


VALRHONA
Let's imagine the best of chocolate®



Inspiration

A PALETTE OF FLAVORS,

Inspiration

With Inspiration, break the rules of fruit and plant-based cuisine.
Explore new possibilities. Unlock unforgettable sensory experiences.

New Matcha Inspiration joins our line of five fruit couvertures, showcasing Valrhona's signature expertise with **intense flavors** and **100% natural colors**.

Inspiration works just like chocolate couverture for easy, endless creativity.

Natural

100% natural flavor and color. Each variety reveals the authentic richness of its ingredients, with no artificial flavors or preservatives. Carefully crafted by our R&D experts, this line embodies our commitment to **pure, authentic flavors**.

Intense

A palette of vibrant colors and intense flavors designed to awaken the senses. Every taste offers something unique, intense, unforgettable.

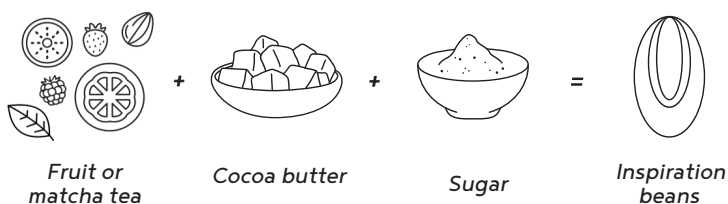
Original

A technical breakthrough: Cocoa butter's crisp-yet-smooth texture combines with the bold flavor and vibrant color of fruits and tea. **This line works just like chocolate couverture** but has its own tempering curves.

Creative

Every creation tells a story—a season, a moment, an emotion. This range celebrates creativity and breaks from tradition to deliver **unexpected colors and flavors** that surprise and stay with you.

Made from dehydrated fresh fruits and premium matcha leaves, Inspiration delivers intense **color and flavor**. Blended with cocoa butter, it achieves the unique texture of a couverture—the **hallmark of outstanding expertise**. Behind its seemingly simple recipe lies bold innovation born from real technical challenges. Inspiration contains no artificial colors or flavors.



SAY HELLO TO GREEN: INTRODUCING MATCHA INSPIRATION!

New taste, new color: Matcha Inspiration is plant-based flavor, reinvented. The perfect blend: **intense yet refined**. Reveal matcha's **rich flavor** in a whole new form.

Carefully sourced from our premium Japanese supplier, this First Class matcha green tea delivers exceptional complexity. Matcha Inspiration blends **vegetal and bitter notes with roasted, umami undertones** for a truly unique flavor profile.



The different grades of matcha tea

Eco	Standard	Premium	First Class
☞	☞☞	☞☞☞	☞☞☞☞

Valrhona sources only the highest grade matcha leaves for **preserved, authentic flavor**. The meadow-green powder reveals sweetness and complexity, rich in aroma and flavor. These unique qualities come from leaves harvested during the first spring picking.

Our formulation process carefully balances the matcha concentration so it shines both on its own and in your creations.



PLANT-BASED PASTRIES: A NEW SOURCE OF CREATIVITY

Plant-based pastry-making opens the door to new ingredients, new recipes, and new techniques. It solves the challenge of creating plant-based desserts without sacrificing flavor or texture. Bold flavors meet natural colors and real indulgence, **creating limitless creative potential**.

It's more than great flavor—it's about meeting modern lifestyle needs and appealing to anyone seeking balance and purpose. Plant-based fats offer delicate richness—good for you, better for the planet.

Matcha Inspiration

Chosen with care by our experts, this exceptional matcha delivers bold aroma and brilliant color to the Inspiration range.



45614

SENSORY PROFILE

MAJOR CHARACTERISTIC:

GREEN TEA

MINOR NOTE: MATCHA

Calming, like a touch of nature and elegance from the heart of Japan. Vegetal notes and subtle bitterness echo the serenity of a Japanese tea ritual, where matcha's aroma meets gentle sweetness.

PAIRINGS



BLACK SESAME



COCONUT



RICE PUDDING



SOY POWDER



GIANDUJA



STRAWBERRY



RED BEAN PASTE

Raspberry Inspiration

The queen of red berries, raspberry is a pastry icon for its sweet and tangy flavor. Valrhona has captured the intensity of its taste and its vibrant pink color in this unique creation.



1123234

SENSORY PROFILE

MAJOR CHARACTERISTIC:

CANDIED FRUIT

MINOR NOTE: RASPBERRY

Raspberry Inspiration comes with a hint of acidity, evoking the cheerful scent of homemade raspberry jam.

PAIRINGS



PISTACHIO



SPONGE



ALMOND PASTE



LYCHEE



HIBISCUS



BELL PEPPER



LEMON

Almond Inspiration

Almond Inspiration is Valrhona's first co-developed innovation—created in partnership with Valrhona clients and a specialist almond pressing supplier. At its launch, Inspiration won the Grand Prix for Innovation at SIRHA 2017.



14029

SENSORY PROFILE

MAJOR CHARACTERISTIC: **NUTS**

MINOR NOTE: **SWEET ALMOND**

The sweet, fresh almond notes of Almond Inspiration take us on a stroll through an almond orchard on a beautiful summer's day.

PAIRINGS



KUMQUAT



RED CURRANT



PUFFED RICE



COFFEE



GUÉRENDE SALT



TIMUT PEPPER

Passion Fruit Inspiration

Sweet and indulgent with a tangy twist, passion fruit evokes the tropical sunshine of its origins. Valrhona has made its distinctive flavor accessible to all with this unique creation.



15390

SENSORY PROFILE

MAJOR CHARACTERISTIC:
TROPICAL FRUIT

MINOR NOTE: **TANGY**

The tropical, tangy notes of Passion Fruit Inspiration hint at the freshness of a passion fruit sorbet under the summer sun.

PAIRINGS



TROPICAL FRUIT



MILK CHOCOLATE



MINT



ALMOND PASTE



NUTTY PRALINÉ



SICHUAN PEPPER



SAFFRON

Strawberry Inspiration

Valrhona reinvents indulgence with this new fruit couverture, capturing all of strawberry's intensity and delicate sweetness.



1123231

SENSORY PROFILE

MAJOR CHARACTERISTIC:
CANDIED FRUIT

MINOR NOTE: **STRAWBERRY**

Strawberry Inspiration's jammy notes recall the joy of dipping your spoon straight into the jar.

PAIRINGS



COCONUT



LEMON



SPICES



NOUGAT



ORANGE
BLOSSOM



VERBENA



MINT

Yuzu Inspiration

A golden gem of Asian gastronomy, yuzu brings its deliciously exotic, citrus brightness to the finest tables. Valrhona captures its fresh, tangy character in this bold creation.



19998

SENSORY PROFILE

MAJOR CHARACTERISTIC:
CITRUS

MINOR NOTE: **YUZU**

Yuzu Inspiration wonderfully expresses the sweetness and bitterness of the yuzu, an iconic Japanese citrus fruit, dazzling like the rays of the rising sun.

PAIRINGS



TIMUT PEPPER



HERBS



JASMINE TEA



BALSAMIC



CITRUS



COFFEE



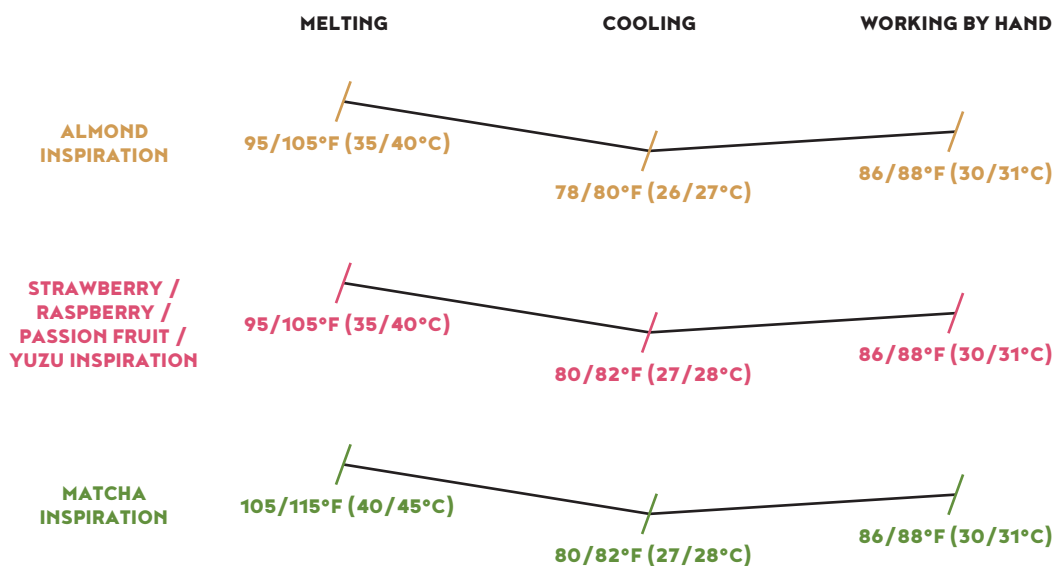
TROPICAL FRUIT

Different tempering for different couvertures

Our couvertures may contain fats other than cocoa butter, such as fat from milk or nuts, as is the case in Almond Inspiration.

These fats modify the crystallization of cocoa butter, as they have lower melting ranges.

Stable cocoa butter crystals form at a lower temperature, so the tempering process is different.



These are manual tempering temperatures. For advice on tempering using professional machines, get in touch with the technical assistance at L'École Valrhona.





Matcha Inspiration Drink Base

Thomas Trefcon

EXPERT BARISTA

MATCHA INSPIRATION DRINK BASE

100 g	MATCHA INSPIRATION
140 g	Unsweetened plant-based milk (oat milk recommended), warmed to 105°F (40°C)
140 g	Warm water (105°F or 40°C)
380 g	Total weight

Stir together the warm water and plant-based milk.
Gently melt the **MATCHA INSPIRATION** feves in a bain-marie.
Take them off the heat.
Gradually stir the **MATCHA INSPIRATION** into the water and milk using a whisk until the texture is smooth and even.
Strain, then pour into a squeeze bottle for best results.

*Store in an airtight container in the refrigerator for up to 4 days.
This basic mixture is quick and reliable, making it ideal for busy service periods.*

HOW TO USE IN MATCHA DRINKS

As needed	Unsweetened plant-based milk (oat milk recommended*)	Pour in the whisked unsweetened plant-based milk, adjusting the amount to fit the size of the glass.
5 cl	Matcha Inspiration Sauce	Top up with Matcha Inspiration sauce.

* Also works with cow's milk.

Tip

Matcha Inspiration sauce can be used in drinks or in a siphon.

HOW TO USE MATCHA INSPIRATION IN SIPHON MIXES

360 ml	Cream	Adjust the amount of sauce to suit the intensity you are aiming for.
150 g	Matcha Inspiration Sauce	Mix the sauce and cream, pour into a siphon, add a CO ₂ cartridge, and shake gently.
1	CO ₂ cartridge	Use upside down to achieve a light, airy, and even texture that is ideal for drinks or desserts.



Matcha Latte

Thomas Trefcon

EXPERT BARISTA

MATCHA INSPIRATION: NO MIX VARIATION

40 g **MATCHA INSPIRATION**
140 g Unsweetened plant-based
milk (oat milk recommended*)

Pour all the ingredients into a milk frothing jug.
Gently heat with a steam wand until warm enough.
Whisk thoroughly until the mixture is perfectly smooth, even, and creamy.

This drink is made to order and is best enjoyed for about 20 minutes after it is prepared.
* Also works with cow's milk.

PRODUCT	MATCHA INSPIRATION
HOT MATCHA LATTE Matcha Inspiration + Milk / Plant-Based Drink	●
ICED MATCHA LATTE Matcha Inspiration + Milk / Plant-Based Drink + Ice	●
HOT MATCHA Matcha Inspiration + Water	■
ICED MATCHA Matcha Inspiration + Water + Ice	■
CHANTILLY CREAM	●
DECORATION	●
ICE CREAM (AFFOGATO)	●



Makka Cake

AN ORIGINAL RECIPE BY *L'École Valrhona*

MATCHA INSPIRATION MARBLE CAKE MIX

360 g Egg yolks
470 g Sugar
340 g All-purpose flour
8 g Baking powder
250 g Whipping cream 36%
390 g MATCHA INSPIRATION
85 g Grapeseed oil
1 903g Total weight

Mix together the egg yolks and sugar.
In a separate bowl, sift together the flour and baking powder, then add to the egg mixture.
Combine the first mixture with the whipping cream.
Finally, melt the **Matcha Inspiration** with the grapeseed oil and fold it into your mixture.

CONFECTION MARBLE CAKE MIX

360g Egg yolks
490g Sugar
325g All-purpose flour
70g Cocoa powder
8g Baking powder
275g Whipping cream 36%
230g **DOMINICAN REPUBLIC CONFECTION 80%**
145g Grapeseed oil
1903g Total weight

Mix together the egg yolks and sugar.
In a separate bowl, sift the flour, cocoa powder and baking powder together and add to the egg mixture.
Combine this mixture with the whipping cream.
Finally, fold in the melted Confection chocolate with the grapeseed oil.

BEURRE MANIÉ CAKE

320g European butter
80g Pastry flour
400g Total weight

Mix the creamed butter with the flour.

ASSEMBLY

500g creamed butter

Make the two cake mixes. Prepare the beurre manié and brush into the cake pans.
Pipe 150g of each of the two cake mixes into each cake pan, alternating between the two regularly.
Dot a line of creamed butter on top of the cakes to help them rise in the oven.
Bake at 310°F (155°C) for approx. 35 minutes.

Framéa

AN ORIGINAL RECIPE BY *L'École Valrhona*

RASPBERRY INSPIRATION CHOCOMEL

80 g **RASPBERRY INSPIRATION**
70 g Glucose DE60
150 g **Total weight**

Melt the **Raspberry Inspiration** and add the glucose syrup melted at 105°F (40°C).
Mix and spread between two guitar sheets in a 10mm frame.
Leave to set fully for several hours at 60/65°F (16/18°C).

MATCHA NOUGAT

120 g Mineral water Sugar
300 g Glucose DE35/40
70 g Lavender honey
140 g Inverted sugar
100 g Egg whites
55 g Sugar
10 g **MATCHA INSPIRATION**
140 g Raw Sicilian pistachios
70 g Squash seeds
70 g Dried cranberries
1 320 g **Total weight**

Bring the water to a boil with the first quantity of sugar and add the glucose syrup.
When the sugar reaches 250°F (120°C), start heating the honey and inverted sugar. Heat to 200°F (122°C).
Meanwhile, whip the egg whites with the sugar until firm, then pour the honey and inverted sugar mixture in a fine trickle over the whipped egg whites.
When the syrup reaches 340°F (170°C), pour it in a fine trickle into the mixer too.
Replace the whisk attachment with the paddle attachment.
Add the melted **Matcha Inspiration** and mix briefly with the dried fruit and nuts.
Finish mixing by hand on a silicone mat.

ASSEMBLY

2 wafer paper sheets

Make the **Raspberry Inspiration** chocomel and spread in a 16 x 16cm frame between two guitar sheets. Leave to set for at least 6 hours at 61/64°F (16/18°C).
Make the **Matcha Inspiration** nougat and work it on a silicone mat to lower its temperature to 105/115°F (40/45°C).
Spread between two silicone mats in a 32 x 16cm rectangle. Place the chocomel in the center and enclose with the nougat.
Give three turns, folding the nougat in half each time.
Place the nougat on a wafer paper sheet in a 16 x 16cm frame, 4cm high.
Finish by leveling and placing a second wafer paper sheet on top.
Leave to cool at 61/64°F (16/18°C) overnight.
Cut into 7.5cm wide strips, then into pieces of approx. 1.5cm wide.
Wrap each piece and store in a dry place.



Matcha Verde

AN ORIGINAL RECIPE BY *L'École Valrhona*

CUCUMBER/COCONUT SORBET

135 g Cucumber juice
60 g Sugar
35 g Glucose powder DE33
25 g Dextrose
2 g Profiber Stab 5
250 g 100% coconut cream
507 g Total weight

Centrifuge the cucumber and heat the juice.
At 85°F (30°C), add the sugars (sugar, powdered glucose and dextrose).
At 115°F (45°C), add the stabilizer mixed with about 10% of the first portion of sugar. Pasteurize at 185°F (85°C) for 2 minutes, then cool rapidly to 40°F (4°C).
Combine the syrup and coconut cream, then blend.
Leave the mix to sit for at least 4 hours.
Mix using an immersion blender and churn at between 15 and 20°F (-6°C and -10°C). Store in the freezer at 0°F (-18°C).

MATCHA INSPIRATION PLANT-BASED CRÉMEUX

650 g Oat drink
25 g Potato starch
40 g Glucose DE60
285 g MATCHA INSPIRATION
1 000 g Total weight

Mix a small portion of the plant-based drink with the potato starch while cold. Set aside. Heat the remaining plant-based drink and glucose DE60 to just below boiling.
Pour a portion over the plant-based drink/starch mixture.
Return everything to the pan and bring to a boil.
Gradually pour the hot mixture over the **Matcha Inspiration** couverture.
Blend vigorously as soon as possible to make a perfect emulsion.
Leave to set in the refrigerator, ideally for 12 hours.

GREEN VEGETABLE/FRUIT JUICE

310 g Cucumber juice
155 g Granny Smith apple juice
25 g Tarragon vinegar
6 g Fresh mint
2 g Pure xanthan gum
498 g Total weight

Centrifuge the cucumbers and apples, then strain the juices.
Add the vinegar.
Finely chop the mint, then blend with the juices and add the xanthan gum.
Blend without incorporating air bubbles.

CUCUMBER CHUTNEY

360 g Cucumber
5 g Fresh mint
5 g Lime zest
40 g Tarragon vinegar
95 g Green vegetable/fruit juice
505 g Total weight

Peel and finely dice the cucumber.
Finely chop the mint then mix with the cucumber. Add zest, vinegar and green vegetable/fruit juice.

MATCHA INSPIRATION SPRAY MIX

100 g MATCHA INSPIRATION
50 g Cocoa butter
150 g Total weight

Melt the ingredients together.
Strain before use.



AS NEEDED MATCHA INSPIRATION

PREPARATION

Make the cucumber/coconut sorbet, then store in a PacoJet container in the freezer.

Make the **Matcha Inspiration** plant-based crèmeux and leave to set for at least 12 hours at 40°F (4°C).

Prepare the green fruit/vegetable juice and cucumber chutney, then store in the refrigerator.

DECORATIONS

Spread the tempered Matcha Inspiration couverture between two guitar sheets using a PVC tube.

Before complete crystallization, detail fine wave shapes in various sizes.

There are 5 layers per dessert (you can also make decorations between a guitar sheet and a logo sheet).

Leave to set between two flat pans at 61°F (16°C) in a chocolate chamber with 65% relative humidity.

Place the decorations in the refrigerator for at least 30 minutes, then spray with the Matcha Inspiration mixture at 115°F (45°C).

ASSEMBLY

Process the sorbet in the PacoJet and place in a piping bag without a nozzle, then reserve in the freezer.

Begin the assembly: Use the largest decorations for the base of the dessert, finishing with the smallest decorations.

Using a piping bag fitted with a 6mm plain nozzle, pipe the crèmeux following the shape of the first Matcha Inspiration decoration on the plate.

Garnish the interior of this layer with cucumber chutney.

Place a second decoration on top and pipe the crèmeux around the edges of the decoration. Garnish with sorbet.

Place a third decoration on top and pipe the crèmeux around the edges of the decoration. Garnish with chutney.

Repeat the process to create a 5-layer dessert and finish with chutney visible on the final decoration.

Serve green vegetable/fruit juice on the side.

Desserts

Rêve d'Orient

AN ORIGINAL RECIPE BY *L'École Valrhona*



MATCHA INSPIRATION WHIPPED GANACHE

95 g Water
20 g Glucose DE35/40
215 g MATCHA INSPIRATION
320 g Whipping cream
650 g Total weight

Heat the water with the glucose.
Gradually pour the hot mixture over the melted matcha couverture.
Blend as soon as possible until you have a perfect emulsion.
Add the cold cream.
Mix again. Store in the refrigerator and leave to set, ideally overnight. Whip until firm.

MATCHA INSPIRATION CRISP

260 g MATCHA INSPIRATION
215 g Crispywheat flake cereal
475 g Total weight

Mix the tempered **Matcha Inspiration** with the crispy wheat flakes.

TANGERINE & BERGAMOT CONFIT

425 g 100% Ciaculli tangerine purée
155 g 100% Fantastico & Femminello bergamot purée
60 g Sugar
15 g Pectin NH
195 g Sugar
850 g Total weight

Heat the fruit purées together and at 105°F (40°C), add the first portion of sugar previously mixed with the pectin.
Add the second portion of sugar and bring to a boil.

EXPRESS ALMOND SPONGE

205 g Blanched Californian almond flour
105 g Sugar
20 g Corn starch
2 g Baking powder
145 g Whole milk
155 g Whole eggs
1 g Fine salt
20 g Orange zest
635 g Total weight

Combine the sifted almond flour, sugar, corn starch, and baking powder. Add the milk, eggs, salt, and orange zests, then mix.
Use immediately or store in the refrigerator at 40°F (4°C).

LIGHT SICHUAN PEPPER-FLAVORED OPALYS MOUSSE

315 g Whole milk
18 g Sichuan pepper
9 g Powdered gelatin 220 Bloom
45 g Water for the gelatin
400 g Opalys 33% Valrhona
420 g Whipping cream
1 207 g Total weight

Bring the milk to a boil, then infuse the Sichuan pepper for about 30 minutes.
Strain and adjust the weight of infused milk for the recipe.
Heat the milk and add the bloomed gelatin.
Slowly combine the warm mixture with the partially melted chocolate, using a spatula to make an emulsion. Blend vigorously as soon as possible to make a perfect emulsion.
Check the temperature of this base (79/82°F/26/28°C) and gradually fold in the whipped cream gently.
Use immediately and freeze.

ABSOLU CRISTAL NEUTRAL SPRAY GLAZE 5%

475 g Absolu Cristal Neutral Glaze Valrhona
25 g Mineral water
500 g Total weight

Bring the **Absolu Cristal Neutral Glaze** to a boil with the water. Use it immediately in a spray gun at approx. 175°F (80°C).



5 oranges
5 lemons
5 pink grapefruits

PREPARATION

Make the Matcha Inspiration whipped ganache and tangerine-bergamot confit, then store in the refrigerator.

Make the almond express sponge and weigh 100g into 16cm diameter silicone molds. Bake at 320°F (160°C) for approx. 12 minutes. Freeze.

Make the base using Matcha Inspiration and crispy wheat flakes, weighing 75g directly into 14cm rings; press lightly and store in the refrigerator.

ASSEMBLY

Whisk the tangerine-bergamot confit to achieve a smooth texture. Weigh 130g of confit onto each sponge base, spread evenly over the surface, and freeze.

Line the 16cm diameter rings with acetate. Whip the Matcha Inspiration whipped ganache until firm, then using a piping bag fitted with a plain 12mm nozzle, pipe even dots against the ring all around (see photo).

Place the frozen sponge (candied side down). Freeze.

Make the light Sichuan pepper-flavored Opalys mousse. Let the mousse thicken slightly before pouring 180g directly onto each dessert.

Place the crispy base flush with the top, smooth if necessary, and freeze.

FINISHING

Prepare citrus segments with the grapefruits, lemons, and oranges. Arrange the segments harmoniously in the center of the dessert.

Using a spray gun, spray the entire dessert with Absolu neutral glaze.

Using the tempered Matcha Inspiration couverture, make dots on a strip of guitar sheet, then dust with Matcha tea powder.

Place a second strip of guitar sheet on top, press lightly, then shape over a curve. Leave to set.

Add a few decorations and your house logo to the desserts.



Agatha

AN ORIGINAL RECIPE BY *L'École Valrhona*

VEGAN SHORTCRUST PASTRY

140 g	Almond flour
140 g	Brown sugar
120 g	Rice flour
1.8 g	Fleur de sel
110 g	Coconut oil
30 g	Mineral water
541.8 g	Total weight

Mix together the almond flour, brown sugar, rice flour and fleur de sel.
Melt the coconut oil at 105°F (40°C).
Add the water at 105°F (40°C).
Mix together.

ALMOND INSPIRATION PLANT-BASED CRÉMEUX

8 g	Sugar
5 g	Pectin X58
330 g	Almond drink
210 g	ALMOND INSPIRATION
553 g	Total weight

Mix the sugar and pectin together. Warm the almond drink. Whisk in the sugar-pectin mixture, then bring to a boil while stirring.
Gradually pour the hot liquid over the partially melted **Almond Inspiration** fruit couverture while stirring vigorously. Blend as soon as possible until you have a perfect emulsion.

OLIVE OIL SORBET

250 g	Water
50 g	Sugar
30 g	Glucose powder DE33
20 g	Dextrose
46 g	Hot Inulin
2 g	Combined stabilizer
56 g	Lemon juice
0.5 g	Lemon zest
45 g	Olive oil
499.5 g	Total weight

Heat the water to 105°F (40°C), add the sugars, inulin, and stabilizer, then bring to a boil. Add the lemon juice and zest. Cool the mixture to 40°F (4°C).
Leave to sit for at least 4 hours.
Blend while adding the olive oil, strain, and churn. Store at 0°F (-18°C).

MARINATED CHERRIES

210 g	Cherries
24 g	Lemon juice
70 g	Olive oil
304 g	Total weight

Chop the cherries, then cover with lemon juice and olive oil.

AGASTACHE CHERRY CONFIT

240 g	Cherry purée
120 g	Frozen sour cherries
60 g	Glucose DE38/40
60 g	Sugar
6 g	Pectin NH
16 g	Agastache
502 g	Total weight

Heat half the purée and the cherries with the glucose to 105°F (40°C).
Add the sugar previously mixed with the pectin NH and the chopped agastache.
Bring to a boil, strain, add the remaining purée, and store in the refrigerator.

ASSEMBLY

As needed	ALMOND INSPIRATION
As needed	Whole cherries

Rollout the shortcrust pastry between 2 guitar sheets to a thickness of 2mm. Freeze, then cut 10cm rings with a 6cm center cutout. Cut into 3/4 - 1/4 portions. Bake at 300°F (150°C). Spread some tempered Almond Inspiration between 2 guitar sheets, then cut rings the same size as the shortcrust pastry. Cut some rings in half and others in thirds. Using a piping bag fitted with a 12mm diameter nozzle, pipe crèmeux tubes of about 40g in an arc shape (3/4 of a ring). Pour the cherry confit between 9cm and 6cm rings (about 30g). Set aside, then cut each ring into 2/3 - 1/3 portions. Take the remaining confit and add 20% lemon juice, blend, then strain. Using a stencil, decorate the plate with the blended confit. Place the large shortcrust ring, then a crèmeux tube and a confit tube. Place the second shortcrust ring and an Almond Inspiration couverture ring. Add the remaining crèmeux and confit. Finish the plate with decorations, marinated cherries, raw almond pieces, agastache leaves, and a quenelle of sorbet (about 10g).



Pyra

AN ORIGINAL RECIPE BY *L'École Valrhona*

ALMOND SHORTCRUST PASTRY

470 g	All-purpose flour
180 g	Confectioners' sugar
60 g	Extra fine blanched almond flour
4 g	Sea salt "Fleur de sel"
240 g	European butter
100 g	Whole eggs
1 054 g	Total weight

Rub the dry ingredients into the cold cubed butter until it 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 immediately. Bake at 300°F (150°C).

WHIPPED RASPBERRY PRALINÉ

375 g	60% Hazelnut Praliné Valrhona
125 g	RASPBERRY INSPIRATION VALRHONA
500 g	Total weight

Melt the couverture and mix with the praliné. Heat to 75°F (24°C). Pour and leave to set for at least 6 hours at 60°F (16°C). Use a stand mixer with a paddle attachment to whip the mixture until firm, but make sure its temperature does not rise above 75/80°F (25/26°C).

WHIPPED PASSION FRUIT PRALINÉ

375 g	60% Hazelnut Praliné Valrhona
125 g	PASSION FRUIT INSPIRATION VALRHONA
500 g	Total weight

Melt the couverture and mix with the praliné. Heat to 75°F (24°C). Pour and leave to set for at least 6 hours at 60°F (16°C). Use a stand mixer with a paddle attachment to whip the mixture until firm, but make sure its temperature does not rise above 75/80°F (25/26°C).

YUZU WHIPPED PRALINÉ

375 g	60% Hazelnut Praliné Valrhona
125 g	YUZU INSPIRATION VALRHONA
500 g	Total weight

Melt the couverture and mix with the praliné. Heat to 75°F (24°C). Pour and leave to set for at least 6 hours at 60°F (16°C). Use a stand mixer with a paddle attachment to whip the mixture until firm, but make sure its temperature does not rise above 75/80°F (25/26°C).

ASSEMBLY

100 g	PASSION FRUIT INSPIRATION
100 g	RASPBERRY INSPIRATION
120 g	ÉQUATORIALE LACTÉE 35%

Using some tempered chocolate, mold tubes measuring 12mm in diameter. Once crystallized, cut to desired length with a knife whose blade has been preheated. Cut the top into a pencil shape. Prepare the shortcrust pastry, pralinés, and decorations.

Cut shortcrust pastry discs in 5 different sizes (8cm, 7cm, 6cm, 5cm, 4cm), then remove the center with a 10mm nozzle.

Bake for about 20 minutes at 300°F (150°C).

Whip the pralinés until firm, then using a piping bag fitted with a 8mm diameter nozzle, pipe a spiral on the shortcrust discs and close with another disc. Leave to set. Make couverture discs in various sizes and a chocolate tube with a diameter slightly smaller than the center hole.

The Essentials

Inspiration

INTENSE ALMOND INSPIRATION CRÈME ANGLAISE MOUSSE

CRÈME ANGLAISE BASE FOR ALMOND INSPIRATION MOUSSE

385 g Whole milk	Bring the milk and glucose to a boil and pour over the egg yolks.
80 g Glucose syrup DE60	Cook until it coats the back of a spoon at 180/185°F (82/84°C), strain, and use immediately or set aside while cooling rapidly.
80 g Egg yolks	

INTENSE ALMOND INSPIRATION CRÈME ANGLAISE MOUSSE

500 g Basic crème anglaise	Weigh out the amount of hot crème anglaise required for the recipe.
775 g ALMOND INSPIRATION	Add the bloomed gelatin.
4 g Gelatin powder 220 bloom	Slowly combine with the partially melted couverture to make an emulsion using a spatula. Blend vigorously as soon as possible to make a perfect emulsion.
20 g Water for the gelatin	
850 g Whipping cream	Check the temperature (90/95°F or 30/32°C) and use a spatula to gradually fold in the whipped cream which has been whipped until it has the texture of a mousse. Use immediately and freeze.

INSPIRATION MERINGUE MOUSSE

ITALIAN MERINGUE

35 g Egg whites	Cook the sugar and water to 250°F (120°C).
50 g Sugar	Pour over the whipped egg whites and continue whipping to form a meringue.
20 g Water	

MOUSSE

	STRAWBERRY INSPIRATION	PASSION FRUIT INSPIRATION	RASPBERRY INSPIRATION	YUZU INSPIRATION
Italian meringue	100g	100g	100g	100g
Fruit purée	300g	300g	300g	300g
Gelatin powder 220 Bloom	8g	7g	8g	7g
Water for the gelatin	40g	35g	40g	35g
INSPIRATION	150g	170g	140g	170g
Whipping cream 36%	150g	150g	150g	150g

Make the Italian meringue and leave to cool at medium speed.

Heat the purée and add the bloomed gelatin.

Gradually pour the hot purée over the melted couverture.

Blend as soon as possible until you have a perfect emulsion.

When the mixture reaches 95/105°F (35/40°C), fold into the Italian meringue and finish with the frothy whipped cream. Pour out immediately. Freeze.

The Essentials

Inspiration

LIGHT MATCHA INSPIRATION MOUSSE

LIQUID STARCH FOR MATCHA INSPIRATION

500 g Water
25 g Potato starch

Warm the water, remove a small portion, and mix with the starch.
Return everything to the pan and bring to a boil.

LIGHT MATCHA INSPIRATION CHOCOLATE MOUSSE

500 g Liquid starch for Matcha Inspiration
12 g Powdered gelatin 220 Bloom
60 g Water for the gelatin
380 g **MATCHA INSPIRATION** VALRHONA
590 g Whipping cream

Heat the water mixture and add the rehydrated gelatin.
Gradually pour the hot liquid starch over the partially melted Matcha Inspiration couverture.
Blend as soon as possible until you have a perfect emulsion.
Once the mixture is at 85/95°F (30/35°C), pour over the whipped cream which has been whipped until it has the texture of a mousse.
Pour out immediately. Freeze.

LIGHT FRUIT INSPIRATION MOUSSE

	STRAWBERRY INSPIRATION	PASSION FRUIT INSPIRATION	RASPBERRY INSPIRATION	YUZU INSPIRATION
Fruit purée	500g	500g	500g	500g
Gelatin powder 220 Bloom	11g	12g	11g	12g
Water for the gelatin	55g	60g	55g	60g
INSPIRATION	320g	375g	290g	380g
Whipping cream	590g	590g	590g	590g

Heat the purée and add the bloomed gelatin.
Gradually pour the hot purée over the melted couverture.
Blend as soon as possible until you have a perfect emulsion.
When the mixture reaches 95/105°F (35/40°C), pour over the whipped cream which has been whipped until it has the texture of a mousse. Pour out immediately. Freeze.

INTENSE ALMOND INSPIRATION WHIPPED GANACHE

LIQUID START FOR ALMOND INSPIRATION

1 080 g Water
32 g Potato starch

Mix together a small portion of the cold milk with the potato starch.
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. Return everything to the pan and bring to a boil.

INTENSE ALMOND INSPIRATION WHIPPED GANACHE

1 000 g Liquid starch for Almond Inspiration
12 g Powdered gelatin 220 Bloom
60 g Water for the gelatin
830 g **ALMOND INSPIRATION** VALRHONA
600 g Whipping cream

Weigh out the quantity of hot liquid starch required for the recipe and add the rehydrated gelatin.
Slowly combine with the partially melted couverture to make an emulsion using a spatula.
Add the chilled cream.
Mix again.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).
Whisk until the texture is firm enough to use in a piping bag or work with a spatula.

The Essentials

Inspiration

FRUIT AND MATCHA INSPIRATION WHIPPED GANACHE

	STRAWBERRY INSPIRATION	PASSION FRUIT INSPIRATION	RASPBERRY INSPIRATION	YUZU INSPIRATION	MATCHA INSPIRATION
Fruit purée	450g	450g	450g	-	-
Water	-	-	-	450g	450g
Glucose DE60	50g	50g	50g	50g	100g
Inverted sugar	50g	50g	50g	50g	-
INSPIRATION	1050g	1290g	1000g	1290g	1000g
Cocoa butter	-	50g	-	50g	-
Whipping cream 36%	1500g	1500g	1500g	1500g	1500g

Heat the purée/water with the glucose to about 175°F (80°C), add the inverted sugar*. Gradually pour over the melted couverture and cocoa butter*. 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 work with a spatula.

**If included in the recipe.*

ALMOND INSPIRATION GANACHE FOR FRAMES

530 g Whipping cream 36%	Heat the cream with the glucose syrup to 140/150°F (60/65°C).
80 g Glucose DE60	Pour half over the partially melted couverture.
900 g ALMOND INSPIRATION	Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.
VALRHONA	Pour into frames at 90/91°F (32/33°C).
	Leave to set for 24 to 48 hours at 61/64°F (16/18°C) and between 55 and 65% relative humidity.

MATCHA INSPIRATION GANACHE FOR FRAMES

400 g Whipping cream 36%	Heat the cream and water with the glucose to 140/150°F (60/65°C), pour half over the partially melted
100 g Water	Matcha Inspiration couverture.
75 g Glucose DE60	Mix well with a spatula, add the remaining liquid, and mix using an immersion blender to form a perfect emulsion.
900 g MATCHA INSPIRATION	When the ganache temperature is between 95/104°F (35/40°C), add the room-temperature butter
VALRHONA	(about 64°F/18°C) in cubes and blend again.
75 g European butter	Pour out the ganache at a temperature of 85/90°F (30/32°C).
	Leave to set for 24 to 48 hours at 61/64°F (16/18°C) and between 55 and 65% relative humidity.

FRUIT INSPIRATION MOLDED BONBON GANACHE

	STRAWBERRY INSPIRATION	PASSION FRUIT INSPIRATION	RASPBERRY INSPIRATION	YUZU INSPIRATION
Fruit purée	300g	300g	300g	300g
Sugar	500g	500g	500g	500g
Glucose DE35/40	50g	50g	50g	50g
INSPIRATION	300g	300g	280g	300g
Fruit purée*	100g	-	100g	-

Cook the larger quantity of purée, sugar, and glucose to 220°F (104°C). Stop cooking and let the temperature fall back to 170/175°F (75/80°C). Gradually pour the hot mixture onto the melted couverture. Blend as soon as possible until you have a perfect emulsion.

** Add the smaller quantity of purée. Blend.*

The Essentials

Inspiration

FRUIT INSPIRATION GANACHE DESSERT

	STRAWBERRY INSPIRATION	PASSION FRUIT INSPIRATION	RASPBERRY INSPIRATION	YUZU INSPIRATION
Whole milk	360g	225g	360g	225g
Inverted sugar	60g	20g	60g	20g
INSPIRATION	580g	755g	580g	755g

Heat the milk and Inverted sugar.
Gradually combine this with the melted couverture.
Blend as soon as possible until you have a perfect emulsion.
Set aside.

INTENSE ALMOND OR MATCHA INSPIRATION GANACHE FOR DESSERTS AND TARTS

	MATCHA INSPIRATION	ALMOND INSPIRATION
Whole milk	300g	300g
Whipping cream	200g	200g
Glucose DE60	90g	-
Sugar	16g	16g
Pectin X58	4g	4g
INSPIRATION	370g	600g
Cocoa butter	-	60g

Heat the milk, cream, and glucose* to 105/115°F (40/45°C).
Add the sugar-pectin mixture and bring everything to a boil for a few seconds to fully activate the pectin.
When the pectin base is hot, emulsify with a spatula while gradually pouring over the partially melted couverture and cocoa butter*.
Blend vigorously as soon as possible to make a perfect emulsion. Pour out at 105/115°F (40/45°C).
For tarts and desserts: Leave to set for at least 2 hours in the refrigerator at 40°F (4°C).

**If included in the recipe.*

ALMOND OR MATCHA INSPIRATION JELLY

	MATCHA INSPIRATION	ALMOND INSPIRATION
Whole milk	600g	600g
Sugar	40g	20g
Pectin X58	6g	4g
INSPIRATION	220g	160g

Heat the milk to 105/115°F (40/45°C).
Add the sugar-pectin mixture and bring everything to a boil for a few seconds to fully activate the pectin.
When the pectin milk is hot, emulsify it using a spatula while gradually combining it with the partially melted couverture. Blend vigorously as soon as possible to achieve a perfect emulsion.
Pour out at 115/120°F (45/50°C).

The Essentials

Inspiration

INTENSE ALMOND OR MATCHA INSPIRATION CRÉMEUX

EGG-BASED CRÈME ANGLAISE FOR INTENSE CRÉMEUX

570 g	Whole milk	⋮	Bring the milk, cream, and glucose syrup to a boil.
245 g	Whipping cream	⋮	Pour over the eggs previously combined with sugar (but not whisked to the ribbon
100 g	Glucose DE60	⋮	stage). Heat the mixture to 185°F (84°C) and mix with an immersion blender to combine.
165 g	Whole eggs	⋮	Use immediately or cool quickly and set aside in the refrigerator.
20 g	Sugar	⋮	

INTENSE CRÉMEUX

	MATCHA INSPIRATION	ALMOND INSPIRATION
Egg-based crème anglaise	1000g	1000g
Gelatin powder 220 Bloom	8g	7.5g
Water for the gelatin	40g	-
INSPIRATION	350g	550g

When the crème anglaise is hot and blended, add the rehydrated gelatin. Slowly combine with the partially melted couverture to make an emulsion using a spatula. Blend vigorously as soon as possible to achieve a perfect emulsion. Leave to set in the refrigerator, ideally for 12 hours at 40°F (4°C).

FRUIT INSPIRATION CRÉMEUX

	STRAWBERRY INSPIRATION	PASSION FRUIT INSPIRATION	RASPBERRY INSPIRATION	YUZU INSPIRATION
Fruit purée	200g	200g	200g	200g
Glucose DE38/40	10g	10g	10g	10g
Gelatin powder 220 Bloom	6g	6g	6g	6g
Water for the gelatin	30g	30g	30g	30g
INSPIRATION	270g	310g	260g	310g
Whipping cream	400g	400g	400g	400g

Heat the purée with the glucose to about 175°F (80°C), add the bloomed gelatin. Gradually combine this with the melted couverture. 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).



The Essentials

Plant-based recipes

MATCHA INSPIRATION PLANT-BASED WHIPPED GANACHE

PROTEIN STARCH BASE FOR MATCHA INSPIRATION PLANT-BASED WHIPPED GANACHE

500 g	Water	•	In a saucepan, weigh the water and add the potato starch mixed with the potato protein.
20 g	Potato starch	•	Leave to hydrate for five minutes before cooking to 175°F (80°C).
6 g	Potatowhip Cold	•	Use straight away.

MATCHA INSPIRATION PLANT-BASED WHIPPED GANACHE

510 g	Protein starch base	•	Make the protein starch base for the plant-based whipped ganache.
360 g	MATCHA INSPIRATION VALRHONA	•	Gradually pour the hot mixture over the partially melted Matcha Inspiration and cocoa butter. Blend as soon as possible until you have a perfect emulsion.
110 g	Cocoa butter	•	Leave to set in the refrigerator, ideally for 12 hours.
		•	Whisk until the texture is firm enough to use in a piping bag or to work with a spatula.

MATCHA INSPIRATION PLANT-BASED MOUSSE

ESSENTIALS PLANT-BASED LIQUID STARCH

370 g	Oat milk	•	Heat the oat drink along with the glucose syrup.
38 g	Glucose DE60	•	At 85°F (30°C), add the corn starch and heat to 200°F (95°C).
14 g	Corn starch	•	

WHIPPABLE PROTEIN SUBSTITUTE

14 g	Potatowhip Cold	•	Mix together the potato protein with the Gelcrem Cold and konjac.
18 g	Gelcrem Cold	•	Add the water and mix until well combined, which may take a
1.8 g	Konjac	•	while. Leave to bloom for at least 6 hours.
425 g	Water for the gelatin	•	

MATCHA INSPIRATION PLANT-BASED MOUSSE

400 g	Plant-based liquid starch	•	Make the starch mixture. Pour over the partially melted Matcha Inspiration couverture.
480 g	MATCHA INSPIRATION VALRHONA	•	Emulsify thoroughly using an immersion blender. Separately, whip the protein substitute until firm. When the base ganache reaches 84/86°F (29/30°C), gently fold in the whipped protein
440 g	Whippable protein substitute	•	substitute. Then let set in the refrigerator for at least 2 hours before freezing the mousse.

MATCHA INSPIRATION PLANT-BASED CRÉMEUX

250 g	Oat milk	•	Mix a small portion of the plant-based drink with the potato starch while cold. Set aside.
10 g	Potato starch	•	Heat the remaining plant-based drink and glucose to 30°C, then add the plant-based drink-starch mixture.
15 g	Glucose DE60	•	Cook until it comes to a boil. Gradually pour the hot mixture onto the melted couverture.
480 g	MATCHA INSPIRATION VALRHONA	•	Blend vigorously as soon as possible to achieve a perfect emulsion.
		•	Leave to set in the refrigerator, preferably for 12 hours.

FOR FURTHER INFORMATION, PLEASE CONTACT L'ÉCOLE VALRHONA TO LEARN MORE ABOUT THE "PLANT-BASED PASTRY WITH L'ÉCOLE VALRHONA" COURSE.

Data sheet

PRODUCT	MATCHA INSPIRATION	RASPBERRY INSPIRATION	ALMOND INSPIRATION	PASSION FRUIT INSPIRATION	STRAWBERRY INSPIRATION	YUZU INSPIRATION
FRUIT	Matcha	Raspberry	Almond	Passion Fruit	Strawberry	Yuzu
INGREDIENTS	Cocoa butter 35% Green tea 8.1% Sugar 56% Fat 35%	Cocoa butter 35.9% Raspberry powder 11.5% Sugar 52% Fat 36%	Cocoa butter 30.5% Almond 30.6% Sugar 38% Fat 39%	Cocoa butter 32.8% Passion fruit juice 17.3% Sugar 49.3% Fat 33%	Cocoa butter 37.9% Strawberry 14.2% Sugar 47% Fat 39%	Cocoa butter 34% Yuzu juice 2.4% Sugar 55% Fat 38%
BEST BEFORE DATE*	10 months	10 months	14 months	10 months	10 months	10 months
PACKAGING	3kg bag of fèves	3kg bag of drops	3kg bag of fèves	3kg bag of fèves	3kg bag of drops	3kg bag of fèves
COATING	—	—	●	—	—	—
MOLDING	●	●	●	●	●	●
BARs	●	●	●	●	●	●
MOUSSES	●	●	●	●	●	●
CRÉMEUX GANACHES	●	●	●	●	●	●
ICE CREAMS SORBETS	—	—	●	—	—	—

NEW!
Explore Matcha
Inspiration Drink
Ideas

*calculated based on the date of manufacture

● Recommended application — Application not recommended

Tips & tricks

To guarantee the **quality** and **indulgent flavor** of everything you **create** with the **Inspiration range**, follow these simple guidelines that apply to all its products.

OPTIMAL STORAGE

Always store bags of feves away from light and humidity in opaque, well-sealed packaging. The ideal temperature varies slightly according to ingredient: 61/64°F (16/18°C) for matcha and almond, and 64/68°F (18/20°C) for Fruit Inspiration products. Be sure to reseal opened bags to preserve the freshness and quality of the products.

FOR VIBRANT COLOR AND PERFECT TEXTURE

When molding, make your products as close as possible to the retail date to **guarantee vibrant color** and **perfect texture**.

For Fruit Inspiration products, stir continuously when melting to achieve a smooth texture, and carefully follow the tempering chart indicated for each product to ensure that your creations **shine** and **hold their shape**.

OPTIMUM SHELF LIFE

Make your products as close as possible to the sale date to give the end consumer at least one week of optimal enjoyment. We recommend a maximum shelf life of 4 weeks, including 3 weeks in-store.

Ensure **good stock rotation** and **maintain proper storage conditions** for each ingredient, particularly for almond and fruit-based creations, which are more delicate.



**THESE GUIDELINES WILL HELP YOU PRESERVE THE COLOR, TEXTURE,
AND FLAVOR OF ALL YOUR INSPIRATION CREATIONS FOR AN OPTIMAL
INDULGENT EXPERIENCE EVERY TIME!**



Notes



Handwriting practice lines consisting of 25 horizontal lines. Each line is preceded by a small blue dot, serving as a guide for letter height and placement.

Notes



Handwriting practice lines consisting of 25 horizontal lines. Each line is preceded by a small blue dot, serving as a guide for letter height and placement.



Matcha Inspiration

ELEVATED FLAVOR, MATCHA AT ITS PUREST

With **MATCHA INSPIRATION**, Valrhona explores a new way of working with matcha. Part of the Inspiration range, this innovative couverture is entirely **plant-based**, revealing the pure taste and natural color of high-grade Japanese matcha leaves.

Beyond flavor, the couverture format offers a clear advantage over matcha powder: consistency, stability and ease of use, allowing chefs to focus on **creativity with total control**.