



VALRHONA

Let's imagine the best of chocolate®



Hukampi 53%

STEP INTO THE UNKNOWN WITH
OMBRÉ CHOCOLATE

Hukambi 53%

The first ever ombre couverture chocolate

Chocolate that flaunts the codes of classic gastronomy, interfusing the indulgence of milk with the powerful aromas of Brazilian cocoa. Now is the time to reveal all the ideas you have never dared to express and redefine your creativity.

BETWEEN DARKNESS AND THE LIGHT: A NEW OMBRÉ DIMENSION



BRAZIL AND OUR PARTNER M. LIBÂNIO

Brazil is **one of the oldest cocoa-producing countries**. Currently, Brazil is the **fifth biggest producer country, growing 6% of the world's cocoa**.

Valrhona first encountered M. Libânio in the state of Bahia in Brazil in the late 2000s. **The company is driven by a philosophy that promotes harmony between people, soils and plants so that all can live together in a sustainable environment.** The company is located in one of the richest ecosystems in the world, the Mata Atlantica, an area which has been named a **Biosphere Reserve by UNESCO**. M. Libânio's employees use the "Cabruca" system which involves allowing taller trees such as fruit trees to grow above smaller varieties such as cacaos. Recently, M. Libânio has developed a **modern agroforestry system** which grows

cocoa under the shade cast by rubber trees. Today, their plantations are certified by the **Rainforest Alliance**.

The name "Hukambi" is a contraction of the words for black ("Hu") and milk ("Kambi") in Tupi-Guarani, a language spoken by one of the indigenous peoples living in Brazil's Mata Atlantica.

To find out more about our partner M. Libânio and our social and environmental initiatives, visit **partners.valrhona.com**



SENSORY PROFILE



MAJOR CHARACTERISTIC: **COCOA-RICH**
 MINOR NOTE: **CEREALS**
 UNIQUE NOTE: **BITTERNESS**

Hukambi's surprising blend of cocoa, bitter and lightly shortbread-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.



PACKAGING

3kg bag of fèves
 50g sample

Code: 49787
 Code: 49815

COMPOSITION

Cocoa 53% min. Fat 45% Sugar** 25%

INGREDIENTS

Brazilian cocoa beans, brown sugar, cocoa butter, full-fat milk powder (France), Madagascan vanilla.

USE WITHIN*

12 months

STORING

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

*calculated based on the date of manufacture

**added sugar


TEMPERING TEMPERATURES

T1 (113-122°F OR 45-50°C)	T2 (80-82°F OR 27-28°C)	T3 (84-86°F OR 29-30°C)
MELTING	CRYSTALLIZATION	WORKING BY HAND

APPLICATIONS AND PAIRINGS

HUKAMBI 53%	COATING	MOLDING	BARS	MOUSSE	CRÉMEUX & GANACHE	ICE CREAMS & SORBETS
TECHNIQUE	○	○	●	○	●	○

● Ideal application ○ Recommended application

FRUITY		PLANTS		ALCOHOL	
	PRUNES QUINCE		MELILOT		PINOT WINES
SPICES			CEREALS		
	GREEN PEPPER	SMOKED SALT	TOASTED CEREALS		



Rémi Poisson
PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA

“ *Hukambi* is a chocolate that brings together all the indulgence and pleasure of rounded cocoa notes. The intense cocoa and milk aspects to its character mean it can be used to create very flavorful desserts and interesting blends of different tastes. ”



Ama

Antoine Michelin
PASTRY CHEF INSTRUCTOR
 ÉCOLE VALRHONA

60% HAZELNUT & ALMOND PRALINÉ WITH PUFFED AMARANTH

70g	HUKAMBI 53%
25g	Cocoa butter
230g	60% Nutty Almond & Hazelnut Praliné
190g	Puffed amaranth
4g	Fleur de sel
519g	Total weight

- Melt the Hukambi couverture and cocoa butter at 110-120°F (45-50°C) and mix with the praliné.
- Heat to 115°F (45°C).
- Allow the mixture to start setting at 75-79°F (25-26°C) then add the puffed amaranth and fleur de sel.
- Pour it into a frame. Setting: 24 to 36 hours.

HUKAMBI 53% GANACHE FOR FRAMES

255g	Heavy cream 36%
80g	Glucose DE60
475g	HUKAMBI 53%
60g	European-style butter
870g	Total weight

- Heat the cream with the glucose to 140-150°F (60-65°C), then combine half with the partly 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 95-105°F (35-40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C), and mix using an immersion blender again.
- Pour the ganache at a temperature of 90-93°F (32-34°C) into a frame.

ASSEMBLY AND FINISHING

Pour the tempered praliné into a 34 x 34cm ganache frame (depth: 4mm) placed on top of a guitar sheet coated with milk chocolate.

Leave in the refrigerator for 10 minutes to set.

Put a 6mm-deep frame on top of the praliné and pour in the Hukambi ganache.

Leave to set for 24 to 36 hours at 60°F (17°C) and a 60% relative humidity level.

Once the ganache has set, coat it with a layer of tempered couverture chocolate.

Use a guitar cutter to slice it into 15 x 36mm rectangles.

Coat the desserts with some tempered couverture and decorate using a fork or the blade of a cutter.

Chef's tip

If you would like to vary the recipe's flavors, the amaranth also pairs perfectly with pistachio praliné.

Sakambi

Arthur Cavalle
PASTRY CHEF INSTRUCTOR
 ÉCOLE VALRHONA



HUKAMBI 53% CREAMY GANACHE

150g	UHT whole milk
5g	Potato starch
150g	HUKAMBI 53%
305g	Total weight

- Mix together a small portion of the cold milk with the potato starch, and set aside.
- Heat the remaining milk to 185-195°F (85-90°C) and combine it with the milk-starch mixture.
- Put everything back in the cooking appliance and bring to a boil.
- Gradually combine the hot liquid starch with the chocolate.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Pour the ganache into a container and leave to set in the refrigerator for 12 hours.

BUCKWHEAT SUGAR-COATED SHORTBREAD

400g	European-style butter
160g	Confectioner's sugar
250g	Buckwheat flour
250g	All-purpose flour
1g	Fine salt
50g	Whole eggs
1,111g	Total weight

- Combine the dry butter and sifted dry ingredients and salt.
- Add the eggs.
- Once the mixture is homogeneous, spread the shortbread between two sheets to a thickness of 3mm.
- Store in the refrigerator.

HUKAMBI 53% FLAN MIX

150g	Caster sugar
75g	Cornstarch
750g	UHT whole milk
750g	Heavy cream 36%
450g	HUKAMBI 53%
2,175g	Total weight

- Mix the sugar with the cornstarch.
- Heat the milk and cream to 120°F (50°C) then add the sugar and starch mix.
- Bring to a boil.
- Make an emulsion with the couverture.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Leave to cool in the refrigerator, then bake it for 25 minutes at 330°F (165°C).

BUCKWHEAT PRALINÉ

120g	Buckwheat seeds
60g	Whole raw almonds
90g	Caster sugar
30g	Grape seed oil
300g	Total weight

- Roast the buckwheat seeds and raw almonds at 320°F (160°C).
- Make a dry caramel with the sugar, then pour it over the roasted nuts on a silicone sheet.
- Once the nuts have cooled, mix them in a Robot Coupe food processor, then add the grape seed oil.
- The praliné must have a firm, shiny texture that is suitable for a piping bag.
- Set aside.

ASSEMBLY AND FINISHING

As needed	European-style butter
As needed	Brown sugar
As needed	HUKAMBI 53%
As needed	Moisture resistant confectioner's sugar
As needed	Fleur de sel
As needed	Roasted hulled kasha buckwheat

Make the creamy ganache and set it aside in the refrigerator.

Make the buckwheat sugar-coated shortbread.

Grease some rings (12cm diameter, 4.5cm deep) and coat them with brown sugar. Cut the sugar-coated shortbread into shape, then push each one into a ring.

Use some parchment paper to cover the rings and fill their middles with rice or peas.

Bake for 15 minutes at 310°F (155°C), then remove the rice or peas. Bake again at 310°F (155°C) for 15 minutes, then leave to cool.

Make the flan mix. Pour it into the buckwheat shortbread cases, cover the surface with plastic wrap and leave to cool in the refrigerator.

Bake for 25 minutes at 330°F (165°C). Set aside and store in the refrigerator.

Make the buckwheat praliné.

Put your chocolate decorations in place. Using a palette knife, spread some melted Hukambi couverture into a thin layer on a cold marble surface. Before it sets, make some couverture shavings by scraping the edge of a 3cm cutter across the surface towards you.

Store them in a chocolate cupboard at 61°F (16°C) with a humidity level of 65%.

Sprinkle the edges of the flan with decorative confectioner's sugar. Spread 80g of creamy ganache over the flan. Using a piping bag without a nozzle, pipe some dabs of buckwheat praliné onto the creamy ganache. Add the chocolate decorations so the praliné is still visible underneath and season with fleur de sel and kasha seeds.

Stolen Heart

Paul Brichon and Virginia Lebrige

ASSISTANT PASTRY CHEFS
ÉCOLE VALRHONA



MANGO, PASSION FRUIT AND LIME COMPOTE

160g	100% passion fruit purée
90g	100% Kesar and Alphonso mango purée
15g	Caster sugar
5g	Pectin NH
130g	Diced fresh mango
1	Lime zest
400g	Total weight

Heat the purées to 105°F (40°C), then add the sugar mixed with the pectin. Bring to a boil, then add the fresh mango cubes and store in the refrigerator. Once cooled, add the chopped lime zest.

COCONUT & COCOA NIB MIX FOR SIPHONS

60g	UHT whole milk
50g	100% coconut cream
20g	Cocoa nibs
30g	Caster sugar
1g	Xanthan gum
5g	Proespuma Hot
180g	100% coconut cream
160g	Heavy cream 36%
506g	Total weight

Combine and heat the milk, the smaller portion of coconut cream and the cocoa nibs. Leave the mixture to infuse for 20 minutes. Combine the sugar, xanthan gum and Proespuma and add them in. Bring to a boil. Add the remaining coconut cream and heavy cream. Mix and store at 40°F (4°C).

HUKAMBI 53% CHOCOLATE CAKE

55g	Almond flour
10g	Cornstarch
40g	Caster sugar
1g	Baking powder
60g	Eggs
55g	Heavy cream 36%
35g	HUKAMBI 53%
256g	Total weight

Combine the almond flour, cornstarch, caster sugar and baking powder. Add the eggs and cream. Grind up the Hukambi couverture and add it to the previous mixture. Use immediately or set aside.

ALMOND SHORTCRUST PASTRY

60g	All-purpose flour
20g	Confectioner's sugar
10g	Almond flour
0.5g	Salt
30g	European-style butter
10g	Eggs
130g	Total weight

Rub the dry ingredients into the cold cubed butter until the mixture resembles crumbs. As soon as the mixture is completely even, add the cold eggs. As soon as you obtain a smooth dough, stop mixing. Store in the refrigerator or spread out immediately. Bake in the oven at 300°F (150°C) for approx. 20 minutes.

HUKAMBI & COCONUT CRISP

120g	Almond shortcrust pastry
20g	Grated coconut
10g	Crispy wheat flake cereal
55g	HUKAMBI 53%
205g	Total weight

Using the paddle attachment in a food processor, break up the baked shortcrust pastry, then stir in the grated coconut, crispy wheat flake cereal and melted couverture.

ASSEMBLY AND FINISHING

As needed 55% dark chocolate pearls
As needed Cocoa nib powder

Make the mango and passion fruit compote and the coconut and cocoa nib siphon mix. Make the cake mix and put 10g into greased 5cm rings. Bake at 355°F (180°C) for 10 minutes and leave it to cool. Place the cake in a 57 × 16mm dark chocolate tartlet base you made beforehand. Process 20g of the coconut and cocoa nib cream in the siphon and place it on the cake. Sift a thin layer of ground cocoa nibs over the siphoned cream. Make the crisp and weigh out 8g in a second tartlet base. Place 15g of compote on the crisp.

ASSEMBLY

Create a stencil in the shape of half a heart. Sprinkle some ground cocoa nibs onto the plate to form the shape of half a heart. Then place a chocolate tartlet with siphoned coconut and cocoa nib cream on the other side to form the second part of the heart. Turn the tartlet containing the mango and passion fruit compote over and place it at an angle on the other base. Slightly melt a small chocolate sphere and place it at the center of the tartlet base to create a lid.

The Essentials

INTENSE HUKAMBI 53% CRÉMEUX

EGG-BASED CRÈME ANGLAISE

700g UHT whole milk
300g Heavy cream 36%
200g Eggs
20g Caster sugar
1,120g Total weight

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.
Heat the mixture to 183°F (84°C) and mix with an immersion blender until it is homogeneous.
Use immediately or cool down quickly and store in the refrigerator.

INTENSE HUKAMBI 53% CRÉMEUX

1,000g Egg-based crème anglaise
8g Gelatin powder 220 Bloom
40g Water for the gelatin
600g HUKAMBI 53%
1,648g Total weight

Add the rehydrated gelatin to the warm, blended crème anglaise.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

HUKAMBI 53% GANACHE FOR FRAMES

435g Heavy cream 36%
135g Glucose DE60
810g HUKAMBI 53%
100g European-style butter
506g Total weight

Heat the cream with the glucose to 140-150°F (60-65°C), then combine half with 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 95-105°F (35-40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C), and mix using an immersion blender again.
Pour the ganache at a temperature of 90-93°F (32-34°C) into a 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 60-65°F (16-18°C) and a 60% humidity level.
Turn out, coat with chocolate and cut into your chosen shape.

HUKAMBI 53% INTENSE WHIPPED GANACHE

LIQUID STARCH

1,000g UHT whole milk
30g Potato starch
1,030g Total weight

Mix together a small portion of the cold milk with the potato starch and set aside.
Heat the rest of the milk to between 185°F (85°C) and 195°F (90°C).
Combine some of the hot milk with the milk and starch mixture.
Put everything back in the cooking appliance and bring to a boil.

HUKAMBI 53% INTENSE WHIPPED GANACHE

1,000g Liquid starch
7g Gelatin powder 220 Bloom
35g Water for the gelatin
630g HUKAMBI 53%
400g Heavy cream 36%
2,072g Total weight

Mix the hot liquid starch with the rehydrated gelatin, then gradually combine it with the chocolate.
Immediately mix to make a perfect emulsion.
Add the cold heavy cream.
Mix again very briefly.
Cover the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours.
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

HUKAMBI 53% INTENSE GANACHE FOR DESSERTS AND TARTS

570g HUKAMBI 53%
70g Cocoa butter
300g UHT whole milk
200g Heavy cream 36%
4g Pectin X58
16g Caster sugar
1,160g Total weight

Mix the pectin X58 with the sugar and set aside.
Heat the milk and cream to 115°F (45°C).
Gradually add the pectin and sugar mixture and bring it to a boil for a few seconds to activate the pectin.
Using a spatula, gradually combine the pectin mixture with the partially melted chocolate to form an emulsion.
Blend thoroughly until the emulsion is perfect.
Pour out at 105-115°F (40-45°C).

The Essentials

HUKAMBI 53% JELLY

600g UHT whole milk
5g Pectin X58
20g Caster sugar
205g HUKAMBI 53%
830g Total weight

Warm the milk and sift in the sugar mixed with the pectin, whisking as you do so.
Bring to a boil while stirring for about 20 seconds.
Gradually combine part of the hot milk with the chocolate, use a spatula to create an emulsion, and mix using an immersion blender as soon as possible.
Incorporate the rest of the milk, then mix again.
Pour out at approx. 115-120°F (45-50°C).

If you plan to use it later, you can reheat the jelly to 140°F (60°C) and use it at 115°F (45°C).

Important: This jelly cannot be frozen.

LIGHT HUKAMBI 53% MOUSSE

500g UHT whole milk
10g Gelatin powder 220 Bloom
50g Water for the gelatin
600g HUKAMBI 53%
1,000g Heavy cream 36%
2,160g Total weight

Heat the milk and add the rehydrated gelatin.
Gradually combine the hot milk with the melted chocolate, taking care to form a smooth emulsion.
Immediately mix to make a perfect emulsion.
Once the mixture is at 85-95°F (30-35°C), combine with the frothy whipped cream.
Pour out immediately.
Freeze.

HUKAMBI 53% INTENSE CRÈME ANGLAISE MOUSSE

CLASSIC CRÈME ANGLAISE FOR THE INTENSE MOUSSE

405g UHT whole milk
85g Glucose DE60
85g Egg yolks
575g Total weight

Bring the milk and glucose DE60 to a boil and combine it with the yolks.
Heat the mixture to 183°F (84°C) and mix with an immersion blender until it is homogeneous.
Use immediately or cool down quickly and store in the refrigerator.

HUKAMBI 53% INTENSE CRÈME ANGLAISE MOUSSE

500g Classic Crème Anglaise for the Intense Mousse
590g HUKAMBI 53%
850g Heavy cream 36%
1,940g Total weight

After blending the warm crème anglaise, add the rehydrated gelatin if necessary.
Gradually combine with the partially melted couverture chocolate, taking care to form a smooth emulsion.
Immediately mix to make a perfect emulsion.
Check the temperature (85-90°F or 30-32°C for white chocolate; 95-99°F or 35-37°C for milk chocolate) and gradually fold in the frothy whipped cream using a spatula.
Use immediately and freeze.

 Reasonable Indulgence

SEE THE ESSENTIALS ONLINE 


VALRHONA
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