



# Confection 80%

Valrhona's new  
range of chocolate  
with no added  
cocoa butter

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Add intensity to your  
creations

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

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## Choose the most suitable chocolate for your recipe with the right cocoa intensity

While it's essential for coating, molding, and making bars, couverture chocolate isn't the best choice for **some** pastry and chocolate recipes **that do not require added cocoa butter**.

With this in mind, and in keeping with its **pioneering spirit**, Valrhona has brought together all the **expertise** of its teams to develop a range of baking chocolate adapted to the specific needs of its customers. Today, Valrhona is unveiling four **new chocolate references with no added cocoa butter, grouped together in a new range called Confection**.

With Valrhona's Confection, professionals can be sure they are **choosing the most suitable chocolate for their recipe with the desired cocoa intensity**.



# Baking chocolate: two ingredients for endless uses

The chocolates in the Confection range have a tiny list of just 2 ingredients: cocoa beans and sugar. No added cocoa butter, no lecithin, no vanilla extract.

Their high cocoa content (80% cocoa beans) offers an intense cocoa taste, as well as a powerful aroma, characteristic of the cocoa's origin, all of which take the recipes to the next level.

This range is designed above all for recipes in which chocolate is transformed, for example to «confect» fillings such as ganaches and creams, but also mousses, sponges, soufflés, and ice creams. Any uses where fluidity, generally provided by cocoa butter, is not an important factor, unlike coating or molding.

## APPLICATIONS

CONFECTION	MOUSSES	CRÉMEUX AND GANACHE	SPONGES AND DOUGHS	ICE CREAMS AND SORBETS	DRINKS AND SAUCES
TECHNIQUE	●	●	○	○	○
● Ideal use ○ Recommended use					

Valrhona provides its customers with **tools and resources** to **guide them towards the right chocolate for their recipe** and to **help them create their own recipes**, including a booklet presenting the range and customized advice from L'École Valrhona chefs by telephone.

### PACKAGING

3kg bag of fèves

### COMPOSITION

Cocoa 80 %      Fat 43 %      Sugar\*\* 20 %

### INGREDIENTS

Pure origin cocoa beans, sugar

### USE WITHIN\*

18 months

### STORAGE

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

\*calculated based on the date of manufacture \*\*added sugar



# Pure origin chocolate with character that perfectly reflects the terroir where it was grown

Each of Valrhona's **four chocolate references** offers a **unique aromatic profile**, typical of a specific origin. **Single terroir chocolates** with tangy, bitter, roasted, or fruity notes, offering dessert artisans a **wide spectrum of tastes** for their creations.

## MADAGASCAR 80%

### A REFLECTION OF THE MADAGASCAN TERROIR

Madagascar 80% is a mirror held up to the Malagasy terroir, with its notes of **tangy berries** and **slightly bitter toasted cocoa nibs**.

Valrhona has been working with the Millot Plantation for over 30 years in an exclusive partnership. In 2016, the company became a shareholder in this 600-hectare farm, which employs nearly 500 people. Our partnership with the Millot plantation has enabled us to set up an agroforestry project to raise farmers' awareness of the benefits of combining cocoa with other crops, including vanilla, to make their livelihoods less vulnerable. 151,400 cacao trees and 5,000 shade trees have been planted using agroforestry techniques.



## ÉQUATEUR 80%

### A JOURNEY TO THE HEART OF AMAZONIA

Equateur 80% leads us deep within the Amazonian rainforest with its **bitter, herbal, and sweetly spiced notes**.

This chocolate is made from an emblematic Ecuadorian cocoa variety called "Nacional", a true national treasure. In 2019, Valrhona entered into a long-term collaboration with its partner Osella, which brings together 287 producers and employs 44 people. The two organizations are working together to preserve the "Nacional" cocoa variety and help improve farmers' agricultural practices in 8 provinces, focusing on pruning, fertilization, plot renovation, and improved fermentation and drying of cocoa beans.







## GHANA 80% COCOA WITH SPICED NOTES

Ghana 80%, with its sweet notes of **vanilla**, **roasted nuts** and **cocoa**, whisks us away to the heart of Ghana's plantations.

Since 2017, Valrhona and FEDCO have conducted a large-scale program to improve educational conditions in the communities. A three-way program involving the Ghanaian Ministry of Education, FEDCO, and Valrhona has been launched in communities in the Tarkwa district. In 5 years, 5 schools have been built (1 nursery, 2 primary schools, and 2 secondary schools), 2 elementary schools have been renovated, and 33 classrooms and 4 computer centers equipped. Each school now has its own toilet with well and septic tank. Today, 1600 pupils benefit from the new, renovated schools.



## RÉPUBLIQUE DOMINICAINE 80% WITH NOTES OF RIPE FRUIT

République Dominicaine 80%, with its **tangy notes** of **ripe fruit** and **more subtle cocoa notes**, lets us in on the secrets of the island of Santo Domingo.

Since 2016, Valrhona and other partners have been involved in a pioneering initiative that is revolutionizing cocoa growing in the Dominican Republic: Cacao Forest. Four models were tested in three sub-regions on 36 plots, with nine hectares of space being devoted to experimentation. More than 1,900 growers were involved in the project. The results speak for themselves, demonstrating significant benefits such as increased and diversified income for producers, improved biodiversity and effective carbon capture.





# Intense Chocolate Tart

AN ORIGINAL L'ÉCOLE VALRHONA RECIPE

Makes 15 tarts

## P125 CŒUR DE GUANAJA SHORTBREAD CRUST

180 g	European-style butter	Using the paddle attachment in a food processor, cream the cold cubed
100 g	<b>P125 CŒUR DE GUANAJA</b>	butter until it has a soft and fluffy texture.
140 g	Confectioners' sugar	Add the melted chocolate at 95 °F (35 °C).
44 g	Almond flour	Add the confectioners' sugar, almond flour and salt.
3,2 g	Fine salt	Add the eggs.
76 g	Eggs	Mix them in.
350 g	All-purpose flour	Add the flour, then hand-mix until a homogeneous dough forms.
888 g	Total weight	Set aside in the refrigerator or spread out immediately.

## CONFECTION 80% GANACHE

150 g	Whole milk	Heat the milk, cream, and invert sugar to 175 °F (80 °C).
110 g	Whipping cream	Slowly combine the warm mixture with the melted chocolate to make an
92 g	Invert sugar	emulsion using a spatula.
250 g	<b>CONFECTION 80%*</b>	Immediately mix using an immersion blender to make a perfect emulsion.
610 g	Total weight	

\*Same amount for all four products in the CONFECTION 80% range

## ASSEMBLY & FINISHING

Roll out the Confection shortbread dough to a thickness of 2.5 mm.  
Use to line greased 7.5cm diameter tart rings.  
Bake at 300 °F (150 °C) for 20/22 min.  
Make the ganache and pour into the tart crusts at 85/95 °F (30/35 °C).  
Leave to set in the refrigerator.

Valrhona: P125 Cœur de Guanaja (6360), Équateur 80% (46175), Ghana 80% (46174), Madagascar 80% (46173), République Dominicaine 80% (46176)





## About Valrhona

### VALRHONA: TOGETHER, GOOD BECOMES BETTER

Valrhona has been a partner to flavor professionals since 1922 and a pioneer in setting the standard in the world of chocolate. Today, it defines itself as a company whose mission – “together, let’s do good things with good food” – expresses the strength of its commitment. Together with its colleagues, chefs and cocoa growers, Valrhona imagines the best of chocolate to create a fair and sustainable cocoa industry and inspire gastronomy that tastes good, looks good and does good.

Every day, Valrhona is driven by a determination to build direct, long-term relationships with producers, seek out chocolate’s next innovation and share expertise. Valrhona works with chefs to support skills and craftsmanship, guiding them on their quest for a unique identity by constantly pushing back creativity’s boundaries.

In January 2020 Valrhona became a B Corporation®. The company is proud to have been awarded this demanding label for the second time in January 2024. It rewards the world’s most ethically conscious companies, all of which combine economic performance with social and environmental responsibility. This distinction is a recognition of “Live Long”, the company’s sustainable development strategy shaped by our desire to co-construct a model that would have a positive impact on producers, employees, flavor professionals and everyone who loves chocolate.

Choosing Valrhona means making a commitment to ethical chocolate. 100% of our cocoa beans are traced back to our producers, so you know exactly where they come from, who harvested them and that they were produced in the right conditions. Choosing Valrhona means choosing chocolate that respects people and the planet.

[www.valrhona.com](http://www.valrhona.com)

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Link to download images:

<https://bit.ly/Confection80>

