

The image features three Valrhona chocolate spheres, each resting on a black card with gold-embossed patterns and the brand name. The spheres are arranged in a diagonal line from the top left to the bottom right. The top sphere is partially obscured by the others. The middle and bottom spheres are in sharp focus, showing a highly reflective, glossy surface that catches the light, creating bright highlights and soft shadows. The background is a light, neutral color, possibly a white surface or a light-colored box. The overall composition is clean and elegant, emphasizing the texture and sheen of the chocolate.

Palet d'Or ROMUNTU 80%

Palet d'Or

KOMUNTU 80%

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

BISCUIT MOELLEUX CHOCOLAT

180g KOMUNTU 80%
129g Whole almonds
80 + 50g Trehalose
192g Whole eggs
52g Butter
90g Egg white

Blend the almonds and Chocolate. Add the eggs then whip the mixture for approx. 10 minutes. Incorporate the butter at the end of the process once the mixture has stiffened.

At the same time, beat the egg whites with the trehalose..

Gently mix these two mixtures together.

Spread into a 40 x 60cm frame and bake at 355°F (180°C) for 20 to 25 minutes.

KOMUNTU 80% CHANTILLY

580g KOMUNTU 80%
250g Milk
1000g UHT Cream 35%

Heat up the milk, add the rehydrated gelatin, then gradually pour it out onto the melted chocolate, taking care all the while to check an emulsion is forming. Immediately mix using an electric mixer to make a perfect emulsion.

Before you add it to the airy whipped cream, check your chocolate's temperature 55-58°C.

Mix using a spatula and pour out straight away.

CHOCOLATE GLAZE

150 + 40g Water
200g Caster sugar
250g Syrup of glucose
200g Concentrated
285g sweetened milk
50g KOMUNTU 80%
400g Cocoa butter
40g Absolu cristal neutral

Make a syrup with the sugar, water and glucose, cook at 104°C. Add in the condensed milk, and then make an emulsion by pouring a little of this mixture on the coating previously melted with the cocoa butter. The mixture will quickly separate. Stabilise the emulsion by progressively adding the rest of the syrup to achieve a very elastic and glossy texture, the sign of a successful emulsion. Finish the emulsion with a hand blender and add the Absolu Cristal previously brought to the boil with the small quantity of water, mix and then leave to cool.

Allow to set for 24 hours before use.

USE:

Reheat the glaze to 37°- 38°C, mix thoroughly and remove as much air as possible. Glaze.