

V A L R H O N A   P R A L I N É   R A N G E



VALRHONA  
**P R A L I N É**

**A range of exceptional nut products**



# VALRHONA PRALINÉS

Valrhona's original Praliné recipes have not changed in over 90 years. Valrhona's spirit of excellence and innovation has always been a part of our exceptional Praliné range. Our know-how and craftsmanship is present at every stage of production.

## TWO DISTINCT PRODUCTION PROCESSES

make it possible to offer a large range of flavors:

### CARAMELIZED NOTES

Real caramel is made in the pan. Once the sugar has caramelized, the roasted nuts are added. This process has been the signature of Valrhona's Pralinés for 90 years, and produces an intense caramelized Praliné flavor.



### NUTTY NOTES

At the start of the cooking process, the raw nuts and the sugar are added to the pan so that they cook together. This process, which Valrhona calls the "chouchou" cooking method, enhances the natural flavor of the nuts.



## RIGOROUS SELECTION PROCESS

In addition to the origins of the nuts, the priority for Valrhona is guaranteeing the excellence of the flavor, along with absolute consistency in the quality of the nuts. This is why, for its Praliné range, Valrhona has chosen to spotlight some of the world's finest nuts, including:



### ROMAN HAZELNUTS

are grown in the heart of Italy, in Latium. Italian hazelnuts are renowned for their excellence because of the consistency in their quality.



### VALENCIA ALMONDS

are selected in Spain, in the birthplace of almond production, where the local ancestral expertise has been carefully preserved.

## CHOOSE YOUR PRALINÉ FROM EACH FAMILY BASED ON 3 KEY CONSIDERATIONS:

**1**

### CHOICE OF NUT:

Choose from four nut varieties: almonds, hazelnuts, pecans and pistachios, sourced around the world by Valrhona from regions with the highest quality.

**2**

### CHOICE OF FLAVOR:

#### CARAMELIZED NOTES

Pralinés with an intensely caramelized flavor

#### NUTTY NOTES

Pralinés with a highly nutty flavor

**3**

### INTENSITY OF FLAVOR:

The scale icon indicates the intensity of flavor for each Praliné.



## DISCOVER THE RANGE OF VALRHONA PRALINÉS

Discover the two Valrhona Praliné processes, applied to different nut combinations, for a range of exceptional Valrhona Praliné pastes. These different flavor profiles open up endless possibilities for gourmet creations.

### CARAMELIZED NOTES

#### 60% HAZELNUT



2258   
GLUTEN FREE

This 60% Hazelnut praliné paste is delicately sweet with notes of soft caramel.



5kg Tub

#### 60% ALMOND



2260   
GLUTEN FREE

This 60% Almond praliné paste offers a fine balance between the cooked caramel notes and sweet notes.



5kg Tub

#### 50% ALMOND HAZELNUT



2261   
GLUTEN FREE

Slightly sweet and sugary caramel notes preserve the flavor of almonds and hazelnuts in this praliné paste.



5kg Tub

### NUTTY NOTES

#### CRUNCHY ALMOND HAZELNUT 50%



5621   
GLUTEN FREE

This praliné paste comes with pieces of nuts to give the praliné extra crunch which perfectly complements the flavors of crushed, lightly roasted almonds and hazelnuts.



5kg Tub

#### 50% PECAN



11937   
GLUTEN FREE

This Pecan praliné has a surprisingly intense aromatic profile featuring a golden brown color, intense nutty taste, and a subtle bitter finish.



5kg Tub

#### 42% PISTACHIO

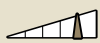







11936   
GLUTEN FREE

The striking color and rich pistachio flavor distinguish this indulgent praliné. The smooth texture is perfect for your pastry creations.



5kg Tub

	1	2	3				
CODE	NUT	FLAVOR	INTENSITY	COMPOSITION	MOUSSE	GANACHE / CRÈMEUX	ICE CREAM / SORBET
2258	60% HAZELNUT	CARAMELIZED		60% Hazelnuts - 40% Sugar 38% Fat	●	●	●
2260	60% ALMOND			60% Almonds - 40% Sugar 34% Fat	●	●	○
2261	50% ALMOND HAZELNUT			25% Almonds - 25% Hazelnuts 50% Sugar - 30% Fat	●	●	●
5621	CRUNCHY 50% ALMOND HAZELNUT	NUTTY		25% Almonds - 25% Hazelnuts 50% Sugar - 28% Fat		●	●
11937	50% PECAN			50% Pecans - 50% Sugar 36% Fat	●	●	○
11936	42% PISTACHIO			42% Pistachios - 18% Almonds 40% Sugar - 34% Fat	●	●	○

SHELF LIFE: 12 months from date of production

● Ideal Application

○ Recommended Application



# GIANDUJA & ALMOND PASTES

**GIANDUJA** is a mixture of toasted hazelnuts, cocoa beans and sugar roasted over several hours before being very finely ground. Cocoa beans and hazelnuts are roasted separately at specific temperatures.

## DARK GIANDUJA

**2264**

The pure flavor of dark chocolate and hazelnuts. Intense aromatic power.

Contains 28% Cocoa and 34% Nuts.

3 x 1kg Blocks



## MILK GIANDUJA

**6993**

A mixture of luxury cocoas, hazelnuts and milk with a melting texture.

Contains 16% Cocoa and 35% Nuts.

3 x 1kg Blocks



*\* Available for special order only*

CODE	NUT	PACKAGING	MIN. NUT %	COMPOSITION	MOUSSE	GANACHE / CRÉMEUX	ICE CREAM / SORBET
<b>2264</b>	<b>DARK GIANDUJA</b>	3x1kg Blocks	34%	34% Hazelnuts, 34% Sugar, 28% Cocoa, 3% Milk, 40% Fat	●	●	●
<b>6993</b>	<b>MILK GIANDUJA</b>	3x1kg Blocks	35%	35% Hazelnuts, 35% Sugar, 16% Cocoa, 13% Milk, 39% Fat	●	●	●

**SHELF LIFE:** 9 months from date of production

● Ideal Application ○ Recommended Application

In Valrhona **ALMOND PASTES**, almonds are blanched and their skins removed, before being cooked in sugar syrup. This mixture is then ground as roughly or finely as the end product requires.

## ALMOND PASTE FROM PROVENCE 70%

**3212**

High almond content. A classic Provencal almond taste, with only a hint of sweetness.

4kg Tub



## ALMOND PASTE 55%

**7942**

The pure, intense flavor of almonds with a slight hint of sweetness. Can be used in a variety of applications.

3.5 kg Tub



*\* Available for special order only*

CODE	NUT	PACKAGING	MIN. NUT %	COMPOSITION	MOUSSE	GANACHE / CRÉMEUX	ICE CREAM / SORBET	SHELF LIFE*
<b>3212</b>	<b>ALMOND PASTE FROM PROVENCE 70%</b>	4 kg Tub	70%	Almonds 70% Sugar 15.5%	●	●	●	5 months
<b>7942</b>	<b>ALMOND PASTE 55%</b>	3.5 kg Tub	55%	Almonds 55% Sugar 34.6%	●	●	—	12 months

\* from date of production

● Ideal Application ○ Recommended Application

# PRALINÉ RECIPES Essentials

## PRALINÉ CRÉMEUX

100 g whole milk  
350 g whipping cream  
5 g gelatin  
700 g VALRHONA PRALINÉ

Heat the milk and add the rehydrated gelatin. Pour a little of this mixture onto the Praliné. It will separate. Emulsify in a freestanding mixer with a paddle attachment. Stabilize the emulsion, gradually adding the chilled cream until smooth, glossy and elastic. Blend to perfect the emulsion. Use immediately, or leave to set in the refrigerator before piping.

## WHIPPED PRALINÉ GANACHE

225 g water  
40 g nonfat dry milk  
0.3 g ice cream stabilizer  
3 g gelatin  
130 g egg whites  
225 g whipping cream  
110 g VALRHONA COCOA BUTTER  
270 g VALRHONA PRALINÉ

Mix the powdered milk with the stabilizer and then bring to the boil with the water. Add the rehydrated gelatin to the mixture. Melt the Praliné and Cocoa Butter together and then emulsify with the hot liquid. Add the egg whites and cold cream, mix by hand and then finish with a blender. Leave to set in the refrigerator for 2-3 hours or overnight if possible. Whisk the mixture to obtain a consistent enough texture to pipe or to work with a spatula.

## PRALINÉ X58 JELLY

600 g whole milk  
40 g sugar  
22 g VALRHONA COCOA BUTTER  
6 g pectin X58  
300 g VALRHONA PRALINÉ

Mix the sugar with the pectin X58. Warm the milk and whisk into the sugar/pectin mixture. Bring to a boil, stirring constantly. Gradually pour some of the hot milk onto the melted Praliné and Cocoa Butter. Mix with a rubber spatula to create a glossy and elastic mixture, which means that the emulsification process is underway. Blend to perfect the emulsion. Continue adding the milk and blending, while being careful to preserve this texture. Leave to cool to 30°C (86°F). and then use. To use later, reheat the jelly to 60°C (140°F) and then use at 30°C (86°F).

NOTE: This jelly cannot be frozen.

## INDIVIDUAL PRALINÉ BONBONS

238 g JIVARA 40% COUVERTURE  
100 g VALRHONA COCOA BUTTER  
1000 g VALRHONA PRALINÉ

Melt the JIVARA 40% couverture and the Cocoa Butter to 45-50°C (113-122°F) and mix with the Praliné. Reheat to 45°C (113°F). Allow it to start to set at 25-26°C (77-79°F) before pouring into a frame. Leave to set for 24-36 hours before coating with chocolate and cutting out.

## PRALINÉ FOR TRUFFLE SHELLS AND MOLDS FOR FINE CHOCOLATE BONBONS

95 g JIVARA 40% COUVERTURE  
35 g VALRHONA COCOA BUTTER  
1000 g VALRHONA PRALINÉ

Melt the JIVARA 40% couverture and the Cocoa Butter to 45-50°C (113-122°F) and mix with the Praliné. Heat the mixture to 45°C (113°F). Allow the mixture to start to set at 25-26°C (113-122°F) and then pipe into the hollow shells or molded fine chocolates. Leave to set for 24-36 hours before sealing.



# A CLASSIC RECIPE Featuring the Valrhona Praliné Range

## PARIS BREST

An original recipe from L'École Valrhona

### CHOUX PASTRY

125 g water  
125 g whole milk  
70 g hazelnut oil  
4 g salt  
5 g sugar  
200 g egg whites  
50 g egg yolks  
150 g flour

In a saucepan, bring the water to a boil with the milk, salt, sugar, and hazelnut oil. Sift the flour and add to the boiling liquid.  
Stir energetically and dry out over a high heat.  
Away from the heat, stir in the yolks and then gradually add the egg whites.  
Pipe the choux pastry into the desired shape.  
Preheat a fan oven to 230°C (446°F), turn it off and bake the choux pastries for 15 minutes with the damper open.  
Turn the oven on again when it reaches 180°C (356°F) and finish slowly drying out the pastries.

### WHIPPED PRALINÉ GANACHE

225 g water  
40 g non fat powdered milk  
0.3 g ice cream stabilizer  
3 g gelatin  
270 g VALRHONA PRALINÉ  
130 g pasteurized egg whites  
225 g whipping cream  
AN VALRHONA COCOA BUTTER\*

Bring the water to a boil with the powdered milk combined with the stabilizer.  
Add the soaked and strained gelatin.  
Combine the praliné with the melted cocoa butter and emulsify with the hot liquid.  
Add the egg whites and cold cream.  
Set aside in the refrigerator for 24 hours.

#### \*COCOA BUTTER EQUIVALENCIES FOR PRALINÉ GANACHE

##### NUTTY NOTES

CRUNCHY 50%  
ALMOND HAZELNUT  
270 g + 115 g\*

##### INTENSE CARAMELIZED FLAVOR

50% ALMOND  
HAZELNUT  
270 g + 115 g\*

60% ALMOND  
270 g + 110 g\*

60% HAZELNUT  
270 g + 130 g\*

### ASSEMBLY & FINISHING

Cut the tops off the choux. Place some CRUNCHY 50% ALMOND HAZELNUT PRALINÉ in the pastries. Whip the Praliné Ganache and pipe into nice balls or rosettes. Replace the tops of the pastries upside-down and decorate with a house logo.





# ROULADE STRAWBERRY ENTREMETS

An original recipe by Christophe Renou, Meilleur Ouvrier de France for Pastry and Confectionery

Makes four entremets, each serving six

## VIENNA SPONGE

- |                  |   |
|------------------|---|
| 120 g egg yolks  | • Beat together the egg yolks with the whole eggs and the larger quantity of sugar. |
| 325 g whole eggs | • Whip the egg whites and add the remaining sugar.                                  |
| 255 g sugar      | • Mix the whipped egg whites with the first mixture and then add the sifted flour.  |
| 205 g egg whites | • Weigh the mixture and spread evenly on two silicone mats                          |
| 80 g sugar       | • on two 60 x 36 cm baking sheets.  |
| 160 g cake flour | • Bake at 230°C (446°F) for six minutes in a convection oven.                       |

## STRAWBERRY SYRUP

- |                        |   |
|------------------------|---|
| 250 g strawberry purée | • Mix the strawberry purée with the sugar and lime juice. |
| 120 g sugar            | • Bring to a boil.  |
| 50 g lime juice        | • Set aside in the refrigerator.                          |

## STRAWBERRY JAM

- |                        |   |
|------------------------|---|
| 350 g strawberry purée | • Heat the strawberry purée in a saucepan.                        |
| 7 g pectin NH          | • When it reaches 40°C (104°F), add the pectin mixed              |
| 25 g sugar             | • with the smaller quantity of sugar. Bring everything to a boil. |
| 75 g sugar             | • Add the second quantity of sugar, bring to a boil again         |
| 60 g glucose           | • and then add the glucose. Cool to 50°C (122°F) and add          |
| 40 g lemon juice       | • the lemon juice. Set aside in the refrigerator.                 |

## WHIPPED PISTACHIO PRALINÉ GANACHE (see page 5 for recipe)

- |   |  |
|---|--|
| 1250 g Whipped Pistachio<br>Praliné Ganache | • 1250 g of ganache is required to make this recipe. |
|---|--|

## ALMOND SWEET SHORTCRUST

- |                           |  |
|---------------------------|--|
| 55 g European butter      | • Mix the softened butter with the salt, confectioner's sugar, minced almonds, eggs, and the |
| 1 g salt                  | • smaller quantity of flour.   |
| 40 g confectioner's sugar | • Take care not to over-process.   |
| 14 g minced almonds       | • As soon as it is combined, quickly add the remaining flour.                                |
| 25 g whole eggs           | • Set aside in the refrigerator and roll out the following day.                              |
| 30 g flour                | • Bake at 150°C (302°F) for around 12 minutes.   |
| 80 g flour                | •  |

## PRESSED PISTACHIO PRALINÉ SHORTCRUST

- |                               |  |
|-------------------------------|--|
| 220 g Almond Sweet Shortcrust | • Weigh out the cooked and cooled Sweet Almond Shortcrust and crush lightly. |
| 85 g 42% PISTACHIO PRALINÉ    | • Mix with the Praliné, almonds and the melted Cocoa Butter.                 |
| 25 g VALRHONA COCOA BUTTER    | • Use immediately or set aside.  |
| 75 g ground almonds           | •  |

## ABSOLU CRISTAL SPRAY GLAZE

- |                                       |   |
|---------------------------------------|---|
| 415 g ABSOLU CRISTAL<br>NEUTRAL GLAZE | • Bring the Absolu Cristal glaze to a boil with the water, and spray when the mixture is still liquid |
| 80 g water                            | • at 80°C (176°F).  |

## ASSEMBLY & FINISHING

Make the two 60 x 36cm cakes. Once cooked and cooled, dip each cake in 200g Strawberry Syrup. Set aside in the freezer. Once frozen, spread 250g Strawberry Jam on top of each. Set aside in the freezer. Whip the Pistachio Praliné Ganache and spread 500g on each cake. Blast freeze, saving the remaining ganache for finishing. When blast-frozen, cut into twelve 4cm-wide strips and four 4.5cm-wide strips (60cm long). Assemble the entremets on a chilled marble surface. Roll three 4cm strips and one 4.5cm strip one after the other into a coil, with the wider strip on the outside. Use the remaining ganache to cover the ends of the dessert and stick the Pressed Pistachio Praliné Shortcrust on top, leaving the inside of the spiral hollow. Blast freeze.

TIP: The 4.5cm-wide strip of cake ensures the Pressed Pistachio Praliné Shortcrust is at the correct height. Turn the entremets over and spray with the Absolu Cristal Spray Glaze.

To make the chocolate decorations, brush some green cocoa butter onto some acetate sheets. Temper some white chocolate couverture and roll out a thin layer between two colored acetate sheets. Before it sets completely, cut out some circles with a plain nozzle. Leave to set. Decorate the entremets with a few strawberries and the chocolate decoration.



# PECAN TART

An original recipe by Nicolas Riveau, L'École Valrhona Pastry Chef

Makes four 60 x 10 cm stainless-steel frames



## WHIPPED OPALYS VANILLA GANACHE

- 560 g whipping cream
  - 6 g Tahitian vanilla beans
  - 60 g invert sugar
  - 60 g glucose
  - 810 g OPALYS 33% CHOCOLATE
  - 1490 g whipping cream
- Bring the smaller quantity of cream to a boil with the split and scraped vanilla beans.
  - Leave to infuse for 10 minutes and then strain.
  - Slowly pour the hot liquid onto the melted OPALYS 33% chocolate and stir in the center to create an elastic texture with a glossy appearance, signifying the emulsion process is underway. Keep gradually adding the liquid.
  - Blend to perfect the emulsion. Add the larger quantity of chilled cream and blend again. Set aside in the refrigerator and leave to set, overnight if possible. Whip before using.

## PECAN PRALINÉ CRÉMEUX

- 155 g whole milk
  - 9 g gelatin
  - 1090 g 50% PECAN PRALINÉ
  - 545 g whipping cream
- Heat the milk and add the rehydrated gelatin.
  - Pour a little of this mixture onto the Praliné. It will separate. Emulsify in a freestanding mixer with a paddle attachment. Stabilize the emulsion, gradually adding the chilled cream until smooth, glossy and elastic. Blend to perfect the emulsion.
  - Use immediately, or leave to set in the refrigerator before piping.

## ALMOND SWEET SHORTCRUST

- 345 g European butter
  - 6 g salt
  - 260 g confectioner's sugar
  - 85 g minced almonds
  - 145 g whole eggs
  - 175 g flour
  - 505 g flour
- Mix the softened butter with the salt, confectioner's sugar, minced almonds, eggs, and the smaller quantity of flour. Take care not to over-process.
  - As soon as it is evenly combined, quickly add the remaining flour.
  - Set aside in the refrigerator and roll out the following day.
  - Bake at 150°C (302°F) for around 12 minutes.

## PRESSED PECAN PRALINÉ SHORTCRUST

- 1370 g Sweet Almond Shortcrust
  - 515 g 50% PECAN PRALINÉ
  - 460 g ground almonds
  - 160 g VALRHONA COCOA BUTTER
- Take the cooked and cooled Sweet Almond Shortcrust, weigh out and crush lightly.
  - Mix with the Praliné, the ground almonds, and the melted Cocoa Butter.
  - Use immediately or set aside.

## ABSOLU CRISTAL SPRAY GLAZE

- 500 g ABSOLU CRISTAL NEUTRAL GLAZE
  - 50 g water
- Bring the ABSOLU CRISTAL glaze to a boil with the water and blend.
  - Use immediately at around 80°C (176°F).

## SWEET AND SALTED CANDIED PECANS

- 115 g pecans
  - 60 g sugar
  - 25 g water
  - 4 g fleur de sel
- Roast the pecans at 150°C (302°F) for 12-15 minutes and then chop roughly.
  - Cook the sugar with the water at 115°C (239°F).
  - Add the pecans and fleur de sel.
  - Caramelize and pour onto a baking sheet to cool.

## ASSEMBLY AND FINISHING

Take 600g Pressed Pecan Praliné Shortcrust per 60 x 10cm strip and set aside in the freezer. TIP: Take care not to crush the shortcrust to avoid too compact a texture. When cool, unmold the strips. Use a 20mm smooth nozzle to add around 400g of Pecan Praliné Crèmeux. Blast freeze. Whip the Opalys Vanilla Ganache, and then use a plain 14mm nozzle to pipe irregular blobs of around 700g per strip. Lightly press down the tops of the blobs using a heated melon baller. Blast freeze. Spray the tart strips with the Absolu Cristal Spray Glaze. Prepare the Sweet and Salted Candied Pecans and arrange a few on top. Temper some OPALYS 33% chocolate. Roll out a thin layer between two transfer sheets. Check the thickness and cut out 3cm-diameter discs. Leave to set at 17°C (63°F). When set, remove the chocolate decorations from the sheets and use to decorate the tarts.



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