

# Hukambi 53% 0

Valrhona unveils  
its first Ombre  
couverture  
chocolate

---

Dare the unknown!

  
**VALRHONA**  
Let's imagine the best of chocolate®



## Between darkness and the light: a new Ombré dimension

Valrhona is unveiling its first Ombré couverture chocolate: Hukambi 53%.

Chocolate that flaunts the codes of classic gastronomy, interfusing the indulgence of milk with the powerful aromas of Brazilian cocoa.

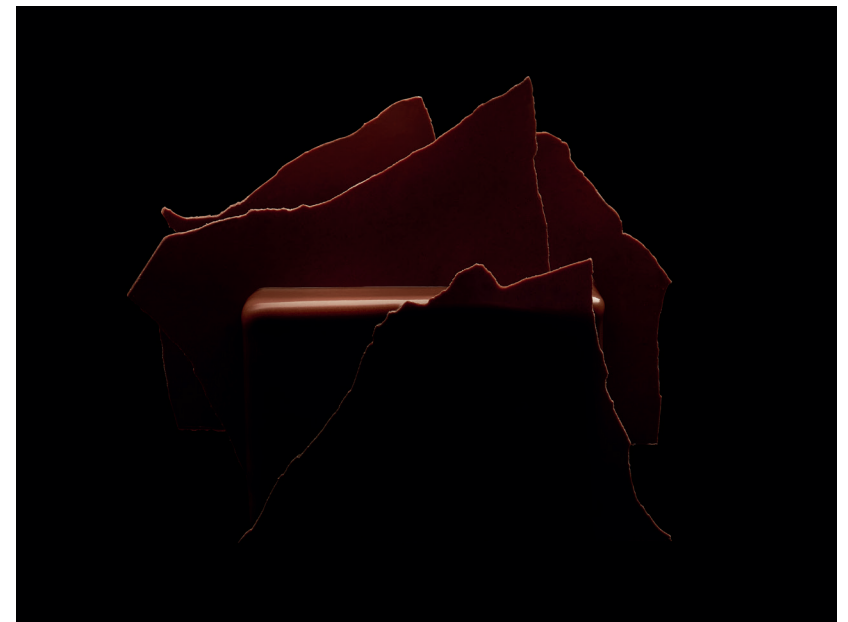
The name “Hukambi” is a contraction of the words for black (“Hu”) and milk (“Kambi”) in Tupi-Guarani, a language spoken by one of the indigenous peoples living in Brazil’s Mata Atlantica, where the cocoa used for this chocolate comes from.

### Dare the unknown!

With its perfect combination of mellowness and power, the intriguing, fascinating Hukambi encourages you to take a creative, audacious approach to your work.

Born out of an unexpected alliance between the intensity of Brazilian cocoa and the addictive sweetness of milk, this chocolate opens up new ways for chefs to express themselves.

As the first product from the new “Ombré” range, Hukambi invites chefs to break free from pastry-making’s conventions, explore their creativity, dare to experience novel and unknown sensations and step into a whole new world.



# A unique aromatic profile

This Ombré couverture has a subtle alliance of strength and mellowness, revealing its identity through its many subtleties.

Hukambi's unexpected blend of cocoa, bitter and lightly shortbread-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.

## INDULGENT

Thanks to its combination of Brazilian cocoa, French milk and Madagascan vanilla, this chocolate's powerful cocoa flavor blends beautifully with the addictive sweetness of the milk.

## SURPRISED

This bitter yet subtly sweet chocolate offers surprising notes of fruit and shortbread, creating all-new flavor sensations.

## CREATIVE

Hukambi invites you to unleash your creativity. Its unique aromatic character is all the excuse you need to let your imagination run free.



## APPLICATIONS

HUKAMBI 53%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX AND GANACHES	ICE CREAM AND SORBET
TECHNIQUE						

Optimal application Recommended application

## PACKAGING

3kg bag of fèves

## COMPOSITION

Cocoa 53% min. Fat 45% Sugar\* 33%

## INGREDIENTS

Brasilian cocoa beans, brown sugar, cocoa butter, full-fat milk powder (France), Madagascan vanilla.

## USE WITHIN\*\*

12 months

## STORING

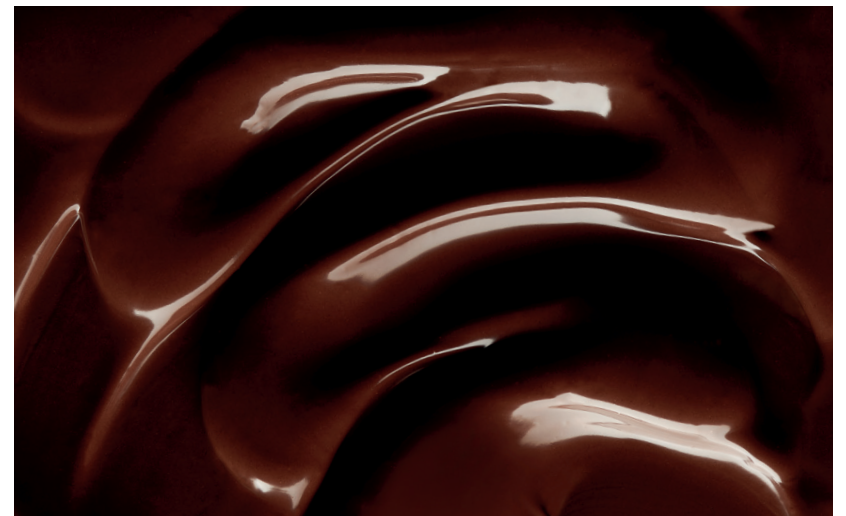
Store in a cool, dry place at 50-65°F (16 °C et 18 °C).

## AVAILABLE

January 1st, 2023

\*added sugar

\*\* calculated based on the date of manufacture





## Brazil, a cocoa-growing country

Brazil is one of the oldest cocoa-producing countries. Valrhona has worked with M. Libânio for over 10 years. This partnership is driven by a philosophy that promotes harmony between people, soils and plants so that all can live together in a sustainable environment. The company is located in one of the richest ecosystems in the world, the Mata Atlantica, an area which has been named a Biosphere Reserve by UNESCO. M. Libânio has developed a modern agroforestry system which grows cocoa under the shade cast by rubber trees. Their plantations are certified by the Rainforest Alliance.

The couverture's cocoa comes entirely from the Paineiras farm, which covers 722 hectares, 72% of which are Atlantic rain forest (or the Mata Atlantica) whose wildlife, plantlife and resources have been protected.

Valrhona is proud to work hand-in-hand with this long-standing partner to take social and environmental action (which has included co-funding a training center, renovating employee housing and purchasing farm tools).



Cédric Robin  
VALRHONA COCOA SOURCER



“

*It's always a magnificent moment when you arrive at the M. Libânio plantations in the heart of the Mata Atlantica.*

*The spirit of M. Libânio is there to see throughout the ecosystem, in everything from the professionalism of the plantations' management to the respect for people and, first and foremost, the care for the environment.*

”







Pastry chef Tess Evans-Mialet was invited by Valrhona to discover Hukambi 53% and show off her creativity in this plated dessert.



*Tess Evans-Mialet*

PASTRY CHEF AT ALPAGA  
MEGEVE

“

It's quite surprising, you don't know exactly what you're tasting. We have the roundness and the very reassuring quality of a milk chocolate, but also all the character and power you might find in a dark chocolate [...] It's a real journey of discovery that introduces you to a lot of different sensations [...] it gives you the sense that we're going to see a new approach to working with chocolate.

”

*Oriol Balaguer*

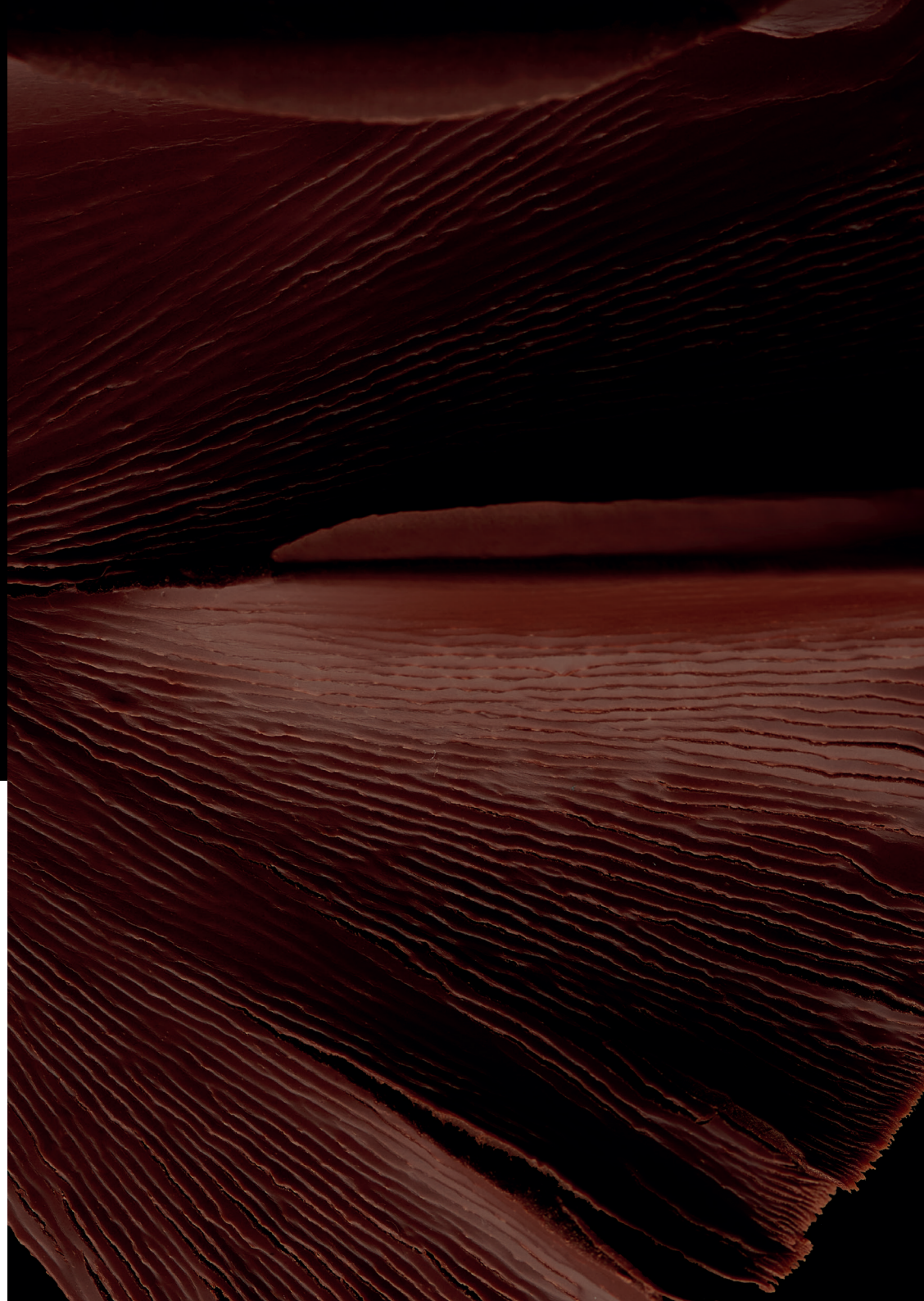
CHOCOLATIER AND PASTRY CHEF AT THE "ORIOI  
BALAGUER" PASTRY AND CHOCOLATE SHOPS  
BARCELONA, MADRID, LA DUQUESITA



“

It reminds me of when I was little and I came home from school, my mom would give me a slice of bread with a little olive oil and a little piece of chocolate whose milky notes had a hint of bitterness [...] It's an original, really unusual chocolate, it's new and operating in a whole different register, which opens up all kinds of possibilities.

”





# Sakambi



Arthur Gavelle  
PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

## HUKAMBI 53% CREAMY GANACHE

150 g	UHT whole milk
5 g	Potato starch
150 g	<b>HUKAMBI 53%</b>
305 g	Total weight

Mix together a small portion of the cold milk with the potato starch, and set aside.  
Heat the remaining milk to 185/195°F (85/90°C) and combine it with the milk-starch mixture.  
Put everything back in the cooking appliance and bring to a boil.  
Gradually combine the hot liquid starch with the chocolate.  
Immediately mix using an immersion blender to make a perfect emulsion.  
Pour the ganache into a container and leave to set in the refrigerator for 12 hours.

## BUCKWHEAT SUGAR-COATED SHORTBREAD

400 g	European-style butter
160 g	Confectioner's sugar
250 g	Buckwheat flour
250 g	All-purpose flour
1 g	Fine salt
50 g	Whole eggs
1111 g	Total weight

Combine the dry butter and sifted dry ingredients and salt.  
Add the eggs.  
Once the mixture is homogeneous, spread the shortbread between two sheets to a thickness of 3mm.  
Store in the refrigerator.

## HUKAMBI 53% FLAN MIX

150 g	Sugar
75 g	Cornstarch
750 g	UHT whole milk
750 g	Heavy cream 36%
450 g	<b>HUKAMBI 53%</b>
2175 g	Total weight

Mix the sugar with the cornstarch.  
Heat the milk and cream to 120°F (50°C) then add the sugar and starch mix.  
Bring to a boil.  
Make an emulsion with the couverture.  
Immediately mix using an immersion blender to make a perfect emulsion.

## BUCKWHEAT PRALINÉ

120 g	Buckwheat seed
60 g	Whole raw almonds
90 g	Sugar
30 g	Grape seed oil
300 g	Total weight

Toast the buckwheat seeds and raw almonds at 320°F (160°C).  
Make a dry caramel with the sugar, then pour it over the toasted nuts on a silicone mat.  
Once the nuts have cooled, mix them in a Robot Coupe food processor, then add the grape seed oil.  
The praliné must have a firm, shiny texture that is suitable for a piping bag.  
Set aside.

## ASSEMBLY AND FINISHING

AS NEEDED	European-style butter
AS NEEDED	Brown suga
AS NEEDED	<b>HUKAMBI 53%</b>
AS NEEDED	Moisture resistant confectioner's sugar
AS NEEDED	Fleur de sel
AS NEEDED	Toasted hulled kasha buckwheat

Make the creamy ganache and set it aside in the refrigerator.  
Make the buckwheat sugar-coated shortbread.  
Grease some rings (12cm diameter, 4.5cm deep) and coat them with brown sugar. Cut the sugar-coated shortbread into shape, then push each one into a ring. Use some parchment paper to cover the rings and fill their middles with rice or peas.  
Bake for 15 minutes at 310°F (155°C), then remove the rice or peas. Bake again at 310°F (155°C) for 15 minutes, then leave to cool.  
Make the flan mix. Pour it into the buckwheat shortbread cases, cover the surface with plastic wrap and leave to cool in the refrigerator.  
Bake for 25 minutes at 330°F (165°C). Set aside and store in the refrigerator.  
Make the fruit and nut praliné.  
Put your chocolate decorations in place. Using a palette knife, spread some melted Hukambi couverture into a thin layer on a cold marble surface.  
Before it sets, make some couverture shavings by scraping the edge of a 3cm cutter across the surface towards you.  
Store them in a chocolate cupboard at 61°F (16°C) with a humidity level of 65%.  
Sprinkle the edges of the flan with decorative confectioner's sugar. Spread 80g of creamy ganache over the flan. Using a piping bag without a nozzle, pipe some dabs of buckwheat praliné onto the creamy ganache. Add the chocolate decorations so the praliné is still visible underneath and season with fleur de sel and kasha seeds.





## About Valrhona

### AT VALRHONA, TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement "Together, good becomes better" conveys the strength of its commitment. Together with its employees, chefs and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this raison d'être, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal

and environmental performance. This distinction emphasizes our "Live Long" sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

[www.valrhona.com](http://www.valrhona.com)

#### Media Contacts:

Mathilde Buffière

T. +33 7 50 62 50 42

M. [mathilde.buffiere@valrhona-selection.com](mailto:mathilde.buffiere@valrhona-selection.com)

#### Link to download HD images:

<https://bit.ly/Hukambi53>

