



VALRHONA

Let's imagine the best of chocolate®



Viennoiserie

ELEVATE YOUR CREATIONS
WITH EXCEPTIONAL FLAVORS

Viennoiserie

Elevate your creations with exceptional flavors

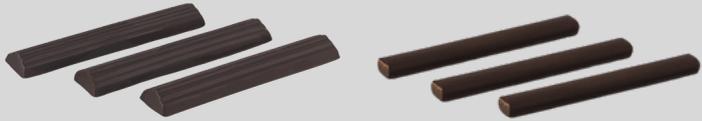
Valrhona's latest innovation in the Viennoiserie range is here to turn your pastries into **unforgettable sensory delights**. Craft **exquisite pastries** with Valrhona's new stick, **Raspberry Inspiration**, effortlessly showcasing your unique skills. This top-notch ingredient is designed to highlight what makes your artisanal expertise truly stand out.



**RASPBERRY
INSPIRATION STICKS**
52387

**Candied, tangy
and slightly sweet notes**

This Raspberry Inspiration Stick has candied, tangy and slightly sweet notes. Its texture is specially designed to withstand baking, for creative fine viennoiseries.



**DARK CHOCOLATE
STICKS 55%**
12789

**DARK CHOCOLATE
STICKS 48%**
12062 / 12061

A premium composition created using Valrhona Grand Cru Chocolate with rounded, chocolatey notes that perfectly resists melting. A high cocoa content (55%) gives the product a strong cocoa flavor.

Designed to please all palates with powerful cocoa notes and natural vanilla extract ideal for baking. These specially shaped batons do not pierce dough.

Stick approx. 5.5g - 8cm 1.6kg box
Approx. 290 pieces

12062 12061
Stick approx. 3.2g - 8cm Stick approx. 5.3g - 8cm

1.6kg box 1.6kg box
Approx. 500 pieces Approx. 300 pieces

Use within 12 months
Store in a cool, dry place at 60/65°F (16/18°C), away from light and moisture.

NAME	CODE	SIZE/WEIGHT	USE WITHIN*	PACKAGING	STORING
RASPBERRY INSPIRATION STICKS	52387	Stick approx. 7g - 7cm**	12 months	1.6kg box - Approx. 220 pieces	Store in a cool, dry place at 60/65°F (16/18°C), away from light and moisture.

*** Format for optimized, waste-free use.

“ This **new reference** is the product of **several years' work and reflection**. I find it enormously inspiring, because it **opens up new potential** in terms of **making viennoiseries**, and makes it possible to offer **highly unique and creative products** that you don't see on the market. ”



David Briand

EXECUTIVE PASTRY CHEF, MOF 2019,
HEAD OF L'ÉCOLE VALRHONA IN TAIN-L'HERMITAGE

OPTIMAL BAKEABILITY

“ The **new stick** beautifully illustrate Valrhona’s **creativity**. The **texture** is **perfectly balanced** thanks to a carefully controlled melting point. The sticks melt gently and keep their shape during baking. ”



Dayoon Park

PASTRY CHEF AT L'ÉCOLE VALRHONA KOREA



INTENSE, ORIGINAL FLAVORS

“ Fruit fillings for viennoiserie are often too sweet and lack flavor, as the main ingredient is used in only small quantities. They’re designed to last, but the taste isn’t always there. Raspberry Inspiration Sticks are the **ideal solution** for an **intense, natural** and **indulgent real** fruit taste. They are easy to use and guarantee perfect dough during both rising and baking. ”



Guillermo Corral

PASTRY CHEF AT L'ÉCOLE VALRHONA USA

OPENING UP NEW POSSIBILITIES

“ This **new stick** allow you to **vary your products** to suit the **season and recipe**. With the Raspberry Inspiration stick, you will rediscover this fruit in all its **freshness** and **generosity**. The sticks can be used with puff pastry or brioche dough to **revisit classic creations**. ”



Virgilia Lebigne

PASTRY CHEF INSTRUCTOR
L'ÉCOLE VALRHONA AT TAIN L'HERMITAGE





Raspberry Bread

Virgilia Lebigne

PAstry CHEF INSTRUCTOR

L'ÉCOLE VALRHONA AT TAIN L'HERMITAGE

PLAIN PUFF PASTRY DOUGH

500g	Strong flour
9g	Fine salt
40g	Sugar
50g	European-style butter
20g	Fresh yeast
255g	Whole milk
250g	European-style butter (for laminating)
1,124g	Total weight

Mix the flour with the salt, sugar and butter and add the yeast dissolved in the milk. Knead on the lowest speed for 4 minutes, then on the second lowest for about 10 minutes until it starts to take on air. The final temperature should be around 75/77°F (24/25°C).

RASPBERRY OPALINE

80g	Fondant
80g	Sugar
80g	Glucose DE35/40
8g	Raspberry powder
250g	Total weight

Heat the fondant, glucose and sugar to 320°F (160°C). Spread out on a silicone mat and leave to cool. Once cooled, blend the mixture in a food processor. Leave a third of the mixture in the food processor and add the raspberry powder. Mix again. Store these powders in watertight boxes.

ASSEMBLY AND FINISHING:

24 RASPBERRY INSPIRATION STICKS

Make the basic dough and leave to prove for around 30 minutes at room temperature (70°F or 21°C). Form into a rectangle and set aside for 15 minutes at -6°F (-21°C), then at 35°F (2°C) overnight. Knock back the dough and use it to cover the butter. Give it 1 double turn then 1 single turn. Place in the freezer for 15 minutes, then leave for approx. 1 hour at 35°F (1°C). Make the raspberry opaline and store in a temperature-controlled cupboard.

Roll out the dough lengthwise to a depth of 1cm. Cut out some slices with a width of 0.5cm and lay them flat on top of the dough. Roll out the dough to a depth of 3.75mm in the direction of the ridges. Cut it into 24cm strips with a width of 7cm. Roll up the loaves along with the RASPBERRY INSPIRATION STICKS. Leave to rise for about 90 minutes at 80°F (27°C). Bake in a fan-assisted oven at 340°F (170°C) for approx. 18 minutes. Blend and sprinkle on the opaline as soon as the rolls are out of the oven. Put them back in the oven for 2 minutes at 340°F (170°C).



Raspberry Inspiration Sticks have been formulated to ensure optimal hold during baking, with no loss of or changes to texture. Slightly shorter than a traditional stick, they allow you to achieve an intense raspberry flavor in your pastries.

We recommend keeping your pastries' usual size when using sticks.

Raspberry Fruit Twist

Virgilia Lebigne

PAstry CHEF INSTRUCTOR

L'ÉCOLE VALRHONA AT TAIN L'HERMITAGE

PLAIN PUFF PASTRY DOUGH

500g	Strong flour
9g	Fine salt
40g	Sugar
50g	European-style butter
20g	Fresh yeast
255g	Whole milk European-style butter (for laminating)
250g	
1,124g	Total weight

Mix the flour with the salt, sugar and butter and add the yeast dissolved in the milk. Knead on the lowest speed for 4 minutes, then on the second lowest for about 10 minutes until it starts to take on air. The final temperature should be around 75/77°F (24/25°C).

ALMOND CREAM FOR PASTRIES

30g	European-style butter
30g	Sugar
30g	Almond flour
30g	Whole eggs
30g	All-purpose flour
150g	Total weight

Combine all the ingredients in a mixer fitted with a paddle attachment. Keep refrigerated.

FIKA - HEAT-RESISTANT MEEKER RASPBERRY FILLING

2g	Sodium citrate
1g	Gellan gum
8g	Cornstarch
40g	Sugar
200g	100% Meeker raspberry purée
251g	Total weight

Combine the sodium citrate, gellan gum and starch, then mix them into the sugar so they are all thoroughly combined. Sift onto the fruit purée cooled to 40°F (4°C), then blend to combine well. Heat to 195°F (90°C), stirring constantly, then use immediately (as the gel sets quickly).

ASSEMBLY AND FINISHING:

24	RASPBERRY INSPIRATION STICKS
125g	Raspberries
125g	Fresh figs

Make the basic dough and leave to prove for around 30 minutes at room temperature (70°F or 21°C). Form into a rectangle and set aside for 15 minutes at -6°F (-21°C), then at 35°F (2°C) overnight. Knock back the dough and use it to cover the butter. Give it 1 double turn then 1 single turn. Place in the freezer for 15 minutes, then leave for approx. 1 hour at 35°F (1°C).

Make the almond cream and raspberry filling. Keep refrigerated. Roll out the dough lengthwise to a depth of 1cm. Cut out some slices with a width of 0.5cm and lay them on top of the dough.

Roll out the dough to a depth of 2.5mm in the direction of the ridges. Cut it along the ridges into 12cm-long rectangles (with a width of 7cm). Roll the dough pieces around the RASPBERRY INSPIRATION STICKS at each end, giving them just one full turn, and leave the remaining dough empty in the center. Place in a small 7cm square frame. Leave to rise for approx. 1 hour at 80°F (27°C). Place 10g of almond cream in the hollow center.

Bake in a fan-assisted oven at 340°F (170°C) for approx. 18 minutes. Pipe on 20g of raspberry filling using a piping bag (with no nozzle). Cut the raspberries in half and the figs. Decorate the pastries' top with an alternating arrangement of fruits.



Calamansi & Raspberry Striped Roll

Guillermo Corral

PAstry CHEF
L'ÉCOLE VALRHONA USA

CALAMANSI CREAM

75g	100% Ben Tre calamansi purée
115g	Whole eggs
30g	Sugar
10g	Gelcrem Hot
20g	European-style butter
250g	Total weight

Mix the purée with the eggs, sugar and Gelcrem Hot, then bring to a boil. Use an immersion blender to blend with the butter. Leave to set in a container in the refrigerator.

PLAIN PUFF PASTRY DOUGH

500g	Strong flour
9g	Fine salt
40g	Sugar
50g	European-style butter
20g	Fresh yeast
255g	Whole milk
250g	European-style butter (for laminating)
1,124g	Total weight

Mix the flour with the salt, sugar and butter and add the yeast dissolved in the milk. Knead on the lowest speed for 4 minutes, then on the second lowest for about 10 minutes until it starts to take on air. The final temperature should be around 75/77°F (24/25°C). Take the dough out of the bowl, roll it into a ball and let it prove for 30 minutes at room temperature (approx. 70°F or 21°C). Knock back and roll out the dough into a rectangle. Freeze for 15 minutes at -6°F (-21°C), then refrigerate at 35°F (1°C) for 12 hours.

SUPER-FINE RASPBERRY DOUGH

100g	Plain puff pastry dough
1g	Raspberry red water-soluble colorant powder
101g	Total weight

Combine all the ingredients in a mixer fitted with a paddle attachment until smooth. Roll out into a square and set aside in the refrigerator.

ASSEMBLY AND FINISHING:

24 RASPBERRY INSPIRATION STICKS

Make the calamansi cream and set it aside in the refrigerator. Make the puff pastry and super-fine raspberry dough. Wrap the butter in the plain dough, giving it a double turn, then place the super-fine raspberry dough on top.

Roll out lengthwise to a depth of 1cm. Cut it into 0.5cm-wide strips and lay them flat on the dough to create ridges. Roll out the dough in the direction of the ridges to a depth of 4mm. Cut out some 10cm rectangles with a width of 15cm, cutting in the direction of the ridges.

Use a piping bag without a nozzle to pipe out a 14cm-long line of calamansi cream and place two RASPBERRY INSPIRATION STICKS on top. Roll out in the direction of the ridges. Place in a 5 x 17cm travel-sized gateau mold. Leave to rise for approx. 1 hour at 80°F (27°C). Bake in a fan-assisted oven at 330°F (165°C) for approx. 15 minutes.

“ This raspberry and calamansi pastry is the **perfect blend of wild fruit and citrus**. I chose to marry the **crunch** of Raspberry Inspiration Sticks with the **sweetness of a calamansi pastry cream**, all wrapped up in croissant dough. This creation offers a **burst of fruity flavors** and **surprising contrasting textures**. ”



Guillermo Corral
PAstry CHEF AT L'ÉCOLE VALRHONA USA





Pain au Chocolat

A RECIPE FROM

L'ÉCOLE VALRHONA

PLAIN PUFF PASTRY DOUGH

500g	Strong flour
12g	Fine salt
60g	Sugar
15g	Inverted sugar*
100g	European-style butter
20g	Fresh yeast
240g	Whole milk
250g	European-style butter (for laminating)
1,197g	Total weight

Mixing temperature: 82°F (52°C). Mix all the ingredients (except the butter) at your mixer's lowest speed until a firm dough forms. Knead the dough for 8/10 minutes at the second lowest speed in a food processor until it starts to take on air and reaches 75°F (24°C). Roll into a ball and wrap with plastic. Leave to rise at 35°F (2°C) overnight. Place the butter over two-thirds of the dough. Give the dough a single fold and a double fold, leaving it to rest in the refrigerator for 30 minutes between folds. Leave it in the refrigerator for 30 minutes to relax, then laminate and shape it.

CREAM GLAZE

120g	Egg yolks
30g	Heavy cream 35%
150g	Total weight

Mix the ingredients together.

ASSEMBLY AND FINISHING:

28 DARK CHOCOLATE STICKS 55%

Roll out the dough to a thickness of 3.5mm to make a rectangle of approx. 60cm x 34cm. Cut it into 16cm x 8cm rectangles and shape the pains au chocolat so the chocolate sticks are covered over, taking care not to crush the puff pastry.

Place on a tray and leave to rise for 2 hours at 80/82°F (27/28°C).

Glaze and bake at 340°F (170°C) for approx. 18 minutes in a ventilated oven or 430°F (220°C) in a deck oven.

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