

# Millot 74%

Pure Millot  
plantation  
organic Grand  
Cru from  
Madagascar

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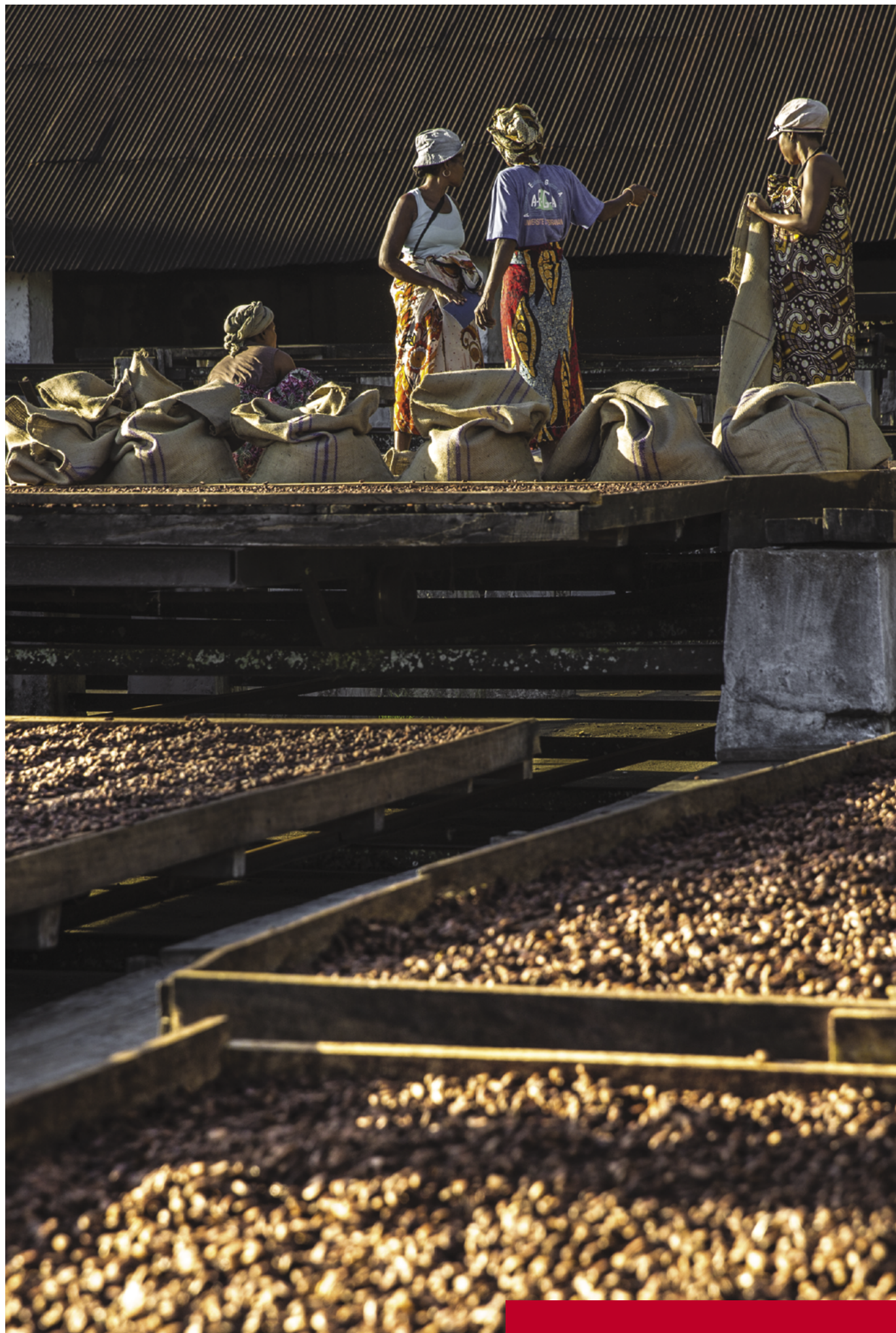
Expressing a terroir and  
strong commitments



VALRHONA

Let's imagine the best of chocolate®

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# Millot 74%

## THE FIRST PURE MILLOT PLANTATION ORGANIC COUVERTURE CHOCOLATE

Valrhona is launching the first organic 74% couverture chocolate where the cacao is sourced from a single plantation in Madagascar: Millot. This exceptional Grand Cru, certifying thirty years of partnership, reveals the terroir's full aromatic power: intensely acidulous and fruity. Only one name was suitable for it: that of its origin.

## A RESPONSIBLE CHOCOLATE, CERTIFIED ORGANIC

Millot 74% cacao comes exclusively from the Millot Plantation's 600 hectares in Madagascar. A feature that guarantees perfect control and traceability of the cacao beans, from the parcel to the end customer. Furthermore, all of Millot 74%'s ingredients are organically grown.

## A BRUT CHOCOLATE

Millot 74% has just three ingredients: cacao, cacao butter and cane sugar. This short list of ingredients makes it possible to obtain a brut chocolate that reflects its terroir.

## AN INTENSE CHOCOLATE, WITH FLAVORS EMBLEMATIC OF MADAGASCAR

100% of the the cacao beans that make up Millot 74% come from a single plantation in Madagascar: Millot. It's the birth of a pure plantation couverture chocolate with a unique and rare sensory profile. Intensely tart and fruity, it is perfectly representative of Madagascar, while also being perfectly singular among this terroir's Grand Crus.





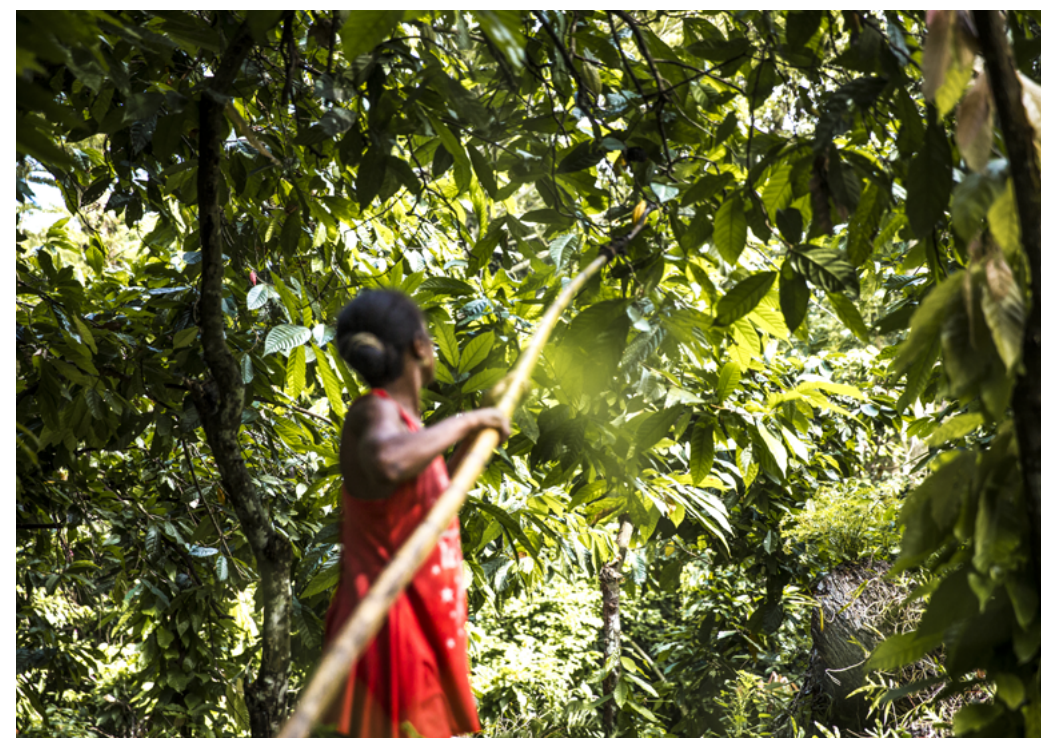
**“  
Creating this  
chocolate  
highlights over 30  
years of expertise  
and exclusive  
partnership  
with the Millot  
Plantation”**

Véronique Huchedé,  
Cacao Sourcing Manager, Valrhona

## The culmination of a close partnership between the Millot Plantation and Valrhona

Valrhona has had an exclusive partnership with the Millot Plantation in Madagascar since 1990, buying all of its cacao production.

In 2016, these strong ties were reinforced when Valrhona acquired a share in the plantation, a symbol of the engagement and values that both companies take part in and uphold. This investment has made it possible to build a long-term development plan and ensure that projects have technical and financial solidity, to develop the Millot Plantation's activity and continuity.





# Together, let's make good become better... a committed partnership

Millot 74% is the culmination of Millot Plantation and Valrhona's commitments to working together for a cacao industry that is fair and sustainable. A number of projects to improve living conditions and community support have been launched directly at the plantation:

- Rehabilitating the village of Andzavibe for employees and their families, to ensure their safety and improve their living conditions: **housing for 45 families has been built**
- Construction of a health center: **2,452 medical consultations in 2019 including 97% of pathologies cared for on site.**

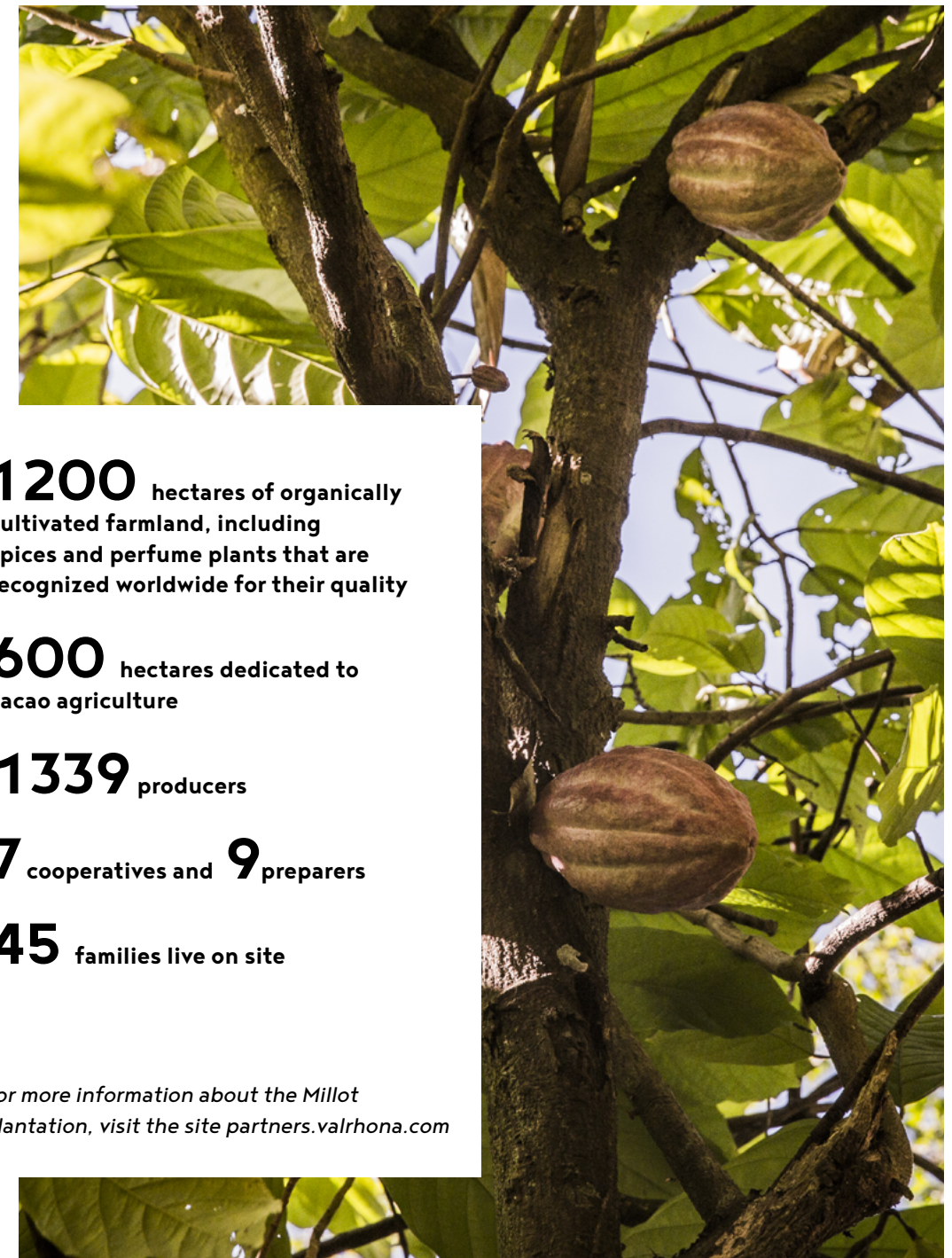


***“ Millot and Valrhona share common values and work actively to improve living conditions. It is with great pride that we can convey these promises through a chocolate that comes 100% from the Millot Plantation!”***

*Véronique Huchedé,  
Cacao Sourcing Manager,  
Valrhona*

## The Millot Plantation in Madagascar

**Created in 1906 by Lucien Millot, the plantation is located in Andzavibe, at the heart of the fertile Sambirano plain.**



**1200** hectares of organically cultivated farmland, including spices and perfume plants that are recognized worldwide for their quality

**600** hectares dedicated to cacao agriculture

**1339** producers

**7** cooperatives and **9** preparers

**45** families live on site

*For more information about the Millot Plantation, visit the site [partners.valrhona.com](https://partners.valrhona.com)*



# The full aromatic power of Madagascar in an organic couverture

Millot chocolate reflects the intensity of Madagascar’s unspoiled nature through the strength of its acidulous and bitter flavors, softened by notes of fruit and nibs.

Thanks to its high percentage of cocoa and its very short list of ingredients, Millot 74% enhances the taste of chocolate. It offers a wide range of pastry applications and is perfectly suited to making creamy or ganache products.

SENSORY PROFIL



FLAVOR PROFILE: FRUITY

SECONDARY NOTES: ACIDULOUS

HINT OF: FULL-BODIED

# A new source of inspiration for artisans around the world

Thanks to its high percentage of cacao and its very short list of ingredients, Millot 74% exalts the taste of chocolate. It opens up a wide range of applications and will be optimal in a creamy and ganache version.

APPLICATIONS						
MILLOT 74%	COATING	MOLDING	BARS	MOUSSE	CRÉMEUX & GANACHE	ICE CREAMS & SORBETS
TECHNIQUE	<i>O</i>	<i>O</i>	<i>O</i>	<i>O</i>	<i>●</i>	<i>O</i>
<i>●</i> Ideal use <i>O</i> Recommended application						

*“This chocolate’s intensity and power are perfectly exhibited in pastry uses, where its distinctiveness comes out clearly. The selection, composition and work required to create **Millot 74%** make a powerful, intense and brut chocolate possible, with a profile closest to the bean and the terroir.”*

*Remi Montagne.*

EXECUTIVE PASTRY CHEF  
AT L'ÉCOLE VALRHONA

## “THE ESSENTIELS” FROM VALRHONA

The ideal aid to help artisans of taste in the laboratory.

A laboratory companion for thousands of artisans and restaurants worldwide, “The Essentials” is a collection of perfectly balanced basic recipes for all Valrhona products. It is an essential aid for working with Valrhona chocolates in the best conditions.





Makes 48 pieces

# Calao

AN ORIGINAL RECIPE BY

*l'École Valrhona*

## MILLOT 74% CHOCOLATE & COCOA NIB SHORTCRUST PASTRY

250 g	MILLOT 74%	█		
470 g	European-style butter			
220 g	Eggs			
860 g	Bread flour			
330 g	Confectioner's sugar			
75 g	Extra fine almond flour			
40 g	Cocoa nibs			
7 g	Fleur de sel			
2252 g	Total weight			

Mix the chocolate melted at 95°F (35°C) with the creamed butter.  
Gradually add the cold eggs.  
Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and fleur de sel.  
Briefly mix all these ingredients together.  
Immediately spread the mixture out.  
Bake at 300°F (150°C).

## TONKA CARAMEL

160 g	Heavy cream 36%			
2 g	Madagascar vanilla bean			
0.5 g	Tonka beans			
20 g	Glucose DE38/40			
160 g	Sugar			
45 g	Salted butter			
387,5 g	Total weight			

Infuse the cream with the vanilla and grated tonka.  
Sift out any pieces of bean, add in more cream if necessary and combine the glucose.  
Cook the sugar in several stages to make a light-colored caramel.  
Deglaze with the salted butter.  
Add the hot cream and cook the mixture at 235°F (108°C).

## MILLOT 74% DESSERT GANACHE

390 g	Heavy cream 36%			
68 g	Invert sugar			
300 g	MILLOT 74%	█		
758 g	Total weight			

Bring the cream and the invert sugar to a boil.  
Slowly combine with the chocolate.  
Immediately mix using an immersion blender to make a perfect emulsion.  
Use your ganache straight away or leave to set until you are satisfied.

## CARAMELIZED NIBS

35 g	Sugar			
12 g	Water			
65 g	Cocoa nibs			
5 g	European-style butter			
117 g	Total weight			

Cook the sugar and water at 244°F (118°C) then take it off the heat and add in the cocoa nibs.  
Mix until the sugar sets.  
Separate out the nibs.  
Put the mixture back on the heat and caramelize it.  
Once it is cooked, add a knob of butter and cool it on a marble surface, stirring all the while, so you can separate out all the nibs.

## ASSEMBLY AND FINISHING

SQ MILLOT 74% █  
SQ Cocoa Butter

Prepare the shortcrust pastry, caramel and ganache.  
Between two guitar sheets, spread the shortcrust pastry out to a thickness of 2mm.  
Cut it into 7cm disks and make a 4cm hole in the middle of two out of every three to create rings.  
Bake at 300°F (150°C) for 20 minutes.  
Give them a coating of cocoa butter.  
Spread the disks out between two guitar sheets decorated with pre-set chocolate.  
Cut out 7cm thick disks and pierce some 3cm holes.  
Use a piping bag with a plain, round nozzle to pipe the ganache onto the disk, then put a chocolate ring in place.  
Repeat at the other side to make a third layer.  
Finish by filling the middle of the disk with a spiral of caramel and adding on some caramelized cocoa nibs.



Makes 100 pieces

# Dare to Express



*Cherish Finden*

EXECUTIVE PASTRY CHEF  
PAN PACIFIC, LONDON

## SOFT APRICOT PATE DE FRUIT

270 g	Apricot puree			
30 g	Sugar			
10 g	Yellow pectin			
160 g	Sugar			
70 g	Sorbitol			
180 g	Glucose powder			
15 g	Critical solution 50%			
735 g	Total weight			

Heat apricot puree to 40°C and add in the yellow pectin and 30g of sugar.  
Cook the sugar, sorbitol and glucose powder mixture to boiling point and add in the rest of the sugar.  
Cook the mixture to 100°C.  
Remove from the heat and add in the critic solution.  
Cool down the pate de fruit.  
Hand blend and pipe into the mould.

## CRUNCHY BASE

130 g	PASSIONFRUIT INSPIRATION			
30 g	Rice krispies			
12 g	Freeze dry raspberry			
172 g	Total weight			

Temper the Passionfruit Inspiration and add the rest of ingredient.  
Roll the mixture in between a plastic sheet thinly.  
Let it set and cut with a tear shape cutter.

## APRICOT GANACHE

130 g	Apricot puree			
56,6 g	Glucose			
16 g	Sorbitol liquid			
25 g	Elle and Vire dry butter			
116,6 g	MILLOT 74%	█		
344,2 g	Total weight			

Heat the apricot puree, glucose and sorbitol together.  
Leave to cool to 60/65°C. Gradually pour over the partially melted chocolate and mix to start an emulsion.  
Add the dry butter, followed by the remaining liquid.  
Hand blend with barmix till it is glossy and smooth.

## ASSEMBLY AND FINISHING

SQ MILLOT 74% █

Temper chocolate and mould the shell.  
Pipe the soft apricot pate de fruit into the mould.  
Pipe the apricot ganache on the pate de fruit.  
Place a piece of crunchy disc on the ganache.  
Enclose the bottom with chocolate with a piece of plastic.



**About Valrhona:**

**VALRHONA, TOGETHER, GOOD BECOMES BETTER**

Valrhona has been a partner of artisans of taste since 1922, and is a pioneer and reference in the world of chocolate. Its mission, "Together, good becomes better," expresses the strength of its commitment. With its partners, chefs and cacao producers, Valrhona imagines the best in chocolate to create a fair and sustainable cacao industry and to inspire gastronomy that is good, beautiful and just.

Building direct relationships over the long term with producers, seeking the next chocolate innovation and sharing expertise are what move Valrhona on a daily basis. At chefs' side, Valrhona supports artisans. By constantly pushing the boundaries of creativity, the company helps them in their quest for singularity.

Thanks to its ongoing advocacy for this purpose, Valrhona is proud to have obtained in January 2020 the demanding B Corporation® certification that rewards those companies in the world who are the most committed to success, transparency and social and environmental responsibility. This distinction is recognition for Valrhona's "Live Long" sustainable development strategy, characterized by the aspiration to build together with producers, employees, taste professionals and chocolate amateurs a model that has positive impact for all.

To choose Valrhona is to commit to responsible chocolate. 100% of cacao can be traced from the producer, providing assurance of knowing where the cacao comes from, who harvested it and that it was produced in the right conditions. To choose Valrhona is to choose a commitment to chocolate that respects people and the planet.

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

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