VALRHONA

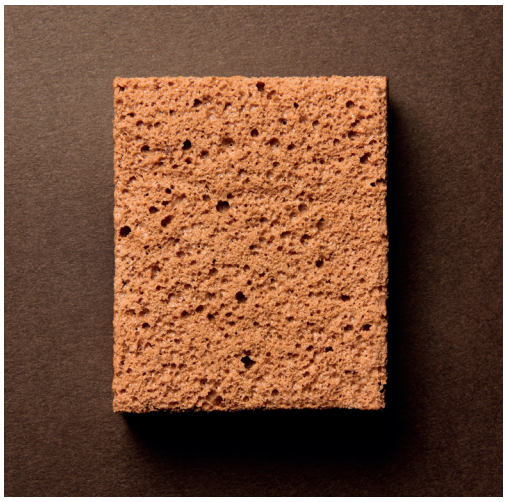
Let's imagine the best of chocolate®

Confection 80%

ADD INTENSITY TO YOUR RECIPES

Confection 80%

You can be sure you've chosen the most suitable chocolate
for your recipe with the right cocoa intensity.



CHOCOLATE WITH NO ADDED COCOA BUTTER, PERFECTLY SUITED TO SPECIFIC RECIPES

A range of **four Single Origin chocolates with no added cocoa butter** that bring together **all Valrhona's expertise** to **make and elevate fillings** such as ganaches and creams as well as **mousses, sponges, soufflés, and ice creams**.

Ghana, Ecuador, Dominican Republic, Madagascar: single origin chocolates with aromatic profiles that reflect their cocoa's terroirs.

A POWERFUL CHOCOLATE TASTE AND VARYING INTENSITY

The high cocoa content (80%) gives your recipes an intense taste. A powerful chocolate taste that is available is available in 3 different intensities: powerful, balanced and light.

4 DISTINCT AROMATIC PROFILES, THAT REFLECT THEIR TERROIRS

Tangy and Fruity (Madagascar), Bitter and Herbal (Ecuador),
Toasted and Spiced (Ghana), Ripe Fruits (Dominican Republic).

JUST TWO INGREDIENTS

80% single origin cocoa beans and 20% sugar.
No added cocoa butter, no lecithin, no vanilla.

SPECIFIC USES

This range of chocolate is designed to "confect" fillings such as ganaches and creams, mousses, sponges, soufflés, ice creams, and more...

They are not suitable for coating and molding, which require chocolate with added cocoa butter.

COMMITTED TO EACH CACAO PARTNER

Valrhona has made a commitment to each cocoa plantation via long-term local partnerships and ethical cooperatives. **The aim of this is to improve** producers' **working conditions and** local populations' **living conditions, and to develop environmentally-friendly farming practices**. At Valrhona, 100% of our cocoa beans are traced back* to the producer. **This is one way in which we contribute to a fair and sustainable cocoa industry**.

*In line with Regulation (EU) 2023/1115 on deforestation.

46174
GHANA 80%

Single origin cocoa beans from Ghana, Tarkwa and Assin Fosu Districts

VANILLA, TOASTED NUTS,
BITTERNESS & COCOA-RICH
-

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

46176
RÉPUBLIQUE DOMINICAINE 80%

Single origin cocoa beans from the Dominican Republic, Duarte Province

TANGY, RIPE FRUIT,
BITTER & COCOA-RICH
-

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.

OUR ACTIONS SUPPORTING EDUCATION IN GHANA

A **long-term partnership** with **FEDCO**: the partnership began in 2016 and was renewed in 2023 for another 3 years.

- In 2016, a **community center** with a **library** and **computer center** was funded in Wassa Nkran for events and training.
- Since 2017, a large-scale program has been rolled out to **improve education conditions** in the **11 communities** of the Tarkwa district.
- **1600 pupils benefit from the new schools: 5 schools built** (1 kindergarten, 2 elementary schools, and 2 middle schools), **2 elementary schools renovated**.

IMPROVING PRODUCER INCOMES AND BIODIVERSITY IN THE DOMINICAN REPUBLIC

2 long-term **partnerships** with **committed cooperatives**: CONACADO, COOPGROAGRO.

- Since 2018, **promotion of agroforestry** through **Cacao Forest: 36 experimental plots at 23 growers** in the Duarte, San Cristobal, and Espaillat regions.
- The **positive impacts** of **agroforestry on income and biodiversity:**
  - **Increased income** for **producers**
  - **Diversification of income sources for farmers**
  - **increased biodiversity**
  - **Effective carbon sequestration**

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

NAME	CODE	MIN. COCOA CONTENT	INGREDIENTS	COMPOSITION	USE WITHIN*	PACKAGING	STORING	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX AND GANACHES	SPONGES AND PASTRY	ICE CREAMS AND SORBETS	DRINKS AND SAUCES
GHANA	46174	80%	Ghana cocoa beans, sugar	Min. cocoa content 80% Fat 43% Sugar** 20%	18 months	3kg bag of fèves	Store in a cool, dry place between 60 and 65°F (16/18°C)	-	-	●	●	●	●	●	●
RÉPUBLIQUE DOMINICAINE	46176	80%	Dominican Republic cocoa beans, sugar	Min. cocoa content 80% Fat 43% Sugar** 20%	18 months	3kg bag of fèves	Store in a cool, dry place between 60 and 65°F (16/18°C)								

*calculated based on the date of manufacture **added sugar - Use not recommended ● Recommended use

These chocolates are not suitable for coating or molding.

46175
ÉQUATEUR 80%

Single origin cocoa beans from Ecuador, 9 terroirs*

BITTER, HERBAL,
ASTRINGENT & SWEETLY SPICED
-

Équateur 80% leads us deep within the Amazonian ecosystem with its bitter, herbal, and sweetly spiced notes.

46173
MADAGASCAR 80%

Single origin cocoa beans from Madagascar, Ambanja district

BERRIES, TANGY,
ROASTED COCOA NIBS & BITTERNESS
-

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

IMPROVING FARMERS' AGRICULTURAL PRACTICES IN ECUADOR

Our partnership with **OSELLA** began in **2019**.

- **287 producers** and 44 employees.
- **Improved farming practices** for producers in **8 provinces** (1920 hectares positively impacted): pruning, fertilization, plot renovation, improved fermentation, and drying.
- Focusing the project on **"Nacional", Ecuador's emblematic cocoa variety**, in order to preserve this national treasure.
- **Improved income** for producers through quality bonuses.

DIVERSIFICATION OF PRODUCER INCOMES IN MADAGASCAR

MILLOT, an exclusive partnership lasting over 30 years.

- **1300 hectares** and **500 employees**.
- In 2017, an **agroforestry project** was launched in northeastern Madagascar:
  - Raising farmers' awareness of the benefits of combining cocoa with other crops, including vanilla, thereby reducing their vulnerability to sharp fluctuations in vanilla prices.
  - **151,400 cocoa trees** planted in agroforestry systems + **5,000 shading trees** planted.
- In 2023, **seven poultry farms** were constructed as part of a pilot project to diversify producers' income.

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

NAME	CODE	MIN. COCOA CONTENT	INGREDIENTS	COMPOSITION	USE WITHIN*	PACKAGING	STORING	COATING	MOLDING	BARS	MOUSSES	CRÈMEUX AND GANACHE	SPONGES AND PASTRY	ICE CREAMS AND SORBETS	DRINKS AND SAUCES
ÉQUATEUR	46175	80%	Ecuadorian cocoa beans, sugar	Min. cocoa content 80% Fat 43% Sugar** 20%	18 months	3kg bag of fèves	Store in a cool, dry place between 60 and 65°F (16/18°C)	-	-	●	●	●	●	●	●
MADAGASCAR	46173	80%	Madagascan cocoa beans, sugar	Min. cocoa content 80% Fat 43% Sugar** 20%	18 months	3kg bag of fèves	Store in a cool, dry place between 60 and 65°F (16/18°C)								

*calculated based on the date of manufacture **added sugar - Use not recommended ● Recommended use

These chocolates are not suitable for coating or molding.

*Vinces, Quinindé, Simon Bolivar, La Union, Mata de cacao, Ricaurte, San José del Tambo, Naranjal, Lagarto

Makes one 34cm × 10mm frame

Chocolate Bonbon

An original recipe by l'École Valrhona

CONFECTION 80% GANACHE FOR FRAMES

560g	Whipping cream
115g	Glucose DE60
115g	Invert sugar
585g	**CONFECTION 80%***
75g	European-style butter
1450g	Total weight

Heat the cream with the glucose and invert sugar at 170/175°F (75/80°C).
Combine half with the chocolate beans.
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 butter warmed to approx. 65°F (18°C) and mix using an immersion blender again.
At 95/100°F (34/36°C), pour the ganache into a frame (34 × 34cm – H: 10mm), 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.
Remove from the mold, coat with chocolate, and cut into your chosen shape.
Allow the ganache to set completely and coat it.
Decorate however you like.

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

Makes 15 tarts

Intense Chocolate Tart

An original recipe by l'École Valrhona

P125 CŒUR DE GUANAJA SHORTBREAD CRUST

180g	European-style butter	Using the paddle attachment in a food processor, cream the cold cubed butter until it has a soft and fluffy texture.
100g	**P125 CŒUR DE GUANAJA**	Add the melted chocolate at 95°F (35°C).
140g	Confectioners' sugar	Add the confectioners' sugar, almond flour, and salt.
45g	Almond flour	Add the eggs.
3g	Fine salt	Mix them in.
75g	Eggs	Add the flour, then hand-mix until a homogeneous dough forms.
350g	All-purpose flour	Set aside in the refrigerator or spread out immediately.
893g	Total weight	

CONFECTION 80% GANACHE

150g	Whole milk	Heat the milk, cream, and invert sugar to 175°F (80°C).
110g	Whipping cream	Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
90g	Invert sugar	Immediately mix using an immersion blender to make a perfect emulsion.
250g	**CONFECTION 80%***	
600g	Total weight	

ASSEMBLY AND FINISHING

Make the shortbread crust dough and roll it out to a thickness of 2mm. 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.

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

Chocolate Éclair

An original recipe by l'École Valrhona

SOFT CONFECTION 80% CHOCOLATE GLAZE

170g	Whipping cream	Warm the cream then gradually combine with the chocolate.
180g	**CONFECTION 80%***	Immediately mix using an immersion blender to make a perfect emulsion.
450g	**Absolu Cristal neutral glaze**	Add the Absolu Cristal neutral glaze which you have simmered with 5% of its weight of water.
800g	Total weight	Mix again.
		Use at 85/105°F (30/40°C).

CONFECTION 80% CRÈME PÂTISSIÈRE

2100g	Whole milk	Bring the milk to a boil.
320g	Sugar	Mix together the sugar and eggs, and add the cornstarch and Gelcrem.
260g	Eggs	Pour the milk over the mixture, put it back in the pan and cook for 2 minutes until boiling.
55g	Cornstarch	Pour the hot crème pâtissière into the chocolate.
90g	Gelcrem Hot	Make an emulsion.
540g	**CONFECTION 80%***	Cool quickly.
3365g	Total weight	

CHOUX PASTRY

240g	Water	Bring the water, milk, salt, sugar, and butter to a boil.
240g	Whole milk	Add the flour, then allow the liquid to evaporate.
10g	Fine salt	Remove from the heat and gradually incorporate the eggs.
10g	Sugar	Pipe the choux pastry into éclairs.
190g	European-style butter	
280g	Pastry flour	
480g	Eggs	
1450g	Total weight	

ASSEMBLY AND FINISHING

Make the soft glaze and crème pâtissière. Keep refrigerated. Make the choux pastry and arrange it on a tray lined with perforated silicone mat. To bake in a fan-assisted oven, place the éclairs in the fan-assisted oven at 330°F (165°C) with the door ajar for about 35 minutes. Fill the éclairs using a piping bag with a small round nozzle. Melt the chocolate glaze at 82/85°F (28/30°C) and use it to glaze the éclairs' rounded tops. Keep refrigerated.

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

Valrhona: Absolu Cristal neutral glaze (5010), Équateur 80% (46175), Ghana 80% (46174), Madagascar 80% (46173), République Dominicaine 80% (46176)

Makes 4 flans

Chocolate Flan

An original recipe by l'École Valrhona

P125 CŒUR DE GUANAJA SHORTBREAD CRUST

230g	European-style butter	Using the paddle attachment in a food processor, cream the cold cubed butter until it has a soft and fluffy texture.
130g	**P125 CŒUR DE GUANAJA**	Add the melted chocolate at 95°F (35°C).
170g	Confectioners' sugar	Add the confectioners' sugar, almond flour, and salt.
55g	Almond flour	Add the eggs.
4g	Fine salt	Mix them in.
95g	Eggs	Add the flour, then hand-mix until a homogeneous dough forms.
440g	All-purpose flour	Set aside in the refrigerator or spread out immediately.
1124g	Total weight	

CONFECTION 80% FLAN MIX

750g	Whole milk	Warm the milk with the cream.
750g	Whipping cream	Pour it onto a mixture of the starch and sugar and combine, then put everything back into the pan.
61g	Cornstarch	Bring it to a boil, then stir in the chocolate (don't use a blender). Pour it into a blind-baked pastry case.
160g	Sugar	
280g	**CONFECTION 80%***	
2001g	Total weight	

ASSEMBLY AND FINISHING

Make the shortbread crust dough and roll it out to a thickness of 3mm. Use it to line greased 14cm rings. Blind bake at 330°F (165°C) for approx. 20 minutes. Remove the weights and cook for 10 more minutes. Make the flan mix and pour 500g into each ring. Store in the refrigerator for at least 3 hours. Bake at 355°F (180°C) for approx. 30 minutes.

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

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

Makes 7 cakes

Chocolate Cake

An original recipe by l'École Valrhona

CONFECTION 80% CHOCOLATE CAKE

500g	Eggs
150g	Invert sugar
250g	Sugar
150g	Almond flour
200g	All-purpose flour
15g	Baking powder
50g	**Cocoa powder**
240g	Whipping cream
140g	**CONFECTION 80%***
210g	**Clarified liquid butter**
1905g	Total weight

Mix together the eggs, invert sugar, and sugar.
Add the almond flour. Sift together the flour, cocoa powder, and baking powder.
Pour in the cream and finish off with the melted chocolate and butter at 120°F (50°C).

Leave the cake batter to sit in the fridge, ideally overnight.
Pour the batter into loaf pans lined with parchment paper.

In a fan-assisted oven, bake at 320°F (160°C) for around 35/40 minutes, checking the cakes are done by sliding in the blade of a knife. Keep refrigerated.

Makes 10 soufflés

Chocolate Soufflé

An original recipe by l'École Valrhona

CONFECTION 80% SOUFFLÉ

300g	Whole milk
20g	Cornstarch
230g	**CONFECTION 80%***
60g	Egg yolks
200g	Egg whites
80g	Sugar
890g	Total weight

Mix a small portion of the cold milk with the cornstarch.
Set aside.
Heat the remaining milk to 185/195°F (85/90°C).
Combine some of the hot milk with the milk and starch mixture.
Put everything back in the pan and bring to a boil.
Whisk in the chocolate, then add the egg yolks and mix.
Whip the egg whites until soft peaks form, adding all the sugar in one go at the start.
Incorporate this into your first mixture.
Pour into ramekins coated in butter and sugar and bake at 375°F (190°C) for 7-9 minutes, depending on size.

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%
Valrhona: Cocoa powder (159), Équateur 80% (46175), Ghana 80% (46174), Madagascar 80% (46173), République Dominicaine 80% (46176), Clarified butter (49062)

The Essentials

CONFECTION 80% GANACHE FOR FRAMES

560g	Whipping cream
115g	Glucose DE60
115g	Invert sugar
585g	**CONFECTION 80%***
75g	European-style butter
1450g	Total weight

Heat the cream with the glucose and invert sugar at 170/175°F (75/80°C).
Combine half with the chocolate beans.
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 butter warmed to approx. 65°F (18°C) and mix using an immersion blender again.
At 95/100°F (34/36°C), pour the ganache into a frame (34×34cm – H: 10mm), 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.
Remove from the mold, coat with chocolate, and cut into your chosen shape.
Allow the ganache to set completely and coat it.

MOIST CONFECTION 80% CHOCOLATE SPONGE

210g	Water
13g	Cornstarch
150g	**CONFECTION 80%***
100g	Egg yolks
80g	All-purpose flour
200g	Egg whites
90g	Sugar
843g	Total weight

Mix a small portion of the cold water with the cornstarch. Set aside.
Heat the rest of the water to 185/195°F (85/90°C).
Pour some of the hot water over the cold water and starch mixture.
Put everything back in the pan and bring to a boil.
Whisk until smooth, gradually pouring onto the unmelted chocolate.
Add the egg yolks and stir.
Add the flour and mix.
Whip the whites with all the sugar until soft peaks form.
When the base ganache is between 95°F and 105°F (35/40°C), gently fold in the whipped egg whites using a rubber spatula. Use immediately.
Bake 800g to 1000g of sponge per 40×60cm frame on a silicone mat for 20 to 22 minutes at 295°F (145°C).

INTENSE CONFECTION 80% FLOURLESS CHOCOLATE SPONGE

1000g	Water
60g	Cornstarch
700g	**CONFECTION 80%***
200g	Egg yolks
75g	Cornstarch
500g	Egg whites
230g	Sugar
2770g	Total weight

Mix a small amount of the cold water with the smaller portion of cornstarch. Set aside.
Heat the rest of the water to 185/195°F (85/90°C)
Pour some of the hot water over the cold water and starch mixture.
Put everything back in the cooking appliance and bring to a boil.
Whisk until smooth, gradually pouring onto the unmelted chocolate.
Add the egg yolks and stir.
Add the larger portion of starch, mix.
Whip the whites with all the sugar until soft peaks form.
When the base ganache is between 95°F and 105°F (35/40°C), gently fold in the whipped egg whites using a rubber spatula. Use immediately.
Bake 800g to 1000g of sponge per 40×60cm frame on a silicone mat for 16 to 18 minutes at 340°F (170°C).

CONFECTION 80% MILK ICE CREAM

640g	Whole milk
35g	Powdered milk (0% fat)
45g	Sugar
50g	Glucose powder DE33
40g	Invert sugar
15g	Whipping cream
4g	Combined stabilizer
170g	**CONFECTION 80%***
1000g	Total weight

First pour the milk into your cooking pot (a saucepan or pasteurizing machine).
Once it is at 75°F (25°C), add the 0% fat milk powder.
Once it is at 85°F (30°C), add the sugars (sugar, glucose powder, and invert sugar).
At 105°F (40°C), add the fats: the cream.
Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%).
Once it is at 140°F (60°C), combine a portion of the liquid (2/3 of the chocolate's weight) with the partially melted chocolate, mixing in the center to create an elastic texture and shiny look. Once you see these, it means your emulsion is starting to form.
Continue, adding the rest of the liquid little by little.
Mix with an immersion blender to form a perfect emulsion.
Add the rest and pasteurize at 185°F (85°C) for 2 minutes.
Blend to homogenize, then quickly cool to 40°F (4°C).
Leave the mix to settle for a maximum of 6 hours at 40°F (4°C).
Mix using an immersion blender and churn while between 15-20°F (-6°C to -10°C).
Freeze at -20°F (-30°C).
Store in the freezer at 0°F (-18°C).

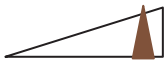
*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

A Reasoned Gourmandise recipe

A wide range of chocolate intensities

Adapt the cocoa intensity of your creations to suit the sensory balance you are looking for, while preserving the unique character of its origin.

Four Essentials recipes have been reimagined in three different intensities: tart ganache, whipped ganache, crémeux and mousse. For each recipe, the powerful intensity is based on the current Essentials method.The balanced intensity and light intensity are based on a new method developed by the chefs at the Ecole Valrhona.



COCOA INTENSITY

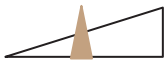
POWERFUL INTENSITY

RECIPES BASED ON THE CURRENT ESSENTIALS METHOD

The texture is achieved using the **cocoa butter** provided by the chocolate.

COCOA INTENSITY

BALANCED INTENSITY



COCOA INTENSITY

LIGHT INTENSITY

RECIPES BASED ON A NEW METHOD

The texture is achieved using:

- The **cocoa butter** provided by the chocolate.
- By **adding ingredients with texturizing properties** (such as gelatin, gracila or pectin, explained below):
  - > Bovine **gelatin** provides the desired texture.
  - > Derived from Gracilaria algae, **gracila** is a vegetable alternative to gelatin.
  - > **Pectin** X58 is the most suitable gel for the tart ganache recipe.

THE QUANTITY OF CHOCOLATE USED CAN BE ADJUSTED TO SUIT THE DESIRED COCOA INTENSITY:

QUANTITY OF CHOCOLATE USED	POWERFUL INTENSITY	BALANCED INTENSITY	LIGHT INTENSITY
TART GANACHE	42%	33% *(pectin)*	29% *(pectin)*
WHIPPED GANACHE	26%	24% *(gelatin)*	22% *(gelatin)*
CRÉMEUX	32% or 33% *(as per Confection origin)*	27% *(gelatin)*	21% *(gelatin)*
		28% *(gracila)*	21% *(gracila)*
MOUSSE	25%	22% *(gelatin)*	16% *(gelatin)*
		22% *(gracila)*	17% *(gracila)*

Confection Ganache for Entremets and Tarts

POWERFUL INTENSITY

CONFECTION 80% GANACHE FOR ENTREMETS AND TARTS

250g	Whole milk
185g	Whipping cream
150g	Invert sugar
415g	**CONFECTION 80%***

Heat the milk, cream, and invert sugar to 175°F (80°C).
Gradually pour it onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend as soon as possible until you have a perfect emulsion.
Pour into a tray, seal the surface with plastic wrap, and allow to crystallize ideally for 12 hours at 40°F (4°C) before use.
To fill a tart crust, pour in the ganache at around 85°F (30°C).
Leave the tarts to set at room temperature.
Keep refrigerated.
For macarons, pipe the crystallized ganache inside, then set aside in the refrigerator for 1/2 hours before freezing.
Defrost at 40°F (4°C).

Did you know? *Some may find the taste is slightly sweeter due to the use of invert sugar (as opposed to the DE60 glucose used in the new method).*

BALANCED INTENSITY

CONFECTION 80% GANACHE FOR ENTREMETS AND TARTS

340g	Whole milk
180g	Whipping cream
145g	Glucose DE60
5g	Pectin X58
330g	**CONFECTION 80%***

Heat the milk with the cream, glucose and pectin to 70/75°C (160/170°F).
Gradually pour it onto the fève-shaped chocolate, emulsifying it with a spatula as you do so.
Blend as soon as possible until you have a perfect emulsion.
Pour into a tray, seal the surface with plastic wrap, and allow to crystallize ideally for 12 hours at 40°F (4°C) before use.
To fill a tart crust, pour in the ganache at around 85°F (30°C).
Leave the tarts to set at room temperature.

LIGHT INTENSITY

CONFECTION 80% GANACHE FOR ENTREMETS AND TARTS

355g	Whole milk
185g	Whipping cream
150g	Glucose DE60
15g	Sugar
7g	Pectin X58
285g	**CONFECTION 80%***

Heat the milk with the cream, glucose, sugar and pectin to 70/75°C (160/170°F).
Gradually pour it onto the fève-shaped chocolate, emulsifying it with a spatula as you do so.
Blend as soon as possible until you have a perfect emulsion.
Pour into a tray, seal the surface with plastic wrap, and allow to crystallize ideally for 12 hours at 40°F (4°C) before use.
To fill a tart crust, pour in the ganache at around 85°F (30°C).
Leave the tarts to set at room temperature.

Did you know? *For the 2 recipes above, the pectin keeps the tart ganache in place after cutting, without the gelling effect impacting the taste or texture.*

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

Confection Whipped Ganache

POWERFUL INTENSITY

CONFECTION 80% WHIPPED GANACHE

LIQUID STARCH

945g	Whole milk
30g	Potato starch
75g	Glucose DE60

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

CONFECTION 80% WHIPPED GANACHE

1000g	Liquid starch
470g	**CONFECTION 80%***
360g	Heavy cream 36%

Weigh out the amount of hot liquid starch required for the recipe.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Immediately mix to make a perfect emulsion.
Add the cold cream.
Mix again.
Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).
Beat so the texture is thick enough to use with a piping bag or spatula.

BALANCED INTENSITY

CONFECTION 80% WHIPPED GANACHE

LIQUID STARCH

945g	Whole milk
30g	Potato starch
75g	Glucose DE60

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

CONFECTION 80% WHIPPED GANACHE

1000g	Liquid starch
6g	Powdered gelatin 220 Bloom
30g	Water for the gelatin
450g	**CONFECTION 80%***
400g	Heavy cream 35%

Weigh out the quantity of hot liquid starch required for the recipe and add the rehydrated gelatin.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Immediately mix to make a perfect emulsion.
Add the cold cream.
Mix again.
Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

LIGHT INTENSITY

CONFECTION 80% WHIPPED GANACHE

LIQUID STARCH

855g	Whole milk
30g	Potato starch
70g	Glucose DE60
135g	Sugar

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

CONFECTION 80% WHIPPED GANACHE

1000g	Liquid starch
8g	Powdered gelatin 220 Bloom
40g	Water for the gelatin
380g	**CONFECTION 80%***
400g	Heavy cream 35%

Weigh out the quantity of hot liquid starch required for the recipe and add the rehydrated gelatin.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend as soon as possible until you have a perfect emulsion.
Add the cold cream.
Mix again.
Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

Confection Crémeux

POWERFUL INTENSITY

CONFECTION 80% CRÉMEUX

CRÈME ANGLAISE

585g	Whole milk
250g	Whipping cream
100g	Glucose DE60
165g	Eggs

Bring the milk, cream, and DE60 glucose to a boil, then combine them with the egg yolks. Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

CONFECTION 80% CRÉMEUX

1000g	**CONFECTION 80%** Crème Anglaise

Weigh out the amount of hot crème anglaise required for the recipe.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend vigorously as soon as possible until you have a perfect emulsion.
Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).

ÉQUATEUR 80%	GHANA 80%	MADAGASCAR 80%	RÉPUBLIQUE DOMINICAINE 80%
470g	470g	500g	470g

BALANCED INTENSITY

CONFECTION 80% CRÉMEUX *(GELATIN RECIPE)*

CRÈME ANGLAISE

585g	Whole milk
250g	Whipping cream
100g	Glucose DE60
165g	Eggs

Bring the milk, cream, and DE60 glucose to a boil.
Pour onto the eggs. Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

CONFECTION 80% CRÉMEUX

1000g	Crème anglaise
7g	Powdered gelatin 220 Bloom
35g	Water for the gelatin
390g	**CONFECTION 80%***

Weigh out the amount of crème anglaise needed for the recipe, add the bloomed and heated gelatin.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend vigorously as soon as possible until you have a perfect emulsion.
Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).

FOR THE GRACILA RECIPE (ALTERNATIVE TO GELATIN)

Replace the weight of gelatin and water in the crémeux with 1g of Gracila Gel in the crème anglaise.

LIGHT INTENSITY

CONFECTION 80% CRÉMEUX *(GELATIN RECIPE)*

CRÈME ANGLAISE

560g	Whole milk
240g	Whipping cream
95g	Glucose DE60
45g	Sugar
160g	Eggs

Bring the milk, cream, sugar and DE60 glucose to a boil.
Pour onto the eggs. Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

CONFECTION 80% CRÉMEUX

1000g	Crème anglaise
7g	Powdered gelatin 220 Bloom
35g	Water for the gelatin
280g	**CONFECTION 80%***

Weigh out the amount of crème anglaise needed for the recipe, add the bloomed and heated gelatin.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend vigorously as soon as possible until you have a perfect emulsion.
Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).

FOR THE GRACILA RECIPE (ALTERNATIVE TO GELATIN)

Replace the weight of gelatin and water in the crémeux with 2g of Gracila Gel in the crème anglaise.

Tip: *For the 2 crémeux recipes above, loosen the gel before piping it to obtain a smooth, shiny result.*

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

Confection Crème Anglaise Mousse

POWERFUL INTENSITY

CONFECTION 80% CRÈME ANGLAISE MOUSSE

CLASSIC CRÈME ANGLAISE FOR THE MOUSSE

385g	Whole milk	Bring the milk and DE60 glucose to a boil, then combine them with the egg yolks.
80g	Glucose DE60	Cook at 183°F (84°C) and blend until completely smooth.
80g	Egg yolks	Use immediately or cool quickly and set aside in the refrigerator.

CONFECTION 80% CRÈME ANGLAISE MOUSSE

500g	Basic crème anglaise	Weigh out the amount of hot crème anglaise required for the recipe.
450g	**CONFECTION 80%***	Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
850g	Whipping cream	Blend vigorously as soon as possible until you have a perfect emulsion.
		Check the temperature (115/118°F or 45/47°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
		Use immediately and freeze.

BALANCED INTENSITY

CONFECTION 80% CRÈME ANGLAISE *(GELATIN RECIPE)*

CLASSIC CRÈME ANGLAISE FOR THE MOUSSE

385g	Whole milk	Bring the milk and DE60 glucose to a boil, then combine them with the egg yolks.
80g	Glucose DE60	Cook at 183°F (84°C) and blend until completely smooth.
80g	Egg yolks	Use immediately or cool quickly and set aside in the refrigerator.

CONFECTION 80% CRÈME ANGLAISE MOUSSE

500g	Basic crème anglaise	Weigh out the amount of hot crème anglaise needed for the recipe, and add the bloomed gelatin.
6g	Powdered gelatin 220 Bloom	Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
30g	Water for the gelatin	Blend vigorously as soon as possible until you have a perfect emulsion.
400g	**CONFECTION 80%***	Check the temperature (115/118°F or 45/47°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
880g	Whipping cream	Use immediately and freeze.

FOR THE GRACILA RECIPE (ALTERNATIVE TO GELATIN)

Replace the weight of gelatin and water in the crème anglaise mousse with 2 g of Gracila Gel in the crème anglaise.

LIGHT INTENSITY

CONFECTION 80% CRÈME ANGLAISE *(GELATIN RECIPE)*

CLASSIC CRÈME ANGLAISE FOR THE MOUSSE

345g	Whole milk	Bring the milk, sugar and DE60 glucose to a boil, then combine them with the egg yolks.
55g	Sugar	Cook at 183°F (84°C) and blend until completely smooth.
70g	Glucose DE60	Use immediately or cool quickly and set aside in the refrigerator.
70g	Egg yolks	

CONFECTION 80% CRÈME ANGLAISE MOUSSE

500g	Basic crème anglaise	Weigh out the amount of hot crème anglaise needed for the recipe, and add the bloomed gelatin.
8g	Powdered gelatin 220 Bloom	Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
40g	Water for the gelatin	Blend vigorously as soon as possible until you have a perfect emulsion.
280g	**CONFECTION 80%***	Che ck the temperature (115/118°F or 45/47°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
880g	Whipping cream	Use immediately and freeze.

FOR THE GRACILA RECIPE (ALTERNATIVE TO GELATIN)

Replace the weight of gelatin and water in the crème anglaise mousse with 4g of Gracila Gel in the crème anglaise.

*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

COCOA BASE
Compoz

Welcome to **COMPOZ**: a new age of chocolate. Guided by the Valrhona Lab, combine **CONFECTION** with **COMPOZ** milky, sweet and spiced bases to create your own tailor-made chocolate. Join the movement:

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