



Simple & Versatile

Easy & Adaptable Dessert Recipes for
a Changing Dining Landscape





Simple is one of those words that can signify so many things to different people.

While sometimes in our culture and in our industry simple was often seen as a negative thing, we find ourselves in this new reality realizing that simple yet excellent is exactly what we all need right now.

One of the things we love the most about simplicity is the versatility. A simple, high quality dessert is satisfying in and of itself, but can also be transformed with just a few toppings, sauces or simple touches. With limited staff, kitchen space, budgets, and the necessity of takeout, simple and versatile desserts are the answer.

We've compiled this recipe book as a tool and source of inspiration to help you navigate this new reality for our industry. These recipes embrace the simplicity and portability needed right now, while also indulging the classic flavors and creative touches that customers want.

We hope this book can be a resource for you and your team as you work to offer elegant, delicious, and portable desserts to your community.

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Tips for Simple & Versatile Takeout

With 6 customizable recipes, this booklet offers tips for:

- **Effective, yet affordable packaging**
- **Marketing and promoting desserts**
- **Ensuring desserts are profitable while keeping taste and presentation in mind**

Whether it's a shared or individual dining experience, this booklet will provide tools for offering your guest the best in-home dining experience.

Packaging

With the rise of takeout, packaging takes on an even greater importance. Not only does the packaging have to transport the dessert well, but it is also an important part of telling your business's story.

We recommend finding a good balance for you and your business between cost, functionality, and sustainability when sourcing your packaging.

Many desserts will transport best if the components are packaged separately. This adds packaging and cost, so get creative with your packaging and dessert components to find a perfect balance.

Look for containers made from sugar cane, paper, or other natural, biodegradable or recycled materials first, and encourage your guests to recycle whenever possible.

Food Cost

Now more than ever, we understand that costing is an important consideration for your desserts. That's why we have included an estimated potential cost range for each dessert. **This estimated cost does not include packaging or toppings/garnish, but most toppings can be made or purchased in bulk and cross-utilized on many desserts to help keep costs down.**

Marketing

Recognize and utilize the power of Instagram! People eat with their eyes first.



Millennials are 262% more likely to be influenced by apps. Posting on social media is free and takes a minimal amount of time.

262%

Be sure to mention Valrhona in your posts, by tagging the picture with @valrhonauusa so that we can help support you by liking, commenting, and maybe even sharing your creations with our community.



Baking at home is more popular than ever right now. Create an at home "baking kit" to give your customers an engaging experience with their dessert. Or create a "deconstructed" dessert for guests to assemble at home.



Consider running a social media contest with a special hashtag for guests to post pictures of their at-home plated dessert, and reward the winner with a gift card, free appetizer, etc.



Chocolate Panna Cotta

YIELD:
Twelve 40g
panna cottas

**ESTIMATED COST
PER PORTION:**
\$0.38-\$0.50

Variations & Ingredients

WHITE CHOCOLATE PANNA COTTA

- 2 g gelatin
- 100 g milk
- 5 g glucose
- * quantity of chocolate (choose one):
 - 170g IVOIRE 35% CHOCOLATE
 - 170g OPALYS 33% CHOCOLATE
- 200 g heavy cream 36%
- 2 g vanilla powder (or vanilla extract or paste)

BLOND DULCEY 32% PANNA COTTA

- 2 g gelatin
- 100 g milk
- 5 g glucose
- 170 g DULCEY 32% CHOCOLATE
- 200 g heavy cream 36%

MILK CHOCOLATE PANNA COTTA

- 2 g gelatin
- 100 g milk
- 5 g glucose
- * quantity of chocolate (choose one):
 - 180g AZÉLIA 35% COUVERTURE
 - 170g JIVARA 40% COUVERTURE
 - 172g BAHIBÉ 46% COUVERTURE
- 200 g heavy cream 36%

DARK CHOCOLATE PANNA COTTA

- 2 g gelatin
- 100 g milk
- 5 g glucose
- * quantity of chocolate (choose one):
 - 180g CARÁIBE 66% COUVERTURE
 - 169g GUANAJA 70% COUVERTURE
- 200 g heavy cream 36%

Instructions

- Soak the gelatin in cold water.
- Heat the milk with the glucose, then add the rehydrated gelatin.
- Gradually combine with the melted chocolate.
- Add the cold cream. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles.
- Pour into desired containers or serving dishes and leave to set in the refrigerator for a minimum of 4-6 hours.

Chef's Tips

SUBSTITUTIONS

In many recipes, glucose, honey, invert sugar, and corn syrup are interchangeable. If you don't have glucose, substitute corn syrup or honey in this recipe.

STORAGE

This panna cotta can be made ahead and stored in the refrigerator for 4-5 days.

DELIVERY

Make your panna cottas directly in nice takeout containers so that they can easily be delivered with less wasted containers. Be sure to package any toppings or sauces separately for delivery.

CUSTOMER EXPERIENCE & MARKETING

Challenge your customers to use the toppings and sauces provided in the most creative way and share their creations online to make a fun experience around the takeout dessert.

Possible Toppings

CRUNCHY VALRHONA PEARLS, COCOA NIBS, streusel, candied nuts, caramelized popcorn or puffed rice, chunks of brittle

INDULGENT BITS cubes of cake, brownies, cookies, or cookie dough; marshmallows; shards of cooked pie crust

SAUCES chocolate sauce, fruit coulis, caramel sauce, whipped cream

FRUIT fresh fruit (whole or sliced), chopped fresh fruit medley

SMALL FINISHES maldon salt, shaved chocolate, VALRHONA SIGNATURE Decorations



Chocolate Cake

YIELD:
Five 18 x 4 x 4cm
cakes or one
25 x 8 x 8 cm cake

**ESTIMATED COST
PER 18CM CAKE:**
\$2.03-\$2.86



Ingredients

CHOCOLATE CAKE BATTER

- 275 g eggs
- 75 g honey
- 125 g sugar
- 75 g almond flour
- 120 g all-purpose flour
- 7.5 g baking powder
- 25 g VALRHONA COCOA POWDER
- 120 g heavy cream 36%
- 20 g dark rum (or coffee)
- * quantity of chocolate (choose one):
 - 50g CARAÏBE 66% COUVERTURE
 - 53g SATILIA DARK 62% COUVERTURE
- 90 g unsalted butter

ROCHER GLAZE

- 75 g chopped almonds (or other nuts)
- * quantity of chocolate, choose one:
 - 300g CARAÏBE 66% COUVERTURE
 - 300g SATILIA DARK 62% COUVERTURE
 - 300g VALRHONA INSPIRATION
- 100 g grape seed oil (or other neutral oil)

Possible Toppings

CRUNCHY

VALRHONA CHOCOLATE PEARLS, nuts, COCOA NIBS, caramel popcorn, pretzels

INDULGENT BITS

marshmallow, toffee, 60% CHOCOLATE CHIPS

FRUIT

raspberry, strawberry, blueberry, blackberry

SAUCES

whipped cream, fruit coulis, caramel sauce, liquor sauce, chocolate sauce

Instructions

CHOCOLATE CAKE BATTER

- Mix together the eggs, honey and sugar without blanching.
- Sift together the almond flour, flour, baking powder and COCOA POWDER, then add to the mixture. Combine with the cream and the rum.
- Melt the dark chocolate and the butter together, then add to the mixture.
- Store in the refrigerator for 2-3 hours before baking.

ROCHER GLAZE

- Toast the almonds in an oven at 340°F (170°C) for approximately 10 minutes.
- Melt the dark chocolate at 115°F (45°C) and add in the cooled almonds and grape seed oil. Mix thoroughly and use immediately to coat the frozen chocolate cakes.

ASSEMBLY & FINISHING

- Pour 180g of cake mix into each 18 x 4 x 4cm tin, or 800g into a 25 x 8 x 8cm tin.
- Dip a knife in a little melted butter and make a split down the cake's center lengthwise.
- Bake at 320°F (160°C) for 20 minutes if you are making small cakes, or 45 minutes for a large cake.
- Once the cakes are cool, put in the freezer before coating with the Rocher Glaze.

Chef's Tips

STORAGE

You can bake the cakes or make the batter ahead of time and store in the freezer for up to 30 days without the glaze. Once glazed, the cake can be stored at room temperature for 3-4 days. The glaze can be stored at room temperature, carefully reheating as needed, for up to 30 days.

Save time by making a large batch of cakes and freezing them, then take a couple out as needed to defrost and glaze to cover the next few days.

WASTE REDUCTION

If you have any extra batter or excess cake, it makes a great topping or component for other desserts. Simply cut the cake in small cubes for a delicious mousse, panna cotta, verrine, or sundae topping.

SEASONAL VARIETY

Use differently shaped molds or trays for the cake to create individual portions or celebrate special events or seasons.

Change it up a little by using different types of glazes or toppings for your cake.

CUSTOMER EXPERIENCE

Create an experience for your guests by allowing them to dress up their cake or slice at home. Offer them different sauces, toppings, or components to plate to their taste.

Caramel Brownies

YIELD:
Serves 6-8

**ESTIMATED COST
PER PORTION:**
\$1.22-\$1.42

Ingredients

BROWNIES

- 190 g eggs
- 205 g brown sugar
- 195 g butter
 - * quantity of chocolate (choose one):
 - 100g GUANAJA 70% COUVERTURE
 - 100g CARAÍBE 66% COUVERTURE
 - 100g SATILIA DARK 62% COUVERTURE
- 45 g all-purpose flour
- 15 g VALRHONA COCOA POWDER
- 145 g pecans (or your nut of choice)

SALTED BUTTER CARAMEL

- 185 g heavy cream 36%
- ½ ea vanilla bean (or vanilla extract)
- 20 g glucose syrup (or corn syrup)
- 185 g sugar
- 50 g salted butter

Possible Toppings

CRUNCHY

VALRHONA CHOCOLATE PEARLS, COCOA NIBS, caramel popcorn, pretzels, or nuts

INDULGENT BITS

marshmallow, toffee, 60% CHOCOLATE CHIPS

SAUCES

extra caramel sauce, liquor sauce, chocolate sauce

Instructions

BROWNIES

- Mix the eggs and brown sugar together.
- Melt the butter and chocolate, then incorporate into your first mixture.
- Add the sifted flour and COCOA POWDER.
- Add half of the roughly chopped nuts.
- Pour into a rectangle pan and sprinkle with the remaining chopped nuts.
- Bake at 340°F (170°C) for 17 minutes.

SALTED BUTTER CARAMEL

- Heat the cream and infuse with the split and scraped vanilla bean.
- Slowly warm the glucose, then progressively add the sugar and heat to obtain a light caramel.
- Add the salted butter. Strain the hot infused cream, and add to the mixture.
- Heat to 245°F (118°C).
- Immediately pour into a large bowl and leave to cool until you are ready to assemble.

ASSEMBLY & FINISHING

- Make the brownie mixture and bake in a rectangle pan.
- Once the brownie is cooked, cut in half. Once the caramel has cooled, pour over one half of the brownie, then immediately cover over with the second half. Store in the refrigerator then cut into 6 x 6cm squares.

Chef's Tips

STORAGE

You can make your brownies or brownie batter ahead and store in an airtight container in the freezer for up to 30 days. Be sure to defrost carefully and return briefly to the oven before serving.

The salted butter caramel can be made ahead and stored in the refrigerator for up to 14 days.

DELIVERY

To package for takeout, place the brownie in a leakproof container and send any additional toppings or sauces in separate small containers.

CUSTOMER EXPERIENCE

Give your guests a fun experience to go with their brownies by letting them build the sandwiches or giving them all of the components to make a brownie sundae at home.



Baked Chocolate Tart



YIELD:

Fifteen 7.5cm tarts

ESTIMATED COST PER PORTION:

\$1.30 - \$1.70

Ingredients

COCOA TART DOUGH

240 g unsalted butter (room temperature)
180 g confectioner's sugar
4 g salt
60 g almond flour
100 g eggs
120 g all-purpose flour
300 g all-purpose flour
50 g VALRHONA COCOA POWDER

TART FILLING

560 g heavy cream 36%
64 g sugar
128 g eggs
* quantity of chocolate (choose one):
367g GUANAJA 70% COUVERTURE
390g CARAIBE 66% COUVERTURE
411g SATILIA DARK 62% COUVERTURE

MILK CHOCOLATE WHIPPED GANACHE

193 g heavy cream 36%
20 g glucose (or corn syrup)
20 g invert sugar (or corn syrup)
500 g heavy cream 36%
* quantity of chocolate (choose one):
262g JIVARA 40% COUVERTURE
250g BAHIBÉ 46% COUVERTURE
290g SATILIA MILK 35% COUVERTURE

Garnishes

CRUNCHY

VALRHONA CHOCOLATE PEARLS,
streusel

FRESH FRUIT

raspberry, strawberry, blueberry,
blackberry

SAUCES

whipped cream, fruit coulis, caramel
sauce, liquor sauce, chocolate sauce

SMALL FINISHES

grated chocolate

Instructions

COCOA TART DOUGH

- Combine the sugar and butter in the bowl of a stand mixer fitted with the paddle attachment. Mix until creamy but not aerated.
- Add the salt and almond flour. Slowly add the eggs, mixing well and scraping after each addition.
- Add the first addition of flour and scrape down the bowl.
- Combine the 2nd addition of flour with the cocoa powder and add. Mix just until the dough comes together.
- Roll out between two sheets of parchment to a thickness of 2mm. Chill or freeze until ready to use.

TART FILLING

- Combine the cream and sugar in a pot and bring to a boil.
- Melt the couverture and pour the hot liquid over in several additions, mixing well after each.
- Cool slightly, then add the eggs and immersion blend until smooth. Use immediately or chill and warm slightly before using.

MILK CHOCOLATE WHIPPED GANACHE

- Combine the smaller quantity of cream with the glucose and invert sugar, and bring to a boil.
- Melt the couverture and slowly pour the hot liquid over in several additions, mixing well after each. Process with an immersion blender.
- Add the cold cream and immersion blend. Refrigerate for 12 hours.

ASSEMBLY & FINISHING

- Line 7.5cm (3in) buttered perforated tart rings with the Cocoa Tart Dough.
- Bake the shells at 315°F (157°C) on a Silpain-lined perforated baking tray.
- Cool the shells slightly, leaving the rings on, and fill with warm Tart Filling (60g per tart).
- Return to the oven and bake at 315°F (157°C) with low fan for 10-12 minutes. Bake just until the tart is set in the middle and before it begins to puff up. Remove the rings and cool at room temperature.
- When ready to serve, whip the Milk Chocolate Whipped Ganache and place a generous dollop on top. Grate couverture on top with a microplane and serve immediately.

Chef's Tips

STORAGE & BAKING

The tarts are best baked, kept at room temperature, and eaten the same day. The tart filling can be made ahead and kept in the refrigerator for 3 days and used as needed.

The tart dough can be kept frozen, unbaked, either in sheets or molded in rings. If you aren't able to make your tart shells in-house, this filling could be baked in a pre-made tart shell.

Substitute whipped cream or another sauce for the topping if you prefer.

Chocolate Chip Doughnuts

YIELD:
60 doughnut holes
or 25 traditional
doughnuts

**ESTIMATED COST
PER PORTION:**
\$0.39-\$0.45

Ingredients

DOUGHNUT DOUGH

- 500 g flour
- 250 g eggs
- 50 g milk
- 55 g sugar
- 10 g salt
- 6 g active dry yeast
- 15 g honey
- 300 g butter
- * chocolate as needed (choose one):
 - 60% DARK CHOCOLATE CHIPS
 - GUANAJA 70% (chopped)
 - SATILIA DARK 62% (chopped)

COCOA NIB SUGAR

- 300 g sugar
- 150 g COCOA NIBS

DIPPING SAUCE

Check out the recipes on page 10 for dipping sauce ideas

Instructions

DOUGHNUT DOUGH

- Combine all the ingredients except the butter in the bowl of a stand mixer with the dough hook. Mix for 5 minutes on low speed.
- Knead for 10 minutes on medium speed, then add in the cold butter and knead until the dough does not stick to the sides of the bowl.
- Add the chocolate chips or chunks and mix just until well incorporated.
- The temperature of the dough should be about 75°F (24°C). Cover with plastic film and allow to rise for 2 hours at room temperature.
- Beat down the dough and flatten it on a plastic film lined baking tray. Cover and place it in the freezer for 30 minutes to stop fermentation.
- If using immediately, store in the refrigerator, otherwise the dough can be stored in the freezer for up to 2 weeks.

COCOA NIB SUGAR

- Pulse the sugar and COCOA NIBS in a spice grinder until finely ground. Sift out any large pieces and re-grind if necessary.

ASSEMBLY & FINISHING

- Portion the dough into 20g pieces and roll into balls, or roll out to a thickness of 1 cm and cut with a 7 cm round cutter and then a 3.5 cm cutter for a traditional doughnut shape.
- Proof at 77°F (25°C) for 2 hours, or until doubled in volume.
- Deep fry in oil at 325°F (163°C) to golden brown. Toss in Cocoa Nib Sugar and serve immediately.

Chef's Tips

STORAGE

This dough can be made ahead of time and stored in the freezer for up to 2 weeks. After defrosting, proof the doughnuts before frying.

DELIVERY

Be sure to package in a paper bag or paper takeout container to avoid a buildup of moisture/condensation so that the doughnuts don't get soggy.

CUSTOMER EXPERIENCE

For a fun experience customers can share online, offer these doughnuts as a make-at-home kit. Provide the frozen dough and all the other components for toppings and sauces. Guests can proof, bake, and coat the doughnuts at home, then eat them with a dipping sauce they make themselves.



Boozy Smoothies

YIELD:
3.5 8oz servings
**ESTIMATED COST
PER PORTION:**
\$1.89 - \$3.27

Ingredients & Variations

BERRY WHITE CHOCOLATE

- * chocolate quantity, choose one:
100g IVOIRE 35% CHOCOLATE
100g OPALYS 33% CHOCOLATE
100g RASPBERRY or STRAWBERRY INSPIRATION
- 150 g strawberries or raspberries
- 500 g coconut milk
- 1 ea vanilla bean (or extract)
juice of half a lime
vodka or rum (to taste)

VEGAN NUT & DARK CHOCOLATE

- 500 g almond milk
- * chocolate quantity, choose one:
100g CARAÏBE 66% COUVERTURE
94g GUANAJA 70% COUVERTURE
(sub in ALMOND INSPIRATION for part or all for extra nutty flavor)
- 25 g VALRHONA PRALINÉ
almond liqueur, irish cream (vegan),
or rum (to taste)

Instructions

BERRY WHITE CHOCOLATE

- Melt the white chocolate.
- In a blender, blend together the berries, coconut milk and vanilla seeds. Add in the melted white chocolate followed by the lime juice. Mix again.
- Store in the refrigerator. Add in the alcohol and mix just before you are ready to serve so a creamy mousse forms.
- Serve very cold.

VEGAN NUT & DARK CHOCOLATE

- Melt the dark chocolate.
- Heat the almond milk.
- Put all the ingredients in a blender and mix until a creamy mousse forms.
- Add your alcohol of choice.
- Serve immediately for a hot beverage or chill for an indulgent cold smoothie.

Extra Indulgent Suggestion: Add ice cubes and blend to make a thick, frozen frappé version.

Chef's Tips

EXPERIMENT

Try different types of alcohols or have your customer choose their favorites for spiking the smoothies.

STORAGE

The smoothie bases without alcohol or fresh fruit can be made ahead and stored in the refrigerator for 4-5 days. If you add fresh fruit, the bases can be refrigerated for 2 days. Add alcohol and mix again before serving.

SUSTAINABILITY

Get creative with your to go cups to really impress your customers. Try glass or reusable containers to be more sustainable.



Mix it Up!

Offer your customers variety and seasonality by changing up a simple core menu item with an assortment of flavors and toppings.

Sauce Variations

chocolate sauce with ABSOLU CRISTAL
fruit coulis with ABSOLU CRISTAL
liquor sauce with ABSOLU CRISTAL
fruit compote
caramel sauce
whipped cream

Crunchy Additions

CHOCOLATE CRUNCHY PEARLS
COCOA NIBS
streusel
toffee
toasted nuts
sea salt
candied popcorn
pretzel chunks

Fruit

fresh fruit
pickled fruit
chopped mixed fruit
dried fruit

Components as Toppings

cake cubes
cookie chunks
brownie crumbles
cookie dough balls
pie/tart crust shards
marshmallows

Chocolate

chocolate shavings
VALRHONA SIGNATURE
Chocolate Decorations
60% CHOCOLATE CHIPS
CHOCOLATE PEARLS

Toppings & Sauces

FRUIT COULIS

600 g ABSOLU CRISTAL NEUTRAL GLAZE
* quantity of fruit purée, choose one:
500g strawberry purée
650g mango purée
800g raspberry purée

Blend the purée without heating. Mix with the ABSOLU CRISTAL, taking care not to incorporate any air bubbles.

You can also add alcohol or fresh fruit to taste and according to the texture you desire.

CHOCOLATE SAUCE

600 g ABSOLU CRISTAL NEUTRAL GLAZE
280 g heavy cream 36%
* quantity of chocolate, choose one:
295g GUANAJA 70% COUVERTURE
300g CARAIBE 66% COUVERTURE
320g SATILIA DARK 62% COUVERTURE
340g JIVARA 40% COUVERTURE
275g BAHIBÉ 46% COUVERTURE
375g IVOIRE 35% CHOCOLATE
375g OPALYS 33% CHOCOLATE
310g DULCEY 32% CHOCOLATE

Make a ganache with the cream and chocolate, then add the melted ABSOLU CRISTAL at 60-70°C (140-160°F). Blend for a few seconds. Strain.

COCOA STREUSEL

150 g butter
150 g raw cane sugar
150 g almond flour
1 g fleur de sel
125 g all-purpose flour
25 g VALRHONA COCOA POWDER*

Using the flat beater in a stand mixer, mix the cold cubed butter with the other ingredients until you obtain a crumbly, grainy mixture. Bake at 150-160°C (300-320°F).

**To make a plain streusel substitute flour for the COCOA POWDER.*

CANDIED OR CARAMELIZED NUTS

300 g nuts (COCOA NIBS, almonds, hazelnuts, etc.)
150 g sugar
50 g water

Cook the sugar and water at 118°C (245°F). Add the nuts. Mix until the sugar sets. Put the pan back on the heat and caramelize the sugar until you are satisfied with it.

CRISPY PRALINÉ

400 g HAZELNUT PRALINÉ 60%*
160 g crispy cereal
80 g JIVARA 40% COUVERTURE*

Add the praliné to the melted chocolate. Incorporate the crispy cereal flakes and mix it in gently.

** You can choose whichever praliné or chocolate suits your taste and needs.*

You can change the proportions of ingredients depending on your desired firmness or texture.



Find more essential recipes in the Valrhona App!

