yolks and cook at 185°F (85°C).
 Let the mixture cool to 105°F (40°C) and add the creamed butter. Mix using an immersion blender.
 Pour 16g of crèmeux into the Truffles 20 sphere molds (Silikomart: 36.172.87.0065) and put it in the freezer.

ASSEMBLY AND FINISHING

- As needed Absolu Cristal Neutral Glaze
- As needed Yule log shapes assortment

Assembly: Place 13 spheres of mango and wild pepper crèmeux on the crunch ring, then use a 12mm nozzle to pipe on differently sized dabs of popcorn vanilla cream (about 280g). Place 13 spheres of tropical compote on top and freeze.

Finishing: Using a spray gun, coat the rings with a mix of Absolu glaze and 10% water. Finish off with some **CHOCOLATREE** chocolate decorations once the ring has thawed.



JIVARA 40%
MILKY, MALT & VANILLA
4658



PECTIN NH
37850



70% ALMOND PRALINÉ
SPANISH VALENCIA ALMONDS
9015



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



OUR TEAM IS HERE TO HELP YOU CREATE YOUR VERY OWN DECORATION OR MOLD!

- * Stand-out chocolates
- * With quality products
- * And everything is customizable!



They will be able to guide you through the whole array of shapes and sizes in our **Shapes Book** and start you off on your customization journey!

Learn more about customization here!



VALRHONA: 70% FRESH ALMOND PRALINÉ (9015), JIVARA 40% (4658), COCOA BUTTER (160), ABSOLU CRISTAL (5010).
SOSA: Raw Almond Pure Paste (37521/1kg), Beef gelatin (38670/750g), Fruit Pectin NH (37850), Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g).
CHOCOLATREE: An assortment of Yule Log shapes available in dark chocolate via the catalog, as well as customizable molds.
NOROHY: Organic Madagascan vanilla bean (31356/125g - 26521/250g), Organic Tahitian vanilla bean (31972/125g - 31974/250g).



* Hazelnut & Lemon Yule Log

By Jérémy Del Val

Makes 14 Yule logs



ALMOND & HAZELNUT CRUMBLE

- 50g Blanched almond flour
- 50g Raw hazelnut flour
- 100g Brown sugar
- 100g All-purpose flour
- 1g Fleur de sel
- 100g European-style butter
- 400g Total weight

Mix together the almond flour, hazelnut flour, brown sugar, sifted all-purpose flour and fleur de sel in a food processor with the paddle attachment. Add the cold cubed butter until a dough forms. Push the crumble through a sieve and bake at 300°F (150°C) for 18-20 minutes.

CHOCOLATE HAZELNUT CRUNCH

- 320g 30 Baume Syrup
- 210g Chopped hazelnuts
- 130g Maple syrup
- 115g Puffed rice
- 305g JIVARA 40%
- 430g 60% Hazelnut Praliné
- 90g Roasted Hazelnut Pure Paste
- 100g Toasted rice
- 5g Fleur de sel
- 290g Almond & hazelnut crumble
- 225g Crispy wheat flake cereal
- 2220g Total weight

Pour the boiling syrup over the slivered almonds and leave to soak for 20 minutes. Drain the almonds, spread them on a baking tray then caramelize at 320°F (160°C) for approx. 25 mins. Stir halfway through baking. Mix the cold maple syrup with the puffed rice, spread on a baking tray and caramelize at 320°F (160°C) for approx. 20 mins. Stir halfway through baking. Melt the chocolate at 105-115°F (40-45°C), add the praliné and hazelnut paste and combine this with the caramelized mixture, crumble, crispy wheat flake cereal, toasted rice and fleur de sel.

RAW HAZELNUT DACQUOISE (makes one 60 x 40cm sheet)

- 395g Toasted hazelnut flour
- 395g Confectioner's sugar
- 20g Cornstarch
- 1.5g Fine salt
- 500g Egg whites
- 38g Sugar
- 955g Total weight

Mix together the hazelnut flour, sugar, starch and salt. Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further. Incorporate by hand into the previously mixed dry ingredients. Cook at 355°F (180°C) for 15-20 minutes.

LEMON CONFIT

- 390g Lemon zest
- 585g Sugar
- 975g Lemon juice
- 1950g Total weight

Zest the lemon with a peeler, then remove as much of the pith as possible. Blanch three times, plunge into cold water, then cook the blanched zest with the sugar and lemon juice at 225°F (107°C) before blending.

BAHIBE HAZELNUT CRÈMEUX

- 680g Whole milk
- 650g Heavy cream 36%
- 3 Lemons
- 255g Egg yolk
- 80g Sugar
- 5g Gelatin 220 Bloom
- 25g Water for the gelatin
- 790g BAHIBE 46%
- 265g Roasted Hazelnut Pure Paste
- 2750g Total weight

Boil the milk and cream and leave the lemon zests to infuse for 10 minutes. Cook the cream, milk and yolks mixed with the sugar at 181°F (83°C), then add the gelatin. Slowly combine with the chocolate, stirring with a spatula to start an emulsion, and mix using an immersion blender to make a perfect emulsion. Add the hazelnut paste. Leave to cool at 115°F (45°C) and mix.

BAHIBE VANILLA WHIPPED GANACHE

- 297g Heavy cream 36%
- 33g Liquid glucose
- 33g Cremsucre Paste
- 6g Organic Madagascan vanilla bean
- 358g BAHIBE 46%
- 450g Heavy cream 36%
- 1172.5g Total weight

Heat up the smaller portion of cream, glucose, cremsucre (invert sugar) and vanilla. Gradually combine the hot mixture with the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an immersion blender to make a perfect emulsion. Add the second portion of cold cream. Mix with the blender again. Leave to set in the refrigerator, preferably for 12 hours.

(recipe continues on page 12)

ROCK MIX

500g	BAHIBE 46%	Melt the chocolate along with the cocoa butter and add the oil and chopped crunchy hazelnuts. Use at 95°F (35°C).
50g	Cocoa butter	
30g	Grape seed oil	
150g	Crunchy chopped hazelnuts	
730g	Total weight	

LEMON GEL

200g	Absolu Cristal Neutral Glaze	Mix all the ingredients together while cold.
70g	100% Femminello lemon purée	
As needed	Organic Madagascan vanilla bean paste	
As needed	Mini Gold Squares - 1.5mm	
270g	Total weight	

ASSEMBLY AND FINISHING

As needed Milk chocolate oak leaf

Assembly: Spread 1700g of hazelnut chocolate crisp in a 60cm x 40cm (3.5cm deep) frame, put on the sheet of dacquoise, then spread on 800g of lemon confit followed by 2600g of hazelnut Bahibe crémeux. Cut the dessert into 27.5 x 5cm rectangles (1 frame = 14 logs), then use a St-Honoré nozzle or piping bag with a hole at the tip to pipe on the Bahibe hazelnut whipped ganache.

Finishing touches: Using a spray gun, coat the ganache with the Absolu Cristal glaze and 10% water. Dip the log in the rock mix heated to 95°F (35°C) so it is soaked right up to the top of its frame. Make dabs of lemon gel in the hollows of the whipped ganache, and add some hazelnut slivers. Finish with some Chocolatree oak leaf chocolate decorations.



JIVARA 40%
MILKY, MALT & VANILLA
4658



CRISPY WHEAT FLAKE CEREAL
PIECES OF CRÊPE DENTELLE
8029



ROASTED HAZELNUT PURE PASTE
36854



ORGANIC MADAGASCAN VANILLA BEAN PASTE
34283

* * **ENDLESS IDEAS WITH** *chocolatree*



Rounded orange oak leaf
32262 CNR
Shaped stencil
60 x 35mm
72 pieces

Check out our catalog for other decorations and inspiring ideas!
Delicately cut leaves in plain or intricate designs, stars, Christmas trees, snowflakes and more:
There are hundreds of decorations for your Christmas desserts!



VALRHONA: JIVARA (4658), BAHIBE (9997), HAZELNUT PRALINÉ 60% (2258), COCOA BUTTER (160), ABSOLU CRISTAL (5010).
SOSA: Chopped crunchy hazelnuts (36953/1kg), Toasted hazelnut flour (37347/1kg), Extra-fine Marcona almond flour (37333/1kg - 37332/10kg), Toasted hazelnut pure paste (36854/1kg), Liquid glucose 35-40DE (37305/1.5kg), Cremsucre paste (37821/7kg).
CHOCOLATREE: Mini 1.5mm gold squares (70104VCX), Milk chocolate oak leaf (customized decoration for Jérémy Del Val).
NOROHY: Organic Madagascan vanilla bean paste (34283/500g).



Square dark chocolate Yule log end
CHOCOLATREE
Ref. 30693VNR
* Available in 4 colors

Forest Yule Log

By Jérémy Del Val

Makes 6 Yule Logs in flat-bottomed molds Ref.: 33976



VELVETY PECAN SPONGE (makes one frame)

295g	European-style butter
355g	Raw pecan nuts
310g	Largueta Natural Almonds
104g	Brown sugar
81g	Cornstarch
6g	Organic Madagascan vanilla bean
433g	Egg
210g	Honey
264g	Egg whites
53g	Sugar
2110g	Total

Make the beurre noisette.
Mix the pecans, raw almonds, brown sugar, starch and vanilla in a food processor.
Add the eggs and honey, start to emulsify them, then add the beurre noisette cooled to 140°F (60°C).
By hand, fold in the whipped egg whites (mixed with sugar to stiffen them).
Spread 2000g onto a baking sheet with sides. Bake at 330°F (165°C) for around 25 minutes.

PECAN CRUNCH (makes one frame)

252g	JIVARA 40%
700g	50% Pecan Praliné
280g	Pecan Pure Paste
5,5g	Fleur de sel
490g	Crispy wheat flake cereal
140g	Caramelized pecan nuts
1868g	Total

Melt the chocolate to 105°F (40°C) and add the praliné, pecan pure paste and fleur de sel. Heat to 95°F (35°C) then add the crispy wheat flake cereal and chopped pecans.

POACHED PEAR CUBES

3000g	Fresh pears
3L	Water
900g	Sugar
8g	Organic Madagascan vanilla bean
2	Oranges
1	Lemon
5g	Citric acid
6910g	Total

Peel the pears and cut them into cubes of approx. 1cm x 1cm.
Boil the water, sugar and vanilla (*seeds and pods*), add the citrus zests and infuse for 10 minutes, then strain through a fine strainer.
Bring to a boil and add the pear cubes.

POACHED PEAR COMPOTE WITH SICHUAN PEPPER (makes one frame)

1410g	100% Williams pear purée
12g	Organic Madagascan vanilla bean
112g	Sugar
26g	Pectin NH
3,75g	Pure Xanthan Gum
3	Lemons
1250g	Poached pear cubes
1.5g	Szechuan pepper
2815g	Total

Heat the pear purée and vanilla. At 105°F (40°C), add the sugar with the xanthan gum and pectin.
Boil all the ingredients and, once they are cooked, add the lemon zest and juice and the crushed Szechuan pepper (*finely ground and sifted*), followed by the drained poached pear cubes.

KALINGO CHOCOLATE MOUSSE

630g	Egg yolk
270g	Egg
465g	Sugar
315g	Water
570g	Whole milk
1686g	KALINGO 65%
2076g	Heavy cream 36%
6022g	Total weight

Poach the mixture of egg yolks, eggs, sugar and water at 181°F (83°C) and beat using an electric whisk.
Gradually combine the hot milk with the melted chocolate, taking care to form a smooth emulsion. Mix using an immersion blender.
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
Once the mixture is smooth, check the temperature is at 120°F (50°C) and add the pâte-à-bombe and remaining frothy whipped cream.

(recipe continues on page 16)

PECAN CRÉMEUX

150g	Heavy cream 36%
5g	Gelatin powder 220 Bloom
25g	Water for the gelatin
525g	50% Pecan Praliné
188g	Heavy cream 36%
0.75g	Fleur de sel
894g	Total

Warm the cream and add the gelatin.
Gradually combine with the 50% pecan praliné.
Gradually add in the cold cream to form an emulsion.
Add the fleur de sel. Mix with an immersion blender.

CHOCOLATE GLAZE

380g	Heavy cream 36%
190g	Liquid Glucose DE40
145g	Cocoa powder
520g	Sugar
200g	Water
24g	Gelatin powder 220 Bloom
120g	Water for the gelatin
55g	Cremsucre Paste
1634g	Total

Warm the liquid cream along with the liquid glucose, then add the cocoa powder.
Cook the sugar and water at 230°F (110°C).
Stir in the first mixture, the hydrated gelatin and the Cremsucre, then blend.
Leave to set, preferably overnight.
Use at 80-82°F (26/28°C).

ASSEMBLY AND FINISHING

As needed	Small pear in syrup
As needed	Caramelized pecan nuts
As needed	Pure dark chocolate and Dulcey Christmas tree
As needed	Book of Gold Squares - 80mm

Assembly: Spread 1800g of pecan crisp into a frame, then put the sponge on top.
Spread on 2600g of pear compote and freeze.

Cut the dessert into 53.5 × 6cm strips per frame (= 6 inserts).

Pipe 1kg of Kalingo mousse into a **Valrhona flat-bottomed large Yule log mold (ref. 33976)**, put the strips of insert in place, smooth the dessert's surface and freeze.

Finishing touches: Remove the logs from the mold, cut them into three pieces, then glaze them with the chocolate icing at 79-82°F (26-28°C).

Pipe some differently sized dabs of pecan crèmeux (approx. 70g) along the top of the Yule log.

Finish off the dessert's decoration with some quartered pears (caramelized using a blowtorch), some caramelized half-pecans, some **Chocolatree** "Pure Chocolate Christmas Tree" decorations and a few pieces of gold leaf.



KALINGO 65%
Single Origin Grenada cocoa
BALANCED, RIPE FRUIT
& VANILLA BEAN
9789



YULE LOG MOLD
FLAT-BOTTOMED
54 × 8.5 × 7CM
33976



CARAMELIZED
PECANS
38861



PURE CHOCOLATE
CHRISTMAS TREE
Cut-out - 45 × 38mm
108 pieces
Dark: 30687VNR
Milk: 30721VNM
White: 30688VNW
Dulcey: 32872VND
Raspberry Inspiration: 33026VCA



VALRHONA: JIVARA 40% (4658), PECAN PRALINÉ 50% (11937), COCOA POWDER (159), KALINGO 65% (9789), FLAT-BOTTOMED YULE LOG MOLD (33976).
SOSA: Raw pecan nuts (36975/1kg), Natural Largueta almonds 36/38 (36911/1kg), Pecan pure paste (37548/1kg), Glucose DE38/40 (39464/500g - 37311/3kg), Pectin NH (37850/500g), Cremsucre paste (37821/7kg), Citric acid (37085/1kg), Caramelized pecan nuts (38861/600g), Pure xanthan gum (38696/500g), Beef gelatin (38670/750g), Liquid glucose 35-40DE (37305/1.5kg).

CHOCOLATREE: Pure chocolate Christmas tree (30687VNR/Milk: 30721VNM - Dulcey: 32872VND), Book of 80mm gold squares (7009BVCX).

NOROHY: Organic Madagascan vanilla bean (31356/125g - 26521/250g).



Coco Fresh

By Jérémy Del Val

Makes 50 mini gateaux



VELVETY BANANA SPONGE

385g	Banana purée
460g	55% Almond Paste
5g	Organic Madagascan vanilla bean paste
50g	French-style pastry flour
350g	Egg
40g	Egg yolk
46g	Muscovado sugar
100g	European-style butter
100g	Egg whites
20g	Sugar
1558g	Total weight

Blend the banana purée with the almond paste, vanilla, flour, whole eggs, egg yolks and muscovado sugar and stir in the butter melted at 120-130°F (50-55°C). Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further. Gently fold together the two mixtures by hand. Spread 1.5kg onto a baking sheet. Bake at 340°F (170°C) for 18-20 minutes.

ROASTED PINEAPPLE

1000g	Fresh pineapple
40g	European-style butter
20g	Brown sugar
1060g	Total

Peel the pineapple and cut into cubes. Heat the butter then add the cubed pineapple. Once all the water has evaporated, add the brown sugar and caramelize. Once caramelized, the pineapple's total weight should be about 500g.

TROPICAL COMPOTE

42g	Water
150g	Sugar
130g	100% Kesar and Alphonso mango purée
65g	100% passion fruit purée
12g	Tahitian vanilla bean
13g	Gelatin powder 220 Bloom
65g	Water for the gelatin
1	Lime
500g	Roasted pineapple
500g	Fresh almond
3.5g	Sichuan pepper
1480g	Total

Cook the water and sugar at 260°F (125°C). Add the heated vanilla and fruit purées and cook the mixture at 225°F (107°C). Add the gelatin, zest, lime juice, roasted cubed pineapple, cubed mango and Sichuan pepper. Mix using an immersion blender and strain.

AVOCADO CRÉMEUX

1080g	Fresh avocado
160g	Lime juice
115g	Brown sugar
230g	Fresh passion fruit
1585g	Total

Blend the avocados with the lemon juice and brown sugar, then add the passion fruit seeds.

VANILLA COCONUT MOUSSE

250g	100% coconut cream
6g	Tahitian vanilla bean
5g	Gelatin powder 220 Bloom
25g	Water for the gelatin
1	Lime
65g	Sugar
250g	Heavy cream 36%
601g	Total

Heat some of the coconut cream with the sugar and vanilla, then add the gelatin, the rest of the purée, the lime zest and juice, and blend the ingredients together. Once the mixture is at approx. 60°F (14/16°C), incorporate the heavy cream which has been whipped until it has the texture of a mousse. Pour it into 4cm half-spheres (10g per mold).



(recipe continues on page 20)

COCONUT & VANILLA WHIPPED GANACHE

250g	100% coconut cream	: Heat the coconut cream and vanilla, then gradually combine this with the slightly melted chocolate. : Mix and gradually add the cream. : Mix using an immersion blender and strain. : Leave to sit in the refrigerator overnight. : Use the whisk attachment in a blender to beat the mixture. <i>(Be careful not to beat it too much.)</i>
12g	Tahitian vanilla bean	
333g	OPALYS 33%	
475g	Heavy cream 36%	
1070g	Total	

WHITE CHOCOLATE GLAZE

138g	Water	: Bring the water, sugar and glucose to a boil in a saucepan. : Combine the syrup with the sweetened condensed milk, gelatin and white chocolate, and blend. : Store in the refrigerator. : The next day, heat the glaze to 105°F (40°C) and use at 75/80°F (24/26°C).
300g	Sugar	
300g	Glucose syrup	
200g	Sweetened condensed milk	
18.75g	Gelatin powder 220 Bloom	
93,75g	Water for the gelatin	
300g	OPALYS 33%	
1350g	Total weight	

ASSEMBLY AND FINISHING

As needed OPALYS 33%
As needed Grated coconut

Chocolate rings: Spread the Opalys chocolate on a sheet of dipping paper. Cut it into 3.5cm strips, place a sheet on top and roll the chocolate around a 6cm-diameter tube.

Assembly: Fill some 6cm-diameter silicone molds with 25g of tropical compote and freeze. Add 30g of avocado crèmeux and top with a banana sponge round. Freeze.

Finishing touches: Coat the coconut mousse domes with the white chocolate glaze, sprinkle them with a light covering of grated coconut and place these on top of the avocado compote/crèmeux assembly. Pipe the coconut whipped ganache around the domes using a St-Honoré nozzle or piping bag with a hole cut in the tip. Place a white chocolate ring around each dome. Finish your dessert with your logo and/or decoration of your choice from **the Chocolatree range of chocolate decorations (the product catalogue is available at www.chocolatree.fr; order via <https://www.valrhona.com/en/valrhona-selection> or your sales representative!**



OPALYS 33%
VANILLA
& FRESH MILK FLAVOR
8118



**BEEF
GELATIN**
38670



**TAHITIAN VANILLA
BEAN**
14-17CM
31972 - 125g
31974 - 250g

18-20CM
31973 - 125g
31975 - 250g



VALRHONA: 55% ALMOND PASTE (7942) - OPALYS 33% (8118)
SOSA: Beef gelatin (38670/750g), Muscovado sugar (37890/750g).
NOROHY: Madagascan organic vanilla pod paste (34283/500g), Tahitian organic vanilla pod (14-17cm-31972-125g/ 31974-250g - 18-20cm - 31973-125g/31975-250g).



* Vanilla & coconut
mousse

* Coconut & vanilla
whipped ganache

* Avocado crèmeux

* Tropical
compote

* Velvety Banana
Sponge



Cinnamon Apple

By Morgane Raimbaud

Serves 15

AZÉLIA WHIPPED GANACHE

150g	Heavy cream 36%	Warm the cream, take it off the heat and add the gelatin.
12g	Gelatin 220 Bloom	Combine with the melted chocolate, adding in two batches.
60g	Water for the gelatin	Use a whisk to vigorously mix the praliné and cold cream.
74g	AZÉLIA 35%	Freeze for 2 hours.
45g	66% Fresh Hazelnut Praliné	Beat the mixture and put it in a piping bag fitted with an 8cm nozzle.
150g	Heavy cream 36%	
491g	Total	

APPLE AND CINNAMON COMPOTE

2	Golden Delicious apples	Rinse the apples.
2	Cinnamon sticks	Place them in a plastic mixing bowl along with the cinnamon.
		Cover the entire bowl with plastic wrap.
		Microwave for 5 minutes (<i>cook the apples in their skins</i>).
		Remove the apples and grate them.
		Leave to cool in a piping bag.

CINNAMON, HONEY & BUTTER FILO PASTRY

50g	European-style butter	Melt the butter along with the cinnamon and honey.
1	Cinnamon stick	Cut the filo pastry into strips, then brush it with honey and butter.
50g	Acacia honey	Roll up the filo pastry on a greased mat and bake at 320°F (160°C) for 6 minutes.
1	Pack of filo pastry	Remove from the molds as soon as you take them out of the oven.
100g	Total	

HAZELNUT ICE CREAM

130g	Whole milk	Heat the milk, sift on the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul) and the smaller portion of sugar.
0.8g	Combined stabilizer	Bring it to a boil.
0.8g	Sugar	Blanch the egg yolks and sugar.
28g	Egg yolk	Make a crème anglaise.
24g	Sugar	Combine this with the hazelnut praliné and Azélia.
22g	66% Fresh Hazelnut Praliné	Store in a Pacojet.
22g	AZÉLIA 35%	
227.6g	Total	

CANDIED APPLE

2	Golden Delicious apples	Cut the apple into 7mm-thick slices.
50g	European-style butter	Cook them, sprinkle them with the hot honey-butter mix, then deglaze with apple juice.
50g	Acacia honey	Bake at 355°F (180°C) for 5 minutes.
25g	Apple juice	
125g	Total	

GRANNY SMITH APPLE SALAD

1	Granny Smith apple	Finely dice the apple, chop up the raisins, cut up the atsina cress and mix them all together, then combine this with the compote.
40g	Blond raisins soaked in apple cider vinegar	
As needed	Atsina cress	
40g	Apple and cinnamon compote	
80g	Total	

ASSEMBLY AND FINISHING

As needed	Toasted hazelnut flour
As needed	Azélia chocolate cubes
As needed	Toasted hazelnut slivers
As needed	Atsina cress

Using an 8cm diameter cutter to help you, pipe out and smooth a small quantity of whipped ganache. Sprinkle on some toasted hazelnut flour. Remove any excess.

Add 3 differently sized filo pastries.

Arrange the apple and cinnamon compote, a slice of candied apple, the whipped ganache and, finally, the Granny Smith salad.

Use a piping bag with a 12mm diameter nozzle to pipe droplets onto the plate.

Add a few cubes of Azélia, some pieces of roasted hazelnuts and some shoots of Atsina cress.

Use a Pacojet to make the ice cream and arrange it in a quenelle on the plate.

VALRHONA: AZÉLIA 35% (11603), 66% FRESH HAZELNUT PRALINÉ (7531)

SOSA: Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g), Beef gelatin (38670/750g), Negrita hazelnuts with skin /12mm (36943/10kg), Roasted hazelnut flour (37347/1kg).



Coco Kalingo

By Morgane Rimbaud

Serves 15

GINGER ICE CREAM

150g	Whole milk
100g	Heavy cream 36%
20g	Fresh ginger
1.2g	Combined stabilizer
30g	Sugar
25g	Egg yolk
2g	Sugar
2.5g	Ginger powder
330g	Total weight

- Heat the milk, cream, powder and chopped fresh ginger together.
- Add the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul) along with the 2g of sugar and bring to a boil.
- Leave it to infuse for 15 minutes.
- Strain.
- Blanch the yolks with 30g of sugar and cook at 183°F (84°C).
- Put the mixture in a Pacojet bowl.
- Freeze.

GINGER COCONUT JUICE

100g	100% coconut cream
3g	Ginger powder
12g	Sugar
3,1g	Gelatin powder 220 Bloom
15g	Water for the gelatin
100g	Heavy cream 36%
234g	Total

- Heat the coconut purée with the ginger powder and sugar.
- Add the rehydrated gelatin.
- Allow to cool.
- Add the cream and add it to the coconut and ginger mixture.
- Pour it into a tube.
- Freeze.

KALINGO CRÉMEUX

80g	Heavy cream 36%
80g	Whole milk
30g	Egg yolk
0.85g	Gelatin powder 220 Bloom
4g	Water for the gelatin
100g	KALINGO 65%
25g	Sugar
320g	Total weight

- Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the mixture.
- Thicken the mixture at a temperature of 185°F (84-85°C), strain through muslin.
- Add the rehydrated gelatin.
- Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Leave to set in the refrigerator.

CILANTRO GEL

1	Bunch cilantro
125g	Water
3g	Agar-agar
12g	Sugar
50g	100% lime purée
190g	Total

- Remove the cilantro leaves from the stems.
- Heat the water with the stems, add the agar-agar combined with the sugar and bring to a boil.
- Strain and leave to set at room temperature.
- Once cold, blend the mixture with the cilantro leaves and lime purée.
- Put this mixture in a piping bag without a nozzle.
- Store at 0°F (4°C).

KALINGO & GINGER CRÈME ANGLAISE

80g	Heavy cream 36%
140g	Whole milk
40g	Egg yolk
30g	Sugar
60g	KALINGO 65%
5g	Ginger powder
355g	Total weight

- Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil with the ginger powder and add to the mixture.
- Thicken the mixture at a temperature of 185°F (84-85°C), strain through muslin.
- Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Leave to set in the refrigerator.

VELVETY CHOCOLATE CAKE

50g	KALINGO 65%
50g	Egg
40g	Sugar
16g	All-purpose flour
45g	European-style butter
6g	Baking powder
207g	Total

- Melt the butter with the chocolate and blanch the eggs with the sugar, flour and yeast.
- Add to the first mix.
- Spread into a frame and cook at 320°F (160°C) for 12 minutes.

CHOCOLATE BREADSTICKS

50g Pastry flour
 20g Sugar
 18g European-style butter
 12g Egg
 As needed **KALINGO 65%**

Combine all the ingredients together.
 Leave to sit in the refrigerator for 2 hours.
 Roll up and bake in the oven at 330°F (165°C) for approx. 10 minutes.
 Once they have cooked and cooled, dip them in some tempered Kalingo chocolate.
 Leave to set.
 Set aside.

ASSEMBLY AND FINISHING

As needed Cilantro Cress
 As needed Cilantro flowers
 As needed Grated coconut

Make the ginger ice cream and store at -1°F (-18°C).
 Make the coconut and ginger mousse, Kalingo crèmeux, cilantro gel and Kalingo and ginger custard.
 Cut the tubes of coconut mousse into several lengths. Let them warm up a little, then roll them in the grated coconut.
 Make the velvety chocolate cake. When cooked, cut out strips with the same proportions as the coconut tubes.
 Finish by making the chocolate breadsticks. Once they have cooked and cooled, dip them in pre-set Kalingo chocolate. Leave to set.

Use a stencil to help you apply the crèmeux to the bottom of the plate.
 Add on the pieces of velvety cake.
 Place the coconut tubes on the cake.
 Add a few pieces of Kalingo breadstick.
 Put on some dabs of cilantro gel, along with some cilantro cress shoots and flowers.
 Use a Pacojet to make the ginger ice cream and arrange it in a quenelle on the plate.



**KALINGO 65%
 Single Origin
 Grenada cocoa**
 BALANCED, RIPE FRUIT
 & VANILLA BEAN

9789



**AGAR AGAR
 POWDER**
 37872

Trends



*Want to add a touch
 of wild imagination to
 your dessert?*

* Morgane uses surprising, playful fresh herbs to add a final personal touch to her desserts.

* Fresh herbs such as the sweet, aniseed tones of **atsina cress** and the rather more potent **cilantro** add a touch of originality and a very fresh leafy taste to your desserts!



Cilantro gel *

* Ginger coconut juice

Velvety Kalingo cake *

Kalingo Crèmeux *

Kalingo & Ginger
 Crème Anglaise *

Mandarinquat, Orange Blossom & Macaé

By Morgane Raimbaud

Serves 15



MACAÉ AND ORANGE BLOSSOM SIPHON MIX

200g	Whole milk
48g	Heavy cream 36%
16g	Egg yolk
1.4g	Gelatin powder 220 Bloom
7g	Water for the gelatin
8g	Sugar
120g	MACAÉ 62%
5.5g	Orange blossom
298g	Total

Heat the milk and cream.
Blanch the egg yolks with the sugar and make a crème anglaise.
Remove from the heat and add the gelatin.
Emulsify with the melted chocolate, adding in two batches.
Add the fleur de sel and mix with an immersion blender.
Leave to set for 2 hours in the refrigerator, then put it in a siphon with 2 gas cartridges.

MACAÉ CRÉMEUX

80g	Heavy cream 36%
80g	Whole milk
25g	Sugar
30g	Egg yolk
1.5g	Gelatin powder 220 Bloom
7.5g	Water for the gelatin
100g	MACAÉ 62%
325g	Total

Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the mixture.
Thicken the mixture at a temperature of 185°F (84-85°C), strain through muslin.
Add the rehydrated gelatin.
Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
Immediately mix using an immersion blender to make a perfect emulsion.
Leave to set in the refrigerator.

CHOCOLATE WAFERS

40g	Whole milk
20g	European-style butter
55g	Sugar
30g	Pastry flour
4g	Cocoa powder
150g	Total

Heat the milk and butter together and add to the other ingredients. Mix with an immersion blender.
Pour onto a Silpat baking mat and bake at 340°F (170°C) for 10 minutes.
Break it into pieces and then bake again for 4 minutes between two Silpats so that you can use your hands to give them a curved shape.

COCOA & BROWN SUGAR SHORTBREAD

100g	Pastry flour
80g	European-style butter
70g	Brown sugar
40g	Almond flour
5g	Cocoa powder
30g	Egg
325g	Total

Mix all the ingredients together with your hands, except the eggs.
Finish by adding the eggs.
Spread out to a thickness of 3mm.
Store at 0°F (4°C).
Cut the shortbread into teardrop shapes of 2 different sizes.
Bake between two Silpain mats at 330°F (165°C) for approx. 11 minutes.

TANGERINE FROZEN YOGURT

170g	Tangerine purée
70g	Sugar
3.3g	Combined stabilizer
116g	Greek yogurt
17g	100% Persian lime purée
0.5g	Orange blossom
377g	Total

Heat the tangerine purée along with the sugar mixed with the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul).
Let the mixture cool.
Combine it with the yogurt and lime purée, then blend.
Add orange blossom to taste.
Put it into the bowl of the Pacojet.
Store at 0°F (-18°C).

MANDARINQUAT MARMELADE

240g	Mandarinquat
100g	Sugar
140g	Tangerine purée
480g	Total

Cut the mandarinquats into quarters and remove the seeds.
Mix in a food processor along with the other ingredients, then reduce over a medium heat.

(recipe continues on page 30)

FRESH CITRUS AND MARMALADE SALAD

1	Tangerine segments	: Cut the segments into pieces, add the chopped mandarinquat and combine it with the marmalade. Store at 40°F (4°C).
2	Chopped mandarinquats	
50g	Mandarinquat Marmelade	
50g	Total weight	

SEMI-CANDIED MANDARINQUAT ZEST

100g	Sugar	: Use the sugar and water to make a syrup. Take the mandarinquat peel and cut it into thin strips. Put the strips of mandarinquat zest in the syrup and warm on a low heat.
200g	Water	
2	Mandarinquats	
300g	Total weight	

ASSEMBLY AND FINISHING

As needed	Kumquat slices (3 per plate)
As needed	Tangerine segments (4 per plate)
As needed	Chocolatree dark chocolate teardrop
As needed	Jasmine petals

Arrange the cocoa and brown sugar shortbread teardrops, the Macaé crémeux (use an Ø8mm nozzle to do this) and the citrus salad. Decorate the gateaux with some slices of kumquat and tangerine segments. Put the **CHOCOLATREE chocolate teardrop (Ref. 30328VCR)** in place and garnish it with Macaé foam from the siphon. Then add the wafer pieces and the quenelle of tangerine frozen yogurt. Finish off with some jasmine flower petals.



MACAÉ 62%
Single Origin Brazil cocoa
FRUITY, TOASTED NUTS
& BLACK TEA
6221



COCOA POWDER
159



EXTRA FINE ALMOND FLOUR
37333 - 1 kg
37332- 10 kg



DARK CHOCOLATE TEARDROP
SHAPED STENCIL
85 x 50 x 30mm - 45 PIECES
30328VCR



VALRHONA: MACAÉ 62% (6221), COCOA POWDER (159).
SOSA: Beef gelatin (38670/750g), Guar gum (38689/750g), Carob gum (38687/650g), Natur Emul (38850/500g).
CHOCOLATREE: Dark chocolate teardrop (30328VCR).



* Chocolate wafers

* Cocoa & brown sugar shortbread

* Fresh citrus and marmalade salad



* PEANUT JIVARA
CHOUX BUN

* CARAÏBE
BLACKCURRANT
DOME

ARAGUANI ALMOND
TEARDROP *

Three Mignardises



By Morgane Raimbaud

Makes approx. 20 mini desserts

* Caraïbe Blackcurrant Dome

COCOA DIAMOND SHORTBREAD

60g European-style butter
20g Sugar
0.4g Fleur de sel
80g Pastry flour
8g Cocoa powder

168g Total

• Rub all the ingredients together.
• Place the mixture between 2 sheets of baking paper, then use a pastry roller to spread it to a thickness of 3mm.
• Cut this into disks and place them between two Silpains.
• Bake at 340°F (170°C) for approx. 14 minutes.
• PLEASE NOTE: Choose your disks' size to suit the size of your dessert.

CHOCOLATE CHIP

60g CARAÏBE 66%
5g Grape seed oil
35g Puffed rice
0.5g Fleur de sel

100g Total

• Melt the chocolate with the oil, add the rice and fleur de sel.
• Mix, place on a baking tray and leave to set.

BLACKCURRANT CRÉMEUX

48g Egg
30g Sugar
40g 100% Blackdown and Andorine
blackcurrant purée
1g Gelatin powder 220 Bloom
5g Water for the gelatin
38g European-style butter

162g Total

• Beat together the eggs and sugar.
• Add the blackcurrant purée and bring to a boil.
• Remove from the heat and add the rehydrated gelatin and butter.
• Mix with an immersion blender.
• Pipe the mixture into a silicone half-sphere mold. Freeze.

CARAÏBE CRÉMEUX

80g Heavy cream 36%
80g Whole milk
30g Egg yolks
25g Sugar
1.2g Gelatin powder 220 Bloom
6g Water for the gelatin
100g CARAÏBE 66%

323g Total

• Mix the egg yolks and sugar *without overmixing*. Then bring the cream and milk to a boil and add to the mixture.
• Thicken the mixture at a temperature of approx. 185°F (85°C), strain through muslin and use immediately.
• Add the rehydrated gelatin to the warm, strained crème anglaise.
• Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.
• Immediately mix using an immersion blender to make a perfect emulsion.
• Leave to set in the refrigerator.

CARAÏBE SPRAY MIX

100g CARAÏBE 66%
50g Cocoa butter

150g Total

• Melt the chocolate with the cocoa butter.
• Dry in a hot cupboard at 115°F (45°C).

ASSEMBLY AND FINISHING

As needed Gold powder
As needed Juniper berry
As needed Cocoa powder

Make and bake the diamond shortbreads. Make the chocolate drops.

Once they have set, roll them in cocoa powder and gold powder.

Make the blackcurrant confit.

Turn out the half-spheres once they have frozen.

Using a toothpick, soak the half-spheres in the melted Caraïbe spray gun mixture at 115°F (45°C).

Place them on the diamond shortbread.

Pipe the Caraïbe crèmeux on the half-sphere and sprinkle it with juniper berry powder and chocolate chips.



CARAÏBE 66%
SWEETLY SPICED, ROASTED
& BITTERNESS

4654

* Araguani Almond Teardrop

ARAGUANI CRÉMEUX

120g	Heavy cream 36%
120g	Whole milk
30g	Egg yolk
20g	Sugar
110g	ARAGUANI 72%
400g	Total

Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the mixture. Cook at 183-185°F (84/85°C) until the mixture is thick enough to coat the back of a spoon. Once the crème anglaise is warm and strained, create an emulsion. Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

ALMOND BROWNIE

45g	CARAÏBE 66%
85g	European-style butter
30g	Egg yolk
60g	Sugar
60g	Brown sugar
20g	All-purpose flour
6g	Cocoa powder
45g	Egg whites
351g	Total

Melt the chocolate with the butter, blanch the yolks with the sugars and add the sifted flour and cocoa. Beat the egg whites until they have formed a stiff foam and incorporate them into the first mixture. Use a piping bag to pipe the brownie mixture into a sweet vanilla tart base. *(The case should be about a third full.)* Place an almond on the brownie so its tip points towards the tip of the tart case. Bake at 340°F (170°C) for 5 minutes.

ASSEMBLY AND FINISHING

As needed	Vanilla sweetened water droplet
As needed	70% Fresh Almond Praliné
As needed	Cocoa nibs
As needed	Purple Oxalis

Make the Araguani crémeux. Once the brownie mixture has been made and baked, pipe some almond praliné on top. Finish off with some crémeux. Sprinkle on the cocoa nibs, pipe on some crémeux in a wavy pattern, and add a purple oxalis.

* Peanut choux bun

PEANUT GANACHE

150g	Heavy cream 36%
1.7g	Gelatin powder 220 Bloom
8.5g	Water for the gelatin
30g	70% Peanut Paste
50g	JIVARA 40%
100g	Cold heavy cream 36%
340g	Total

Heat the cream. Remove from the heat and add the rehydrated gelatin. Gradually combine this with the peanut paste and chocolate. Mix and add the cold cream. Store for later.

COCOA CRACKER

50g	European-style butter
62g	Brown sugar
62g	All-purpose flour
10g	Cocoa powder
184g	Total

Mix all the cold ingredients together, spread the resulting dough to a thickness of 2mm and freeze. Cut using a pastry cutter or a nozle depending on the size of your choux buns.

CHOUX

125g	Water
6g	Milk powder
2g	Sugar
2g	Fleur de sel
62g	All-purpose flour
62g	Butter
5g	Cocoa powder
112g	Eggs
376g	Total

Heat the water, milk powder, salt and butter. When it comes to a boil, remove from the heat and add the sifted flour and cocoa powder. Put the pan back on the heat and cook for 2 minutes. Let it cool as you beat using the flat beater in a stand mixer, then gradually add in the eggs. Pipe out the choux buns.

ASSEMBLY AND FINISHING

Make the peanut ganache and leave it to set. Make the cracker and the choux pastry. Arrange the choux buns and put in place the cracker. Bake at 355°F (180°C) for 15 minutes. Cut off the top third of each choux pastry. Fill the bottoms of the choux buns with praliné. Use a piping bag to pipe out the ganache and decorate with a few peanut pieces and runny praliné. Put the tops of the choux buns back in place.



ARAGUANI 72%
SINGLE ORIGIN VENEZUELA COCOA
SWEETLY SPICED,
WOODY & FULL-BODIED
4656



70% PEANUT PASTE
19864

Araguani crémeux *



VALRHONA
Let's imagine the best of chocolate®



Millot 74%
PURE MILLOT PLANTATION
ORGANIC GRAND CRU

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.



TO DISCOVER MILLOT, VISIT VALRHONA.COM
OR CONTACT US AT +33(0)4 75 09 26 38



NOROHY



ORGANIC VANILLA BEAN PASTE 400G BEANS/KG

MADAGASCAR

A RECIPE CO-DEVELOPED WITH CHEFS - THE FIRST ORGANIC VANILLA BEAN PASTE

In **collaboration with pastry chefs** from L'École Valrhona and clients who are passionate about vanilla, we have spent several months developing THE recipe that **brings together all the parts of the bean** and reveals all its aromatic complexity. **In one simple step**, instantly add the **delicate and intense character** of Bourbon vanilla from Madagascar to your creations.



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



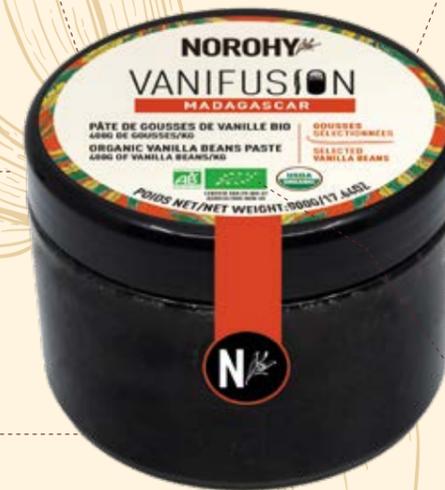
A recipe co-developed with chefs



Selected single origin
Madagascan beans



100% recyclable tub



Made in France
500g tub

A CLOSER LOOK AT VANIFUSION'S INGREDIENTS

VANILLA CONCENTRATE

For adding **highly aromatic, full-bodied and vanilla notes**. Made using **mature beans**.

POWDERED WHOLE VANILLA BEANS

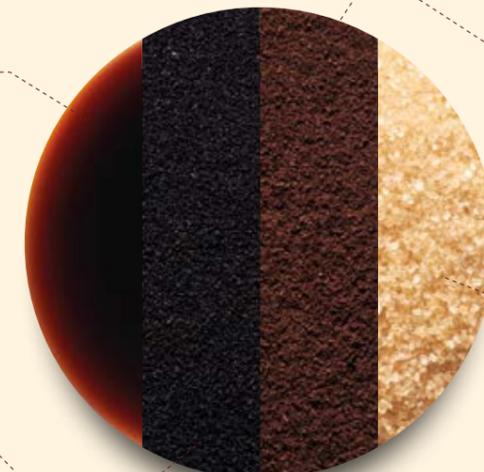
For the unmistakably **woody notes** of the beans.

EXHAUSTED VANILLA SEEDS

For playing around with **looks** for your creations.

CANE SUGAR

For easier **dosage and storage**.





VALRHONA SELECTION: A GROUP OF COMMITTED BRANDS



At Valrhona Selection, we unite leading, committed brands, including Valrhona, Sosa, Chocolatree, and Norohy 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.



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.



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.



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" 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.

KOMUNTU 80%

CREATED WITH YOU, FOR YOU

Ketut Pantiana Sophie Maigne Michael
ecchiuti Aoki Yusuke Susum Rojas Lino Jo
César Garcia Dominique Ducroix Thalia Ho
llum Liddicoat Eric Rousseau Mingler L
Tomazina Sanchez Pérez Jean-Baptiste
Michel Guito Gil Ramecourt Maja
Lase Dominique Clayton William
Kamel Gueriz Dumaire Célin
Duhamel Dom Luis Manne
Marie Müller Junji Patrice
Demess Paul A. Young Olga Campos Flavi
Tillet Raul Ramiron Luis Emily Bai
José Del Valle Hernández Eva Martínez
Diabate Vafing Nora Valson Nancy Lu
Eduardo Espinora Tamariz Catherine Boisse



100 years
of Commitment

VALRHONA