



Itakuja


VALRHONA
Let's imagine the best of chocolate®

Itakuja

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

ITAKUJA CREMEUX

550g Coconuts milk
1g Fine sea salt
100g Caster sugar
10g SOSA pectin X58
300g ITAKUJA 56%
80g Coconut oil

Mix the sugar and pectin together. Set aside. Heat the coconut milk to 40°C. Add in the salt, pectin and sugar mixture, stirring constantly. Boil. Take it off the heat and add the coconut oil, chocolate and, lastly, the coconut fat. Emulsify using a hand blender until completely homogenous. Split it into molds of your choice. Store them in the refrigerator for 6 hours so they set correctly.

TAPIOCA MANGO

410g Tapioca pearl
666g Mango without
sugar pulp
100g Muscovado sugar

Cook the tapioca pearl until clear and well done. Then mix all the ingredient together. Serve at cool temperature.

PASSION FRUIT CAVIAR

500g Passionfruit purée
6g SOSA Agar Agar
60g Caster sugar

Boil the passion fruit puree, add in the agar agar and sugar inside, reboil. Use a seringe to pipe into a bucket filled with the frozen vegetal oil. Allow to set and sieve the oil to take the passion fruit caviar.

DECORATION

500g ITAKUJA 56%

Cristalize and realise a chocolate decoration.