

ESSENTIALS

BY L'ÉCOLE VALRHONA
CHOCOLATIERS

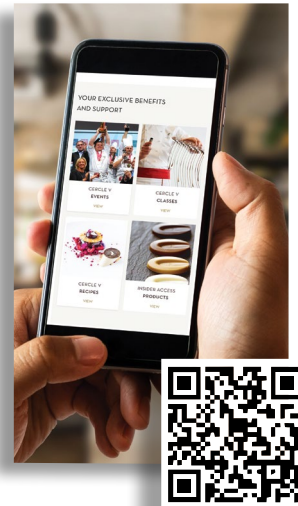


VALRHONA

OUR EXPERTISE

For 30 years, the pastry chefs at L'École Valrhona have been by your side. The goal has always been to give you the technical knowledge you need to flourish within the wonderful world of pastry. One tool that helps make this possible is the Valrhona Essentials. Created by the pastry chefs at L'École Valrhona, this new volume of Essential recipes aims to enrich your pastry expertise by giving you even more tools with which to unleash your creativity. With its even wider range of textures, flavors, and innovations, we hope you enjoy this new expanded Valrhona Essentials.

Here you'll find a selection of recipes from our Essentials Collection, specifically curated to meet your needs. This quick guide can be your daily go-to. Explore the rest of the Valrhona Essentials Recipes on the Valrhona App.



INTRODUCING THE VALRHONA APP FOR iOS

Imagine the best of chocolate like never before. The Valrhona App for iOS is designed with you in mind, giving you access to powerful new tools and our full library of Essentials, all for free. Download the Valrhona App today from the App Store by scanning the QR code to the right.

L'ÉCOLE VALRHONA

Founded in 1989, by Valrhona and Frédéric Bau, l'École Valrhona was created to offer our customers inspiration, creativity, techniques and knowledge about chocolate. In 2015, Valrhona opened its world-renowned school for chefs, l'École Valrhona, in Brooklyn, NY. Like its international counterparts, l'École Valrhona Brooklyn is dedicated to serving North American based chefs as a vibrant and welcoming venue to exchange ideas, share expertise, perfect techniques and discover current and emerging trends. During each class, our l'École Valrhona Pastry Chefs and esteemed Guest Chefs seek to help chefs build their businesses, bring value to their patrons and stay ahead of the culinary curve of trends, techniques and products.



RECIPES

DARK CHOCOLATE GANACHES



Heat the cream and glucose to 75-80°C (165-175°F). Pour half onto the chocolate. 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 35-40°C (95-105°F), add the cubed tempered butter, which should be at approx. 18°C (65°F) and mix using an immersion blender again. At 34-36°C (90-95°F), pour the ganache into a 10mm tall, 34 x 34cm frame which you have attached to a guitar sheet covered with a fine layer of couverture. Leave to set for 24 to 36 hours at 16-18°C (60-65°F) 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.

	ABINAO 595g	GUANAJA 650g	CARAÏBE 700g	EXTRA BITTER 725g	ORIADO 720g	CARAQUE 735g	ARAGUANI 640g	ANDOA DARK 665g	NYANGBO 655g
Heavy cream 36%	555g	585g	560g	525g	535g	540g	580g	570g	570g
Glucose syrup DE 60	225g	145g	120g	110g	100g	90g	160g	145g	155g
Butter	75g	70g	70g	90g	95g	85g	70g	70g	70g

	ALPACO 680g	MANJARI 710g	ILLANKA 755g	TAÏNORI 720g	MACAÉ 730g	XOCLINE 715g	SATILIA DARK 730g	ÉQUATORIALE DARK 735g	EXTRA DARK 755g
Heavy cream 36%	560g	565g	520g	560g	535g	535g	525g	540g	515g
Glucose syrup DE 60	135g	105g	105g	100g	115g	130g	105g	90g	100g
Butter	75g	70g	70g	70g	70g	70g	90g	85g	80g

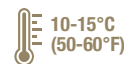
WHITE, BLOND & MILK CHOCOLATE GANACHES

Heat the cream and glucose to 60-65°C (140-150°F). Pour half onto the partially melted chocolate. 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 35-40°C (95-105°F), add the cubed butter, which should be at about 18°C (65°F) and mix using an immersion blender again. When the ganache is at 32-34°C (90-95°F) for milk chocolates or 30-32°C (85-90°F) for white and blond-colored chocolates, pour it out into a 10mm tall, 34 x 34cm frame, you have attached to a guitar sheet covered in couverture. Leave to set for 24 to 48 hours at 16-18°C (60-65°F) 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 it to set completely if necessary and coat it.

	IVOIRE 910g	OPALYS 910g	WAÏNA 950g	BLOND DULCEY 910g	BLOND ORELYS 875g	ALMOND INSPIRATION 860g	BAHIBÉ 810g	XOCLINE MILK 900g	JIVARA 825g
Heavy cream 36%	395g	370g	390g	390g	420g	510g	435g	460g	430g
Glucose syrup DE 60	75g	95g	/	85g	75g	80g	105g	/	95g
Butter	70g	75g	110g	65g	80g	/	100g	90g	100g

	ORIZABA 910g	ANDOA MILK 865g	CARAMÉLIA 860g	ÉQUATORIALE MILK 920g	SATILIA MILK 900g	AZÉLIA 905g	TANARIVA 895g
Heavy cream 36%	445g	415g	405g	455g	435g	460g	460g
Glucose syrup DE 60	15g	90g	90g	20g	35g	70g	15g
Butter	80g	80g	95g	55g	80g	15g Cocoa butter	80g

GANACHE FOR FRAMED CHOCOLATE FILLING



RECOMMENDED METHOD: (valid for the 2 below recipes, plain or fruit purée ganache).

To avoid destabilizing the emulsion, pour the ganache into the frame immediately after mixing and before it crystallizes, at 35-38°C (95-100°F) for dark couvertures, 30-35°C (86-95°F) for milk chocolate couvertures and 27-28°C (81-82°F) for white and blond chocolates (cool it in a bain-marie). Once framed, store at 60% to crystallize. Leave to crystallize for 48 hours, turn the trays upside down and remove the plastic or paper sheet covering the ganache. Cut into the desired shape. Allow crystallization to finish if necessary. Coat.

500 g Heavy cream 36%
Invert sugar*
European style butter*

PLAIN GANACHE: *To obtain better texture and preservation, make sure when creating your recipes that you add 8-10% of inverted sugar and 10-15% of butter to the cream/chocolate ingredients, or for GUANAJA 70%: 500g heavy cream 36%, 670g GUANAJA 70%, 90g inverted sugar, 150g butter.

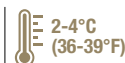
ARAGUANI 640g	NYANGBO 690g	ALPACO 700g	MANJARI 700g	TAÏNORI 710g	TANARIVA 1230g	MACAÉ 755g	ABINAO 580g	GUANAJA 670g	CARAÏBE 700g
EXTRA BITTER 740g	ANDOA DARK 665g	ÉQUATORIALE DARK 760g	EXTRA DARK 950g	JIVARA 1000g	ORIZABA MILK 980g	ANDOA MILK 1015g	CARAMÉLIA 1085g	ÉQUATORIALE MILK 1240g	XOCOLINE DARK 690g
BLOND DULCEY 1120g	OPALYS 1290g	IVOIRE 1220g							

500 g Raspberry purée
Invert sugar*
European-style butter*

GANACHE WITH RASPBERRY PURÉE: The principle is the same as for a classic ganache. The recipe we propose is made with raspberry purée plus 10% sugar. *To obtain better texture and preservation, make sure when creating your recipes that you add 8-10% of invert sugar and 10-15% of butter to the raspberry purée/cream ingredients, or for Guanaja: 500g raspberry purée, 700g GUANAJA 70%, 90g invert sugar, 165g butter. For ganaches made with milk chocolate, partially melt the chopped chocolate to help the emulsion to form. For ganaches made with white chocolate, melt all the chocolate at 35°C (95°F).

ARAGUANI 670g	NYANGBO 715g	ALPACO 735g	MANJARI 720g	TAÏNORI 750g	TANARIVA 1190g	MACAÉ 795g	ABINAO 610g	GUANAJA 700g	CARAÏBE 720g
EXTRA BITTER 740g	ANDOA DARK 695g	ÉQUATORIALE DARK 820g	EXTRA DARK 900g	JIVARA 1000g	ORIZABA MILK 980g	ANDOA MILK 1015g	ÉQUATORIALE MILK 1240g		
OPALYS 1480g	IVOIRE 1400g								

CHOCOLATE NAMA GANACHE



Bring the cream to a boil and pour it gradually into the chopped chocolate, stirring at the center to create an elastic, shiny and smooth core, the sign of a well started emulsion. The temperature of mixing must not be below 35°C (95°F) for a perfect result. When all the cream has been incorporated, stir the butter in at a temperature between 35 and 40°C (95 and 100°F). To perfect the emulsion, use an immersion blender, making sure not to incorporate any air bubbles. Once processing is done, pour the ganache in a frame before crystallisation at a temperature above 35°C (95°F), avoiding destabilizing the ganache. Leave to crystallize in the refrigerator. Coat both sides of the ganache with a very thin layer of chocolate and cut into the desired size with a guitar cutter.

	ARAGUANI 700g	NYANGBO 740g	ALPACO 760g	MANJARI 785g	TAÏNORI 785g	MACAÉ 810g	ABINAO 570g	GUANAJA 700g	CARAÏBE 740g	EXTRA BITTER 800g	ANDOA DARK 690g
Heavy cream 36%	820g	820g	820g	820g	820g	820g	820g	820g	820g	820g	820g
Butter	250g	250g	250g	250g	250g	250g	250g	250g	250g	250g	250g

GIANDUJA-STYLE FRAMED FILLINGS

Gianduja-Style Ganache contains cocoa butter. It needs to be tempered after melting at 45-50°C (115-120°F).

When using them as fillings for bonbons, Gianduja-Style Ganaches can be flavored by adding dry products such as coffee, spices, candied lemon zest or natural essential oils.

FOR GIANDUJA MILK 35%: Melt the GIANDUJA MILK 35% to 45°C (115°F). Temper by lowering the temperature to 25-26°C (75-80°F). Pour into the frame. Before coating, spray with GIANDUJA MILK 35% or tempered couverture.

FOR GIANDUJA DARK 34%: Melt the GIANDUJA DARK 34% to 45°C (115°F). Temper by lowering the temperature to 25-26°C (75-80°F). Pour into the frame. Before coating, spray with GIANDUJA DARK 34% or tempered couverture.

Milk chocolate hazelnut "Gianduja style" can be used as it is or with the addition of cocoa butter to make it firmer. In this case, 5% of cocoa butter is added. When using as a double layer, temper the "Gianduja-style" then pour it over a crystallized ganache.

PIPED GIANDUJA-STYLE GANACHE

Melt the Milk Hazelnut or Dark Hazelnut Gianduja-Style Ganache at 45-50°C (115-120°F) and cool it down to 24-25°C (75-80°F) so that it gets a creamy texture.

When using your product, you can stabilize its texture by adding some more Gianduja-Style Ganache at 45°C (115°F). Then pipe your Ganache into hollow forms with a couverture base.

GIANDUJA-STYLE BONBON FILLINGS

1000g GIANDUJA DARK 34%
 300g Heavy cream 36%
 130g Invert sugar
 120g eau de vie brandy

Melt the GIANDUJA DARK 34% to 40°C (105°F). Bring the cream to a boil, mixed with the invert sugar. Using the paddle attachment, mix a third of the hot cream into the GIANDUJA DARK 34%. At the beginning, a rapid separation occurs. Gradually add the rest of the cream to obtain a texture that is very shiny and elastic, the sign of a successful emulsion. Finish by incorporating the alcohol. Pour into hollow forms as soon as the temperature of the mixture reaches 26/28°C.

FRAMED PRALINÉS

1000g PRALINÉ
 250g ÉQUATORIALE
 MILK 35%
 *Quantity of COCOA BUTTER

Melt the milk couverture and COCOA BUTTER at 45-50°C (115-120°F) and mix them with the praliné. Heat to 45°C (115°F). Start crystallizing the chocolate at 25-26°C (75-80°F) before framing. Leave to set for 24 to 36 hours before coating and cutting out.

PRALINÉS

PECAN PRALINÉ 50%	PISTACHIO PRALINÉ 42%	ALMOND PRALINÉ 60%	HAZELNUT PRALINÉ 60%	CRUNCHY ALMOND & HAZELNUT FRUITY PRALINÉ 50%	ALMOND & HAZELNUT PRALINÉ 50%
+ 100g*				+ 70g*	

PRALINÉ FOR FILLINGS

1000g PRALINÉ
 100g ÉQUATORIALE
 MILK 35%
 *Quantity of COCOA BUTTER

Melt the milk couverture and COCOA BUTTER at 45-50°C (115-120°F) and mix them with the praliné. Heat to 45°C (115°F). Leave to set at 25-26°C (75-80°F), then use a piping bag to fill hollow products or molded chocolate bonbons. Leave to set for 24 to 36 hours before sealing.

PRALINÉS

PECAN PRALINÉ 50%	PISTACHIO PRALINÉ 42%	ALMOND PRALINÉ 60%	HAZELNUT PRALINÉ 60%	CRUNCHY FRUITY PRALINÉ 50%	ALMOND & HAZELNUT PRALINÉ 50%
+ 35g*	+ 25g*	+ 35g*	+ 40g*	+ 25g*	

