



Ground chocolate

RECIPE BOOKLET

THE NEW CHOCOLATE DRINK EXPERIENCE





The new chocolate drink experience

Valrhona is reinventing chocolate beverages with a range of ready-to-use freshly ground chocolates. Our chocolates are made from cocoa beans that we can trace right back to the original producer. The range includes Single Origin Ghana dark chocolate with a sweetly spiced aromatic profile and Single Origin Grenada dark chocolate, which stands out with its balanced profile and notes of ripe fruit.

Ground chocolate gives you the perfect opportunity to get creative and take a fresh look at products such as chocolate drinks. It's a great way to surprise your customers and offer them new experiences. You can also use Ground chocolate to add an authentic touch to cookies, ice cream, pastries and other snacks.

"I like the aromatic intensity and the creamy texture of the cocoa butter."

Quentin Jacquemaire,
barista instructor



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PARTNERSHIP WITH QUENTIN JACQUEMAIRE AND CRAIG ALIBONE

It was important to Valrhona to collaborate with its customers, so we worked with two beverage and chocolate industry experts. Quentin Jacquemaire is a barista instructor at Parisian coffee roaster Coutume and Craig Alibone is a British pastry chef who opened his tea room in Bodø in Norway.

Quentin Jacquemaire

BARISTA INSTRUCTOR FOR COUTUME

Hello Quentin, could you introduce yourself in a few words?

My name is Quentin. I have been a barista for Coutume for just over three years now and I have been an instructor for professional clients for a little more than a year and a half. My goal is to pass on our expertise to every customer who wants to serve Coutume coffee in their business. I also assist the roaster from time to time during our roasting workshops.

Why did you become a barista?

I became a barista because I love coffee. The first thing that drew me to it was its taste. I also wanted to know more about it, as we are all familiar with coffee but few of us actually know about its natural qualities, history and geography.

What do you like most about your job?

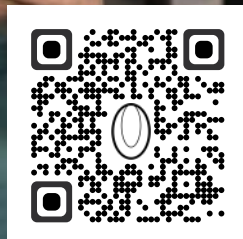
What I like about my barista job is introducing people to a drink they think they already know and revealing very different sides to it than we're used to seeing in our day-to-day lives. The idea is to make tasting it a genuine aromatic experience. I'm also fortunate to be in a small team where I can get involved in lots of different aspects of the specialty coffee production chain. Namely, selecting the beans while they are green, roasting, distributing and extracting them.

What challenges does your job present?

The main challenge in my job as a barista is always maintaining our drinks' high quality.

What chocolate drinks do you think you'll be serving in ten years' time?

Right now, Coutume serves dark chocolate in two formats: small and large. I think that in a few years' time there will be a similar approach to chocolate as there is to specialty coffee, with shops offering single origin chocolates prepared in different ways and in different regions and continents. The aim will be to introduce customers to different tastes within a single product.



Watch the whole
interview here.

Craig Alibone

PASTRY CHEF

Hi Craig, could you please introduce yourself?

I am Craig Alibone, owner and head pastry chef of Craig Alibone Chocolate, a coffee shop & Champagneria.

Why did you choose to become a pastry chef?

After working as a chef in England and France for eight years, I was very fortunate to be introduced to a very talented French pastry chef. He open my eyes to the incredible capabilities in the pâtisserie industry. Within six months I enrolled at the Alain Ducasse École Nationale Supérieure de Pâtisserie in Yssingeaux, France. From there my new career began.

What led you to open a coffee shop & Champagneria?

Having developed my knowledge and skills over the years I found that in order to better myself and create something I truly believe in, I needed to start my own company. The pâtisserie & champagneria is a result of my vision and dedication to the industry. It also allows me to put a smile on peoples faces. There's nothing better than seeing people having fun trying the products we make.

Can you explain the concept of the Champagneria?

The concept of my champagneria is to incorporate high quality pâtisserie with a great range of champagne, wines and cocktails. We focus on pairings and tasting experiences. We like to think we're creating a culture of indulgence. All the finer things in life in one place.

What do you like the most about your job?

This answer could go on forever. The endless possibilities to be creative. The flavors, textures, the feelings when tasting great creations, the reaction and dedication it brings out in people. Probably the most rewarding part is the joy it brings to people's lives. For those few minutes we have the ability to make their lives great.

What are the main challenges in your job today?

When you have a business you have a clear goal of what you want to achieve. For me nothing would be possible without the commitment and passion of my staff. So I feel keeping everyone happy at work and making sure they're living a beneficial life within my company is challenging because everyone has different needs.

For you, what could the chocolate beverage offer look like in five to ten years?

I think with the society's thirst for more natural and pure products chocolate beverages can present a more natural flavor palette.



Watch the whole
interview here.

THE RANGE

To decide which products would go into the range, Valrhona's teams sent five types of Ground chocolate to the Coutume teams and Craig Alibone. To make sure no bias crept into the tasting experience, we didn't tell them what the varieties were. Once the chocolate had been added to drinks, the Coutume teams unanimously designated Single Origin Ghana and Single Origin Grenada as their two favorites. Craig Alibone also took up the challenge and picked out these two products as well. These preliminary tests helped Valrhona to select the two varieties for its Ground chocolates.



© Anne-Claire Heraud

GROUND DARK CHOCOLATE SINGLE ORIGIN GHANA

PACKAGING

3kg bag / Code: 47814
80g sample / Code: 47811

COMPOSITION

Cocoa solids: 68% Fat: 41% Sugar: 31%

INGREDIENTS

Ghana cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. Milk (made in premises which use milk). May contain nuts and soy.

USE WITHIN*

14 months

PRESERVATION

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

* Calculated based on the date of manufacture.

GROUND DARK CHOCOLATE SINGLE ORIGIN GRENADA

PACKAGING

3kg bag / Code: 47813
80g sample / Code: 47810

COMPOSITION

Cocoa solids: 65% Fat: 39% Sugar: 34%

INGREDIENTS

Grenada cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, vanilla. Milk (made in premises which use milk). May contain nuts and soy.

USE WITHIN*

14 months

PRESERVATION

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

* Calculated based on the date of manufacture.



APPLICATIONS

GROUND CHOCOLATE	DECORATION / TOPPINGS	INCLUSION	DRINKS	STRACCIATELLA
TECHNIQUE	○	○	●	○

● Ideal Application

○ Recommended Application

**“What I like about this is
that we can offer two chocolate drinks
with different aromatic identities.”**

Quentin Jacquemaire

BASIC RECIPES

Ground chocolate can be combined with cow's milk, oat drink or water. The recipes below for cow's milk and oat-based drinks are calculated to allow you to use the "last drop" technique (see photo opposite) in a 22cl container. With the last drop technique, no residue remains in the jug so you don't waste any ingredients.

WITH COW'S MILK

30g GROUND CHOCOLATE
20g Water
100g Whole milk

WITH OAT DRINK

30g GROUND CHOCOLATE
20g Water
120g Plant-based oat drink

WITH WATER

30g GROUND CHOCOLATE
100g Water

"This recipe brings out the cocoa's natural notes, creating a fruity, smooth blend with a tangy edge. I call it a 'tea' because, to me, it's a completely different way of drinking chocolate that really brings out its natural flavor. Considering modern-day coffee and tea culture as well as my English roots, I think chocolate tea is a fantastic addition to any modern pastry shop and café's menu."

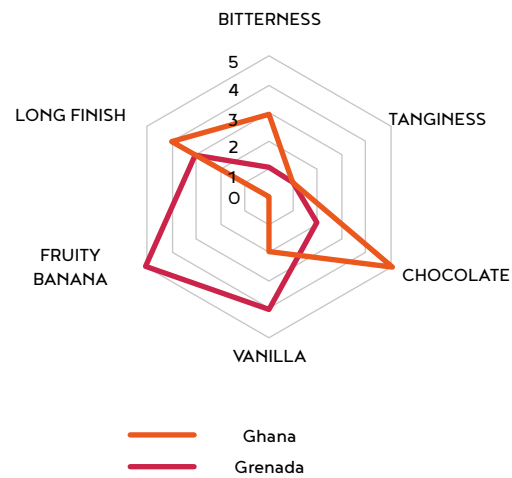
Craig Alibone

TIPS & TRICKS

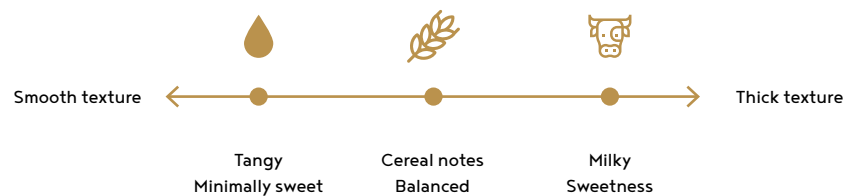
For a more intense hot chocolate, use 40 to 50g of Ground chocolate instead of 30g.

AROMATIC PROFILES IN DRINKS

Single Origin Ghana Ground chocolate and Single Origin Grenada Ground chocolate give drinks different aromatic qualities. Here are their aromatic profiles once in cow's milk:



When you're making a simple mixture, the texture and flavor of chocolate beverages will change depending on whether you use water (💧), oat drinks (🌾) or cow's milk (🐄).



USING THE PRODUCT

WITH A STEAM WAND

- Put the Ground chocolate in a milk jug
- Dilute the Ground chocolate in hot water and mix it with a spoon until it has completely melted
- Add the milk to the jug
- Drain the steam wand and put it in the jug* so that it just breaks the liquid's surface
- Hold the wand in this position as you turn it on for 1 to 2 seconds to aerate the preparation and create a beautiful foam
- Dip in the wand to a depth of no more than 1cm to keep heating the preparation without aerating it and get a smooth, silky texture
- Continue to heat the liquid until the metal jug becomes too hot to hold in your hand - this means the temperature is 150°F (65°C)
- Wipe and drain the steam wand
- Pour into your preferred cup.

TIPS & TRICKS

POSITIONING THE JUG*

Place the jug's spout against the wand and push the tip into the jug as indicated by the red dot in the diagram below:



Jug - from the top

READY-TO-USE PREPARATION

You can prepare your Ground chocolate in the morning for consumption on the day. To do this, make a chocolate syrup (using Ground chocolate and hot water). Put a third of chocolate syrup in a bottle with two thirds of the milk then mix vigorously. Keep the preparation cool for the day. This saves you time because you can then heat the quantity you need using the steam wand. You can also offer cold drinks.

MAKING DRINKS USING A SHAKER

Craig Alibone makes chocolate drinks using his shaker, which he developed in 2021. This shaker lets him create a homogeneous mixture, smooth texture and beautiful foam without having to use a steam wand. It was specially developed for hot chocolate. Its specially designed lid can't be bent out of shape and makes it impossible for the mixture to explode when the amount of air inside increases due to heat.



1

Put the Ground chocolate
in the shaker



2

Pour the heated milk and water mixture
(160°F or 70°C) into the shaker



3

Shake the shaker well



4

Pour the mixture into your choice of cup

WITH A HOT CHOCOLATE POT

- Heat the milk and water in a pan to approx. 170°F (75°C)
- Add the Ground chocolate and whisk the mixture
- Pour it into the pot
- Set the pot temperature to 150°F (65°C) and stir continuously
- Tailor your quantities to suit your daily needs



LATTE ART

It is totally possible to make a latte with artistic designs using basic cow's milk and oat drink recipes.

First make a basic hot chocolate using the steam wand, but fill the container only up to three quarters. The hot chocolate must not be too frothy. The last quarter of your container will be filled with textured milk so you can create the contrasting look you want. Heat the milk using the steam wand. The milk must be frothier than the hot chocolate so that it can settle on top.

TO CREATE A HEART-SHAPED DESIGN:

1

Tilt the container so that the jug's spout is 1cm above the center of the hot chocolate.

2

Pour the milk increasingly rapidly until you can see its white color on the hot chocolate's surface. The faster the flow of milk, the wider your white design will be on the hot chocolate.

3

Keep pouring at the same rate, straightening the container as it fills up.

4

When the container is almost full, hold the jug 5 to 6cm above the hot chocolate and pour at a much slower rate. Stop the flow of white milk in the center of your design.

Note: Unlike for a coffee with milk, you don't have to mix the milk with the base liquid first since the hot chocolate itself is the base for the design.

CREATIVE RECIPES

CHAICOLATTE



BY

Quentin Jacquemaire

30g GROUND CHOCOLATE
20g Water
50g Chai liqueur
100g Whole milk or 120g of
 oat drink

Put the Ground chocolate in a pitcher, then add the hot water and stir with a spoon to melt the chocolate shavings. Pour the chai liqueur into the jug then add the milk. Heat the mixture using a steam wand. Serve in your cup of choice.

TIPS & TRICKS

To save time, you can use the ready-to-use cow's milk or oat drink preparation (see page 17).

MOCHACCINO



BY

Quentin Jacquemaire

1 Double espresso
 30g **GROUND CHOCOLATE**
 20g Water
 100g Whole milk or 120g of
 oat drink

Prepare a double espresso, preferably a ristretto (1 part coffee to 2 parts water). Put the Ground chocolate in a pitcher, then add the hot water and stir with a spoon to melt the chocolate shavings. Add the milk and heat the mixture using a steam wand. Pour the hot mixture over the double espresso.

TIPS & TRICKS

To save time, you can use the ready-to-use cow's milk or oat drink preparation (see page 17).



CHOCOLATE COCKTAIL



BY

Quentin Jacquemaire

30g **GROUND CHOCOLATE**
20g **Water**
100g **Whole milk**
20g **Infused rum**
 As needed **Espelette pepper**

Put the Ground chocolate in a pitcher, then add the hot water and stir with a spoon to melt the chocolate shavings. Add the cold milk to the jug. Transfer the liquid from the jug to a shaker. Add the infused rum, a pinch of Espelette pepper and ice cubes. Shake then filter into your chosen cup and add ice cubes.



TIPS & TRICKS

To save time, you can use the ready-to-use cow's milk preparation (see page 17).

CASCARA COFFEE HOT CHOCOLATE



BY

Craig Alibone

**50g GROUND CHOCOLATE
GHANA****4g Dried cascara coffee
powder****120g Whole milk or oat drink****20g Water**Put the Ground chocolate and cascara
coffee powder in a shaker.Heat the milk and water to 160°F (70°C)
then pour into the shaker.

Shake the shaker vigorously.

Strain the mixture into the container chosen
for tasting.

**“Cascara coffee adds a delicious,
intensely fruity flavor to your drinks.”**

HOT CHOCOLATE HAZELNUT PRALINÉ



BY

Craig Alibone

HAZELNUT PRALINÉ FOAM

160g GROUND CHOCOLATE
300g Cream
60g 50% CARAMELIZED
 HAZELNUT PRALINÉ

Melt the Ground chocolate in a bain-marie and mix in the cream, followed by the hazelnut praliné. Pour the mixture straight into a siphon and load 1 nitrous oxide gas charger.

HOT CHOCOLATE

25g GROUND CHOCOLATE
GHANA
10g 50% CARAMELIZED
 HAZELNUT PRALINÉ
 As needed Fleur de sel
100g Whole milk or oat drink
20g Water
 As needed Hazelnut Praliné Foam

Put the Ground chocolate, hazelnut praliné and fleur de sel in the shaker. Heat the milk and water to 160°F (70°C) then pour into the shaker. Shake the shaker vigorously. Strain the mixture into the container chosen for tasting. Layer the hazelnut praliné foam on top of the hot chocolate before serving.

“This recipe is generous and indulgent, with rich hazelnut, caramel and creamy dark chocolate flavors.”



RASPBERRY AND HONEY HOT CHOCOLATE

BY

*Craig Alibone*

40g GROUND CHOCOLATE
10g Honey
90g Whole milk or oat drink
25g Water
20g Raspberry purée

Put the Ground chocolate and honey in a shaker.
Heat the milk, water and raspberry purée to 160°F (70°C), then put them in a shaker. Shake the shaker vigorously.
Strain the mixture into your cup of choice.



HOT CHOCOLATE WITH SPICES



BY

Craig Alibone

"PUMPKIN SPICE" MIX

400g	GROUND CHOCOLATE	Combine all the ingredients together.
3g	Ground nutmeg	
0.5g	Ground cloves	
2g	Powdered ginger	
2g	Ground cinnamon	
1g	Ground cardamom	

HOT CHOCOLATE

50g	"Pumpkin spice" mix	Put the pumpkin spice mix in the shaker.
120g	Whole milk or oat drink	Heat the milk and water to 160°F (70°C)
20g	Water	then pour into the shaker.
		Shake the shaker vigorously.
		Strain the mixture into the container chosen for tasting.

"This is a fantastic warming, cozy drink for the autumn and winter months. A beautifully spiced flavor and rich chocolate. Perfect for a cold day."



ICED CHOCOLATE DRINK: CLASSIC, SALTED OR SPICY



BY

Craig Alibone

64g GROUND CHOCOLATE
375g Whole milk or oat drink
**1g Fleur de sel or roasted/
dried chili**

Put the Ground chocolate in the shaker.
Heat the milk to 158°F (70°C).
If you are using salt or chili, add it in while heating the milk.
Pour the hot milk into the shaker.
Strain out the chili if you have used any.
Shake the shaker vigorously and filter the mixture.
Pour into a bottle and put it in the refrigerator.
Serve chilled with ice cubes in your glass of choice.



TO GO WITH YOUR DRINKS

MILLIONAIRE'S SHORTBREAD



BY

Craig Alibone

Makes 23 pieces

CRISPY CHOCOLATE SHORTBREAD

300g **OPALYS 33%**
 150g **ÉCLAT D'OR**
 70g **GROUND CHOCOLATE GHANA**

Gently melt the chocolate.
 At 85°F (30°C), stir in the Éclat d'Or and Ground chocolate.
 Spread in your frame of choice.

VANILLA SALTED CARAMEL

1 **Vanilla bean**
 160g **Cream**
 100g **Water**
 200g **Sugar**
 120g **Glucose**
 30g **Honey**
 110g **Butter**
 2g **Salt**

In a pan, infuse the scraped vanilla bean in the cream and warm slightly.
 Put the water, sugar, glucose and honey in a separate pan.
 Heat on a medium setting until the mixture turns a nice golden caramel color.
 Remove the vanilla bean from the cream and gradually pour the cream into the caramel mix. Heat to 250°F (120°C).
 Add the butter, mix well and then add the salt.

Pour the vanilla-flavored salted caramel over the crispy shortbread with tempered chocolate and leave to set at room temperature overnight.
 Cut into 8.5cm x 2cm shortbread pieces.

“This millionaire’s shortbread goes great with chocolate tea. The two chocolates complement each other, and the sweet and slightly salty creamy caramel adds an extra-indulgent touch.”

GROUND CHOCOLATE GINGERBREAD



BY

Craig Alibone

Makes 14 pieces - Yule Log Mold 140 - Silikomart Professional

GINGERBREAD

400g	Honey
150g	Brown sugar
100g	Milk
As needed	Orange zest
As needed	Lemon zest
240g	Flour
20g	Baking powder
1.5g	Ground cinnamon
1.5g	Powdered ginger
1g	Ground cloves
1g	Ground nutmeg
1.5g	Ground cardamom
1g	Ground star anise
70g	Butter
40g	Egg yolks
60g	Egg whites
70g	GROUND CHOCOLATE GHANA

Heat the honey, sugar, zest and milk in a saucepan until the sugar has dissolved, then leave to cool.

In a bowl, add the flour, baking powder and spices.

When the sugar mixture has cooled, gradually pour into the flour mix, whisking continuously.

Then add the room-temperature butter, followed by the eggs and Ground chocolate.

Pour the mixture into your choice of mold and cook at 340°F (170°C) for approx. 17 minutes depending on the mold's size.

SYRUP

50g	Brown sugar	While the dough is cooking, prepare the
30g	Honey	syrup by bringing all the ingredients to the
60g	Water	boil, making sure the sugar has dissolved.

Once the gingerbread is baked, generously brush on the syrup as soon as it is out of the oven.

TROPICAL BRIOCHE WITH GROUND CHOCOLATE



BY

Craig Alibone

Makes 28 pieces

BRIOCHE DOUGH

500g	Pastry flour
10g	Salt
60g	Sugar
20g	Fresh yeast
200g	Eggs
50g	Milk
200g	Butter (320°F or 160°C)
150g	GROUND CHOCOLATE GHANA

In a blender, mix the flour, salt, sugar, yeast, eggs and milk for 5 minutes at the lowest speed so that it's firm before you add the butter and Ground chocolate. Continue mixing at one speed higher for 7-10 minutes or until a firm dough has formed. Cover with plastic and leave to rest at room temperature for 30 minutes. Knock back the dough, cover in plastic and refrigerate overnight. The next day, roll it into nice smooth 70g balls and place in greased brioche tins. Prove at 80-84°F (27-29°C) for approximately 1.5-2 hours.

PASSION FRUIT & MANGO CREAM

7g	Gelatin 160 bloom
70g	Sugar
4g	Pectin X58
400g	Mango purée
100g	Passion fruit purée
10g	Cornstarch
75g	Butter

Soak the gelatine in cold water. Mix the sugar and pectin together. Heat the mango and passion fruit purées to 35°C (95°F) in a saucepan. Whisk in the sugar, pectin and cornstarch. Bring to a boil and add the butter then gelatine. Blend all the ingredients and refrigerate.

CRISP

150g	Butter (room temperature)
185g	Sugar
185g	Flour
5 to 10g	Yellow powdered food colorant (fat-soluble)

Blend all ingredients in a blender, roll the mixture out until 2-3mm thick and freeze.

Preheat the oven to 320°F (160°C) and low fan setting. Once the brioche dough has finished rising, pierce the top and fill with passion fruit and mango cream. Be careful not to break the base of the dough. Add the crisps (cut into shape in advance) and bake for 10 minutes. Increase the heat to 340°F (170°C) and bake for a further 3 minutes.






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