




ALTERNATIVE DESSERTS RECIPE BOOK





The latest trends inside and outside the kitchen are always on our minds here at Valrhona. While some of these trends are just fun for Instagram, others have become cultural movements which have altered the way we think about pastry. One of these movements is dietary restrictions.

No longer a niche trend for a small group of customers, we've seen the need for high quality products and recipes friendly to those with dietary restrictions surge. Never content with just making recipes that "work", at L'École Valrhona, we are dedicated to perfecting recipes and techniques to help you extend your pastry expertise and reach new creative limits.

After extensive research, testing, and experimentation, we are excited to unveil this new guide for dairy alternative pastry techniques. We hope these recipes and technical information help you as you look for more ways to satisfy and impress your customers while reaching new heights with your pastry expertise.

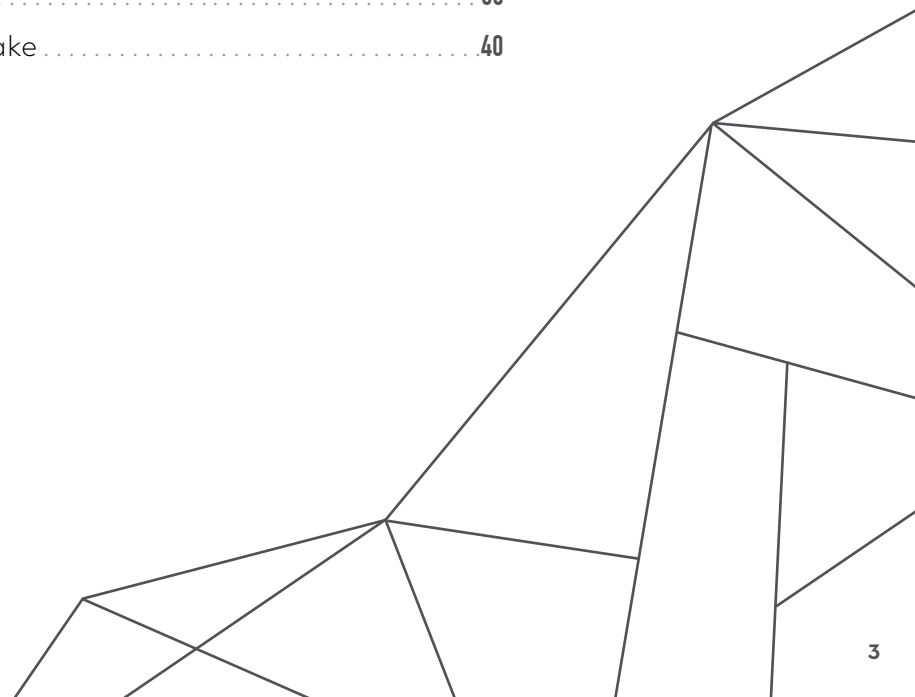
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A complete MARKET SHIFT...

Key Shifts in the Food Industry



NATURAL



HEALTHY



ETHICAL



ENVIRONMENTAL

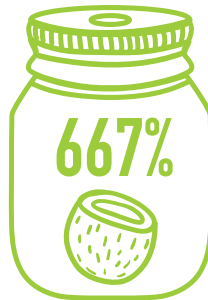
Why are People Eating Dairy Free?

Lactose Intolerance • Dairy Allergies • Avoiding Hormones and Antibiotics in Milk
Saturated Fat Concerns • Animal Rights • Environmental Concerns • Health Halo
Weight Concerns • General Wellbeing • Elimination Diets (Paleo, Whole 30, etc)

Who is Going Dairy Free?



Women are twice as likely to avoid dairy



Gen Z (born 1995-2015) drinks 550% more Dairy Free Milk and uses 667% more coconut oil than any other generation

Most Common Dietary Restrictions



Food Allergy Growth by the Numbers



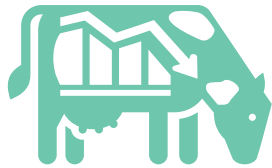
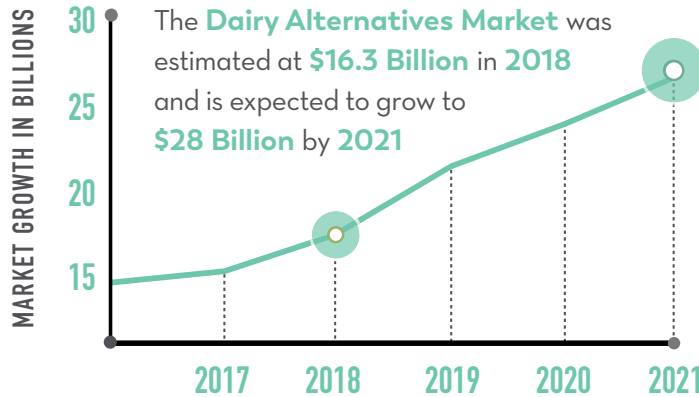
65%

65% of the world population is lactose intolerant

SOURCES Mintel, Cargill, CityAM, FDA, NIH.

...NO LONGER just a trend

Dairy Free Market Potential



U.S. Milk consumption has **decreased by 22%** since 2000

12%

12% of people in the U.S. often **avoid Dairy**

33%

33% of Americans **do not regularly consume** dairy

61%

U.S. **Non-Dairy** product sales **increased by 61%** between 2012-2017



39% of Americans are incorporating more **plant-based foods** into their diets



Forbes reported that restaurants have seen **increased profits** after switching to **plant-based** menus

6%

In 2017, **6%** of the US population described themselves as **vegan** (up from 1% in 2014).

19%

There was a 19% growth in **vegan** food ordered through **GrubHub** in 2017



Search Statistics



329%

"Vegan desserts" pins on Pinterest saw a **329% increase** in 2017

222%






















"Non-dairy" searches went up **222%** in 2016 on Instacart

90%

"Vegan" has surpassed "gluten free" in Google searches with a **90% increase** in 2016 alone

ALTERNATIVE DIETS...

WHAT'S THE DIFFERENCE?

Diet	DAIRY FREE	LACTOSE FREE	VEGAN	VEGETARIAN	
Key Distinctions	No consumption of products made with milk or milk derivatives	Avoidance of foods with lactose	No consumption of animal products or byproducts	No consumption of animal products	
Reasons For Diet	Allergy, lactose intolerance, health, environmental concerns, animal rights, dietary concerns	Lactose intolerance: Sensitivity to lactose, an enzyme in milk products	Animal rights, environmental concerns, health concerns	Animal rights, environmental concerns, health concerns	
INGREDIENT	Dairy Milk				
	Dairy Cream				
	Dairy Butter				
	Eggs				
	Honey				
	Cheese				

DAIRY FREE In Pastry

HOW TO REPLACE MILK, CREAM, AND BUTTER IN PASTRY

Butter

The main role of butter in pastry is to provide texture. This versatile fat also helps enhance the other flavors, gives its own flavor, and can create different textures based on its use in different forms (melted, cold, or creamed). Butter can help create tender, flakey, fluffy, and smooth pastry preparations that “melt in your mouth” due to the perfect body temperature melting point. In addition to fat, butter has a significant water content, so adjustments are sometimes necessary when replacing with other fats.



To Replace
Dairy Fat
(Butter)



Cocoa Butter

or



Coconut Oil

or



Vegan Butter/
Vegan Margarine

Dairy Milk

Milk is used in pastry to provide a liquid content which improves the taste of the pastry. It hydrates and gives flexibility to doughs, and generally is not used with chocolate ganache due to its high water content. The liquid content in milk hydrates the protein, starch and leavening agent in baked goods, giving structure, moistness, and helps build texture.



To Replace
Dairy Milk



Oat Milk
(gluten free)

or



Nut Milks

or



Other Non-Dairy
Milks

Dairy Cream

Cream brings both liquid and fat to pastry preparations, making it a great tool for enhancing flavor, providing texture, and binding ingredients. Cream gives flexibility and strength in ganaches, provides aeration in mousses, and binds and emulsifies ingredients. It also provides shine, smoothness, and great mouthfeel through its high fat content. While replacements can be used to create many of the same textures as dairy cream, there is no perfect substitute to create the same texture as aerated whipped cream.



To Replace
Dairy Cream



Oat Milk
(gluten free)

+



Emulsifier

+



Fat

REPLACING DAIRY

In recipes made without dairy, often the ingredients used contain more water and less fat than dairy ingredients.

When using dairy free ingredients in pastry, it is important to keep this in mind. Emulsifiers and certain types of fats can help provide the correct stability and texture.

ALTERNATIVE Ingredient Highlights

OAT MILK (GLUTEN FREE)

A dairy free milk alternative which offers a great substitute for dairy milk in pastry. It's mild flavor works well with chocolate compared with other non-dairy milk alternatives. Be sure to select a gluten free oat milk if you are making a gluten free dish.



MIYOKO'S EUROPEAN STYLE CULTURED VEGAN BUTTER

This innovative vegan butter utilizes techniques from traditional cultured dairy butter to create a great flavored and perfectly workable vegan alternative to butter.

The spread is light textured with a hint of the same flavor you get from cultured butter and has a nice, even melt. It has the same workability as butter and is great for use in shortbread doughs amongst other pastry applications.



COCOA BUTTER

A great ingredient for replacing fat in dairy free recipes. It regulates texture and has a higher melting point than other types of fat. It can also be used in certain preparations in place of gelatin to make a recipe vegan.

FABA BUTTER

Faba Butter is an innovation utilizing aquafaba - the viscous liquid leftover from cooking chickpeas - to bind the water, coconut oil, and plant-based liquid oil to create a vegan buttery spread.

This product has similar properties to margarine, a neutral flavor, and good workability in baking applications, especially in almond shortbread.

INULIN

Inulin is a fiber derived from fructose extracted naturally from roots like chicory. It is used as a bulking agent (dry extract) to increase the volume of a preparation in pastry without adding too much fat or sweetness.

COCONUT OIL

A fat ingredient that has almost the same physical properties of butter and a melting point similar to butter.

There are several different types of coconut oil on the market. Refined coconut oil will have the least coconut flavor, and act more neutral for cooking.

NATUR EMUL

A natural emulsifier derived from citrus designed to permit water and fat to link.

In dairy free recipes, the ingredients often contain more water and less fat content than dairy recipes. This natural emulsifier helps link the water and fat, creating greater stability.

PECTIN

Different types of pectin can be used to create jelly or creamy textures with watery ingredients.

Unlike gelatin, pectin is vegan, and comes in different forms that accomplish different textures. Pectin NH or X58 create creamy textures, and Agar Agar creates stiff jelly textures.



Why should my menu accommodate special diets?



Globally, and especially in North America, we've seen an ever increasing number of people with special diets and allergies. This segment is vocal, often spends more, and desires better quality dishes to meet their needs. Traditionally ignored, people with special diets have embraced the companies and establishments who have paid attention to them. It is important to have high quality offerings to meet this growing consumer need.

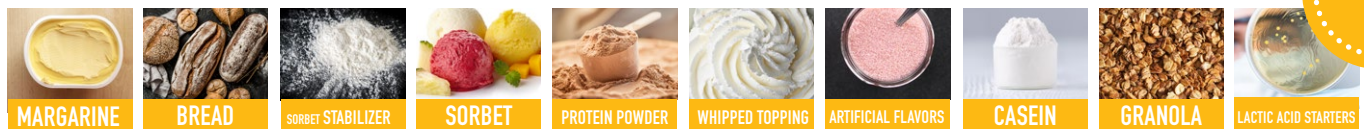
"Everyone knows that the **vegan** chooses where the group eats."
-Dawn Sweeney, National Restaurant Association President

Is this DAIRY FREE?

NOT DAIRY FREE:



MIGHT NOT BE DAIRY FREE:



DAIRY FREE:



NON-DAIRY VALRHONA PRODUCTS

ABINAO 85%
 ARAGUANI 72%
 ANDOA DARK 70%
 GUANAJA 70%
 SAKANTI 68%
 NYANGBO 68%
 ALPACO 66%
 CARAÏBE 66%
 XOCOLINE DARK 65%
 MANJARI 64%
 TAÏNORI 64%
 ILLANKA 63%
 MACAÉ 62%

SATILIA DARK 62%
 EXTRA BITTER 61%
 ORIADO 60%
 CARAQUE 56%
 ÉQUITORIALE DARK 55%
 TROPILIA DARK 53%
 EXTRA NOIR 53%
 PI25 COEUR DE GUANAJA
 STRAWBERRY INSPIRATION
 ALMOND INSPIRATION
 PASSION FRUIT INSPIRATION
 60% HAZELNUT PRALINÉ
 60% ALMOND PRALINÉ

50% ALMOND HAZELNUT
 PRALINÉ
 50% CRUNCHY ALMOND
 HAZELNUT PRALINÉ
 50% PECAN PRALINÉ
 42% PISTACHIO PRALINÉ
 EXTRA COCOA PASTE
 COCOA POWDER
 COCOA BUTTER
 DARK CHOCOLATE BATONS
 XOCOPILI
 DARK CHOCOLATE
 CHIPS 60%

DARK CHOCOLATE
 CHIPS 52%
 COCOA NIBS
 ABSOLU CRISTAL
 NEUTRAL GLAZE



*All Valrhona couvertures are made using equipment that also processes milk, and therefore may contain milk.



Philippe Givre L'ÉCOLE VALRHONA EXECUTIVE PASTRY CHEF

With over 25 years of experience working as a Pastry Chef, Philippe Givre has acquired an outstanding understanding of all aspects of the world of pastry. Today, through his position as Executive Pastry Chef in charge of the coordination of knowledge for Valrhona chefs at L'École Valrhona, Philippe leads the team of Valrhona Pastry Chefs, manages classes and various projects outside of L'École, offers technical assistance to chef customers, and ensures the sustainability of the L'École philosophy and teaching values.



Derek Poirier L'ÉCOLE VALRHONA PASTRY CHEF, WEST COAST

Derek Poirier, named one of the 2014 Top 10 Pastry Chefs in America, brings his experience and skills honed in US and Canada's top hotels to his work at Valrhona. He teaches and conducts demonstrations in restaurants, hotels and culinary schools throughout North America. He also develops recipes and teaches master classes attended by an international array of pastry chefs.



Sarah Tibbetts L'ÉCOLE VALRHONA PASTRY CHEF, CENTRAL

A graduate of Culinary Institute of America, Sarah Tibbetts' stellar career includes experience at some of the most renowned restaurants and hotels in the country. Chef Tibbetts joined Valrhona as a L'École Valrhona North American Pastry Chef, through which she conducts classes for professionals, one-on-one culinary consultations and media outreach, communicating the tastes and tales of Valrhona chocolate.



Guillaume Roesz L'ÉCOLE VALRHONA NORTH AMERICA PASTRY CHEF

Guillaume Roesz began his pastry career in Alsace before moving to Paris to work for Maison Ladurée. He went on to open 3 locations for Ladurée in the Middle East before joining L'École Valrhona as the Corporate Pastry Chef for the Middle East, Africa and South Asia. In 2019, Chef Guillaume joined the Valrhona North America Team.



Paul Saiphét L'ÉCOLE VALRHONA ASSISTANT PASTRY CHEF

Paul Saiphét began his career in San Francisco working with Top Chef Alumni, Chef Ryan Scott. He then worked with Chef Yigit Pura at Pâtisserie Tout Sweet, focusing on elegant, French-style desserts. Later, Chef Paul focused on fine dining plated desserts at 2 Michelin Star outposts: Quince and Cotogna. In 2014, Chef Paul joined the L'École Valrhona Brooklyn team lending his skills and talents in support of L'École Valrhona Professional Classes.

ALTERNATIVE BASICS BY VALRHONA



DARK CHOCOLATE OR ALMOND CRÉMEUX

530 g oat milk (gluten free)
60 g / 70 g powdered glucose
 10 g SOSA Natur Emul
 * g **ALMOND INSPIRATION** OR
 * g **VALRHONA COUVERTURE**
80 g coconut oil (only if using a Couverture)

- Heat the oat milk to 77°F (25°C). Add the glucose and Natur Emul and heat to 185°F (85°C).
- If making a Dark Chocolate Crémeux, melt the coconut oil and mix with the melted couverture.
- Pour the hot liquid over the couverture in 4 additions, mixing to emulsify.
- Blend with an immersion blender to perfect the emulsion. Refrigerate overnight.

CONVERSIONS

COUVERTURE.....						INSPIRATION
ARAGUANI 310 g	GUANAJA 315 g	NYANGBO 330 g	CARAÏBE 340 g	EXTRA BITTER 355 g	ORIAO 360 g	ITAKUJA 375 g
						ALMOND INSPIRATION 450 g



STRAWBERRY CRÉMEUX

450 g strawberry purée
 150 g water
 50 g powdered glucose
 20 g SOSA Inulin
 50 g sugar
 6 g SOSA Pectin NH
 6 g SOSA Natur Emul
165 g STRAWBERRY INSPIRATION
 25 g coconut oil
 5 g lemon juice

- Heat the fruit purée and water with the glucose and inulin to around 77-86°F (25-30°C), then add the sugar mixed with the pectin NH and Natur Emul.
- Slowly heat the mixture to a boil to activate the pectin.
- Slowly pour this mixture over the melted STRAWBERRY INSPIRATION and coconut oil in several additions.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Mix using an immersion blender again and add lemon juice.
- Leave to crystalize in the refrigerator.



PASSION FRUIT CRÉMEUX

300 g passion fruit purée
 250 g water
 75 g powdered glucose
 30 g SOSA Inulin
 50 g sugar
 10 g SOSA Pectin NH
 10 g SOSA Natur Emul
190 g PASSION FRUIT INSPIRATION
60 g VALRHONA COCOA BUTTER

- Heat the fruit purée and water with the glucose and inulin to around 77-86°F (25-30°C), then add the sugar mixed with the pectin NH and Natur Emul. Bring to a boil.
- Slowly heat the mixture to a boil to activate the pectin.
- Slowly pour this mixture over the melted PASSION FRUIT INSPIRATION and COCOA BUTTER in several additions.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Mix using an immersion blender again and add lemon juice.
- Leave to crystalize in the refrigerator.

ALTERNATIVE BASICS **CONTINUED**



ALMOND SHORTBREAD DOUGH

360 g vegan butter
6 g salt
270 g confectioner's sugar
90 g almond flour
55 g egg replacer powder
125 g water (for egg replacer powder)
180 g all-purpose flour
525 g high gluten flour

- Cream the butter with the salt, sugar and almond flour.
- Add the water to the egg replacer powder and let sit several minutes. Then add it to mixture and mix well.
- Add the all-purpose flour first, mix, then add the high gluten flour and mix just until the dough comes together.
- Roll out between two sheets of parchment to 2mm, and freeze until ready to use.



BUCKWHEAT SABLÉ

315 g gluten-free flour blend
115 g buckwheat flour
25 g baking powder
8.5 g salt
275 g vegan butter
240 g sugar
30 g egg replacer powder
65 g water (for egg replacer powder)

- Combine all the dry ingredients in a bowl and set aside.
- Cream the butter with the sugar.
- Add the water to the egg replacer powder and let sit several minutes. Then add it to the creamed butter and sugar and mix well.
- Add the dry ingredients and mix just until the dough comes together.
- Roll out between two sheets of parchment to 2mm, and freeze until ready to use.



SOFT ALMOND BISCUIT

280 g egg whites
155 g sugar
140 g confectioner's sugar
140 g almond flour
45 g rice flour
95 g egg whites

- Whip the egg whites and slowly add the sugar.
- At the same time, mix together the almond flour, confectioner's sugar, rice flour and the second quantity of egg whites.
- When the egg whites are whipped, combine the two mixtures.
- Spread the biscuit out on parchment paper. Bake at 374°F (190°C).



COCONUT CAKE

170 g vegan butter
200 g sugar
190 g eggs
120 g coconut milk
150 g almond flour
70 g coconut flour
3 g baking powder

- Cream the vegan butter with the sugar and then add the eggs one at a time.
- Mix in the almond flour, coconut flour and baking powder.
- Add the coconut milk and mix until smooth.
- Bake in a 30x50cm mold at 350°F (177°C) for 25 minutes.
- When baked, cool and then freeze.

ALTERNATIVE BASICS **CONTINUED**



ALMOND STREUSEL

160 g almond flour
160 g raw cane sugar
2.5 g fleur de sel
140 g rice flour
120 g coconut oil
35 g water

- Combine the dry ingredients.
- Combine the melted coconut oil and warm water. Add it to the dry ingredients and mix with the paddle attachment until small pieces form.
- Set aside in the refrigerator or freezer until ready for baking.
- To bake, spread the streusel evenly on a baking sheet. Bake at 302-320°F (150-160°C) until golden brown.



COCONUT TUILE

45 g vegan butter
65 g light brown sugar
80 g glucose
25 g pastry flour
90 g desiccated coconut (toasted)

- Combine the butter, sugar and glucose in a pot and bring to a boil.
- Pour in a bowl and add the flour and coconut.
- Bake at 340°F (171°C) until golden brown.
- Let cool until ready to use.



COCONUT FOAM

800 g coconut milk
200 g coconut purée
75 g SOSA Pro Espuma Cold

- Add the defrosted coconut purée to the coconut milk.
- Mix with the SOSA Pro Espuma Cold. Refrigerate.



CHOCOLATE OAT MILK ICE CREAM

USING ILLANKA 63% COUVERTURE:

1180 g oat milk (gluten free)
44 g coconut oil
122 g SOSA Inulin
96 g sugar
120 g powdered glucose
40 g invert sugar
8 g dairy free sorbet stabilizer

390 g ILLANKA 63% COUVERTURE

USING CARAÏBE 66% COUVERTURE:

1170 g oat milk (gluten free)
50 g coconut oil
125 g SOSA Inulin
115 g sugar
120 g powdered glucose
40 g invert sugar
8 g dairy free sorbet stabilizer

376 g CARAÏBE 66% COUVERTURE

- Combine the stabilizer with 10% of the sugar. Set aside.
- Heat the oat milk in a saucepan. At 77°F (25°C), add the inulin.
- At 86°F (30°C), add the invert sugar, glucose, and sugar. At 104°F (40°C), add the coconut oil. At 113°F (45°C), add the stabilizer and sugar mixture.
- At 140°F (60°C), in 3 additions, add the hot liquid to the couverture, stirring to emulsify.
- Pasteurize at 85°C (185°F) for two minutes before rapidly chilling to 39°F (4°C). Homogenize.
- Chill for 12 hours at 39°F (4°C). Blend and churn between 21°F (-6°C) and 50°F (-10°C). Blast freeze at -22°F (-30°C). Store at -0.4°F (-18°C).



CHEF DEREK POIRIER BOUNTIFUL BAR



BOUNTIFUL BAR



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA PASTRY CHEF DEREK POIRIER

MAKES 36 BARS

COCONUT BASE

150 g sugar
75 g water
225 g glucose
300 g dessicated coconut
15 g coconut rum

- Combine the sugar, water, and glucose together in a pot and heat to 228°F (109°C).
- Place the coconut in a mixing bowl.
- Once the sugar mixture reaches 228°F (109°C), pour over the coconut.
- Add the coconut rum to the mixture, and then mix all the ingredients well.
- Pour mixture into a 4mm (34x34cm) ganache frame and allow to set overnight in a cool room.
- Once set, cut into 11 x 3cm rectangles. Set aside.

PASSION FRUIT MARSHMALLOW

340 g sugar
35 g invert sugar
25 g water
90 g passion fruit purée
25 g SOSA powdered gelatin (220 bloom)
110 g invert sugar
100 g **PASSION FRUIT INSPIRATION**

- Combine the sugar, water, 35g invert sugar, and passion fruit purée in a pot. Heat to 230°F (110°C).
 - Hydrate the gelatin with 5 times its weight in water.
 - Combine the 110g invert sugar and bloomed gelatin in the bowl of a stand mixer.
 - Once the sugar mixture reaches 230°F (110°C), pour it into the bowl with the gelatin, and start mixing on medium speed.
 - Melt the **PASSION FRUIT INSPIRATION** to 113°F (45°C).
 - Allow the marshmallow mixture to increase in volume. When it reaches 90°F (32°C), stop the mixer.
 - Remove from the mixer, and then fold the **PASSION FRUIT INSPIRATION** (at a temperature of 95°F [35°C]) into the marshmallow by hand.
-

ASSEMBLY & FINISHING

- With a plain piping tip, pipe the Passion Fruit Marshmallow onto the prepared Coconut Base rectangles and allow to crystallize overnight in a cool room.
- Enrobe with your Dairy Free VALRHONA Dark Chocolate of choice, and decorate with grated **PASSION FRUIT INSPIRATION** and coconut.

“I love revisiting the candies I ate as a youngster. This was one of my sister’s favorites, with a **modern twist.**” –Chef Derek Poirier



CHEF SARAH TIBBETTS BEET RED



BEET RED



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA PASTRY CHEF SARAH TIBBETTS

MAKES 16 PLATED DESSERTS

STRAWBERRY CRÉMEUX

675 g strawberry purée
225 g water
75 g powdered glucose
30 g SOSA Inulin
60 g sugar
9 g SOSA Pectin NH
9 g SOSA Natur Emul
270 g STRAWBERRY INSPIRATION
40 g coconut oil
7.5 g lemon juice

- Heat the fruit purée and water with the glucose and inulin to around 77-86°F (25-30°C), then add the sugar mixed with the pectin NH and Natur Emul.
- Slowly heat the mixture to a boil to activate the pectin.
- Slowly pour this mixture over the melted STRAWBERRY INSPIRATION and coconut oil in several additions.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Mix using an immersion blender again and add lemon juice.
- Pour into molds (Silikomart SF268) and freeze.

BUCKWHEAT SABLÉ

315 g gluten-free flour blend
115 g buckwheat flour
25 g baking powder
8.5 g salt
275 g vegan butter
240 g sugar
30 g egg replacer powder
65 g water (for egg replacer powder)

- Combine all the dry ingredients in a bowl and set aside.
- Cream the butter with the sugar.
- Add the water to the egg replacer powder and let sit several minutes. Then add it to the creamed butter and sugar and mix well.
- Add the dry ingredients and mix just until the dough comes together.
- Roll out between two sheets of parchment to 2mm, and freeze until ready to use.

RASPBERRY BEET SAUCE

95 g roasted beets (about 2 medium beets)
110 g raspberry purée
9 g lemon juice
115 g ABSOLU CRISTAL NEUTRAL GLAZE

- Roast, cool and peel the beets.
- In a blender or pitcher using an immersion blender, combine all ingredients and blend until smooth. Refrigerate until ready to use.

BERRY BEET "SALAD"

AN raspberries (sliced)
AN strawberries (sliced)
AN beets (roasted and cubed)
AN buckwheat groats (toasted)
AN freeze dried strawberry pieces

- Combine the sliced berries and beets to be used as garnish on the finished dessert.
- Use the buckwheat groats and freeze dried strawberries a la minute.

ABSOLU CRISTAL SPRAY GLAZE

1000 g ABSOLU CRISTAL NEUTRAL GLAZE
100 g water

- Combine the ABSOLU CRISTAL and water, then bring to a boil.
- Spray immediately using a spray gun with the glaze at 176°F (80°C).

BEET RED **CONTINUED**

ASSEMBLY & FINISHING

- Blast freeze the molded Strawberry Crèmeux and unmold.
- Place on a Silpat and spray with the ABSOLU CRISTAL Spray Glaze. Return to the freezer.
- Cut the Buckwheat Sablé with an 8cm round cutter, then use a 4.5cm cutter to remove the center and create a donut shape.
- Bake the bases on a Silpain-lined perforated sheet pan at 310-315°F (154-157°C) until light golden brown.
- Create décor for garnish by spreading tempered STRAWBERRY INSPIRATION between two rectangular strip guitar sheets. Using a bicycle cutter, cut strips on an angle of various widths, then place in a curved tuile mold.
- Once crystalized, remove the guitar sheets and use a paper coronet to pipe thin lines on the end of the décor. Dust with beet powder and set aside.
- Once the Buckwheat Sablé bases are cooled, place the sprayed Strawberry Crèmeux on the base and allow to defrost slightly.
- On a white plate, place a spoonful of the Raspberry Beet Sauce and spread with a small offset spatula.
- Place the Strawberry Crèmeux with the base on the Sauce, then pipe an additional 20g of Sauce in the center of the ring.
- Garnish with STRAWBERRY INSPIRATION décor, Berry Beet “Salad”, toasted buckwheat and freeze dried strawberry pieces.

“I’m a big fan of vegetables in desserts. The earthy flavor of the beets compliments the sweetness and acidity of the berries, and the buckwheat **ties the flavors together** for a perfect combination of sweet and savory.”

–Chef Sarah Tibbetts

BUCKWHEAT SABLÉ:

Ultra Crispy



STRAWBERRY CRÉMEUX:

Used as a lemon curd, texturizing with **STRAWBERRY INSPIRATION** instead of butter



RASPBERRY BEET SAUCE:

Texturizing with **ABSOLU CRISTAL NEUTRAL GLAZE**





CHEF DEREK POIRIER BAHAMA MAMA



BAHAMAMA MAMA



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA PASTRY CHEF DEREK POIRIER

MAKES 6-8 SERVINGS

DRINK BASE

400 g coconut milk
115 g passion fruit purée
50 g coconut purée
125 g **PASSION FRUIT INSPIRATION**
75 g white rum

- Defrost the frozen fruit purées.
- Melt the **PASSION FRUIT INSPIRATION**.
- Heat the coconut milk and pour over the **PASSION FRUIT INSPIRATION** in several additions, stirring to create a proper emulsion.
- Finish by adding the purées then the white rum.
- Refrigerate.

COCONUT FOAM

800 g coconut milk
200 g coconut purée
75 g SOSA Pro Espuma Cold

- Add the defrosted frozen coconut purée to the coconut milk.
- Mix with the SOSA Pro Espuma Cold. Refrigerate.

ASSEMBLY & FINISHING

- Pour the Drink Base into your glass of choice.
- Put the Coconut Foam into a siphon and charge with 2 charges.
- Deposit the Foam on top of the Drink Base.
- Finish with a **PASSION FRUIT INSPIRATION** decoration (optional).

“I was inspired by the **delicate foam** from the crashing waves against the beach, sunset, passion fruit and local rum. This is Bahama Mama.”

–Chef Derek Poirier

COCONUT FOAM:

Foam with coconut milk and stabilizer



DRINK BASE:

A creamy emulsion with just enough rum for a kick





PAÔ di PASSION Bar



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA EXECUTIVE PASTRY CHEF PHILIPPE GIVRE

MAKES 60 BARS

LIME ALMOND PASTE

180 g ALMOND PASTE 55%

4 g lime zest
2.5 g lime juice

- Add the lime zest directly to the lime juice.
- Add the juice to the Almond Paste and mix.

PASSION FRUIT VANILLA PÂTE DE FRUIT

325 g passion fruit purée
30 g sugar
7 g SOSA Slow Set Yellow Pectin
295 g sugar
65 g glucose
5 g Citric Acid Solution
5 g lime zest
1.5 ea vanilla bean

- Mix the pectin with the small quantity of sugar. Heat the fruit purée and vanilla to 104°F (40°C), then stir in the pectin and sugar mixture. Add the lime zest.
- Bring to a boil, then gradually add the remaining sugar.
- Boil again, then add the glucose. Cook to 75° brix or 223°F (106°C).
- When cooked, add the Citric Acid Solution and pour immediately into a mold.

CITRIC ACID SOLUTION

2.5 g water
2.5 g citric acid

- Heat the water and incorporate the citric acid.
- Mix and allow to dissolve.

ITAKUJA WATER BASE FRAMED GANACHE

175 g water
135 g invert sugar*
590 g ITAKUJA 55% COUVERTURE

- Bring the water to a boil with the glucose.
- Gradually pour onto the melted ITAKUJA 55% couverture, stirring to emulsify.
- Process with an immersion blender to perfect the emulsion. Pour into a frame.
** For a less sweet ganache, substitute with the same quantity of glucose DE60.*

COCONUT TUILE

45 g vegan butter
65 g light brown sugar
80 g glucose
25 g gluten-free flour blend
90 g dessicated coconut (toasted)

- Combine the butter, sugar and glucose in a pot and bring to a boil.
 - Pour in a bowl and add the flour and coconut.
 - Bake at 340°F (171°C) until golden brown.
 - Let cool until ready to use.
-

ASSEMBLY & FINISHING

- Spread the Lime Almond Paste out to a thickness of 2mm into a 34 x 34cm frame.
- Immediately pour the Pate de Fruit over the Lime Almond Paste in the frame, to a height of 4mm. Let cool at room temperature.
- Pour the ITAKUJA Ganache over the chilled frame to a height of 6mm.
- Leave to set in a cool place for several hours at 63°F (17°C) and 60% relative humidity, so that it can be easily cut.
- Coat with dark chocolate couverture, then cut into strips 22.5mm wide. Cut the strips into 8cm slices.
- After baking, cut the Coconut Tuile in half sphere shapes, and insert into the ganache after making an incision with a warm knife.
- Enrobe with your Dairy Free VALRHONA Dark Chocolate of choice and let crystallize.



CHEF PHILIPPE GIVRE VERDE NATURE



VERDE NATURE



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA EXECUTIVE PASTRY CHEF PHILIPPE GIVRE

MAKES 20 PLATED DESSERTS

ALMOND INSPIRATION CRÉMEUX

860 g oat milk (gluten free)
100 g powdered glucose
15 g SOSA Natur Emul
730 g ALMOND INSPIRATION

- Heat the oat milk to 77°F (25°C). Add the glucose and Natur Emul and heat to 185°F (85°C).
- Pour the hot liquid over the melted couverture in 4 additions, mixing to form an emulsion.
- Blend with an immersion blender for several minutes to perfect the emulsion.
- Let set in refrigerator overnight.

ALMOND STREUSEL

160 g almond flour
160 g raw cane sugar
2.5 g fleur de sel
140 g rice flour
120 g coconut oil
35 g water

- Combine the dry ingredients.
- Melt the coconut oil and add the warm water.
- Pour the coconut oil and water into the dry ingredients in the bowl of a stand mixer fitted with a paddle attachment.
- Mix until the mixture forms small pieces. Stop mixing.
- Set aside in the refrigerator or freezer until ready for baking.
- To bake, spread the streusel evenly on a baking sheet, and bake at 302-320°F (150-160°C) until golden brown.

ALMOND INSPIRATION COATED STREUSEL

270 g Almond Streusel
135 g ALMOND INSPIRATION

- After the streusel is baked and cooled, process it into a coarse, ground texture.
- Mix it with the melted ALMOND INSPIRATION.
- Use immediately or let set at room temperature.

APPLE CELERY GINGER JELLY

335 g granny smith apple juice
150 g celery juice
15 g fresh ginger juice
30 g lime juice
110 g ABSOLU CRISTAL NEUTRAL GLAZE
40 g SOSA Gelcrem Cold

- Prep all the fresh juice with a juicer.
- Scale and mix all of the juices, then add the ABSOLU CRISTAL and blend with an immersion blender.
- Gradually add the Gelcrem Cold and finish mixing with an immersion blender.
- Let set for 15-20 minutes in the refrigerator and use immediately.

APPLE CELERY GINGER COMPOTE

495 g Apple Celery Ginger Jelly
165 g celery
290 g granny smith apple

- Peel and cut the green apple and the celery in mini cubes (like a brunoise).
- Combine the cubed apple and celery and add the Apple Celery Ginger Jelly.
- Use immediately.

VERDE NATURE **CONTINUED**

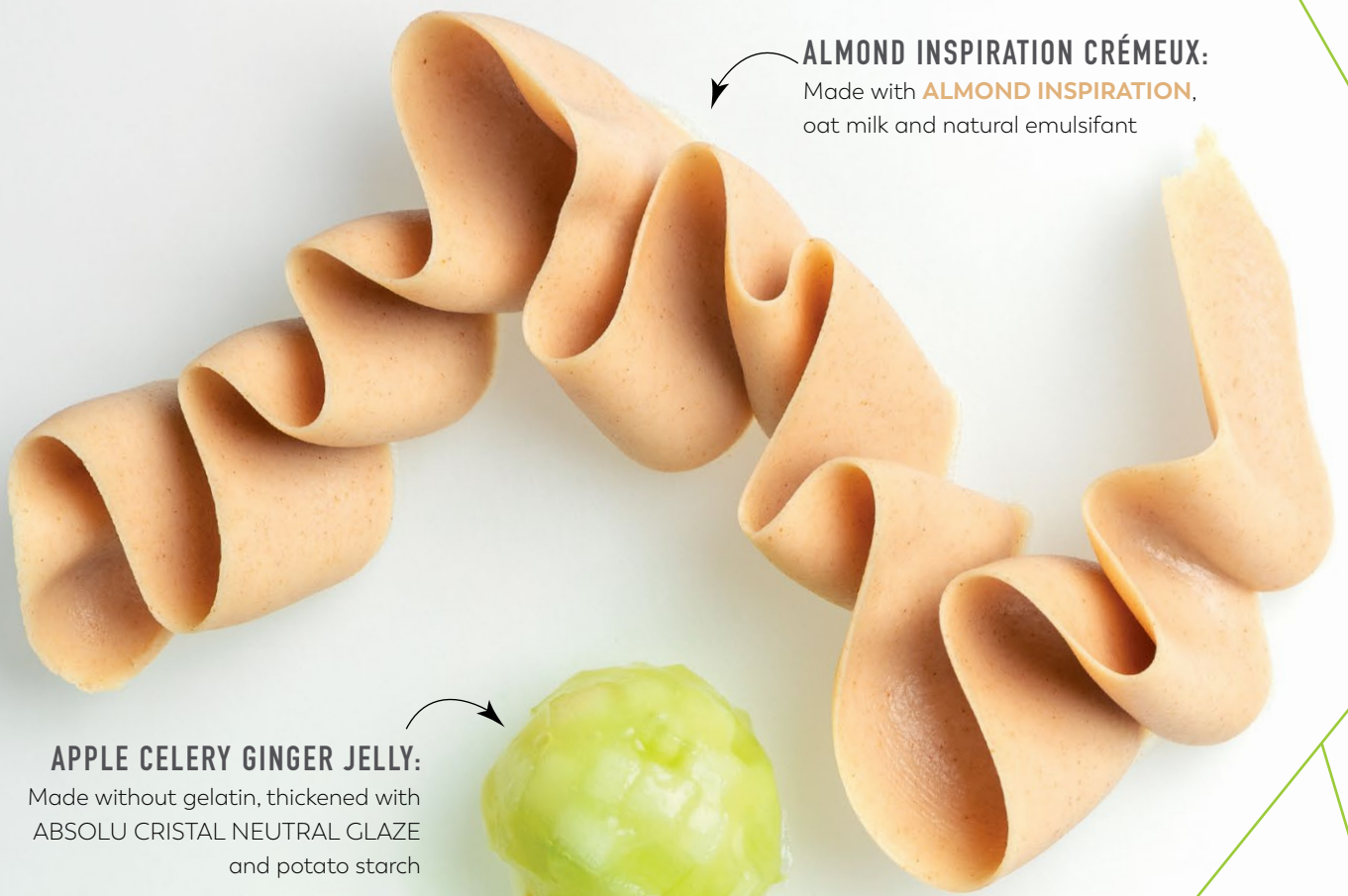
APPLE CELERY GINGER SAUCE

175 g Apple Celery Ginger Jelly
75 g granny smith apple juice

- Use the base of apple celery ginger jelly and add the green apple juice to obtain the desired consistency.
 - Blend to combine.
-

ASSEMBLY & FINISHING

- Set aside a portion of the Almond Streusel and roll it out between parchment paper to a thickness of 2.5mm.
- Let chill in the refrigerator and cut 3cm discs (3 per plate). Bake at 302°F (150°C).
- When the Compote is ready, spoon into 2.5cm half sphere silicon molds and freeze. Reserve a portion for plating.
- On a long plate, pipe the Crèmeux (using a special petal piping tip) in a wavy line (see picture), and with a large round tip, also pipe 3 drops of Crèmeux.
- With a spoon, add the Coated Streusel and the reserved Apple Celery Ginger Compote.
- On top of the Crèmeux drops, place a disc of Streusel.
- Unmold the half spheres of Compote, and let defrost several minutes before plating.
- Place the half spheres of Compote on the Streusel discs and finish decorating with Apple Celery Ginger Sauce.

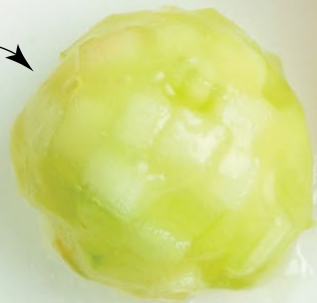


ALMOND INSPIRATION CRÉMEUX:

Made with **ALMOND INSPIRATION**, oat milk and natural emulsifiant

APPLE CELERY GINGER JELLY:

Made without gelatin, thickened with ABSOLU CRISTAL NEUTRAL GLAZE and potato starch



APPLE CELERY GINGER SAUCE



ALMOND STREUSEL:

ALMOND INSPIRATION with coconut oil and rice flour

“I found inspiration for this dish from a cocktail using green apple, celery and ginger. All of the flavors are very fresh and remind me of nature, so I created this dessert to resemble something **bright and natural.**” -Chef Philippe Givre



CHEF SARAH TIBBETTS TROPIC OF CAPRICORN



TROPIC of CAPRICORN



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA PASTRY CHEF SARAH TIBBETTS

MAKES 20 TARTLETS

PASSION & COCONUT CRÉMEUX

300 g passion fruit purée
250 g coconut purée
75 g powdered glucose
50 g sugar
8 g SOSA Pectin NH
10 g SOSA Natur Emul
190 g PASSION FRUIT INSPIRATION
20 g coconut oil

- In a pot, heat the purées to 77°F (25°C) and add the glucose mixed with the sugar, pectin and Natur Emul. Bring to a boil.
- In a bowl, melt the PASSION FRUIT INSPIRATION and add the coconut oil.
- Pour the hot liquid over the melted couverture in 4 additions, mixing well after each, to create a proper emulsion.
- Process with an immersion blender. Use warm or chill until ready to use.

ALMOND SHORTBREAD DOUGH

360 g vegan butter
6 g salt
270 g confectioner's sugar
90 g almond flour
55 g egg replacer powder
125 g water (for egg replacer powder)
180 g all-purpose flour
525 g high gluten flour

- Cream the butter with the salt, sugar and almond flour.
- Add the water to the egg replacer powder and let sit several minutes. Then add it to mixture and mix well.
- Add the all-purpose flour first, mix, then add the high gluten flour and mix just until the dough comes together.
- Roll out between two sheets of parchment to 2mm, and freeze until ready to use.

COCONUT CARAMEL

125 g sugar
80 g glucose
205 g coconut cream
65 g PASSION FRUIT INSPIRATION

- In a pot, heat the glucose and slowly add the sugar to create a dry caramel.
- Cook to medium amber, remove from the heat and add the hot coconut cream.
- Return to the heat and cook over medium heat until all the sugar is melted.
- Cool slightly before adding the PASSION FRUIT INSPIRATION. Immersion blend until smooth.
- Use warm or chill until ready to use.

COCONUT TUILE

45 g vegan butter
65 g light brown sugar
80 g glucose
25 g all-purpose flour
90 g desiccated coconut

- Combine the butter, sugar and glucose in a pot and bring to a boil.
- Pour in a bowl and add the flour and coconut.
- Place 5g of batter in a mold (Fleximold 2269) and bake at 340°F (171°C) until golden brown.
- Cool slightly, remove from the mold and immediately place on a curved tuile mold. Let cool until ready to use.

GARNISH

AN toasted coconut chips
AN lime zest
AN **PASSION FRUIT INSPIRATION décor**

TROPIC OF CAPRICORN **CONTINUED**

ASSEMBLY & FINISHING

- Line 7cm tart rings with the Almond Shortbread Dough and bake at 154-157°C (310-315°F) on a Silpain-lined perforated sheet pan until golden brown.
- To make the décor, spread tempered PASSION FRUIT INSPIRATION between two rectangular strips of guitar sheets and cut 5cm rounds with a cutter. Place in a curved tuile mold and allow to crystalize before removing the strips of guitar sheets.
- Once the tart shell is baked and cooled, warm the Coconut Caramel slightly, then pipe 20g evenly into the bottom of the tart.
- Place in the freezer briefly to set.
- Warm the Passion Crèmeux until warm but not liquid, and pipe on top of the Caramel to fill the shell (around 35g).
- Chill the tart to set.
- Garnish with a Coconut Tuile, a PASSION FRUIT INSPIRATION décor round, toasted coconut chips and lime zest before serving.

“Tarts are great pastry options that can be adapted to suit different events and menus. This one is an interpretation of the classic lemon tart that will transport you to a **tropical destination** anytime of the year.” – Chef Sarah Tibbetts



ALMOND SHORTBREAD DOUGH:
ultra-crispy with vegan butter and egg replacer



COCONUT CARAMEL:
Texturizing with coconut cream and **PASSION FRUIT INSPIRATION**



PASSION CRÉMEUX:
Used as a lemon curd, texturizing with **PASSION FRUIT INSPIRATION** instead of butter



CHEF PHILIPPE GIVRE ILLANKA INTENSE ICE CREAM CUP



ILLANKA INTENSE ICE CREAM CUP



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA EXECUTIVE PASTRY CHEF PHILIPPE GIVRE
MAKES 20 CUPS

ILLANKA OAT MILK ICE CREAM

1180 g oat milk (gluten free)

44 g coconut oil

122 g SOSA Inulin

96 g sugar

120 g powdered glucose

40 g invert sugar

8 g dairy free sorbet stabilizer

390 g ILLANKA 63% COUVERTURE

- Combine the stabilizer with 10% of the sugar. Set aside.
- Heat the oat milk in a saucepan. At 77°F (25°C), add the inulin.
- At 86°F (30°C), add the invert sugar, glucose, and sugar. At 104°F (40°C), add the coconut oil. At 45°C (113°F), add the stabilizer and sugar mixture.
- At 140°F (60°C), in 3 additions, add the hot liquid to the couverture, stirring to emulsify.
- Pasteurize at 85°C (185°F) for two minutes before rapidly chilling to 39°F (4°C). Homogenize.
- Chill for 12 hours at 39°F (4°C). Blend and churn between 21°F (-6°C) and 50°F (-10°C). Blast freeze at -22°F (-30°C). Store at -0.4°F (-18°C).

ILLANKA CHOCOLATE CRÉMEUX

185 g oat milk (gluten free)

25 g powdered glucose

3.5 g SOSA Natur Emul

125 g ILLANKA 63% COUVERTURE

25 g coconut oil

- Heat the oat milk to 77°F (25°C). Add the glucose and Natur Emul and heat to 185°F (85°C).
- Melt the coconut oil and mix with the melted ILLANKA 63% couverture.
- Pour the hot liquid in 4 additions over the melted couverture and stir to form an emulsion.
- Blend with an immersion blender to perfect the emulsion.
- Let set in refrigerator overnight.

COCONUT PASSION CARAMEL SAUCE

100 g sugar

80 g glucose

175 g coconut purée

55 g PASSION FRUIT INSPIRATION

- Heat the coconut purée in the microwave.
- In a pot, heat the glucose and slowly add the sugar to create a dry caramel.
- Cook to medium amber, remove from the heat and add the hot coconut purée.
- Return to the heat and cook over medium heat until all the sugar is melted.
- Cool slightly before adding the PASSION FRUIT INSPIRATION.
- Immersion blend until smooth. Use warm or chill until ready to use.

ILLANKA INTENSE ICE CREAM CUP **CONTINUED**

ALMOND STREUSEL

100 g almond flour
100 g raw cane sugar
1.5 g fleur de sel
90 g rice flour
75 g coconut oil
25 g water

- Combine the dry ingredients.
- Melt the coconut oil and add the warm water.
- Pour the coconut oil and water into the dry ingredients in the bowl of a stand mixer fitted with a paddle attachment.
- Mix until the mixture forms small pieces. Stop mixing.
- Set aside in the refrigerator or freezer until ready for baking.
- To bake, spread the streusel evenly on a baking sheet, and bake at 302-320°F (150-160°C) until golden brown.

ALMOND INSPIRATION COATED STREUSEL

235 g Almond Streusel
120 g ALMOND INSPIRATION

- After the streusel is baked and cooled, process it into a course, ground texture.
- Mix it with the melted ALMOND INSPIRATION.
- Use immediately or let set at room temperature.

LIME AND ORANGE MERINGUE

6.5 g SOSA powdered gelatin (220 bloom)
75 g sugar
90 g water
30 g lime juice
50 g orange juice
0.6 g citric acid

- Soak the gelatin in 5 times its weight of cold water.
- Make a syrup with the water and sugar, bringing it to a boil.
- Stir in the lime juice and orange juice and gelatin.
- Bring back to a boil.
- Add the citric acid and blend with an immersion blender.
- Store overnight in the refrigerator until set.
- Whip the set syrup in a stand mixer fitted with the whisk attachment for around 40-45 minutes until it reaches the texture of a foamy mousse.

ASSEMBLY & FINISHING

- Use a piping bag to pipe tempered ILLANKA 63% couverture in a small oval on a guitar sheet, then pipe a small line coming down from the oval. Let crystalize.
- Process COCOA NIBS to obtain a fine powder. Once the chocolate pieces have set, brush the oval tops with melted COCOA BUTTER and dust liberally with the cocoa nib powder. Set aside.
- Place some ALMOND INSPIRATION Coated Streusel in the bottom of a plate.
- Pipe a thin line of Chocolate Crèmeux.
- Make 2 scoops of Ice Cream and place them on top of the Streusel.
- Pipe more interlaced lines of Chocolate Crèmeux on top.
- Decorate with the Caramel Sauce.
- Make a small cloud of the Lime and Orange Meringue with a spoon. Store in the freezer or used immediately.
- Decorate with Meringue and Chocolate Decorations before serving.

“ILLANKA gives this ice cream a strong chocolate flavor. Crèmeux is added to intensify the chocolate, and the crunchy streusel **balances the textures.**” –Chef Philippe Givre

LIME & ORANGE MERINGUE:

A fluffy whipped cloud stabilized with gelatin



COCONUT PASSION Caramel SAUCE:

Texturizing with coconut cream and **PASSION FRUIT INSPIRATION**



ALMOND STREUSEL:

ALMOND INSPIRATION
with coconut oil and rice flour



DY-NO-MITE BAR



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA PASTRY CHEF SARAH TIBBETTS

MAKES 30 BARS

GUANAJA CRÉMEUX

965 g oat milk (gluten free)
125 g powdered glucose
20 g SOSA Natur Emul
575 g GUANAJA 70% COUVERTURE
145 g coconut oil

- Heat the oat milk to 77°F (25°C). Add the glucose and Natur Emul and heat to 185°F (85°C).
- Melt the coconut oil and mix with the melted GUANAJA 70% couverture.
- Pour the hot liquid over the couverture in 4 additions, mixing to emulsify.
- Blend with an immersion blender to perfect the emulsion. Refrigerate overnight.

ALMOND CRÉMEUX

530 g oat milk (gluten free)
60 g powdered glucose
10 g SOSA Natur Emul
450 g ALMOND INSPIRATION

- Heat the oat milk to 77°F (25°C). Add the glucose and Natur Emul and heat to 185°F (85°C).
- Pour the hot liquid over the melted ALMOND INSPIRATION in 4 additions, mixing to emulsify.
- Blend with an immersion blender to perfect the emulsion. Refrigerate overnight.

COCOA CRUMBLE

100 g gluten-free flour blend
50 g COCOA POWDER
90 g almond flour
70 g confectioner's sugar
100 g vegan butter
30 g almond oil
30 g GUANAJA 70% COUVERTURE

- Combine the dry ingredients in the bowl of a stand mixer.
- Add the cubed vegan butter at room temperature and mix until the dough begins to come together but is still crumbly.
- Spread on a parchment-lined perforated sheet pan and bake at 315°F (157°C) until fully cooked.
- Cool and place in the bowl of a food processor.
- Add the almond oil and melted GUANAJA 70% couverture and pulse until just combined.
- Roll out the mixture between two sheets of parchment paper to 11x12in.
- Chill in the refrigerator until ready to use.

CRUNCHY PRALINÉ

75 g GUANAJA 70% COUVERTURE
250 g 60% ALMOND PRALINÉ
50 g almond butter
115 g slivered almonds

- Toast and chop the slivered almonds.
- Melt the GUANAJA 70% couverture and then combine all of the ingredients.
- Use the mixture at around 72-73°F (22-23°C) and spread out evenly on top of the Cocoa Crumble layer. Place in the freezer to set before cutting.

DY-NO-MITE BAR **CONTINUED**

COCOA NIB GLAZE

1350 g GUANAJA 70% COUVERTURE

270 g almond oil

135 g COCOA NIBS

- Melt the GUANAJA 70% couverture.
 - Add the almond oil and COCOA NIBS.
 - Use the glaze at 95°F (35°C).
-

ASSEMBLY & FINISHING

- Remove the layered Cocoa Crumble and Crunchy Praliné base from the freezer and let warm slightly before cutting. Cut into 12x1.5cm rectangles.
- Separate on a Silpat-lined tray, then using a large round tip, pipe the cold Almond Crèmeux on top, smoothing the ends with a hot knife.
- Return the inserts to the freezer. Warm the GUANAJA Crèmeux just until liquid but not hot. Pour 50g of GUANAJA Crèmeux into a mold (Silikomart SF247) then place the frozen insert inside, making sure the insert is flush with the opening of the mold and the Crèmeux is evenly distributed. Repeat with all the inserts, then blast freeze before unmolding.
- Unmold the bars and place on a glazing rack. Heat the Cocoa Nib Glaze to 95°F (35°C) and evenly coat the frozen bars. Place in a covered container and allow to thaw in the refrigerator before serving.



COCOA CRUMBLE:

Gluten-free and made with
vegan butter

GUANAJA CRÉMEUX:

with oat milk, natural emulsifier
for stability and coconut oil
for creamy texture



ALMOND CRÉMEUX:

ALMOND INSPIRATION
with oat milk and natural
emulsifiers

“This is my take on a rich,
indulgent dessert bar, that
just happens to be vegan and
gluten free. It’s **DY-NO-MITE!**”

–Chef Sarah Tibbetts



CHEF PHILIPPE GIVRE ORIGAMI TRAVEL CAKE



ORIGAMI TRAVEL CAKE



ORIGINAL RECIPE BY L'ÉCOLE VALRHONA EXECUTIVE PASTRY CHEF PHILIPPE GIVRE

MAKES 5 CAKES

SOFT ALMOND BISCUIT

280 g egg whites
155 g sugar
140 g confectioner's sugar
140 g almond flour
45 g rice flour
95 g egg whites

- Whip the egg whites and slowly add the sugar.
- At the same time, mix together the almond flour, confectioner's sugar, rice flour and the second quantity of eggs whites.
- When the eggs whites are whipped, combine with the second mixture.
- Spread the biscuit on parchment paper.
- Bake at 374°F (190°C).

ALMOND SHORTBREAD

180 g vegan butter
3 g salt
135 g confectioner's sugar
45 g almond flour
30 g egg replacer powder
65 g water (for egg replacer powder)
350 g gluten-free flour blend

- Cream the butter with the salt, sugar and almond flour.
- Add the water to the egg replacer powder and let sit several minutes. Then add it to mixture and mix well.
- Add the gluten-free flour and mix just until the dough comes together.
- Roll out between two sheets of parchment to 2mm, and freeze until ready to use.

STRAWBERRY INSPIRATION LIGHT PRESSED SHORTBREAD

420 g Almond Shortbread
170 g STRAWBERRY INSPIRATION
7.5 g lemon zest

- Break the Almond Shortbread into pieces in a food processor, then incorporate the melted STRAWBERRY INSPIRATION and add the lemon zest.
- Store in the refrigerator or use immediately.

STRAWBERRY CRÉMEUX

595 g strawberry purée
200 g water
65 g powdered glucose
25 g SOSA Inulin
65 g sugar
8 g SOSA Pectin NH
8 g SOSA Natur Emul
220 g STRAWBERRY INSPIRATION
30 g coconut oil
6.5 g lemon juice

- Heat the fruit purée and water with the glucose and inulin to around 77-86°F (25-30°C), then add the sugar mixed with the pectin NH and Natur Emul.
- Slowly heat the mixture to a boil to activate the pectin.
- Slowly pour this mixture over the melted STRAWBERRY INSPIRATION and coconut oil in several additions.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Mix using an immersion blender again and add lemon juice.
- Leave to crystalize in the refrigerator.

CRUNCHY STRAWBERRY INSPIRATION GLAZE

295 g STRAWBERRY INSPIRATION
60 g grapeseed oil
45 g chopped roasted almonds

- Melt the STRAWBERRY INSPIRATION at 95°F (35°C).
- Mix with the grapeseed oil and add the chopped roasted almonds.
- Use at 86-95°F (30-35°C).

ORIGAMI TRAVEL CAKE **CONTINUED**

ABSOLU CRISTAL SPRAY GLAZE

135 g ABSOLU CRISTAL NEUTRAL GLAZE • Bring the ABSOLU CRISTAL to a boil with the water, and spray at
15 g water 176°F (80°C).

ASSEMBLY & FINISHING

- Spread 560g of Strawberry Crèmeux on top of the Soft Almond Biscuit. Mold the remaining Crèmeux (around 100g per mold) in Pavoni mold (TOPO3).
- After mixing all ingredients for the Pressed Shortbread, spread it out between two sheets of parchment paper, the same size as the Crèmeux-topped Biscuit. Let crystalize in the freezer for several minutes to more easily remove the paper.
- After removing the paper, place the fine layer of Pressed Shortbread on top of the Crèmeux.
- Cut the Biscuit in 3 strips of 21cm and stack them on top of each other. Store in the freezer before cutting.
- Cut in strips of 21cm x 17cm.
- Prep the Crunchy Glaze and use at 86-95°F (30-35°C).
- Place two wooden sticks into the cake and dip it into the Crunchy Glaze. Let crystalize in the refrigerator.
- Unmold the Crèmeux and spray with hot Spray Glaze.
- Place the molded Crèmeux decoration on the top of each cake and decorate with a few triangles of STRAWBERRY INSPIRATION.



STRAWBERRY CRÊMEUX:

Used like a lemon curd, texturizing with **STRAWBERRY INSPIRATION** instead of butter.

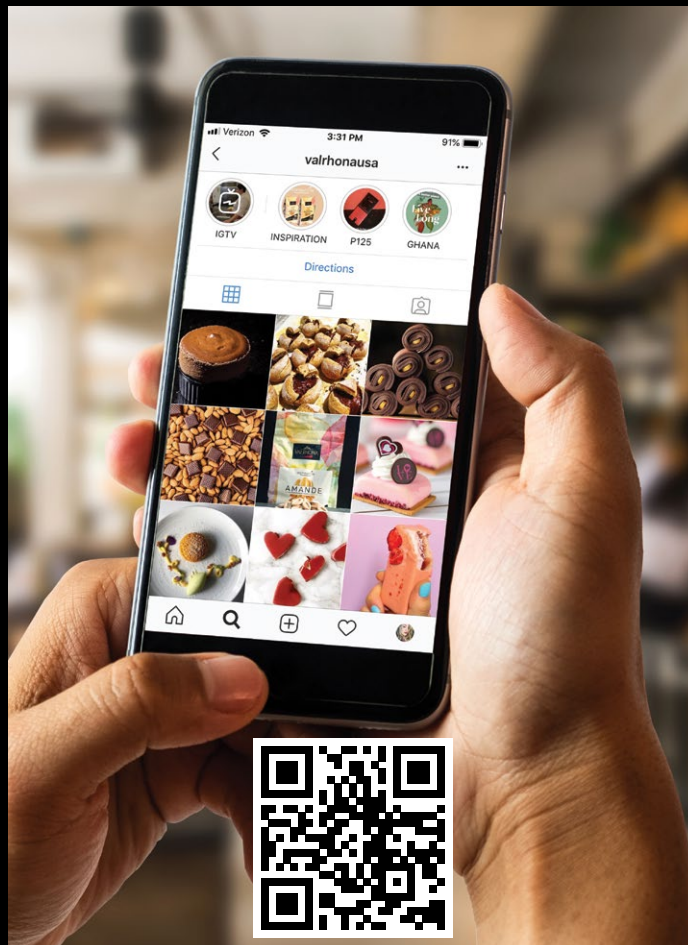
SOFT ALMOND BISCUIT:

Uses rice and almond flours for a perfectly textured and gluten free biscuit.

STRAWBERRY INSPIRATION LIGHT PRESSED SHORTBREAD:

Ultra-crispy shortbread made with vegan butter and egg replacer pressed with **STRAWBERRY INSPIRATION**.

“Strawberry flavor in a cake is not easy to obtain. Here the **intensity of the crêmeux** creates a delicious and beautiful travel cake.” -Chef Philippe Givre



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