

# FUNDAMENTALS

PRODUCTS | USES | RECIPES



*viennoiserie*  
—  
*pastries  
& cakes*

  
VALRHONA  
SELECTION

PARTNER OF GASTRONOMY TALENTS

# FUNDAMENTALS

*pastries & cakes*



VALRHONA  
SELECTION

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*pastries  
& cakes*



# Editorial



## DEAR PARTNERS, THIS BOOKLET IS YOUR ESSENTIAL GUIDEBOOK!

Each of the products it contains has been carefully selected from across Valrhona Selection's different brands (Valrhona, Chocolatree, Sosa, Norohy, Adamance, and Pariani), so that you can choose from our most interesting products and we can guarantee you ideal flavors and perfect textures for your pastries and cakes.

We have designed it to become an essential part of your kitchen laboratory, guiding all your creations.

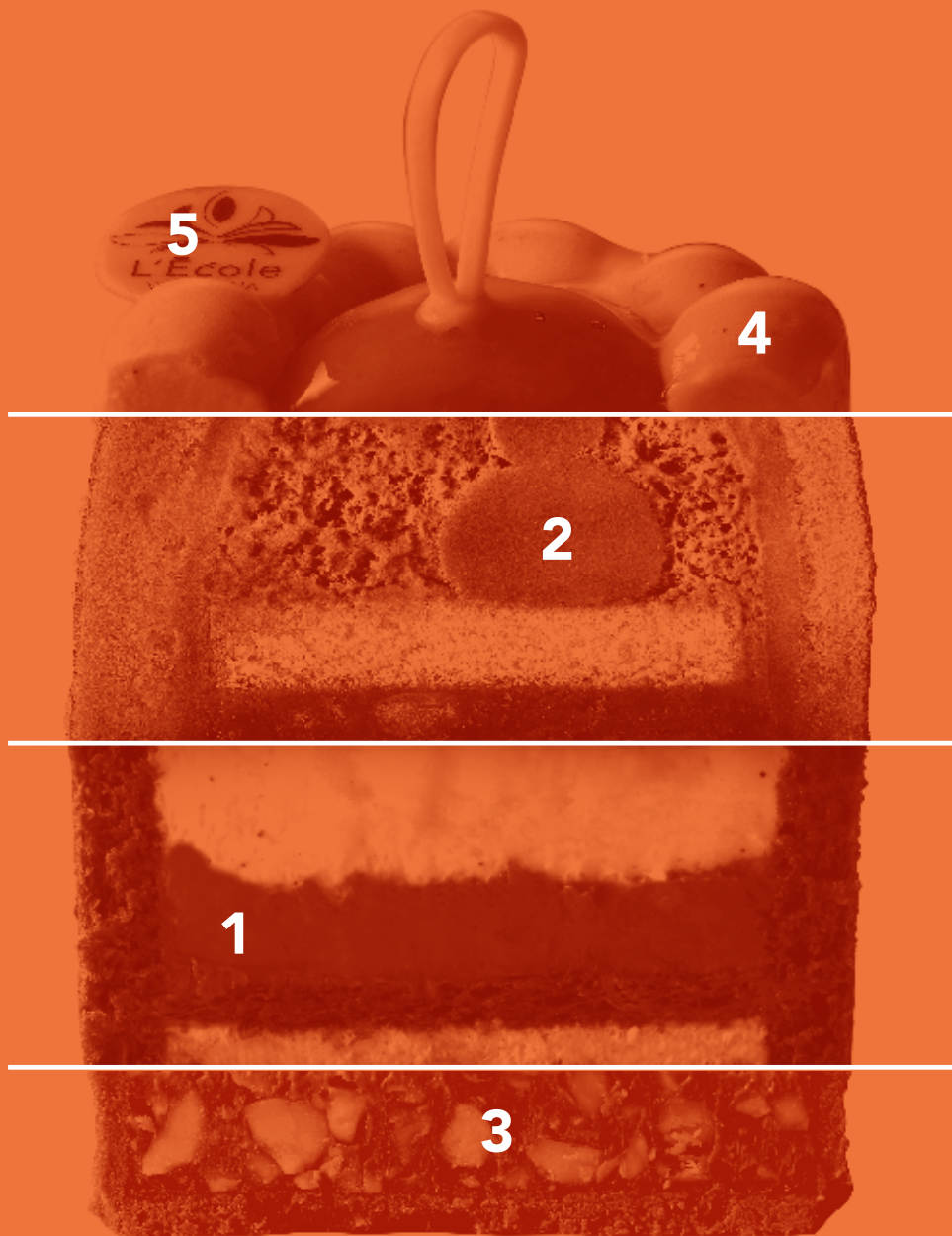
In this booklet, you will find an initial technical section with a selection of products and their uses, then some recipes for basic dessert components ranging from the simplest to the most creative, and finally recipes for finished products. This booklet is your guide to taking your ingredients to the next level!

This collection includes over 100 recipes along with advice and an opportunity to extend and reinforce your knowledge at training courses with L'École Valrhona.

*Happy baking!*

  
**VALRHONA  
SELECTION**  
PARTNER OF GASTRONOMY TALENTS





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Pastry's greatest classics available in all pastry shops and bakeries

# 01 — **BOOSTING FLAVOR**

A range of rich and intense flavors  
to bring your best ideas to life.



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*Add character to  
your creations*

# Chocolates



VALRHONA

*Ultra-technically  
versatile!*



**The power of a 70% dark chocolate  
with a balanced, toasted and bitter  
aromatic character**

*that appeals to all tastes*

## **GUANAJA 70%**

Valrhona's most iconic chocolate is one to showcase and promote to your customers.

It is a distillation of all Valrhona's expertise in the art of blending! From fermentation to conching, each stage of this process is an exercise in precision, giving Guanaja a consistent and singular flavor characterized by bitterness and elegance.

## **WHAT SHOULD I PAIR IT WITH?**

NUTS

BERRIES

TONKA BEAN

SALTED BUTTER CARAMEL

GINGER

*An essential part  
of your range!*



**The ultra-indulgent taste of milk  
with a salted caramel flavor**

## **CARAMÉLIA 36%**

Chocolate made from caramelized skimmed milk for **exceptional creaminess!**

## **WHAT SHOULD I PAIR IT WITH?**

CITRUS

SPICES

*This chocolate reveals its many facets when paired with tangy citrus fruits or a few exotic spices.*

# Chocolate with no added cocoa butter



**GHANA** (Grilled and Spicy)  
**ECUADOR** (Bitter and Vegetal)  
**DOMINICAN REPUBLIC** (Ripe Fruits)  
**MADAGASCAR** (Acidic and Fruity)

## CONFECTION 80%

### 4 Pure Origin Chocolates with typical aromatic profiles

Only 2 ingredients:

80% pure origin cocoa beans  
and 20% sugar.

Ideal for ganaches, pastry creams, mousses,  
cookies, soufflés, ice creams.



To find out more about our partners and  
our social and environmental initiatives,  
visit [partners.valrhona.com](https://partners.valrhona.com)



**EXTRA  
AMER 67%**

**EXTRA  
NOIR 53%**

## EXTRA AMER

### Dark chocolates with a powerful flavor

A well-rounded aromatic profile  
with notes of toasted nuts.

Ideal for richly chocolatey fillings  
and middles.

## WHAT SHOULD I PAIR THEM WITH?

NUTS

SPICES

*Highly suitable  
for baking*



## The world's first dark chocolate concentrate!



The ideal chocolate  
for your chocolate  
pastry creams

An exceptionally  
low cocoa butter  
content

This product's low cocoa butter content helps you make softer textures.

### WHAT SHOULD I PAIR IT WITH?

FRESH MINT

FIG

CHESTNUT

BERRIES

TANGY PEPPER

GINGER

CHESTNUT HONEY

PEAR

HAZELNUT

TONKA BEAN

Unrivalled chocolate power

Made from the same blend of fine cocoa as Guanaja, P125's **aromatic strength** is bolstered by its enhanced dry cocoa content.



FRÉDÉRIC BAU

Experimental Pastry Chef  
at Maison Valrhona

“

*P125 Cœur de Guanaja  
has revolutionized  
our profession's technical  
capabilities - and will  
continue to do so!*

”

Learn more about the entire **chocolate range** from your sales representative or go to [www.valrhona.com](http://www.valrhona.com)



It is your number-one ally  
for making recipes rooted in  
reasonable indulgence principles  
thanks to its low cocoa butter and sugar  
content and its high-fiber ingredients.



*Did you  
know?*

Why is Cœur de Guanaja  
also called P125?

When it was marketed in Japan,  
it was felt to be 25% more powerful than  
Guanaja, so it was renamed P125.

P = Power

100 = Guanaja's aromatic intensity

25 = 25% more intense than Guanaja



VALRHONA

Let's imagine the best of chocolate®

---



*Hukambi 53%*

STEP INTO THE UNKNOWN WITH OMBRÉ CHOCOLATE

---

Chocolate that flaunts the codes of classic gastronomy, interfusing the indulgence of milk with the powerful aromas of Brazilian cocoa. Now is the time to reveal all the ideas you have never dared to express and redefine your creativity.

TO DISCOVER HUKAMBI, VISIT VALRHONA.COM  
OR CONTACT US AT (718)522-7001

Certified  
  
Corporation

# How are pralinés made?

## NUTTY

As soon as the cooking process begins, the nuts and sugar are poured into a large pot so that they cook together. This technique is known as *sablage* in French (which roughly translates as “crumbling”), and it is what gives **the warm, full-bodied nutty notes in Valrhona’s Nutty Praliné** range all their intensity and elegance.

## CARAMELIZED

An authentic caramel is made in a large copper pot. Once they have been thoroughly roasted, the nuts are poured into the caramel. The mixture is cooled on a table before it is ground down and refined. **This process has been the hallmark of a Valrhona praliné for over 90 years, allowing us to make intensely caramelized products.**

## RAW

When it is raw, praliné is nutty. It is made without cooking the sugar. This blend of roasted nuts and coarsely ground confectioners’ sugar **has a grainy texture and an indulgent taste.**

## NUTTY

## PRALINÉ



## GREEN NUTS

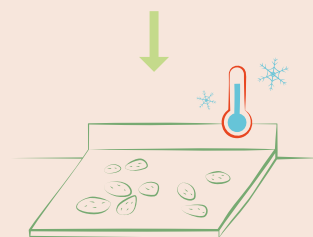
+

WATER + SUGAR



## THE NUTS

## ARE SUGAR-COATED



## COOLED ON

## A WORK SURFACE



## CARMELIZED

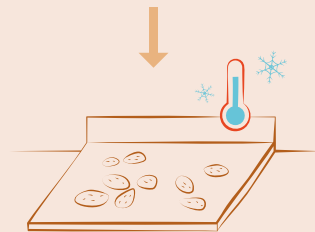
## PRALINÉ



THE SUGAR  
IS CARAMELIZED



THE NUTS ARE ROASTED

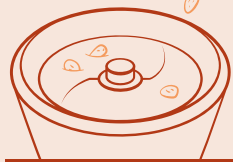


COOLED ON A WORK

SURFACE

and

BROKEN UP



PRE-GRINDING

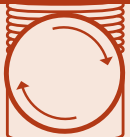


PRE-GRINDING



CYLINDER GRINDER  
< 20 MICRONS

GROUND UNTIL SMOOTH



MIXING THE  
PRALINÉ

CONFECTIONERS'  
SUGAR IS ADDED



PACKAGED INTO BUCKETS

## RAW

## PRALINÉ



THE NUTS ARE ROASTED



# Pralinés



VALRHONA

## Pralinés with the nuttiest possible flavor



*Chowchow-style cooking*

### NUTTY PRALINÉS

#### SPECIALTIES:

1. 70% PEANUT PASTE
2. 55% ALMOND & 12.5% COCONUT
3. 50% PECAN
4. 42% PISTACHIO

#### THE CLASSICS:

5. 50% ALMOND & HAZELNUT
6. CRUNCHY 50% ALMOND & HAZELNUT

### CARAMELIZED PRALINÉS

7. 50% HAZELNUT
8. 50% ALMOND & HAZELNUT

### RAW PRALINÉ

9. 50% RAW ALMOND & HAZELNUT

## Praliné with an intense caramel flavor



*We've used the same making process for more than 90 years!*

## Pure praliné with authentic taste



### Gianduja-Style

Gianduja is a mixture of toasted hazelnuts, cocoa beans and sugar brewed over several hours before being very finely ground.

**NOISETTE LAIT 35%**  
**NOISETTE NOIR 34%**



See our catalog to explore your favorite pralinés in **all their intensity** (whether you opt for toasted or caramelized versions)!



**PACKAGING**  
**5KG BUCKET**

Learn more about the entire **pralinés range** from your sales representative or go to [www.valrhona.com](http://www.valrhona.com)







# Pure Pastes

Sosa

SOSA

PARIANI

## Give your recipes an intense and raw nutty flavor!

Pure pastes owe their ideal aromatic profile and pronounced taste to their carefully managed roasting process.

The nuts are transformed into a fine paste that can go straight into your preparations!

*Intensifies taste and color!*

  
The unique flavor  
of an ethical product

- 100% natural and indulgent
- No added sugar
- A smooth texture, easy to work with.
- Free from preservatives, emulsifiers, stabilizers and artificial flavors

## The finest varieties of nuts for exceptional pure pastes



PARIANI

*Certified Italian nuts*

1. PISTACHIO PASTE FROM OTHER ORIGINS
2. SICILIAN PISTACHIO PASTE
3. PIEDMONT PGI HAZELNUT PASTE
4. SICILIAN ALMOND PASTE

Sosa

SOSA

5. PURE PECAN PASTE
6. PURE BLACK SESAME SEED PASTE
7. PURE WALNUT PASTE
8. PURE MACADAMIA NUT PASTE
9. PURE PEANUT PASTE

*Original flavors to help you stand out from the crowd*

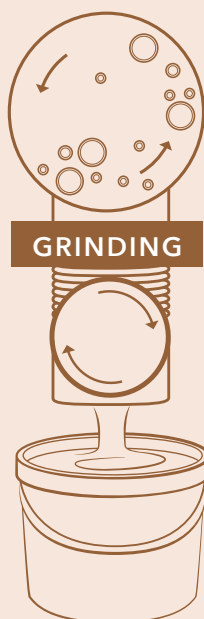
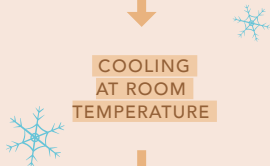
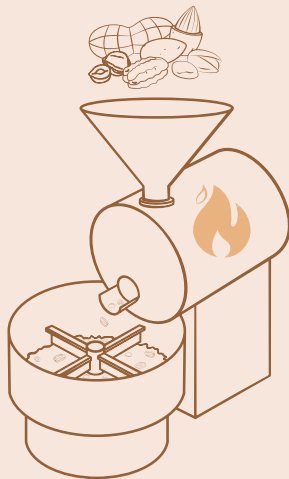
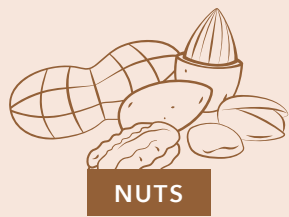


Refer to our catalog to see the products' roasting intensities (light and medium).



**PACKAGING**  
1KG, 3KG OR 5KG BUCKET

Learn more about the entire nut range from your sales representative



*How are  
pure pastes  
made?*

#### CAREFULLY CONTROLLED ROASTING

- A roasting process tailored to the nut and its size
- Even roasting thanks to a constantly rotating heating drum
- Helps to nurture an optimal aromatic profile and a more pronounced taste
- Provides different shades of color

We grind the nuts to a fine grain of **less than 20 microns** to give them a smooth, fluid texture.

# Vanilla

N

NOROHY

1

## BEANS

**3 origins**  
**3 exceptional**  
**aromatic profiles**

- Organic Madagascan vanilla
- Tahitian vanilla
- Mexican vanilla

*High-quality  
ethical vanilla*



  
*The unique flavor  
of an ethical product*

OUR PRODUCTS ARE TRACED FROM

THE PRODUCER ALL THE WAY TO YOUR KITCHEN!

2

## TADOKA

**In just one step,**  
**add the perfect amount**  
**of vanilla with woody,**  
**floral and aniseed notes**

The perfect blend of two origins  
(Madagascar and Papua New Guinea)  
strikes just the right aromatic balance.



4

## POWDER

**Finely ground**  
**new vanilla beans**



3

## EXTRACT

**All the aromatic complexity**  
**of vanilla beans in**  
**just one drop**

- 100% natural
- Vanillin content guaranteed
- Ideal for managing food costs

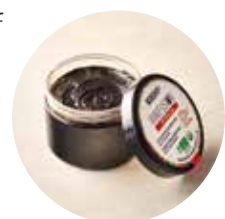


5

## THE PASTE AND THE PEARL

**You'll never have to scrape**  
**another vanilla bean!**

- The aromatic qualities of a bean
- A fusion of all the parts of a vanilla bean.
- 2 origins: Madagascar and Tahitensis from Papua New Guinea





## 5 vanilla products for every use





## ORGANIC COFFEE BEAN PASTE

**In one simple step, add the fruity, roasted character of 100% Arabica Moka Guji coffee to your creations.**

- Real ground coffee beans
- All the aromatic complexity of infused coffee beans
- A recipe without aromas, additives or flavor enhancers
- Organic and fair trade certification



FIND THIS PRODUCT

IN THE RECIPE ON

P.134

## ORGANIC ORANGE BLOSSOM WATER

**Meticulously distilled organic bitter orange flowers for notes of citrus and white blossom**

- Organic orange blossoms, selected from the Cap Bon region of Tunisia
- Guaranteed essence content at bottling
- An intense taste



FIND THIS PRODUCT

IN THE RECIPE ON

P.83



Learn more about the entire **Norohy range** from your sales representative



NOROHY

# WORLD FLAVORS COLLECTION



# Fruit purées

ADAMANCE

## Take fruit purées to the next level in your cakes and pastries!

**Recipe booklets to inspire you.** A fruit intensity that will surprise you, beautiful colors and textures, new techniques you can combine.

### The Iconics

WOULD YOU LIKE ALL YOUR CREATIONS TO HAVE A STRONGER FRUIT FLAVOR?



These innovative basic recipes provide a surprisingly intense fruitiness that will delight your customers. The booklet contains perfectly quantified uses for each fruit, all with a reduced sugar content.



### Travel-Size Fruit Cakes

WHAT IF WE VENTURED BEYOND THE USUAL LEMON-FLAVORED CAKES?



From all-fruit cakes to cakes with inserts, layer cakes, tigré fruit cakes, and Basque cakes, explore new techniques and recipes and give your fruit-flavored travel-size gâteaux a new lease of life.



Download our recipe booklets!





# Fruit purée

with no added sugar or additives,  
for ethical makers



## RESPECT FOR PEOPLE AND THE PLANET

Fruit purées you are  
proud to work with



## WE KNOW OUR FRUIT'S STORY FROM ITS PRODUCERS TO ITS VARIETIES

Stories you can share  
with your customers



## 100% FRUIT WITH NO ADDED SUGAR OR ADDITIVES

Ripe fruit instead of  
added sugar



## OUR WEALTH OF FRUIT EXPERTISE AT YOUR SERVICE

150 recipes to explore



1KG : 42893



1KG : 43759



1KG : 41186  
5KG : 32368  
10KG : 50088



1KG : 41194  
5KG : 48593



1KG : 41196  
5KG : 36790



1KG : 41197



1KG : 43005



1KG : 41185  
5KG : 32367



1KG : 43473  
5KG : 43474  
10KG : 43475



1KG : 41187  
5KG : 32365



1KG : 41188  
5KG : 32366  
10KG : 50090



1KG : 43758



1KG : 41195  
5KG : 48594



1KG : 41184  
5KG : 32361



1KG : 41190  
5KG : 32362



1KG : 41191  
5KG : 32363



1KG : 36789  
5KG : 36791



1KG : 43351  
5KG : 43476  
10KG : 44973



1KG : 41189  
5KG : 32371  
10KG : 50098



1KG : 41183  
5KG : 32369



1KG : 45616



The unique flavor  
of an ethical product

OUR PRODUCTS ARE TRACED FROM

THE PRODUCER ALL THE WAY TO YOUR KITCHEN!

**PACKAGING:** BOX OF 4 X 1KG TRAYS /  
BOX OF 2 X 5KG TUBS / BOX OF 1 X 10KG TUB

# 02—

## GARNISHES & FILLINGS

These chips, sticks and pearls hold up brilliantly well to cooking.



P.26



**PETIT PAIN  
STICK RANGE**

P.28



**CHIPS &  
PEARLS**

*The ideal solution  
for your pains  
au chocolat*

# Bâtons petits pains



VALRHONA

DARK CHOCOLATE BÂTONS

PETITS PAINS

*8cm*

**The perfect stick for pain au chocolat!**

5.5g



DARK CHOCOLATE

BÂTONS PETITS PAINS 55%

- A high cocoa content (55%) with a powerful taste and well-rounded, indulgent chocolatey notes
- A chocolate that holds its shape when cooking and melts in the mouth

3.2g



DARK CHOCOLATE BÂTONS

PETITS PAINS 48%

- A balanced cocoa content (48%) with powerful cocoa notes and natural vanilla extract
- 2 different formats to meet your needs
- Chocolate perfectly suited to cooking

5.3g



DARK CHOCOLATE BÂTONS

PETITS PAINS 48%

*36cm*

**The ideal format for your full-size or mini pastries!**



- A balanced cocoa content (48%) to please all tastes, with powerful cocoa notes and natural vanilla extract
- An ideal format for mini or full-size pastries
- Chocolate perfectly suited to cooking

## A range of petit pain sticks for your pains au chocolat

1

12062

**DARK CHOCOLATE  
BÂTONS PETITS  
PAINS 48%**

Extruded stick  
3.2g – 8cm

3

12789

**DARK CHOCOLATE  
BÂTONS PETITS  
PAINS 55%**

Molded stick  
5.5g – 8cm

2

12061

**DARK CHOCOLATE  
BÂTONS PETITS  
PAINS 48%**

Extruded stick  
5.3g – 8cm

4

12087

**DARK CHOCOLATE  
BÂTONS PETITS  
PAINS 48%**

Extruded stick  
15.4g – 36cm



# Chips & Pearls



VALRHONA

**3 shapes and 3 types of chocolate for your add-ins.**



SOLID PEARLS



CHIPS



DROPS



DARK CHOCOLATE

SOLID PEARLS

55%

Stable when cooked, with a bold chocolate flavor and melt-in-the-mouth texture.

Retains its attractive round shape when cooked.



DARK

CHOCOLATE

CHIPS 60%

A high cocoa content (60%), with powerful cocoa notes and natural vanilla extract.



DARK

CHOCOLATE

DROPS 52%

A balanced cocoa content, with powerful cocoa notes and natural vanilla extract.



MILK

CHOCOLATE

DROPS 32%

A balanced aromatic profile punctuated by light caramelized notes.



WHITE

CHOCOLATE

DROPS 24%

White drops made using a white chocolate with soft vanilla notes.







*Have you considered Inspiration  
for your added ingredients?*

**A unique texture  
with an intense fruit  
flavor and color**

“

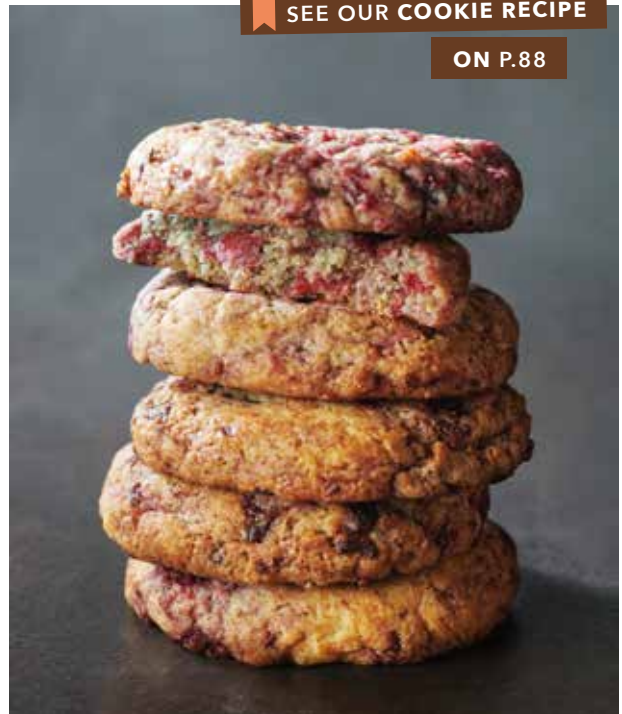
*I replaced chocolate chips with pieces  
of Raspberry Inspiration for  
my raspberry cookie recipe.*

*Caramelizing the fruit powder  
adds a lot of flavor during  
the baking process.*

”

SEE OUR COOKIE RECIPE

ON P.88



*A range of  
5 fruit  
couvertures*

ALMOND INSPIRATION - 14029  
STRAWBERRY INSPIRATION - 1123231  
PASSION FRUIT INSPIRATION - 15390  
RASPBERRY INSPIRATION - 1123234  
YUZU INSPIRATION - 19998

  
*The unique flavor  
of an ethical product*

NO PRESERVATIVES,

ADDED COLORS OR

ARTIFICIAL FLAVORS

The first fruit couverture with  
a 100% natural taste and color

03—

## ADDING TEXTURE

Whether you choose sheets or powder, explore our range of gelling agents and how to use them.

P.32

**GELATIN**

P.34

**GELCREM**

P.36

**OTHER GELLING  
AGENTS**

*Gel your products,  
give them a dose  
of pectin, set  
or stabilize them!  
The choice is yours!*

# Gelatins

Sosa

SOSA

## Our gelatin powders and sheets

*Perfect for your mousses, crémeux, marshmallows and more*



### Dry ingredients

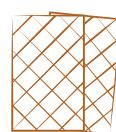
Very good for gelling and freezing  
More hygienic and economical  
than gelatin sheets



48655-45482  
**BEEF GELATIN  
POWDER  
220 BLOOM**  
**750 g - 3,5 Kg**



37859  
**PORK GELATIN  
POWDER  
220 BLOOM**  
(hot powdered  
gelatin)  
**500g**



### Sheets

Very good for gelling  
and freezing



41441  
**SILVER GELATIN  
SHEETS  
180 BLOOM**  
**2kg**

48646  
**GOLD GELATIN  
SHEETS  
230 BLOOM**  
**2kg**



*Did you know?*

The "bloom" tells us how strong or resistant to pressure a jelly, gel or hydrated gelatin is. The higher the bloom, the greater the gelatin's gelling power.



All the recipes by L'École Valrhona  
that you see in all our booklets  
are made with **220 bloom beef  
gelatin powder** hydrated in five  
times its weight in water.

Learn more about the entire **range  
of texturing agents** from your sales  
representative



The easy way  
to switch gelatins

2.  
Your new gelatin

	160 Bloom	170 Bloom	180 Bloom	190 Bloom	200 Bloom	210 Bloom	220 Bloom	230 Bloom	240 Bloom	250 Bloom
Beef Gelatin 220 Bloom	0.73	0.77	0.82	0.86	0.91	0.95	Same weight	1.05	1.09	1.14
Pork gelatin 220 Bloom	0.73	0.77	0.82	0.86	0.91	0.95	Same weight	1.05	1.09	1.14
Silver gelatin sheets 180 bloom	0.89	0.94	Same weight	1.06	1.11	1.17	1.22	1.28	1.33	1.39
Gold gelatin sheets 230 bloom	0.70	0.74	0.78	0.83	0.87	0.91	0.96	Same weight	1.04	1.09

1.  
Your current gelatin

**Example:** If you are working with a 180 bloom gelatin sheet and want to change to a 220 bloom beef gelatin, multiply the weight of the gelatin in your recipe by 0.82.

**Formula for calculating equivalences:**

Current gelatin bloom

Replacement gelatin bloom

How to hydrate  
your gelatin powder



“ You can replace the water with a fruit juice or a fruit purée with a high water content (such as lemon or passion fruit). ”

# Gelcrem

Sosa

SOSA

## GELCREM HOT

**The ideal product when you need to freeze your pastry creams!**

- Gelcrem Hot is ideal if you need to freeze your pastry creams or sauces such as bechamel.
- It can also be used to make fillings for freezing and cooking.
- It can completely or partially replace powdered creams, starch and flour.



48640 - 44602  
500 g - 12,5 Kg



SEE OUR  
PASTRY CREAM  
RECIPES

P.62

*Gelcrem Hot is a pressure-modified corn starch*

## GELCREM COLD

**The ideal product when you need to thicken your preparations quickly!**

- Gelcrem Cold is used to **thicken cold liquids** (such as fruit purées, juices and so on).
- Because it doesn't require cooking, **your recipe retains all its flavors and colors.**
- Your mixtures are **freezable and suitable for cooking.**
- Creates a **smooth and glossy texture.**



48652 - 44603  
500 g - 12,5 Kg



*Gelcrem Cold is a modified potato starch.*



To learn more about how to use Gelcrem, go to [www.indispensables-sosa.com/en](http://www.indispensables-sosa.com/en)



# Other gelling agents

Sosa

SOSA

## YELLOW PECTIN

**For your fruit pastes,  
jams and more**

**Quantity: 1 - 4%**

- Ideal for very sweet, acidic preparations



48654

**YELLOW PECTIN**

pH during use 3.2 - 3.8

Not heat-reversible\*

**800g**

## PECTIN X58

**Perfect for glazes**

**Quantity: 0.8 - 1%**

- Ideal for non-acidic preparations, reacts with calcium
- Ideal for your chocolate, dairy, or nut recipes



48675

**PECTIN X58**

pH during use > 4  
Not heat-reversible\*\*

**500g**

## PECTIN NH

**Ideal for inserts  
made with compotes,  
crèmeux and more**

**Amount: 0.1 - 4%**

- Ideal in a fruit-based and/or acidic preparation
- Creates a creamy texture
- For fruit glazes, jellies, marmalades and more



48667

**PECTIN NH**

pH during use 2.8 - 3.5

Heat-reversible\*\*

**500g**

## CARRAGEENAN IOTA (PRO-PANNACOTTA)

**Ideal for fruit gels, dairy-  
based gels, toppings and  
more**

**Amount: 0.2 - 1.5%**

- 100% natural gelling agent (seaweed)
- Can be used to make hot gels (of up to 140°F or 60°C) without any risk of melting



48650

**CARRAGEENAN IOTA**

Heat-reversible\*\*

**800g**



*Did you know?*

\* **Not heat-reversible:** melts when heated but will not set once cool

\*\* **Heat-reversible:** melts when heated and sets again once cool

**Example:** Glazes are a heat-reversible product, while fruit pastes aren't.





48690 - 49563  
500 g - 10 Kg

## GELLAN GUM

**The perfect product for fruit inserts that need to stand up to cooking!**

**Quantity: 1 - 2%**

- A natural plant-based gelling agent created through bacterial fermentation
- **Heat-resistant:** lets you make inserts that are suitable for cooking. It helps products keep their shape even when they are heated and cooled.
- **Highly resistant to freezing and defrosting,** reducing syneresis (the effect of releasing water when thawing). Ideal when you need to make your inserts in advance.
- **Heat-reversible\*\***



“

*I use gellan gum to make fruit inserts for my travel-size cakes or other preparations that need to go in the oven.*

*It helps to make sure they keep a nice shape once they have been baked.*

”



Explore even more texturing agents at [www.indispensables-sosa.com](http://www.indispensables-sosa.com)

# 04—

## COATINGS & GLAZES

Your glazes deserve  
absolute perfection.

P.40



**ABSOLU  
CRISTAL**

P.41



**SOFT ABSOLU  
GLAZE**

*Let your ideas  
shine!*

# Absolu Cristal



VALRHONA

## ABSOLU CRISTAL NEUTRAL GLAZE

### The basic ingredient for all your glazes

*Unrivalled shine!*



5010  
5KG

- Ready to use
- Transparent
- Suitable for hot and cold uses
- Neutral flavor
- Very glossy results
- Suitable for freezing



To decorate your creations, you can make a fruit coulis without any need for cooking:

Blend the Absolu Cristal with the fruit purée and leave to rest for 5 minutes to thicken the resulting coulis.

## How to use Absolu Cristal

### COLD

MICROWAVE THE ABSOLU ALONG  
WITH 10% WATER

(do not overheat: 85/95°F or 30/35°C)

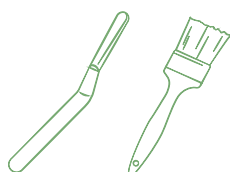


You can use juice or fruit purée instead of water.



BLEND THE GLAZE  
THOROUGHLY

2 TECHNIQUES FOR USE  
Spatula or brush



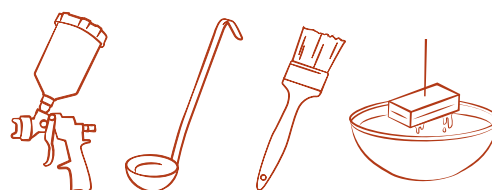
### HOT

ADD 10% WATER AND BRING  
TO A BOIL



4 TECHNIQUES FOR USE

Spray gun, spoon, brush or dipping



See all our glaze recipes in the FINISHES section of the ESSENTIALS.



# Soft Absolu Glaze



VALRHONA

## SOFT ABSOLU GLAZE

**An indulgent, ready-to-use chocolate glaze**



2051  
1Kg

A unique product that adds flavor and shine to your desserts' final look!

- A ready-to-use glaze
- Dark chocolate 39% glaze
- Guarantees an exceptional texture



1 pot of Absolu is enough to glaze nine 16cm desserts.

## How to use Absolu Cristal

### WITH A SPRAY GUN



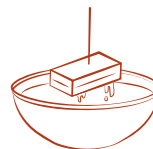
500g Absolu Dark 39% Soft Glaze  
500g Absolu Cristal Neutral Glaze  
50g Water

Bring the Absolu Cristal to a boil with the water, then immediately mix it with the Absolu soft glaze. Blend and use a spray gun to apply it straightaway.

### SPOONED



### DIPPING



- Heat the Absolu in the microwave to 105/140°F (40/60°C) (depending on what you are using it for and the temperature of the products you are coating).
- Use the Absolu the same way you would a glaze you made yourself, taking care to blend it before you use it.
- Depending on how fluid you want your glaze to be, you can dilute the product with water (2-10%).
- To stop the Absolu drying out while it is heated, add a tablespoon of water to its surface before it goes in the microwave.

## GLAZING PASTES



11820  
DARK CHOCOLATE  
SUGAR PASTE



11821  
MILK CHOCOLATE  
SUGAR PASTE

- Melt the glazing paste in a bain-marie or microwave on medium power (approx. 130°F (55°C) for dark chocolate and 115°F (45°C) for milk).
- Let the temperature drop to 95/100°F (35/38°C) depending on how you intend to use your glaze.
- Use and smooth with a spatula.

# 05— DECORATIONS

Add the perfect final touch with decorations you can arrange or sprinkle, for truly beautiful creations!

P.44



**CRUNCHY  
PEARLS**

P.46



**DELICIOUS  
NUTS**

P.47



**CRISPIES**

P.48



**SPRINKLES**

P.50



**DECORATIONS  
TO TOP YOUR  
DESSERTS**

*A multitude of solutions for  
beautifying your creations*

# Crunchy Pearls



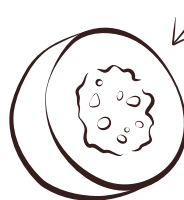
VALRHONA



## 5 varieties of Crunchy Pearls!

The ideal product to decorate and add a crunchy touch to your creations (including ice creams and gateaux)

*Our pearls don't lose their crunch!*



Generous coating and a lightly toasted puffed cereal middle.



DARK



CARAMÉLIA



DULCEY



OPALYS



RASPBERRY INSPIRATION

Expand your range with special packaging for snacking or gifting!

*Buy and sell*

These products are also available in cooking and ready-to-sell formats!



*And don't forget our Croustibilles range!*



*Crunchy pearls, cocoa powder and more*





# Delicious nuts

Sosa

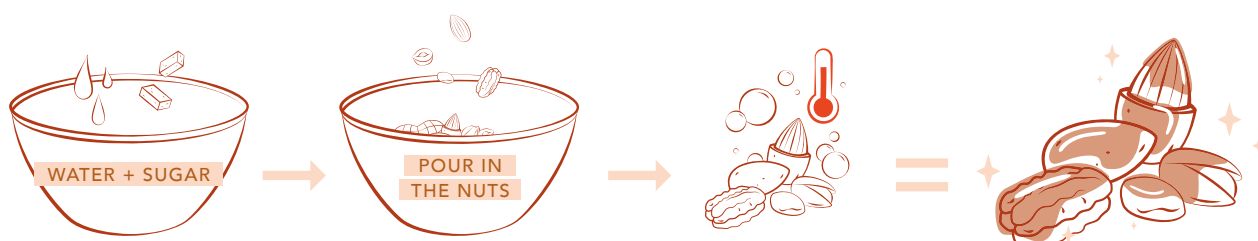
SOSA

## CANTONESE NUTS

**Perfect for adding texture and a gourmet touch as a decoration or even as an extra ingredient.**

This caramelization method results in less sweet nuts that are moisture resistant and have intense nutty aromas.

*Made using ancient expertise found nowhere else on the market!*



The nuts are soaked in sugar syrup for 24 hours then fried in olive oil. The excess sugar is removed instantly, creating moisture-resistant nuts with a lacquered shine.



41533  
CARAMELIZED CANTONESE  
ALMONDS



41511  
CARAMELIZED CANTONESE  
HAZELNUTS



38952  
CARAMELIZED CANTONESE  
PISTACHIOS



39478  
CARAMELIZED CANTONESE  
PEANUTS



50061  
CARAMELIZED CANTONESE  
PECANS



39477  
CARAMELIZED CANTONESE  
MACADAMIA NUTS



41456  
CARAMELIZED CANTONESE  
SLIVERED ALMONDS



41451  
CARAMELIZED CANTONESE  
SLIVERED HAZELNUTS

## CARAMELIZED NUTS



38483  
CARAMELIZED  
HAZELNUTS



38949  
CARAMELIZED  
PUMPKIN SEEDS

*Caramelized the traditional way  
with sugar and honey*



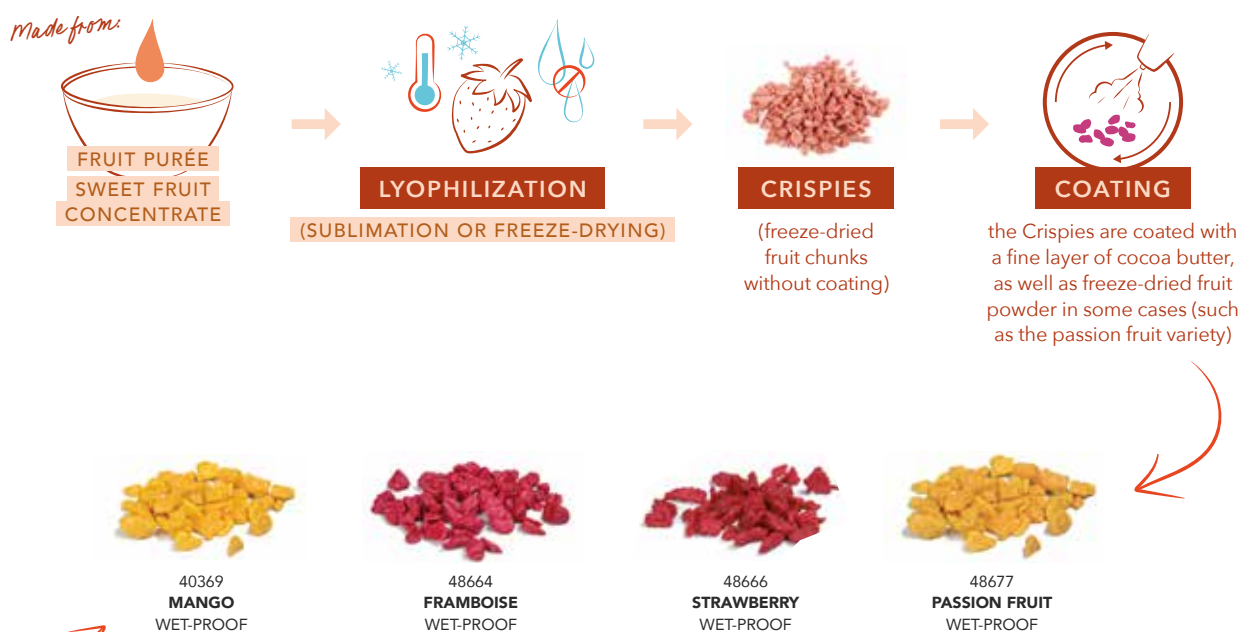
# Wet-Proof Crispies

Sosa

SOSA

**These Crispies add decoration,  
texture and a naturally fruity flavor!**

Freeze-dried fruit chunks coated in cocoa butter



*Wet-proof Crispies  
stay crunchy in your  
displays for 48 hours!*

“

These intensely flavorsome fruit  
chunks add texture and a touch  
of pizzazz to your creations!

”

# Sprinkles

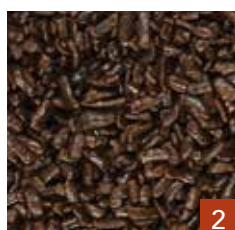


CHOCOLATREE

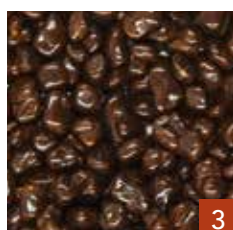
Decorate quickly and easily  
with chocolate sprinkles!



1



2



3



4



5



6



7



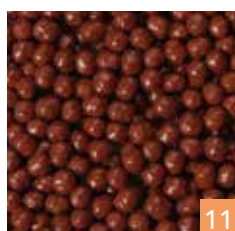
8



9



10



11



12



13



14



15



16



17

## VERMICELLI, SPARKLES, CHIPS AND MORE

1. **VERMICELLI 32%**  
70822CCX - **1kg**
2. **SPARKLES 32%**  
70823CCX - **1kg**
3. **PEBBLES 52%**  
70824CCX - **1kg**
4. **ISIGNY CARAMEL SHARDS**  
70035CCX - **120g**

## CHOCOLATE

### MINI SHAVINGS

5. **DARK 49% MINI SHAVINGS**  
70804CCX - **2kg**
6. **MILK 29% MINI SHAVINGS**  
70802CCX - **2kg**
7. **WHITE 25% MINI SHAVINGS**  
70803CCX - **2kg**

### CHOCOLATE SHAVINGS

8. **DARK 49% CHOCOLATE SHAVINGS**  
70807CCX - **2kg**
9. **MILK 29% CHOCOLATE SHAVINGS**  
70805CCX - **2kg**
10. **WHITE 25% CHOCOLATE SHAVINGS**  
70806CCX - **2kg**

## CRUNCHY CEREAL

### MINI PEARLS *Ø 4mm*

11. **DARK CHOCOLATE AND CEREAL MINI-PEARLS**  
70218CCX - **1kg**
12. **MILK CHOCOLATE AND CEREAL MINI-PEARLS**  
70217CCX - **1kg**
13. **WHITE CHOCOLATE AND CEREAL MINI-PEARLS**  
70216CCX - **1kg**

## COLORFUL CRUNCHY

### PEARLS *Ø 8mm*

14. **GREEN**  
70781VCX - **200g** | 70786VCX - **1kg**
15. **FUSHIA**  
70783VCX - **200g** | 707788VCX - **1kg**
16. **RED**  
70784VCX - **200g** | 70789VCX - **1kg**
17. **YELLOW**  
70780VCX - **200g** | 70785VCX - **1kg**





# Decorations to top your desserts

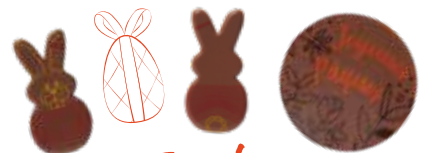


CHOCOLATREE

Make all the key dates  
in the calendar a celebration!



Love



Easter



Birthdays



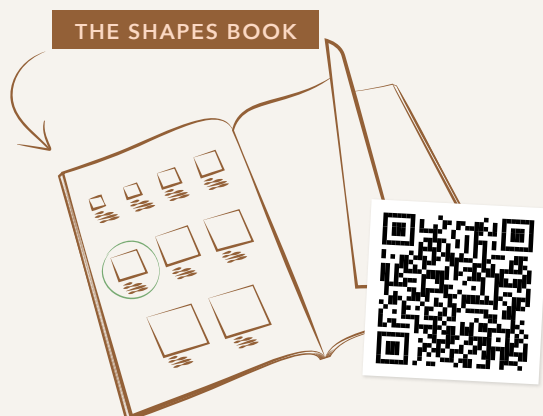
Halloween



Festive Season



Would you like to use a hint of gold during the festive season?  
Try our gold squares!



EXTRA BITTER 61%

BITTER LACTÉE 39%

DULCEY 35%

IVOIRE 35%



## Bespoke decorations

Select your decoration's shape, chocolate and style.

Chocolatree applies your logo or another of your creations to the selected shape.

You can select your colors from a 100% natural color palette.

Receive your products and all that's left to do is put them on your creations!



Contact your sales representative to see our shape booklet!

# 06— **BASIC RECIPES**

(Re)discover your basics  
and let your imagination  
run wild!



P.54



**DOUGHS  
AND MIXES**

P.60



**CREAMS**

P.64



**FILLINGS FOR  
USE BEFORE  
BAKING**

P.68

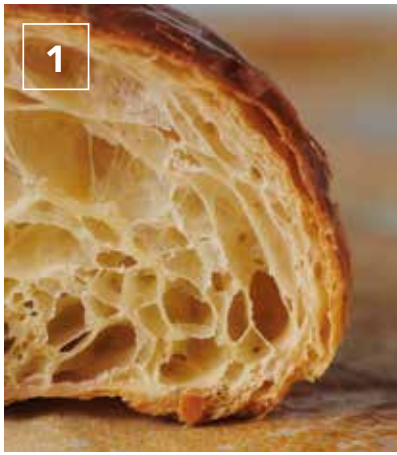


**FILLINGS FOR  
USE AFTER  
BAKING**

*Making sure you're  
always prepared with  
your basics and never  
short of ideas!*

# *Doughs and basic mixes*

---



### 1 LEAVENED PUFF PASTRY

- 500g Strong flour
- 12g Fine salt
- 60g Sugar
- 15g Invert sugar\*
- 20g Live yeast
- 100g European-style butter
- 240g Whole milk
- 250g European-style butter
- 1197g Total weight

Basic mixing temperature: 82°F (52°C)

Rub all the ingredients together except the butter until you have a firm dough.

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 the dough into a ball and cover with plastic wrap.

Leave to rise at 35°F (2°C) overnight.

Roll out the dough and place 250g on top of it.

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.

SEE OUR CROISSANT

RECIPE ON P.77

*Tips*

To add flavor and color, think **fruit powders** and **vanilla powder!**

\*= SOSA cremsucré

### 2 MILK ROLL DOUGH

- 500g Pastry flour
- 10g Fine salt
- 15g Live yeast
- 65g Sugar
- 300g Whole milk
- 125g European-style butter
- 1015g Total weight

Mix the flour, salt, yeast, sugar and milk in the bowl of a mixer with a dough hook attachment. Once the dough comes away from the sides of the bowl, add the butter.

Knead for about 12 minutes until the dough comes away from the bowl and its texture has become elastic.

Leave to rise at room temperature for 1 hour.

Keep refrigerated overnight.

Cut up and shape the dough. Glaze and score the tops of the rolls.

Leave to rise at 80°F (27°C), then bake at 340°F (170°C).

SEE OUR BREAD ROLL

RECIPE ON P.93

### 3 BRIOCHE DOUGH

- 230g Strong flour
- 230g French-style pastry flour
- 185g Eggs
- 100g Whole milk
- 70g Sugar
- 10g Fine salt
- 15g Live yeast
- 160g European-style butter
- 1000g Total weight

Place all the ingredients except the butter in the bowl of a mixer.

Knead for 5 minutes at the lowest speed setting.

Turn the speed up one setting and knead for a further 7 minutes, then incorporate the butter on the lower speed until the dough is smooth.

The temperature of the dough should be approx. 75°F (25°C).

Leave to mature for 30 minutes at room temperature, then leave it to rise it in the refrigerator for at least 12 hours at 35°F (3°C).

SEE OUR ORANGE BLOSSOM

BRIOCHE RECIPE

ON P.82



## 4 PUFF PASTRY BRIOCHE

635g	Pastry flour
380g	All-purpose flour
20g	Fine salt
110g	Sugar
95g	European-style butter
45g	Live yeast
350g	Whole milk
190g	Eggs
570g	European-style butter
2395g	Total weight

In a stand mixer, combine the flours, salt, sugar, the smaller portion of cubed butter and the yeast diluted in the cold milk.

Knead at the lowest speed, gradually adding in the eggs for approx. 3 minutes, then knead at the next speed up for approx. 7 minutes.

The dough should be smooth.

Leave to stand for at least 2 hours at 40°F (4°C) and overnight if possible.

Roll out the dough in a rolling mill to a thickness of 10 mm.

Place the butter over two-thirds of the dough.

Give it an envelope fold, followed by a book fold.

Give it another book fold and set aside at 40°F (4°C) for approx. 1 hour.

Give the dough a final book turn and spread it out to a depth of 8mm. Cut it into a 60cm × 40cm rectangle.

Leave to cool.

SEE OUR PUFF PASTRY BRIOCHE

RECIPE ON P.84

## 5 WHOLEMEAL PUFF PASTRY

### Beurre Manié with Wholemeal Flour

1000g	European-style butter
380g	Wholemeal flour
1380g	Total weight

Use the paddle attachment in a food processor to mix the butter and flour.

Spread out on a tray.

Leave to cool in the refrigerator.

### Puff Pastry with Wholemeal Flour

30g	Fine salt
450g	Water
300g	European-style butter
1000g	Wholemeal flour
1380g	Beurre manié with wholemeal flour
7g	White vinegar*
3167g	Total weight

Dissolve the salt in the cold water.

Use the paddle attachment in the mixer to combine the European-style butter and flour until they form into crumbs. Once crumbs have formed, add the water and salt mixture.

Mix quickly for a few moments.

It is vital you don't mix for too long as this will toughen the dough.

Turn the dough out and shape it into a rectangle.

Cover up the dough and store at 35°F (2°C) for approx. 6 hours.

Place the beurre manié on the détrempe and give it 3 double turns, with 12-hour rest period between each one at 35°F (2°C).

\* Optional: It's important to use vinegar if you are storing your dough for a longer period in the refrigerator or freezer.

*Tips*

We chose to work with wholemeal flour because it is richer in fiber and more nutritious.





## 6 COOKIE DOUGH

190g	European-style butter
140g	Sugar
190g	Raw cane sugar
95g	Eggs
370g	All-purpose flour
5g	Fine salt
10g	Baking soda
1045g	Total weight

Mix the butter, white sugar and raw cane sugar using the paddle attachment in a stand mixer, then add the eggs. Stir in the flour, salt and bicarbonate of soda. Finish off with the chocolate chips. Form the dough into 70g balls, then use a non-stick tray to flatten them. Bake at 340°F (170°C) for 12 minutes.

SEE OUR COOKIE RECIPES

ON P.88

### Tips

We recommend adding 10/15% of the recipe's weight as added ingredients.

If you're making fruit cookies, don't forget about our freeze-dried fruit powders (they come in raspberry, strawberry, mango and more).

If you're making nut cookies, try replacing some of the butter with pure nut pastes (see the section on p.17).

## 7 BROWNIE MIX

120g	Pistachios
120g	Almonds
120g	Pecans
410g	Raw cane sugar
290g	Whole eggs
360g	European-style butter
200g	EXTRA AMER 67%
170g	All-purpose flour
360g	Dark chocolate chips 52%
2150g	Total weight

Crush and roast the almonds, pistachios and pecans at 320°F (160°C). Briefly mix the raw cane sugar and the eggs (this will dissolve them). Melt the butter with the chocolate and check the temperature - it should be 115/120°F (45/50°C). Incorporate this into your first mixture. Add the sifted flour, the crushed and toasted nuts and lastly the chips. Bake at 340°F (170°C) in a 30cm x 40cm frame.

SEE OUR BROWNIE RECIPES

ON P.115

### Tips

Reinterpret this recipe with other nuts!

## 8 CAKE BATTER

230g	Sugar
240g	All-purpose flour
5g	Baking powder
3g	Salt
100g	Almond flour
210g	Eggs
50g	Egg yolks
160g	European-style butter
1000g	Total weight

Combine all the dry ingredients together. Add the eggs, egg yolks and melted butter. Leave it in the refrigerator for at least 12 hours. Bake at 320°F (160°C).



## 9 CHOCOLATE CAKE BATTER

Mix together the eggs, invert sugar and sugar.

Add the almond flour. Sift together the flour and cocoa powder, then add them into the mixture and the baking powder.

Pour in the cream, add the liqueur and finish off with the melted chocolate and butter at 120°F (50°C).

Bake in a mold at 320°F (160°C) for 45 minutes.

Bake in a 40cm × 60cm frame at 355°F (180°C) for approx. 15 minutes.

Once it is out of the oven, you can soak the cake in a small amount of chocolate liqueur then leave it to cool on its side so it keeps its shape.

	Weight	Whole eggs	Invert sugar*	Sugar	Almond flour	All-purpose flour	Cocoa powder	Baking powder	Heavy cream 36%	Chocolate liqueur	Clarified butter
<b>EXTRA AMER</b>	60 g	245 g	75 g	125 g	75 g	120 g	25 g	7,5 g	120 g	50 g	105 g
<b>CONFECTION **</b>	74 g	265 g	79 g	132 g	79 g	106 g	26 g	8 g	127 g	-	111 g

\*= SOSA cremsucre

\*\* = Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

## 10 MADELEINES MIX

250g European-style butter  
40g Honey  
180g Eggs  
75g Whole milk  
160g Sugar  
250g All-purpose flour  
12g Baking powder  
967g Total weight

Make a beurre noisette, add the honey and leave to cool.  
Mix together the eggs and milk at room temperature and add the sifted sugar, flour and baking powder.  
Add the warm butter.  
Insert 27g of mix into each indentation in the madeleine mold.  
Bake in a ventilated oven for 4 minutes at 410°F (210°C), then 5 minutes with the oven turned off.

*Tips*

Flavor your madeleines with **vanilla bean paste**, **coffee bean paste**, **orange blossom water**, or other ingredients.

→ To fill your madeleines once they are out of the oven, think giandujas, spreads, concentrated fruit pastes and so on. (See the section on p. 68)



11 MUFFIN MIX

- 160g Whole milk
- 165g Eggs
- 125g Sugar
- 30g Invert sugar\*
- 4g Fine salt
- 290g All-purpose flour
- 18g Baking powder
- 30g Potato starch
- 90g Clarified butter
- 85g Sunflower oil
- 997g Total weight

Mix the milk with the whole eggs, sugar, invert sugar and salt.

Sift the flour with the baking powder and starch, then incorporate the milk, egg and sugar mixture.

Finish by adding the clarified liquid butter melted at 95°F (35°C) and the oil.

Mix together.

For 70g muffins, bake at 340°F (170°C) for 12 minutes.

\*= SOSA cremsucre

EXPLORE ALL OUR ADDED  
INGREDIENTS FOR YOUR  
MUFFINS P.69

12 ALMOND SPONGE MIXTURE

Make the beurre noisette, strain it through a fine strainer and leave it to cool.

Mix together all dry ingredients, the sugars and vanilla in a stand mixer.

Stir in the warm egg whites and incorporate the beurre noisette and chocolate melted at 140°F (60°C).

Store in the refrigerator.

Cook at 330°F (165°C).

	European-style butter	Fine salt	Invert sugar*	Sugar	All-purpose flour	Almond flour	Egg whites	Organic vanilla bean paste	Cocoa powder	Guanaja 70%
Almonds	260g	2g	40g	280g	90g	150g	280g	-	-	-
Vanilla	260g	2g	40g	280g	90g	150g	280g	5g	-	-
Guanaja 70%	170g	1g	15g	250g	70g	115g	295g	-	25g	50g

\*= SOSA cremsucre

# *Basic creams*

---





**1 ALMOND & HAZELNUT CREAMS**

- 500g

European-style butter
- 500g

Confectioners' sugar
- 50g

Potato starch
- 500g

Almond flour OR  
Piedmont hazelnut flour (PGI)
- 275g


Eggs
- 1825g


Total weight
- Make a creamed butter, then add the confectioners' sugar, starch and nut flour.

Gradually incorporate the eggs.

Store this mixture in the refrigerator or use immediately.

**OUR PRODUCT SELECTION**

- 

43540  
**CALIFORNIAN  
ALMOND FLOUR**  
5kg
- 

40478  
**PIEDMONT HAZELNUT  
PASTE (PGI)**  
5kg

**2 ALMOND CREAM WITH AN ALMOND PASTE BASE**

- 220g

European-style butter
- 450g

50% provençal almond paste
- 55g

Almond flour
- 25g

Corn starch
- 220g

Eggs
- 220g

Crème pâtissière (recipe p.62)
- 1190g

Total weight
- Dilute the almond paste with the eggs, incorporating them one by one.

Add the almond flour, vanilla and creamed butter.

Gently whip up the mix, then add the corn starch.

Finally, incorporate the tempered crème pâtissière.

Store in the refrigerator or use immediately.

**OUR PRODUCT SELECTION**

- 3211  
**50% PROVENÇAL  
ALMOND PASTE**  
4KG



**3 CHOCOLATE-FLAVORED ALMOND CREAM**

- 220g

European-style butter
- 450g

50% provençal almond paste
- 55g

Almond flour
- 25g

Corn starch
- 222g

Eggs
- 222g

Crème pâtissière
- 1190g

Total weight
- Loosen the almond paste with the eggs, incorporating them one by one.

Add the almond flour and creamed butter.

Gently whip up the mix, then add the corn starch.

Finally, incorporate the tempered crème pâtissière.

Once the almond cream has been made, add the melted chocolate at 95/105°F (35/40°C). Mix together.

Store in the refrigerator or use immediately.

EXTRA NOIR	EXTRA AMER
270g	250g

## 4 CRÈMES PÂTISSIÈRES

Bring the milk to a boil. Mix the sugar and eggs, and add the corn starch and gelcrem.  
Pour the milk over the mixture, put it back in the pan and cook for 2 minutes until boiling.

**Chocolate:** Pour the hot crème pâtissière into the chocolate. Make an emulsion.

**Vanilla:** If you are using beans, we recommend you infuse them hot for 20 minutes. If you are using extract, bean paste or Tadoka, you don't need to make an infusion.

**Coffee:** Add the coffee bean paste after cooking the crème pâtissière.

**Nuts:** Gradually pour the hot crème pâtissière over the nut pure paste, then add the butter. Make an emulsion.

*\* = for freezing*

*All our recipes are calculated using 1 liter of milk.*

	PRODUCTS	Weight	Whole milk	Sugar	Whole eggs	Corn starch	Gelcrem Hot	European-style butter
CHOCOLATE								
	EXTRA NOIR 55%	300 g	1 000 g	110 g	120 g	70 g	-	-
❄️		300 g	1 000 g	110 g	120 g	25 g	45 g	-
	EXTRA AMER 67%	300 g	1 000 g	130 g	120 g	70 g	-	-
❄️		300 g	1 000 g	130 g	120 g	25 g	45 g	-
	P125 CŒUR DE GUANAJA	250 g	1 000 g	150 g	120 g	70 g	-	-
❄️		250 g	1 000 g	150 g	120 g	25 g	45 g	-
	CONFECTION 80%	280 g	1000 g	100 g	180 g	70 g	-	-
❄️		280 g	1000 g	130 g	180 g	25 g	45 g	-
VANILLA								
	ORGANIC MADAGASCAN VANILLA BEAN	3 to 6g	1000g	140g	120g	90g	-	-
❄️		3 to 6g	1000g	140g	120g	30g	50g	130g
	ORGANIC VANILLA BEAN PASTE	5 to 10g	1000g	140g	120g	90g	-	-
❄️		5 to 10g	1000g	140g	120g	30g	50g	130g
	ORGANIC MADAGASCAN BOURBON VANILLA EXTRACT	20g	1000g	140g	120g	90g	-	-
❄️		20g	1000g	140g	120g	30g	50g	130g
	TADOKA	8g	1000g	140g	120g	90g	-	-
❄️		8g	1000g	140g	120g	30g	50g	130g
	VAKANA PERLES DE VANILLE	3 à 5 g	1 000 g	140 g	120 g	90 g	-	-
❄️		3 à 5 g	1 000 g	140 g	120 g	30 g	50 g	130 g
ORGANIC COFFEE BEAN PASTE								
	ORGANIC COFFEE BEAN PASTE	30g	1000g	140g	120g	90g	-	130g
❄️		20g	1000g	140g	120g	30g	50g	130g
NUT PASTE								
	PISTACHIO PASTE	140g	1000g	140g	120g	90g	-	90g
❄️		140g	1000g	140g	120g	30g	50g	90g
	HAZELNUT PASTE	140g	1000g	140g	120g	90g	-	90g
❄️		140g	1000g	140g	120g	30g	50g	90g
	PEANUT PASTE	140g	1000g	140g	120g	90g	-	90g
❄️		140g	1000g	140g	120g	30g	50g	90g
	PECAN PASTE	140g	1000g	140g	120g	90g	-	90g
❄️		140g	1000g	140g	120g	30g	50g	90g



“ We redesigned the crème  
pâtissière recipe by replacing  
the egg yolks with whole eggs  
to give it better balance. ”





Fillings for use  
before baking



## 1 COOKABLE GUANAJA GANACHE

840g	Heavy cream 36%	Bring the cream and sugar to a simmering boil.
180g	Sugar	Make an emulsion by gradually pouring in the chocolate
<b>600g</b>	<b>GUANAJA 70%</b>	and combining the two together.
3g	Fine salt	Blend as soon as possible.
150g	Whole milk	Add the milk, eggs and fine salt.
150g	Eggs	Use.
<b>1923g</b>	<b>Total weight</b>	

### OUR PRODUCT SELECTION



4653  
**GUANAJA 70%**  
3kg

## 2 COOKABLE MANJARI GANACHE

560g	Heavy cream 36%	Bring the cream and sugar to a simmering boil.
120g	Sugar	Make an emulsion by gradually pouring in the chocolate
<b>435g</b>	<b>MANJARI 64%</b>	and combining the two together.
100g	Whole milk	Blend as soon as possible.
100g	Eggs	Add the milk, eggs and fine salt.
2g	Fine salt	Use.
<b>1317g</b>	<b>Total weight</b>	

### OUR PRODUCT SELECTION



4655  
**MANJARI 64%**  
3kg

## 3 DARK CHOCOLATE & CREAM CHEESE INSERT

600g	<b>EXTRA NOIR 53%</b>	Roughly chop the chocolate.
400g	Cream cheese	Add the cream cheese and blend again.
<b>1000g</b>	<b>Total weight</b>	Immediately mold the inserts into shape and leave to set at 40°F (4°C).

### OUR PRODUCT SELECTION



4664  
**EXTRA NOIR 53%**  
3kg

## 4 ALMOND & HAZELNUT PRALINÉ INSERT

Melt the milk couverture and cocoa butter at 115/120°F (45/50°C) and mix them with the praliné.  
Heat to 115°F (45°C).  
Let the inserts start to set at 75/79°F (25/26°C), then pour them into an insert mold or frame.

	50% NUTTY ALMOND & HAZELNUT	60% CARAMELIZED HAZELNUT	50% CARAMELIZED HAZELNUT
Praliné	1000g	1000g	1000g
Équatoriale Lactée 35%	250g	250g	250g
Cocoa butter	70g	100g	70g

## 5 ALMOND & HAZELNUT INSERT

670g	<b>33% almond paste</b>	Blend all the ingredients together but don't heat them too much.
260g	Piedmont PGI hazelnut paste (light roast)	Shape them immediately.
65g	Egg whites	
<b>995g</b>	<b>Total weight</b>	

## 6 ALMOND & PISTACHIO INSERT

670g 33% almond paste Blend all the ingredients together but don't heat them  
260g 100% pistachio too much.  
paste Shape them immediately.  
65g Egg whites  
995g Total weight

## 7 FRUIT INSERT FOR TRAVEL-SIZED GATEAUX / FRUIT CHUNKS *A recipe by Adamance*

Mix together the sugar and gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C).  
Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.  
Pour out and store at 40°F (4°C).

	Strawberry	Mara Strawberry	Raspberry	Blackcurrant	Apricot	Pear	Mango	Blueberry	Tangerine
Sugar	155g	155g	155g	285g	155g	155g	160g	155g	155g
Gellan gum	15g	15g	20g	35g	20g	10g	10g	20g	10g
Fruit purée	830g	830g	825g	340g	825g	835g	630g	825g	835g
Water	-	-	-	340g	-	-	-	-	-
Passion fruit purée	-	-	-	-	-	-	200g	-	-
Total weight	1000g	1000g	1000g	1000g	1000g	1000g	1000g	1000g	1000g

*Adamance  
fruit chunks!*



Ideal for making travel-sized gateaux whose inserts have a delicious fruit flavor.



They're ideal for making fruit chunks as an alternative to traditional chocolate chips. Cut up and choose your chunks' size to suit your creations.

## 8 ALMOND & RASPBERRY INSERT

815g	33% almond paste	Blend all the ingredients together and form into your chosen shape.
140g	Raspberry powder	
50g	Egg whites	
1005g	Total weight	

*Tips*

There is a whole range of  
**SOSA fruit powders** to try!

### OUR PRODUCT SELECTION



40459 - 41224  
**RASPBERRY  
POWDER**  
300g - 10 kg

## 9 ALMOND & ORANGE BLOSSOM INSERT

850g	70% Provençal almond paste	Using the paddle attachment in a stand mixer, loosen the almond paste by gradually incorporating the egg whites and orange blossom water. Mold or shape immediately.
45g	Egg whites	
105g	Orange blossom water	
1000g	Total weight	

Fillings for use  
after baking



## 1 INTENSE DARK CHOCOLATE GANACHE Reasonable Indulgence recipe

300g	Whole milk	Heat the milk, cream and glucose DE60 to 105/115°F (40/45°C).
200g	Heavy cream 36%	Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.
90g	Glucose syrup DE60	When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.
16g	Sugar	Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
4g	Pectin X58	Pour out at 105/115°F (40/45°C).
610g	Total weight	For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
		For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).
		Note: The small amount of sugar in the recipe is required to disperse the pectin.

CARAÏBE	ÉQUATORIALE NOIRE	EXTRA AMER	EXTRA BITTER	EXTRA NOIR	GUANAJA	MANJARI	SATILIA NOIRE 62%	SATILIA NOIRE 70%
410 g	440 g	420 g	430 g	510 g	370 g	420 g	430 g	370 g

## 2 INTENSE MILK & WHITE CHOCOLATE GANACHE Reasonable Indulgence recipe

300g	Whole milk	Heat the milk and cream to 105/115°F (40/45°C).
200g	Heavy cream 36%	Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.
16g	Sugar	When the pectin base is hot, emulsify it with a spatula by gradually combining it with the cocoa butter and partially melted chocolate.
4g	Pectin X58	Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
520g	Total weight	Pour out at 105/115°F (40/45°C).
	+ Cocoa butter	For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
		For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).
		Note: The small amount of sugar in the recipe is required to disperse the pectin.

AZÉLIA	CARAMÉLIA	ÉQUATORIALE LACTÉE	JIVARA	SATILIA LACTÉE	TANARIVA	BITTER LACTÉE
630g	640g	630g	600g	660g	680g	610g
+ 70g	+ 100g	+ 70g	+ 70g	+ 100g	+ 100g	+ 70g

SATILIA BLANCHE	IVOIRE	OPALYS
700g	670g	680g
+ 100g	+ 90g	+ 90g



### 3 SPREADS

Melt the milk couverture at 115/120°F (45/50°C) then mix with the praliné and clarified butter, pure paste and cocoa powder. Heat the mix to 115°F (45°C) then leave to set at 75/80°F (25/26°C).

*Use your own spreads  
to fill your pastries!*



	55% HAZELNUT	66% HAZELNUT (the original)	INTENSE HAZELNUT	50% ALMOND & HAZELNUT	55% ALMOND & 12.5% COCONUT PRALINÉ	42% PISTACHIO	INTENSE PISTACHIO	70% PEANUT	50% PECAN
55% hazelnut praliné	785g	-	-	-	-	-	-	-	-
66% hazelnut praliné	-	785g	720g	-	-	-	-	-	-
50% nutty almond & hazelnut praliné	-	-	-	785g	-	-	-	-	-
42% pistachio praliné	-	-	-	-	-	785g	680g	-	-
70% peanut paste	-	-	-	-	-	-	-	785g	-
50% pecan praliné	-	-	-	-	-	-	-	-	785g
55% almond & 12.5% coconut praliné	-	-	-	-	850g	-	-	-	-
Piedmont PGI hazelnut paste (medium roast)	-	-	175g	-	-	-	-	-	-
Pistachio paste from other origins	-	-	-	-	-	-	190g	-	-
<b>BAHIBE 46%</b>	175g	175g	-	175g	150g	175g	-	175g	175g
<b>ÉQUATORIALE LACTÉE 35%</b>	-	-	190g	-	-	-	135g	-	-
Clarified butter	45g	45g	-	45g	-	44g	-	45g	45g
Cocoa powder	-	-	10g	-	-	-	-	-	-



#### 4 SALTED BUTTER & VANILLA CARAMEL

750g	Heavy cream 36%	Heat the cream and glucose with the vanilla bean paste.
80g	Glucose DE35/40	Cook the sugar in several stages until you have a light-colored caramel.
12g	Organic vanilla bean paste	Deglaze with the butter.
750g	Sugar	Add the hot cream and cook the mixture at 245°F (100°C).
200g	Salted butter	Blend and pour out.
1400g	Total weight	

#### 5 TREHALOSE SALTED BUTTER CARAMEL

375g	Heavy cream 36%	Heat the cream and glucose together.
40g	Glucose DE35/40	Cook the sugar with the trehalose in several stages until you have a dark-colored caramel.
250g	Sugar	Deglaze with the butter.
125g	Trehalose powder*	Add the hot cream and cook the mixture at 245°F (108°C).
100g	Salted butter	Blend and pour out.
890g	Total weight	

\* Trehalose is a sugar derived from tapioca starch and has a low sweetening power.

#### OUR PRODUCT SELECTION



48687  
**TREHALOSE  
POWDER**  
700g

*A caramel recipe  
with a less sweet taste*





## 6 FRUIT GANACHES

### Fruity solutions for fruit-flavored chocolate ganaches

Heat the fruit purée to approx. 75/85°F (25/30°C). Mix the konjac with the dextrose and add it to the purée, combining using a whisk until the konjac has completely dispersed.

Add the invert sugar and glucose and heat the mixture to at least 185°F (85°C).

Cover the pan to stop the liquid evaporating and let it cool to 140/150°F (60/65°C).

	Raspberry	Blackcurrant	Mango	Apricot	Passion Fruit	Lemon	Lime
Fruit purée	344g	334g	350g	344g	348g	330g	272g
Glucose DE60	42g	45g	40g	41g	42g	57g	55g
Dextrose	32g	32g	31g	32g	32g	30g	30g
Konjac	1g	1g	1g	2g	2g	2g	2g
Invert sugar*	38g	45g	40g	38g	42g	55g	52g
Water	-	32g	-	-	-	-	-
Passion fruit purée	-	-	24g	-	-	-	-
Lemon zest	-	-	-	-	-	4g	-
Lime zest	-	-	-	-	-	-	5g
Pear purée	-	-	-	-	-	-	61g
<b>Total weight</b>	<b>457g</b>	<b>489g</b>	<b>486g</b>	<b>457g</b>	<b>466g</b>	<b>478g</b>	<b>477g</b>

\*= SOSA cremsucre



**Fruit-Flavored Chocolate Ganaches**

Weigh the fruit solution and check the temperature is 140 to 160°F (60 to 70°C). If not, adjust the temperature. Pour half of the solution onto the partially melted chocolates and cocoa butter, then wait 2 minutes before stirring them in. Mix using an immersion blender, add the rest of the liquid in 2 batches and blend intensively until your emulsion has a soft, glossy texture (if the texture still looks like a gel, continue to blend intensively). Check the temperature. Pour out the ganache at a temperature of 90/93°F (32/34°C).

	Raspberry	Blackcurrant	Mango	Apricot	Passion Fruit	Lemon	Lime
Fruit solution	457g	489g	486g	457g	466g	478g	477g
ÉQUATORIALE NOIRE 55%	455g	492g	495g	515g	466g	503g	505g
Cocoa butter	18g	19g	19g	19g	19g	19g	18g
Raspberry Inspiration	61g	-	-	-	-	-	-
Lemon juice	9g	-	-	-	-	-	-
Apricot concentrate	-	-	-	9g	-	-	-
Passion Fruit Inspiration	-	-	-	-	49g	-	-
<b>Total weight</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>



**7 FRUIT-FLAVORED IOTA GELS** *A recipe by Adamance*

Mix the sugar, glucose powder and iota carrageenan, then sift them onto the fruit purée at 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while. Store in the refrigerator or mold immediately.

	Strawberry	Mara Strawberry	Raspberry	Blackcurrant	Apricot	Pear	Mango	Blueberry	Tangerine
Fruit purée	595g	595g	595g	595g	595g	595g	400g	595g	595g
Glucose powder DE33	-	-	-	-	-	-	-	-	100g
Sugar	400g	400g	400g	400g	400g	400g	400g	400g	300g
Iota carrageenan*	5g	5g	5g	5g	5g	5g	5g	5g	5g
Passion fruit purée	-	-	-	-	-	-	195g	-	-
<b>Total weight</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>	<b>1000g</b>

\*= Propanacotta (Iota) SOSA

07—

## RECIPES FOR SNACKS & PASTRIES

Indulgent recipes for  
breakfast and snacks.

*From puff pastries  
to brioches or crunchy  
biscuits, there's something  
for everyone.*





# CROISSANTS & PAINS *au Chocolat*

MAKES APPROXIMATELY  
14 PASTRIES

## Leavened Puff Pastry

500g Strong flour  
12g Fine salt  
60g Sugar  
15g Invert sugar\*  
20g Live yeast  
100g European-style butter  
240g Whole milk  
250g European-style butter  
1197g 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.

\*= SOSA cremesucré

## Cream Glaze

120g Egg yolks  
30g Heavy cream 36%  
150g Total weight

Mix the ingredients together.

## ASSEMBLY AND FINISHING

### FOR CROISSANTS

Roll out the dough to a thickness of 3.5mm to make a rectangle of approx. 60cm × 30cm.  
Cut it into 28cm × 8cm triangles and shape the croissants, 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.

### FOR PAINS AU CHOCOLAT

28 dark chocolate bâtons petits pains 55%

Roll out the dough to a thickness of 3.5mm to make a rectangle of approx. 60cm × 34cm.  
Cut it into 16cm × 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.



SEE THE ENTIRE  
PETIT PAIN STICK RANGE

P.27



# CORNETTO *all'italiana*



## Cornetto all'italiana

1000g	"Tipo 0" flour for pizzas
45g	Live yeast
200g	Water
220g	Eggs
60g	Egg yolks
160g	Whole milk
150g	Sugar
150g	Butter
12g	Fine salt
3g	Organic Madagascar vanilla bean paste
600g	European-style butter
2600g	Total weight

Rub together the flour, yeast, water, eggs, yolks and milk to make a firm dough.

Add the sugar and knead until the texture is elastic.

Add the butter, salt and vanilla bean paste.

Knead at 75°F (25°C) to make a smooth dough.

Roll the dough into a ball and cover with plastic wrap.

Leave to rise at 35°F (2°C) overnight.

Place the butter over two-thirds of the dough.

Give the dough 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.

## ASSEMBLY AND FINISHING

Roll out the pastry to a thickness of 5mm.

Cut it into 28cm × 8cm triangles and shape, taking care not to crush the puff pastry.

Leave to rest at approx. 80°F (27°C) for 3 hours.

Bake in a fan-assisted oven at 350°F (175°C) for 18 minutes.

## OUR PRODUCT SELECTION



N<sup>o</sup> NOROHY  
34283  
ORGANIC  
MADAGASCAN VANILLA  
BEAN PASTE  
500g

## Tips

*The larger quantity of eggs and egg yolks in the croissant and Venetian brioche gives us a less crunchy but softer dough with more complex flavors.*







# DANISH *Pastries*

MAKES APPROXIMATELY  
14 PASTRIES

## Organic Madagascar Vanilla crème pâtissière

245g Whole milk  
5g Organic Madagascar  
vanilla bean paste  
35g Sugar  
30g Eggs  
7g Corn starch  
13g Gelcrem Hot  
35g European-style butter

370g Total weight

Bring the milk and vanilla paste to a boil.

Mix together the sugar and eggs, and add the corn starch and Gelcrem. Pour the boiling liquid into the mixture, put it back in the pan and cook for 2 minutes until boiling.

Take it off the heat and incorporate the cubed butter, but don't blend it in. Cool down quickly.

## Rum Raisins

200g Blond raisins  
200g Rum  
400g Total weight

Weigh out the amount of raisins you need and cover them with water. Bring the water to a boil, then rinse the raisins in cold water and leave to drain.

Cover the raisins with rum and leave to soak for at least 48 hours.



## Leavened Puff Pastry

500g	Strong flour
12g	Fine salt
60g	Sugar
15g	Invert sugar*
20g	Live yeast
100g	European-style butter
240g	Whole milk
250g	European-style butter
1200g	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.

\*= SOSA cremsucre

## Creamy Glaze

120g	Egg yolks
30g	Heavy cream 36%
150g	Total weight

Mix the ingredients together.

## 30°B syrup

135g	Water
170g	Sugar
305g	Total weight

Heat all the ingredients together and set aside.

## ASSEMBLY AND FINISHING

Roll out the dough to a thickness of 4mm to make a square of approx. 45cm × 45cm.

Spread on 320g of vanilla pastry cream and sprinkle with 230g of rum raisins.

Roll up the pastry, taking care not to crush the puff pastry. Place it in the large U-shaped mold (ref. 33978) so it keeps its round shape, leaving the roll in its parchment paper. Place the pastry in the freezer.

Cut it into 3cm wide rounds, place the resulting 10cm circles on a tray and leave to rise for 2 hours at 75°F (25°C).

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

Once the pastries are out of the oven, dampen them with brush to give them a glossy look.

### OUR PRODUCT SELECTION



37770  
BLOND RAISINS  
2.5kg

Sosa

SOSA

*For a  
chocolate  
alternative*

SEE ALL  
OUR CHOCOLATE  
CHIP SHAPES  
AND VARIETIES



P.28



# Orange Blossom Brioche

MAKES  
50 BRIOCHES

## Orange Blossom Water Brioche Dough

640g	Pastry flour	Knead together the flours, salt, sugar, yeast, eggs, water, orange zest and orange blossom water.
640g	All-purpose flour	
30g	Fine salt	When the dough comes away from the edges of the bowl, add the butter cut into pieces.
120g	Sugar	
30g	Live yeast	Once the butter is fully incorporated, leave to rise for 20 minutes in the bowl.
640g	Eggs	
110g	Mineral water	Pour out and set aside in the refrigerator.
10g	Orange zest	
65g	Organic orange blossom water	
770g	European-style butter	
3050g	Total weight	

## Cream Glaze

400g	Egg yolks	Mix the ingredients together.
100g	Heavy cream 36%	
500g	Total weight	

## ASSEMBLY AND FINISHING

250g Cubed oranges  
500g Granulated sugar

Make the brioche dough.  
Cut the brioche dough into 60g pieces and roll each one into a ball.  
Put the brioche balls back in the refrigerator.  
Flatten the brioche and add 5g diced orange (ref. 43202).  
Shape into elongated rounds and leave to rise for 1 hour 30 minutes at 80°F (27°C).  
Glaze the brioches and refrigerate for 15 minutes.  
Use some scissors to make some small indentations and sprinkle sugar crystals onto both sides.  
Bake at 330°F (165°C) for 10 minutes.

### OUR PRODUCT SELECTION

Sosa

SOSA



41532  
ORANGE SHAVINGS  
1.25kg



41531  
LEMON SHAVINGS  
1.25kg



43202  
CUBED ORANGE  
8 x 8MM  
2kg



44581  
CANDIED LEMON CUBES  
7 x 7MM  
2kg









# Puff pastry **BRIOCHE**

MAKES 10 BRIOCHES

## Vanilla-Flavored Puff Pastry Brioche

635g	Pastry flour
380g	All-purpose flour
20g	Fine salt
110g	Sugar
95g	European-style butter
8g	Organic Madagascan vanilla bean paste
45g	Live yeast
350g	Whole milk
190g	Eggs
570g	European-style butter
2403g	Total weight

In a stand mixer, combine the flours, salt, sugar, the smaller portion of cubed butter, the vanilla and the yeast diluted in the cold milk. Knead at the lowest speed, gradually adding in the eggs for approx. 3 minutes, then knead at the next speed up for approx. 7 minutes. Leave to stand for at least 2 hours at 40°F (4°C) and overnight if possible. Roll out the dough with a rolling mill to a thickness of 10mm. Place the butter over two-thirds of the dough. Give it an double fold, followed by a single fold. Give it another book fold and set aside at 40°F (4°C) for approx. 1 hour. Give the dough a final book turn and spread it out to a depth of 8mm. Cut it into a 60cm × 40cm rectangle. Leave to cool.

## Vanilla syrup (30°B)

90g	Water
110g	Sugar
2g	Organic Madagascan vanilla bean paste
202g	Total weight

Heat all the ingredients and set aside.

## ASSEMBLY AND FINISHING

Make the puff pastry brioche and spread it out to a depth of 6mm.  
**Accordion folding:** Cut out a strip of pastry and then fold it over several times in your greased mold (adjust the size to suit your mold).  
**Strip folding:** Cut the pastry into 16.5cm × 3cm strips then stick 5 strips together.  
Place the 5 strips of puff pastry brioche in a greased cake tin (17cm × 8cm).  
Arrange them so that you can see the layers of pastry across the top. Leave to rise at 80/82°F (27/28°C) and bake at 340°F (170°C).  
Make the vanilla syrup then, using a brush, glaze the top of the brioche as soon as it is out of the oven.



*Why not try using this recipe to make different shapes?*

**FILLINGS FOR**  
**USE AFTER BAKING -**  
**SEE MORE RECIPES ON**  
**P.68**



# PALMIER BISCUITS *with Cocoa Nibs*

## Beurre Manié with Wholemeal Flour

---

1000g European-style butter  
380g Wholemeal flour  
1380g **Total weight**

Mix the butter and flour with the paddle attachment in a stand mixer.  
Spread out on a tray.  
Leave to cool in the refrigerator.

## Puff Pastry with Wholemeal Flour

---

30g Salt  
450g Water  
300g European-style butter  
1000g Wholemeal flour  
1380g Beurre manié with wholemeal flour  
7g White vinegar\*  
3167g **Total weight**

Dissolve the salt in the cold water.  
Use the paddle attachment in the mixer to combine the European-style butter and flour until they form into crumbs.  
Once crumbs have formed, add the water and salt mixture.  
Combine roughly, it is vital you don't mix for too long as this will toughen the dough.  
Turn the dough out and shape it into a rectangle.  
Cover up the dough and store at 35°F (2°C) for approx. 6 hours.  
Place the beurre manié on the détrempe and give it 3 double turns, with 12-hour rest period between each one at 35°F (2°C).

\*Optional: It's important to use vinegar if you are storing your dough for a longer period in the refrigerator or freezer.

## Cocoa nib opalines

200g Sugar  
200g Glucose DE35/40  
200g Fondant  
60g Cocoa nibs  
660g Total weight

Cook the sugar, glucose and fondant at 330°F (165°C).  
Add the cocoa nibs.  
Pour onto a silicone baking sheet.  
Once it has cooled, grind the mixture into a powder and set it aside away from moisture.

## ASSEMBLY AND FINISHING

Make the puff pastry and opaline.

Spread the puff pastry to a depth of 4mm and cut it into two 40cm × 60cm rectangles.

Sprinkle the rectangles generously with opaline and fold the last 6cm of pastry over on itself at both ends.

Sprinkle with opaline again and repeat.

Finish by folding one end over the other.

Place the strips of pastry in the freezer for a few minutes then cut into 1cm rounds.

Place the palmier biscuits in 7cm silicone rings or molds and bake for approx. 45 minutes at 330°F (165°C).

### OUR PRODUCT SELECTION



VALRHONA



3285  
COCOA NIBS  
SINGLE ORIGIN GHANA

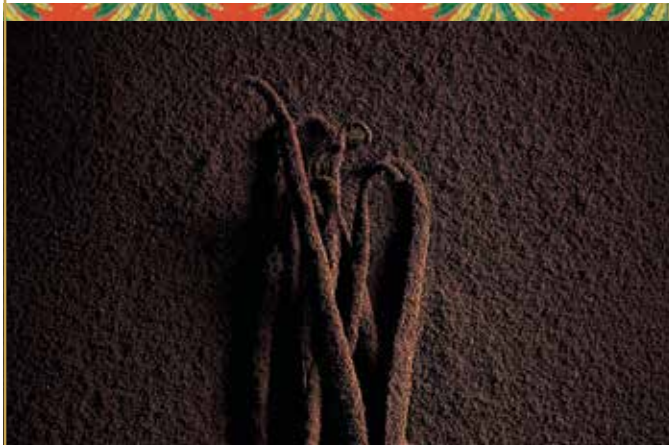


NOROHY



ORGANIC BOURBON  
VANILLA BEAN POWDER  
29626 - 500g  
25637 - 15kg

*To make a vanilla version,  
try using Norohy organic  
bourbon vanilla  
bean powder!*



“



We decided to work with  
wholemeal flour because  
it is richer in fiber and  
more nutritious.

”





# Chocolate and berry COOKIES

## Triple Chocolate Cookies

---

190g	European-style butter
140g	Sugar
190g	Raw cane sugar
95g	Eggs
370g	All-purpose flour
5g	Salt
10g	Baking soda
160g	Dark chocolate drops 52%
75g	Milk chocolate drops 32%
75g	White chocolate drops 24%
1310g	Total weight

Mix the butter, white sugar and raw cane sugar using the paddle attachment in a stand mixer, then add the eggs.  
Stir in the flour, salt and bicarbonate of soda.  
Finish off with the chocolate drops.



### OUR PRODUCT SELECTION



VALRHONA



12060  
**DARK CHOCOLATE DROPS**  
52%



12139  
**MILK CHOCOLATE DROPS**  
32%



15073  
**WHITE CHOCOLATE DROPS**  
24%



4341  
**DARK CHOCOLATE SOLID PEARLS**  
55%

*Try using solid pearls for a perfectly rounded post-baking look!*

### Red Berry Cookies

- 190g European-style butter
- 140g Sugar
- 190g Raw cane sugar
- 95g Whole eggs
- 370g All-purpose flour
- 5g Salt
- 10g Baking soda
- 160g RASPBERRY INSPIRATION**
- 75g Whole frozen raspberries
- 75g Frozen sour cherry pieces
- 1310g Total weight**

Mix the butter, white sugar and raw cane sugar using the paddle attachment in a stand mixer, then add the eggs.

Stir in the flour, salt and bicarbonate of soda.

Chop the Raspberry Inspiration fèves into pieces and add them in along with the halved frozen fruit.

### ASSEMBLY AND FINISHING

Form the dough into 70g balls, then use a non-stick tray to flatten them.  
Bake at 340°F (170°C) for 12 minutes.

### OUR PRODUCT SELECTION



VALRHONA



1123234  
**RASPBERRY INSPIRATION**



1123231  
**STRAWBERRY INSPIRATION**

*Available in 5 flavors!  
Yuzu, Almond, Strawberry,  
Passion Fruit and Raspberry*

- An intense, indulgent fruit flavor
- 100% natural and preservative-free ingredients, free from artificial colors and flavors
- A product that works like a couverture chocolate



# Hazelnut COOKIES

## Hazelnut Cookies

160g	European-style butter
80g	Sugar
200g	Raw cane sugar
15g	<b>Piedmont hazelnut paste (PGI)</b>
75g	Eggs
320g	All-purpose flour
10g	Fine salt
5g	Baking soda
100g	<b>Roasted Piedmont hazelnuts (PGI)</b>
100g	<b>66% nutty hazelnut praliné</b>
50g	<b>Roasted Piedmont hazelnuts (PGI)</b>
1110g	Total weight

Mix the butter, white sugar, raw cane sugar and hazelnut paste using the paddle attachment in a stand mixer, then add the eggs.

Stir in the flour, salt and bicarbonate of soda.

Crush the hazelnuts and add them in.

ASSEMBLY AND FINISHING

Form the dough into 70g balls, then use a non-stick tray to flatten them.  
Bake at 340°F (170°C) for 12 minutes.  
Finish by adding three dabs of hazelnut praliné on the cookies' tops and a few hazelnut pieces.

OUR PRODUCT SELECTION

PARIANI



40460 - 40473  
**ROASTED PIEDMONT  
HAZELNUTS (PGI)**  
1kg - 5kg



40476  
**PIEDMONT  
HAZELNUTS (PGI)**  
5kg



42585  
**SHELLED CALIFORNIAN  
PISTACHIOS**  
5kg



40464  
**PEELED SICILIAN  
PISTACHIOS**  
1kg



VALRHONA



7531  
**66% NUTTY HAZELNUT  
PRALINÉ**  
5kg



11936  
**42% PISTACHIO  
PRALINÉ**  
5kg



SOSA



41512 - 45465  
**PEANUT  
PASTE**  
1kg - 5kg



37548  
**PECAN  
PASTE**  
1kg

SEE ALL  
OUR POST-BAKING  
TOPPINGS

P.42

BOOST YOUR SALES

Encourage your customers to make impulse purchases with ready-to-buy bags of cookies, and offer them a hot or cold drink served with a cookie.







# MILK Rolls

## Milk Roll Dough

500g	Pastry flour
10g	Fine salt
15g	Live yeast
65g	Sugar
300g	Whole milk
125g	European-style butter
1010 g	Total weight

Mix the flour, salt, yeast, sugar and milk in the bowl of a mixer with a dough hook attachment.

Once the dough comes away from the sides of the bowl, add the butter. Knead for about 12 minutes until the dough comes away from the bowl and its texture has become elastic.

Leave to rise at room temperature for 1 hour.

Keep refrigerated overnight.

Cut up and shape the dough.

Glaze and score the tops of the rolls.

Leave to rise at 80°F (27°C), then bake at 340°F (170°C).

## OUR PRODUCT SELECTION



VALRHONA

12338 GUANAJA 70%  
12339 CARAÍBE 66%  
12334 JIVARA 40%  
12337 TANARIVA 33%

*Don't forget our 20g sticks!  
They are ideal size to go alongside  
a milk roll at snacktime.*



## GIVE YOUR STORE A BUZZ



### BREAKFAST DEAL

Milk rolls, chocolate stick  
+ Celaya



### SNACK DEAL

Milk rolls, chocolate stick  
+ Adamance juice





# Filled Brioches

MAKES 50 BRIOCHES

## Brioche dough

590g	Strong flour
590g	French-style pastry flour
10g	Organic Madagascan vanilla bean
470g	Eggs
260g	Whole milk
165g	Sugar
25g	Fine salt
40g	Live yeast
410g	European-style butter
2560g	Total weight

Place all the ingredients except the butter in the bowl of a mixer.

Knead for 5 minutes at the lowest speed setting.

Turn the speed up one setting and knead for a further 7 minutes, then incorporate the butter on the lower speed until the dough is smooth.

The temperature of the dough should be approx. 75°F (25°C).

Leave to mature for 30 minutes at room temperature, then leave it to rise in the refrigerator for at least 12 hours at 35°F (3°C).

## Cream Glaze

320g	Egg yolks
80g	Heavy cream 36%
400g	Total weight

Mix the ingredients together.

## ASSEMBLY AND FINISHING

As needed Granulated sugar

Make the brioche dough.

Shape the dough into 50g brioche, roll them into balls, let them rise for 1 hour 30 minutes at 80°F (27°C), glaze them and cover them with sugar crystals.

Bake at 350°F (165°C) for approx. 10 minutes.

Leave them to cool before filling.



See the next page for  
3 filling recipes!





1 HAZELNUT



2 PISTACHIO



3 CARAMEL





## 1 Filling - Hazelnut & 18% Cocoa Spread

For this recipe, we used 18% hazelnut and cocoa spread.  
An alternative would be the 18% pistachio spread.

### OUR PRODUCT SELECTION

PARIANI



43542  
18% HAZELNUT & COCOA  
SPREAD  
5kg



40482  
18% PISTACHIO  
SPREAD  
5kg

SEE OUR RECIPES

FOR POST-BAKING FILLINGS

(INCLUDING SPREADS AND CARAMELS)

P.68

## 2 Filled with intense pistachio spread

140g ÉQUATORIALE  
LACTÉE 35%  
720g 42% pistachio praliné  
200g Pistachio paste  
1060g Total weight

Melt the milk couverture at 115/120°F (45/50°C) then mix with  
the praliné and pistachio paste.  
Heat to 115°F (45°C).  
Leave to set at 77/78°F (25/26°C).

### OUR PRODUCT SELECTION



VALRHONA



4662  
ÉQUATORIALE  
LACTÉE 35%  
3kg



11936  
42% PISTACHIO  
PRALINÉ  
5kg

PARIANI



40586  
PISTACHIO PASTE FROM  
OTHER ORIGINS  
3kg



SOSA



48687  
TREHALOSE  
POWDER  
700g

## 3 Filling - Salted Butter Caramel with Trehalose

375g Heavy cream 36%  
40g Glucose DE35/40  
250g Sugar  
125g Trehalose powder  
100g Salted butter  
890g Total weight

Heat the cream and glucose together.  
Cook the sugar with the trehalose in several stages until you have a  
dark-colored caramel.  
Deglaze with the butter.  
Add the hot cream and cook the mixture at 245°F (108°C).  
Blend and pour out.



# VENETIAN BRIOCHE

## *with Cream*



MAKES 40 BRIOCHES

### Venetian Brioche Dough

860g	"Tipo 0" flour for pizzas
43g	Live yeast
130g	Sugar
45g	Honey
45g	Candied orange paste
3g	Organic vanilla bean paste from Madagascar
20g	Fine salt
170g	Whole milk
170g	Whole eggs
170g	Egg yolks
345g	European-style butter
2001g	Total weight

Rub together the flour, yeast, milk, eggs and yolks to make a firm dough. Add the sugar, honey, candied orange paste, vanilla bean paste and salt. Knead until the texture is elastic. Add the butter and knead again. The temperature of the dough should be approx. 75°F (25°C). Roll the dough into a ball and cover with plastic wrap. Let stand for 1 hour at room temperature. Leave to rise at 35°F (2°C) overnight. The next day, roll the dough into 50g balls. Leave to rise at 80°F (27°C) for 2 hours and 30 minutes.

Vanilla Cream

805g	Whole milk
200g	Heavy cream 36%
5g	Tadoka
75g	Sugar
405g	Egg yolks
300g	Gelcrem Hot
2g	Fine salt
5g	Lemon zest
1797 g	Total weight

Combine the milk, cream, Tadoka and half the sugar and bring them to a boil.

Blend the yolks with the remaining sugar, Gelcrem Hot, salt and lemon zest.

Pour the hot liquids into the yolk, sugar and Gelcrem mixture and cook until it reaches 180°F (82°C).

Cool quickly to 40°F (4°C).

Egg white glaze

80g	Whole raw almonds
245g	Sugar
80g	All-purpose flour
80g	Egg whites
19g	Water
504g	Total weight

Blend all the ingredients together in a food processor and store in the refrigerator.

Add water if needed (depending on the moisture of the almonds).

ASSEMBLY AND FINISHING

As needed Granulated sugar

Once the brioches have risen, apply the glaze.

Sprinkle with sugar crystals and cook at 350°F (175°C) for 15 minutes.

Leave to cool and garnish with vanilla cream.

OUR PRODUCT SELECTION

Sosa SOSA



38673  
GELCREM HOT  
500g

NoroHy NOROHY



41835  
TADOKA  
250g



Tips

For pastry doughs with more than 10% sugar, it is advisable to use an osmotolerant brewer's yeast. This is more resistant to sugars' osmotic pressure and ensures your dough rises evenly and promptly.



# BERLINER DONUTS

## *with a Sweet Filling*



MAKES  
60 FRITTERS

### Donut dough

1180g	All-purpose flour
23g	Fine salt
85g	Sugar
40g	Live yeast
570g	Whole milk
1g	Lemon zest
10g	Organic Madagascan vanilla bean paste
170g	European-style butter
330g	Egg yolks
2408g	Total weight

Knead together the flour, salt, sugar, yeast, egg yolks, milk, lemon zest and vanilla paste for 15 minutes.

When the dough comes away from the edges of the bowl, add the cold cubed butter and knead for a further 10 minutes.

Once the butter is fully incorporated, leave to rise for 30 minutes in the bowl.

Take the dough out of its bowl, knock it back 1 to 2 times and store in the refrigerator overnight.



## Vanilla crème pâtissière

300g	Whole milk
5g	<b>Organic Madagascan vanilla bean paste</b>
40g	Sugar
35g	Eggs
10g	Corn starch
15g	Gelcrem Hot
40g	European-style butter
445g	Total weight

Bring the milk and vanilla bean paste to a boil.

Mix together the sugar and eggs, and add the corn starch and Gelcrem. Pour the boiling liquid into the mixture, put it back in the pan and cook for 2 minutes until boiling.

Take it off the heat and incorporate the cubed butter, but don't blend it in. Cool down quickly.

## Blueberry confit

295g	<b>100% wild blueberry purée</b>
50g	Glucose DE35/40
50g	Sugar
7g	Pectin NH
10g	Lemon juice
412g	Total weight

Heat the blueberry purée and glucose to 105°F (40°C). Mix the sugar with the pectin then add it to the heated purée.

Bring to a boil then add the lemon juice.

## Intense Équatoriale Noire 55% ganache Reasonable Indulgence recipe

115g	Whole milk
80g	Heavy cream 36%
35g	Glucose DE60
2g	Pectin X58
6g	Sugar
170g	<b>ÉQUATORIALE NOIRE 55%</b>
408g	Total weight

Heat the milk, cream and glucose DE60 to 105/115°F (40/45°C).

Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.

When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.

Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Pour out at 105/115°F (40/45°C).

## ASSEMBLY AND FINISHING

As needed Sunflower oil  
As needed Sugar

Make the dough, blueberry confit, pastry cream and intense ganache a day in advance and store them in the refrigerator. Spread out the donut mix to a thickness of 1cm and put it in the freezer.

Once it has started to freeze, use a 5.5cm square cutter to cut it into donuts of approx. 40g. Keep the donuts on a tray between 2 tea towels.

Leave to rise in a prover at 79/82°F (26/28°C) for approx. 1 hour.

Heat the oil to 355°F (180°C) and fry the donuts. Leave to cool.

Once they have cooled completely, fill them with ganache (approx. 20g per donut) and roll them in sugar.

### OUR PRODUCT SELECTION



34283  
**ORGANIC MADAGASCAN VANILLA  
BEAN PASTE**  
500g



**NOROHY**

### ADAMANCE



41195 - 48594  
**100% WILD BLUEBERRY  
PURÉE**  
1kg - 5kg



# CHOCOLATE CROWN *Flavored* **MAKES 40 BRIOCHES**

*with orange, vanilla and orange blossom*

## Chocolate & Orange Brioche

60g	Cocoa powder
800g	Flour 6388 ("Nova")
350g	"Frolla" flour
200g	Sourdough starter
20g	Fine salt
100g	Sugar
75g	Milk
85g	Baking powder
80g	Trehalose
500g	Fresh eggs
300g	European-style butter
100g	ÉQUATORIALE NOIRE 55%
10g	Grated orange zest
10g	Organic Bourbon Vanilla Extract

2690g Total weight

Sift the cocoa and flours.

Pour them into the stand mixer with the sourdough starter, then the salt, trehalose and sugar.

Dissolve the yeast in the milk.

Mix the eggs and add them to the flour. Knead. Add the yeast.

When the dough starts to come away from the edges of the bowl, add the finely cubed butter and lastly the chopped chocolate.

Knead until the chocolate is mixed into the dough.

Divide the dough into several pieces.

Let the dough rest for 1 hour.

Knock it back and leave in the refrigerator for approx. 6 hours.

Cut the dough into small 30g balls.

Place the balls around a greased or spring-form ring to make the crown.

Leave to rise at 79°F (26°C).

Bake at 375°F (190°C) for 18 minutes.

## Vanilla & Orange Blossom Whipped Ganache

70g	Heavy cream 36% (1)
40g	Sugar
8g	Tahitian vanilla bean
70g	<b>OPALYS 33%</b>
750g	Heavy cream 36% (2)
50g	<b>Orange blossom water</b>
7g	Gelatin powder 220
	Bloom powder
42g	Water for the gelatin
1037g	<b>Total weight</b>

Bring cream (1) to a boil with the sugar and the split and scored vanilla bean.

Add the gelatin and then emulsify it with the melted chocolate.

Add the orange blossom water and lastly the chilled cream (2).

Leave to rest in the refrigerator for 24 hours and beat it before using it to fill the crown.

## Chocolate Whipped Ganache

280g	<b>ÉQUATORIALE NOIRE 55%</b>
500g	Heavy cream 36% (1)
2g	Gelatin powder 220
	Bloom powder
12g	Water for the gelatin
500g	Heavy cream 36% (2)
1294 g	<b>Total weight</b>

Melt the chocolate.

Bring cream (1) to a boil and melt the rehydrated gelatin in it.

Emulsify it with the chocolate then add cream (2).

Leave to rest overnight in the refrigerator, then beat it before using it to garnish the crown.

## Crunchy Seeds

150g	Sugar
50g	Liquid glucose DE40
125g	European-style butter
50g	Whole milk
2.5g	Acid-free pectin
10g	All-purpose flour
70g	Seed mix (chia, sesame, flax, pumpkin, etc.)
457.5g	<b>Total weight</b>

Combine all the ingredients and bring them to a boil.

Pour them out between two non-stick mats and spread to a thickness of 2mm.

Refrigerate or freeze.

Cut the seeds into appropriately sized disks and place on crown before baking.

## ASSEMBLY AND FINISHING

Once the crown has been baked and cooled, carefully split it down the middle and fill with the whipped ganaches.

To enhance the crown's flavors and soft texture, you can spread on a thin layer of orange pastry cream first.

Reassemble the crown once you have filled it.

Add a few dabs of ganache and decorate.

## OUR PRODUCT SELECTION



4661 - 19836  
**ÉQUATORIALE NOIRE 55%**  
3kg - 12kg



01234  
**ORGANIC ORANGE BLOSSOM WATER**  
750g







# BASQUE CAKE

## *with wild blueberries*

MAKES SIX Ø12CM  
CAKES

### Gellan gel for Basque cakes

121g	Sugar
11.7g	Gellan gum
647g	100% wild blueberry purée
779.7g	Total weight

Mix the sugar and the gellan gum, then sift it onto the blueberry purée at 40°F (4°C).  
Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.  
Pour into a tray and set aside at 40°F (4°C).

### Basque cake batter

167g	European-style butter
279g	Sugar
98g	Eggs
41g	Egg yolks
425g	All-purpose flour
7.6g	Baking powder
0.5g	Fine salt
1018.1g	Total weight

Cream the butter and sugar.  
Combine the eggs and egg yolks and add them to the first mixture.  
Add the flour, baking powder and salt.  
Set aside in the refrigerator, or roll out straightaway and then set aside in the refrigerator.

## ASSEMBLY AND FINISHING

As needed Egg yolks

Make the gel and the cake batter.

Roll out the dough to a depth of 4mm, then cut it into two 12cm circles and one 38cm × 2cm strip per cake.

Place one disk of dough in a 12cm ring.

Use a brush to moisten its edges so that the pieces are easier to stick together, then position the dough strip around the edge.

Stir the gellan gel until it is homogeneous, then use 130g to fill each Basque cake.

Use a brush to slightly moisten the edge of the dough again, then cover the cake with a second dough round, making sure to press down lightly to seal everything together.

Glaze with egg yolk, use a fork to create an attractive pattern on top, prick several times with a knife and bake at 345°F (175°C) for approx. 40 minutes.

### OUR PRODUCT SELECTION



48690  
GELLAN GUM  
500g - 10kg

Sosa SOSA

### ADAMANCE



41195 - 48594  
100% WILD BLUEBERRY  
PURÉE  
1kg - 5kg



This recipe comes from the Adamance Fruit Travel-Sized Cakes booklet. Scan the QR code to see other recipes!



# GRENADA CAKE

## *with Apricot*



MAKES  
SIX 500G CAKES

### Cake batter

1750g	Strong flour
150g	Sugar
<b>185g</b>	<b>Trehalose powder</b>
350g	Egg yolks
300g	Eggs
250g	Whole milk
900g	European-style butter
35g	Gold yeast powder
25g	Fine salt
<b>3945g</b>	<b>Total weight</b>

Combine all the dry ingredients together.

Add the liquids and knead until a homogeneous dough forms.

Add the cold cubed butter and keep kneading until you have a homogeneous dough.

Leave to stand for 30 minutes at room temperature.

Store in the refrigerator for at least two days before use.

Apricot paste

10g	Yellow pectin
50g	Sugar
<b>500g</b>	<b>100% apricot purée</b>
377g	Sugar
50g	Liquid glucose DE40
6g	Citric acid
<b>993g</b>	<b>Total weight</b>

Mix the pectin and the smaller portion of sugar.  
Heat the apricot purée to 105°F (40°C) and add the sugar and pectin.  
Bring to a boil and pour in the second portion of sugar and the glucose.  
Cook at 220°F (105°C) and add the citric acid.  
Leave to set then cut into 2cm × 2cm cubes.  
Set aside.

Kalingo Crisp

470g	Weak flour
120g	Confectioners' sugar
4g	Fine salt
60g	Almond flour
240g	European-style butter
100g	Whole eggs
<b>160g</b>	<b>KALINGO 65%</b>
<b>1154 g</b>	<b>Total weight</b>

Mix the flour, confectioners' sugar, salt, almond flour and the cold cubed butter.  
Add the eggs.  
Once all the ingredients are combined, make sure you do not overwork the dough.  
Break it into pieces using a sieve and bake in the oven.  
Once they have baked, leave the pieces to cool and coat them with chocolate. Set aside.

Apricot Cream

50g	Water
50g	Sugar
<b>400g</b>	<b>100% apricot purée</b>
28g	Gelcrem Cold
<b>528g</b>	<b>Total weight</b>

Use the sugar and water to make a syrup.  
Add the chilled apricot purée, then the chilled Gelcrem.  
Mix with an immersion blender.  
Leave to stand for 30 minutes and blend again.  
Store in a piping bag.

ASSEMBLY AND FINISHING

As needed Absolu Cristal  
As needed Candied orange slivers

Once the batter has fermented and the cake has baked, glaze it with hot Absolu Cristal using a brush, then add the Kalingo crisp, apricot cream and a few cubes of apricot paste.  
Finish off with some strips of candied orange.

OUR PRODUCT SELECTION



SOSA

ADAMANCE



48687  
TREHALOSE  
POWDER  
700g



37487  
CANDIED ORANGE  
STRIPS 80 × 6MM  
3.5kg



32350 - 32361  
100% APRICOT  
PURÉE  
1kg - 5kg









# TIGRÉ CAKES

MAKES 90 CAKES

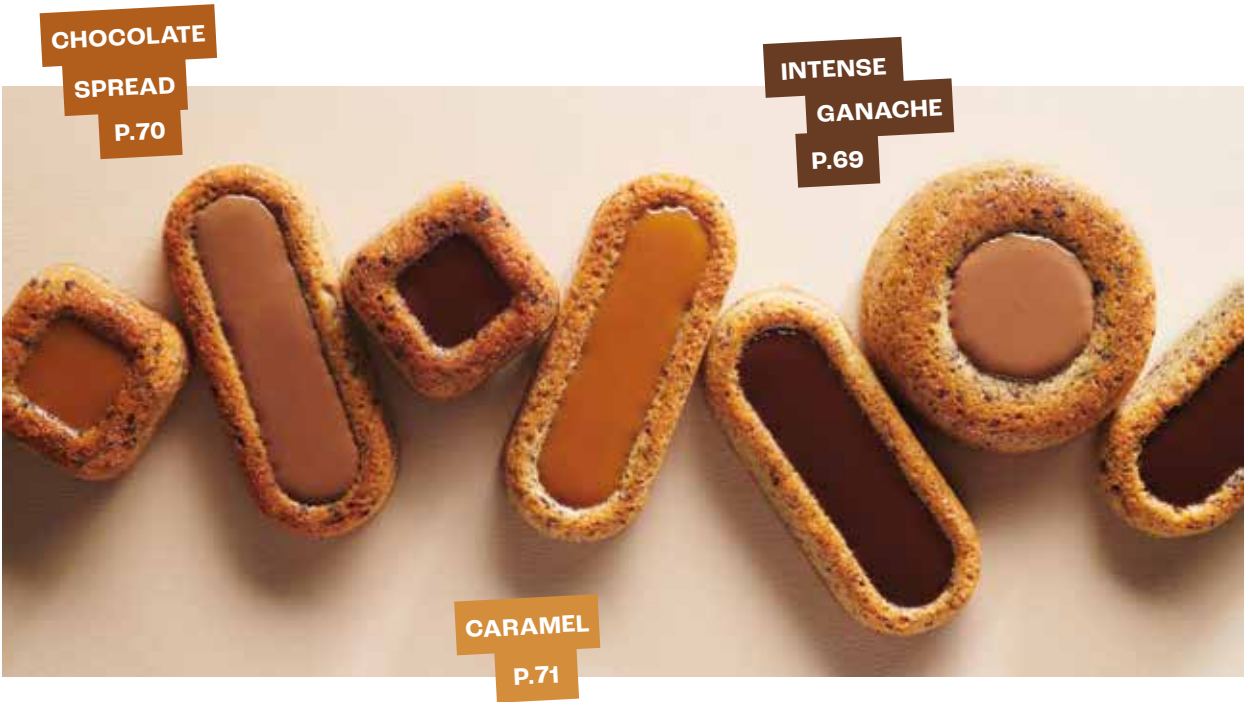
## Tigré Cake Mix

380g	Almond flour
380g	Sugar
380g	Eggs
200g	European-style butter
50g	All-purpose flour
15g	Organic Madagascan vanilla bean paste
140g	Ground Chocolate
1550g	Total weight

Mix the almond flour and sugar.  
Gradually add the eggs.  
Add the warm melted butter, followed by the sifted flour.  
Finish off with the vanilla paste and Ground Chocolate.

## ASSEMBLY AND FINISHING

Make the tigré batter and pipe it into greased silicone molds.  
Place a piece of parchment paper and a baking sheet on top of the molds before baking.  
Bake at 340°F (170°C) for approx. 20/25 minutes.  
Take the cakes out of their molds and leave to cool for several hours.  
Make the spread and use it to fill the tigrés' middles (but don't fill right to the top).



SEE  
THE FRUIT VERSION  
ON THE NEXT PAGE





# TIGRÉ CAKES *with fruit middles*

*100% fruit tigrés*

MAKES 24  
7CM CAKES

## Tigré Cake Mix

195g	Almond flour
195g	Sugar
195g	Eggs
100g	Butter
25g	All-purpose flour
710g	Total weight

Mix the almond flour and sugar.

Gradually add the eggs.

Add the warm melted butter, followed by the sifted flour.

Leave it in the refrigerator for at least 12 hours.

### Fruit chunks (gellan gel) *A recipe by Adamance*

Mix together the sugar and gellan gum, then sprinkle the mixture onto the fruit purée at 40°F (4°C).

Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.

Pour into a frame and set aside at 40°F (4°C).

	Strawberry	Mara Strawberry	Raspberry	Blackcurrant	Apricot	Pear	Mango	Blueberry	Tangerine
Sugar	37.2g	37.2g	37.2g	68.4g	37.2g	37.2g	38.4g	37.2g	37.2g
Gellan gum	3.6g	3.6g	4.8g	8.4g	4.8g	2.4g	2.4g	4.8g	2.4g
Fruit purée	199.2g	199.2g	198g	81.6g	198g	200.4g	151.2g	198g	200.4g
Water	-	-	-	81.6g	-	-	-	-	-
Passion fruit purée	-	-	-	-	-	-	48g	-	-
<b>Total weight</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>	<b>240g</b>



### Fruit iota gels *A recipe by Adamance*

Mix the sugar, powdered glucose (only for the tangerine version) and iota carrageenan, then sift them onto the fruit purée at 40°F (4°C).

Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while.

Store in the refrigerator or mold immediately.

	Strawberry	Mara Strawberry	Raspberry	Blackcurrant	Apricot	Pear	Mango	Blueberry	Tangerine
Fruit purée	297.5g	297.5g	297.5g	297.5g	297.5g	297.5g	200g	297.5g	297.5g
Glucose powder DE33	-	-	-	-	-	-	-	-	50g
Sugar	200g	200g	200g	200g	200g	200g	200g	200g	150g
Iota carrageenan*	2.5g	2.5g	2.5g	2.5g	2.5g	2.5g	2.5g	2.5g	2.5g
Passion fruit purée	-	-	-	-	-	-	97.5g	-	-
<b>Total weight</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>	<b>500g</b>

\* = Propanacotta (Iota) SOSA





## ASSEMBLY AND FINISHING

Make the gellan gel (with fruit chunks), the tigré mix and the [iota gel] or the [fruit ganache].

Cut the gellan gel into small cubes (approx. 1cm).

Use a spatula to stir the diced gellan pieces into the tigré mixture (you need approx. 10g of gel and 30g of mix per cake), and then use a piping bag to fill the molds with it.

Place a sheet of parchment paper and a baking sheet over the mold while baking.

Bake at 340°F (170°C) for approx. 25 minutes.

Once the cakes have cooled, pour about 15g of iota gel or ganache into each one.

### OUR PRODUCT SELECTION



41550 - 38691  
**KONJAC GUM**  
600g

*Sosa* **SOSA**

### ADAMANCE



32355 - 32366 - 50090  
**100% RASPBERRY  
PURÉE**  
1kg - 5kg - 10 kg



32350 - 32361  
**100% APRICOT  
PURÉE**  
1kg - 5kg



32350 - 32361 - 50088  
**100% LEMON  
PURÉE**  
1kg - 5kg - 10 kg



This recipe comes from the  
**Adamance Fruit Travel-Sized  
Cakes booklet**. Scan the QR code  
to see other recipes!





# BROWNIES

## Brownie mix

120g	Sicilian pistachios
120g	Pecans
120g	Whole almonds
410g	Raw cane sugar
290g	Eggs
360g	European-style butter
200g	EXTRA AMER 67%
170g	All-purpose flour
360g	Dark chocolate chips 52%
2150g	Total weight

Roughly chop the nuts and roast them at 320°F (160°C).  
Briefly mix the raw cane sugar with the eggs until the sugar has dissolved.  
Melt the butter with the chocolate and check the temperature - it should be 115/120°F (45/50°C).  
Incorporate this into your first mixture.  
Add the sifted flour, the crushed and toasted nuts and lastly the chips.  
Spread into a 30cm x 40cm frame and bake at 340°F (170°C) for 25 minutes.

## OUR PRODUCT SELECTION

PARIANI



40464  
SHELLED SICILIAN  
PISTACHIOS  
1kg



40468  
SHELLED SICILIAN  
PISTACHIOS  
1kg



40460 / 40473  
ROASTED PIEDMONT  
HAZELNUTS (PGI)  
1kg / 5kg



40476  
ROASTED PIEDMONT  
PGI HAZELNUTS  
5kg



43537 / 42691  
"TUONO" SICILIAN  
ALMONDS  
1kg / 5kg

## OUR PRODUCT SELECTION

Sosa SOSA



41414  
RAW MACADAMIA  
NUTS  
1kg



41433  
RAW PECAN  
NUTS  
1kg



41439  
RAW WALNUT  
HALVES  
1kg

*Tailor this recipe  
to your own personal taste  
using our nuts.*



08—

# PASTRY & BAKERY RECIPES

Pastry's greatest classics for  
all pastry shops and bakeries



*We give you all kinds of  
varieties for these classics,  
but you can put your  
own spin on them too!*



# PARIS-BREST

## Choux pastry

200g	Water
200g	Whole milk
6g	Salt
10g	Sugar
160g	European-style butter
225g	All-purpose flour
400g	Eggs
1201g	Total weight

Bring the water, milk, salt, sugar and butter to a boil.  
Add the flour, then allow the liquid to evaporate.  
Take it off the heat and gradually incorporate the eggs.  
Pipe the mixture out.

# PARIS-BREST *with praliné*

## Praliné intense whipped ganache Reasonable Indulgence recipe

### Liquid starch

650g	Whole milk
20g	Potato starch
670g	Total weight

Mix together a small portion of the cold milk with the potato starch.  
Set aside.  
Heat the rest of the milk to 185/195°F (85/90°C).  
Pour part of the hot milk over the milk-starch mixture.  
Put everything back in the cooking appliance and bring to a boil.

### Praliné whipped ganache

600g	Liquid starch
400g	Heavy cream 36%
10g	Gelatin powder
+ Cocoa butter	

Weigh out the amount of hot liquid starch required for the recipe and add the rehydrated gelatin.  
Using a spatula, gradually emulsify it with the praliné and melted cocoa butter.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Add the cold cream. Mix again.  
Leave to set in the refrigerator, preferably for 12 hours.  
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

55% ALMOND 12.5% COCONUT	70% PEANUT PASTE	50% PECAN	42% PISTACHIO	50% CARAMELIZED HAZELNUT	50% NUTTY ALMOND & HAZELNUT	50% CARAMELIZED ALMOND & HAZELNUT
540g	500g	540g	560g	540g	580g	560g
+ 160g	+ 100g	+ 180g	+ 180g	+ 180g	+ 160g	+ 180g

See our recipe for a well-balanced praliné whipped ganache along with all the range's other pralinés in **THE ESSENTIALS**.

# PARIS-BREST

## with nut paste

### Intense Whipped Ganache with Nut Paste Reasonable Indulgence recipe

#### Sweet liquid starch

555g	Whole milk
20g	Potato starch
85g	Sugar
660g	Total weight

#### Intense Whipped Ganache with Pure Hazelnut Paste

595g	Sweet liquid starch
8g	Gelatin powder 220 Bloom
40g	Water for the gelatin
320g	Piedmont PGI hazelnut paste
135g	Cocoa butter
340g	Heavy cream 36%
1438g	Total weight

Mix together a small portion of the cold milk with the potato starch and set aside.

Heat the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

Combine some of the hot milk with the milk and starch mixture.

Put everything back in the cooking appliance and bring to a boil.

Weigh out the amount of hot liquid starch required for the recipe and add the rehydrated gelatin.

Using a spatula, gradually emulsify it with the hazelnut paste and melted cocoa butter.

Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Add the cold cream. Mix again.

Leave to set in the refrigerator, preferably for 12 hours.

Whisk until the texture is firm enough to use in a piping bag or with a spatula.

#### OUR PRODUCT SELECTION

#### PARIANI



40454 - 40471  
MEDIUM ROASTED  
PIEDMONT PGI HAZELNUT  
PASTE  
1kg - 5kg



40470  
LIGHT ROASTED  
PIEDMONT PGI HAZELNUT  
PASTE  
5kg

SEE

THE NUT PASTE RANGE

P.16



## ASSEMBLY AND FINISHING

As needed Slivered almonds  
As needed Oats

Make the whipped ganache (see recipes below) and leave to set at 40°F (4°C) for at least 6 hours.

Then make the choux pastry.

Use a piping bag and a fluted nozzle to pipe rings onto a perforated baking mat.

Sprinkle with flaked almonds and oats.

Bake the choux pastry to suit your oven:

- Deck oven: Bake for 40/50 minutes at 355°F (180°C) with the vents open.
- Ventilated oven: Heat the oven to 445°F (230°C), put the éclairs in and turn the oven off, keeping the vents closed.

As soon as the choux pastry has blown up and started to change color, turn the oven back up to 355°F (180°C) and open the door slightly to finish baking.

Using a knife with a serrated edge to cut the ring in two.

Beat the whipped ganache.

Use a piping bag with a fluted nozzle to fill the Paris-Brest. Add a few nut pieces. Sprinkle the top part of the Paris-Brest with confectioners' sugar and put it back in place.

Tip: To make your dessert even more indulgent, use a piping bag to add a few dashes of praliné between the whipped ganache.









# FLANS

## Almond Shortbread Crust

495g	All-purpose flour	Use the paddle attachment in a food processor to mix the dry ingredients
190g	Confectioners' sugar	into the cold cubed butter until the mixture resembles crumbs.
4g	Salt	When there are no more lumps, add the cold eggs and mix them in
65g	Almond flour	to create a homogeneous paste.
255g	European-style butter	Store in the refrigerator or spread out immediately.
105g	Eggs	
1114g	Total weight	

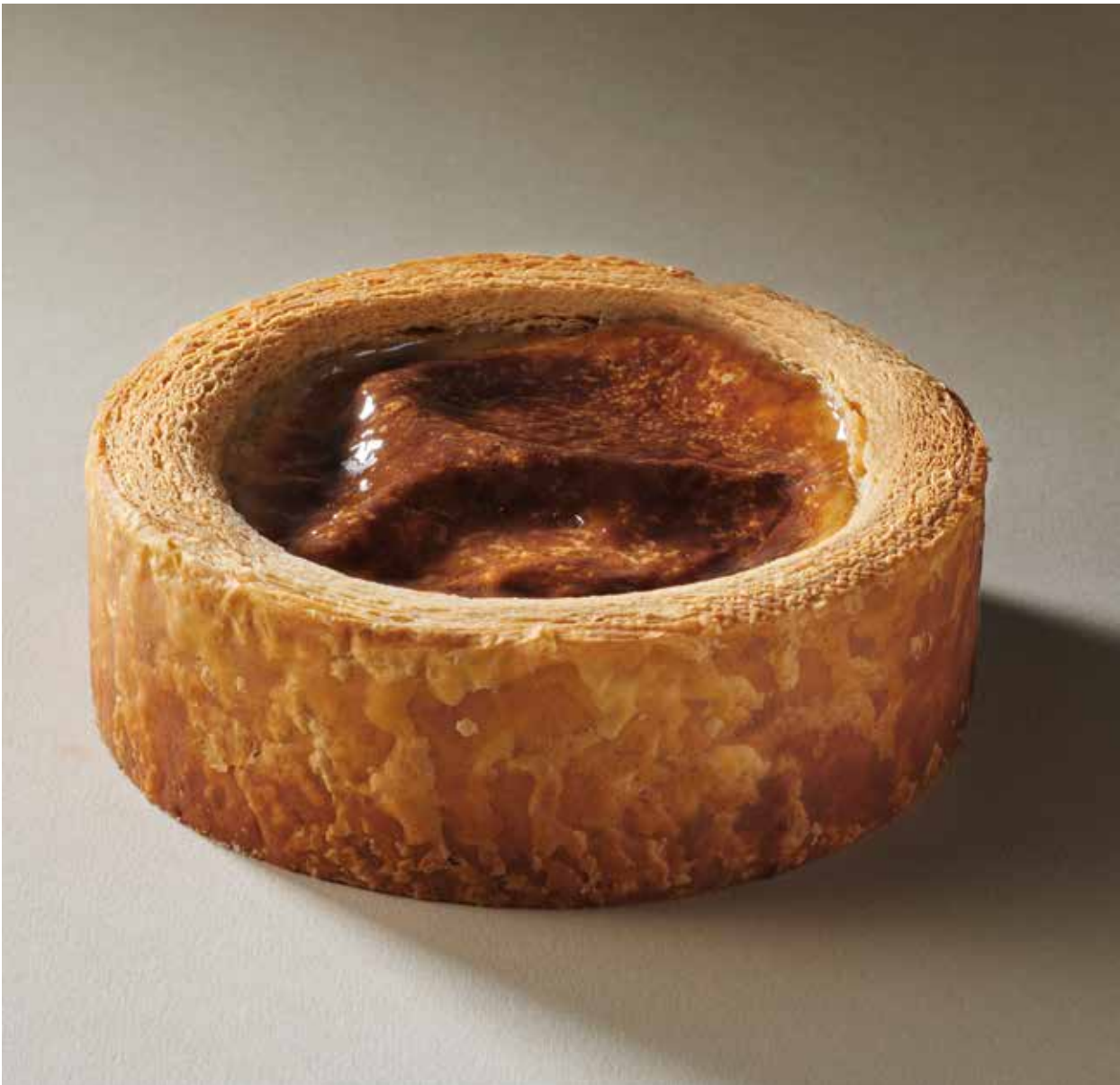
## P125 Cœur de Guanaja Shortbread Crust

225g	European-style butter	Using the paddle attachment in a food processor, mix the cold cubed
125g	<b>P125 CŒUR DE GUANAJA</b>	butter until it has a soft and fluffy creamed texture.
170g	Confectioners' sugar	Add the P125 Cœur de Guanaja melted at 95°F (35°C).
55g	Almond flour	Add the confectioners' sugar, almond flour and salt.
4g	Fine salt	Add the eggs. Mix together.
95g	Eggs	Add the flour, then hand-mix until a homogeneous dough forms.
440g	All-purpose flour	Store in the refrigerator or spread out immediately.
1114g	Total weight	

## Puff pastry dough

<b>Beurre manié</b>	Use the paddle attachment in a food processor to mix the butter and flour.
1000g European-style butter	Spread out on a tray.
380g All-purpose flour	Leave to cool in the refrigerator.
1380g Total weight	
<b>Puff pastry</b>	Dissolve the salt in the cold water.
30g Fine salt	Use the paddle attachment in the mixer to combine the European-style
450g Water	butter and flour until they form into crumbs.
300g European-style butter	Once crumbs have formed, add the water and salt mixture.
1000g All-purpose flour	Mix quickly for a few moments.
1380g Beurre manié	(It is vital you don't mix for too long as this will toughen the dough.)
3160g Total weight	Turn the dough out and shape it into a rectangle.
	Cover up the dough and store at 35°F (2°C) for approx. 6 hours.
	Place the beurre manié on the détrempe and give it 3 double turns,
	with 12-hour rest period between each one at 35°F (2°C).





**Vanilla-Flavored Egg Flan Mix**

1540g	Whole milk	Warm the milk and vanilla bean paste.
310g	Sugar	Pour them into the sugar, egg yolks, starch, and flour mixture and combine, then put the whole mixture back in the pan.
185g	Egg yolks	Bring it to a boil then pour it into the blind-baked pastry case.
60g	Corn starch	
60g	All-purpose flour	
2155g	Total weight	

 TADOKA	 ORGANIC MADAGASCAN VANILLA BEAN	 ORGANIC MADAGASCAN VANILLA BEAN PASTE	 TAHITENSIS VANILLA BEAN PASTE	 ORGANIC MADAGASCAN VANILLA BEAN
12g	15g	25g	25g	50g



## Chocolate Flan Mix

740g	Whole milk	Heat the milk and cream together.
740g	Heavy cream 36%	Pour it onto a mixture of the starch and sugar and combine, then
60g	Corn starch	put everything back into the pan.
160g	Sugar	Bring it to a boil, then stir in the chocolate (don't use a blender).
2000g	Total weight	Pour it into a blind-baked pastry case.

EXTRA AMER	P125 CŒUR DE GUANAJA	CONFECTION 80%*
300 g	275 g	280 g

\*Identical amounts for Équateur 80%, Ghana 80%, Madagascar 80%, République Dominicaine 80%

## Praliné Flan Mix

800g	Whole milk	Heat the milk and cream together.
800g	Heavy cream 36%	Pour it onto the starch mixed with the and sugar and combine, then
105g	Corn starch	put everything back into the pan.
200g	Sugar	Bring it to a boil, then stir it into the praliné (don't use a blender).
1905g	Total weight	Pour it into the blind-baked pastry case.

50% NUTTY HAZELNUT & ALMOND PRALINÉ	55% NUTTY HAZELNUT PRALINÉ	50% CARAMELIZED HAZELNUT PRALINÉ
300g	300g	300g

## Coffee Flan Mix

1540g	Whole milk	Warm the milk and coffee bean paste.
310g	Sugar	Pour them into the sugar, egg yolks, starch and flour mixture and
185g	Egg yolks	combine, then put the whole mixture back in the pan.
60g	Corn starch	Bring it to a boil then pour it into the blind-baked pastry case.
60g	All-purpose flour	
2155g	Total weight	


ORGANIC COFFEE BEAN PASTE
40g

## ASSEMBLY AND FINISHING

Make the shortbread crust and spread it to a depth of 3mm. Use it to line some greased 14cm rings.

Blind bake at 330°F (165°C) for approx. 20 minutes.

Remove the baking beans and then bake again for 10 minutes.

Make the flan mix and put 500g into each ring.

Store in the refrigerator for at least 3 hours.

Bake at 355°F (180°C) for approx. 30 minutes.



# LEMON MERINGUE *Pie*

**MAKES 16 DESSERTS**  
Ø 6.5 CM

## Almond Shortbread Crust

180g	All-purpose flour
25g	Almond flour
70g	Confectioners' sugar
2g	Fine salt
90g	European-style butter
40g	Whole eggs
407g	Total weight

Use the paddle attachment in a food processor to mix the dry ingredients into the cold cubed butter until the mixture resembles crumbs.

When there are no more lumps, add the cold eggs and mix them in to create a homogeneous paste.

Store in the refrigerator or spread out immediately.

## Almond Cream

70g	European-style butter
70g	Confectioners' sugar
10g	Potato starch
70g	Almond flour
40g	Eggs
250g	Total weight

Make a creamed butter, then add the confectioners' sugar, starch and almond flour.

Gradually incorporate the eggs.

Store this mixture in the refrigerator or use immediately.

## Ivoire & Lemon Cream

1g	Lemon zest
105g	100% lemon purée
35g	Sugar
115g	Eggs
85g	IVOIRE 35%
5g	Cocoa butter
346g	Total weight

Mix together the fruit purée, sugar, zest and eggs.

Cook slowly over low heat until it begins to thicken, stopping as soon as it starts to boil.

Gradually pour this onto the melted Ivoire couverture and cocoa butter, carefully creating an emulsion.

Store in the refrigerator until completely cooled.

## Swiss Meringue

115g	Egg whites
235g	Sugar
350g	Total weight

In a mixing bowl in a bain-marie, mix the whites and sugar at a temperature of up to 130/140°F (55/60°C).

Remove the bowl from the bain-marie and beat with a whisk.

## ASSEMBLY AND FINISHING

As needed Confectioners' sugar

Make the shortbread crust and roll it out to a depth of 2mm. Use to line greased 6.5cm diameter molds.

Bake for approx. 10/15 minutes at 300°F (150°C). Make the almond cream and the lemon cream.

Fill the tart cases with 15g almond cream and finish baking (approx. 5 minutes at 300°F (150°C)). Set aside.

Fill the tarts with lemon cream and smooth their surfaces. Store in the refrigerator. Make the Swiss meringue.

Using a piping bag, pipe a 20g ball onto the tartlet, sprinkle it with confectioners' sugar and bake for 3 minutes at 355°F (180°C).

## OUR PRODUCT SELECTION

### ADAMANCE



36788 - 36790  
100% TANGERINE  
PURÉE  
1kg - 5kg



41197  
100% BLOOD ORANGE  
PURÉE  
1kg



42893  
100% BERGAMOT  
PURÉE  
1kg



43005  
100% YUZU  
PURÉE  
1kg

*Change up this recipe  
with different  
citrus fruit from  
the Adamance range!*





# Chocolate TART

MAKES 15 TARTS

## P125 Cœur de Guanaja Shortbread Crust

180g	European-style butter
100g	<b>P125 CŒUR DE GUANAJA</b>
135g	Confectioners' sugar
45g	Almond flour
3g	Fine salt
75g	Eggs
350g	All-purpose flour
888g	Total weight

Using the paddle attachment in a food processor, mix the cold cubed butter until it has a soft and fluffy creamed texture.  
Add the P125 Cœur de Guanaja melted at 95°F (35°C).  
Add the confectioners' sugar, almond flour and salt, then the eggs.  
Add the flour, then hand-mix until a homogeneous dough forms.  
Store in the refrigerator or spread out immediately.



### Intense Chocolate Ganache Reasonable Indulgence recipe

300g Whole milk  
200g Heavy cream 36%  
90g Glucose syrup DE60  
16g Sugar  
4g Pectin X58  
610g Total weight

Heat the milk, cream and glucose DE60 to 105/115°F (40/45°C).  
Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.  
When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Pour out at 105/115°F (40/45°C).  
Leave to set for at least 2 hours in the refrigerator at 40°F (4°C).

CARAÏBE	ÉQUATORIALE NOIRE	EXTRA AMER	EXTRA BITTER	EXTRA NOIRE	GUANAJA	MANJARI	SATILIA NOIRE 62%	SATILIA NOIRE 70%
410 g	440 g	420 g	430 g	510 g	370 g	420 g	430 g	370 g

o

*A ganache recipe made using "reasonable indulgence" principles and reworked to prevent drying and keep its texture soft*

### CONFECTION 80% Ganache Reasonable Indulgence recipe

150 g Whole milk  
110 g Heavy cream 36%  
90 g Invert sugar  
250 g CONFECTION 80%\*  
600 g Total weight

Heat the milk with the cream and invert sugar to 80 °C.  
Emulsify with a spatula by gradually pouring over the partially melted chocolate.  
Blend intensely as soon as possible to perfect the emulsion.

### Soft Chocolate Absolu Glaze (ready-to-use)

1000g 39% Dark Chocolate  
Absolu Glaze  
1000g Total weight

Remove the foil top.  
Depending on what you are using it for, add 20/60g of water.  
Put the top back in place and heat to 95/130°F (35/55°C), preferably on low power in the microwave.  
Stir from the middle before use or blend with an immersion blender.

## ASSEMBLY AND FINISHING

Make the P125 shortbread crust and roll it out to a depth of 2.5mm.

Use to line greased 7.5cm diameter molds. Bake at 300°F (150°C) for 20/22 min.

Make the ganache and, once it is at 105/115°F (40/45°C), pour it into the tart cases, leaving 5mm of space at the top for the glaze.

Leave to set in the refrigerator and glaze the tarts.

### Garnish

Place some tempered Guanaja couverture chocolate on a CHOCOLATREE "Shattered Mirror" transfer sheet (ref: 12466CCZ).

Immediately cover it with a second sheet, then use a rolling pin to spread out and smooth the couverture chocolate. Leave to set at 60°F (17°C). Break it up and place the pieces on each tart (see photo).



# MINI CHOUX BUNS *with vanilla*

MAKES 60 PIECES

## Choux pastry

150g	Water
150g	Whole milk
5g	Fine salt
7g	Sugar
120g	European-style butter
170g	All-purpose flour
300g	Eggs
902g	Total weight

Bring the water, milk, salt, sugar and butter to a boil.  
Add the flour, then allow the liquid to evaporate.  
Take it off the heat and gradually incorporate the eggs.  
Pipe the mixture out.

## Vanilla crème pâtissière

1610g	Whole milk
225g	Sugar
195g	Eggs
500g	Corn starch
80g	Gelcrem Hot
210g	European-style butter
2212g	Total weight

Bring the milk and vanilla to a boil.  
Mix together the sugar and eggs, and add the corn starch and Gelcrem.  
Pour the boiling liquid into the mixture, put it back in the pan and cook for 2 minutes until boiling.  
Take it off the heat, remove the vanilla beans and stir in the cubed butter (don't use an immersion blender).  
Cool down quickly.

				
TADOKA	ORGANIC MADAGASCAN VANILLA BEAN	ORGANIC MADAGASCAN VANILLA BEAN PASTE	VAKANA PERLES DE VANILLE	ORGANIC MADAGASCAN VANILLA BEAN
12g	15g	25g	10 g	50g

## ASSEMBLY AND FINISHING

As needed Granulated sugar  
As needed Chopped Piedmont PGI hazelnuts (2-4mm)

Make the choux pastry dough.  
Place the choux buns on a tray lined with a perforated silicone mat and sprinkle them with sugar crystals and chopped hazelnuts. Heat the oven to 480°F (250°C). Put the choux buns in and turn off the oven, keeping the vents closed.  
As soon as the choux pastry has blown up and started to change color, turn the oven back up to 355°F (180°C) and open the door slightly. (Second option: Bake at 330°F (165°C) in ventilated oven with the vents open.)  
Make the vanilla pastry cream and use it to fill the choux buns.  
Set aside.

### OUR PRODUCT SELECTION



40461 - 40474  
CHOPPED PGI  
PIEMONTE HAZELNUTS  
(2 - 4MM)  
1kg - 5kg

PARIANI

N

NOROHY



31356 - 26521  
ORGANIC  
MADAGASCAN  
VANILLA BEAN  
125g - 250g

YOU CAN

VARY THIS RECIPE

TO INCLUDE ALL OUR

PASTRY CREAMS P.62





# Chocolate MILLEFEUILLES

MAKES 36 PIECES

## Beurre Manié with Wholemeal Flour

1000g European-style butter  
380g Wholemeal flour  
1380g Total weight

Mix the butter and flour with the paddle attachment in a stand mixer.  
Spread out on a tray.  
Leave to cool in the refrigerator.

## Puff Pastry with Wholemeal Flour

30g Salt  
450g Water  
300g European-style butter  
1000g Wholemeal flour  
1380g Beurre manié with wholemeal flour  
7g White vinegar\*  
3167g Total weight

Dissolve the salt in the cold water.  
Use the paddle attachment in the mixer to combine the butter and flour until they form into crumbs.  
Once crumbs have formed, add the water and salt mixture.  
Combine roughly, it is vital you don't mix for too long as this will toughen the dough.  
Turn the dough out and shape it into a rectangle.  
Cover up the dough and store at 35°F (2°C) for approx. 6 hours.  
Place the beurre manié on the détrempe and give it 3 double turns, with 12-hour rest period between each one at 35°F (2°C).

\*It's important to use vinegar if you are storing your dough for a longer period in the refrigerator or freezer.

### Cocoa nib opalines

200g	Sugar
200g	Glucose DE35/40
200g	Fondant
60g	Cocoa nibs
660g	Total weight

Cook the sugar, glucose and fondant at 330°F (165°C).  
Add the cocoa nibs.  
Pour onto a silicone baking sheet.  
Once it has cooled, grind the mixture into a powder and set it aside away from moisture.

### Guanaja crème pâtissière

945g	Whole milk
125g	Sugar
115g	Eggs
25g	Corn starch
40g	Gelcrem Hot
280g	GUANAJA 70%
1530g	Total weight

Bring the milk to a boil, stir in the sugar and eggs, and add the corn starch and Gelcrem.  
Pour the boiling liquid into the mixture, put it back in the pan and cook for 2 minutes until boiling.  
Take off the heat and slowly combine with the chocolate, stirring with a spatula to start an emulsion, and mix using an immersion blender to make a perfect emulsion. Cool down quickly.

### Guanaja Diplomat Cream

1400g	Guanaja crème pâtissière
300g	Heavy cream 36%
1700g	Total weight

Loosen the cold crème pâtissière with the paddle attachment in a stand mixer and then add the stiffened chantilly cream.  
Use immediately.

## ASSEMBLY AND FINISHING

Make the puff pastry and opaline and set them aside.

Make the Guanaja pastry cream for the diplomat cream and set it aside at 40°F (4°C).

Laminate the puff pastry so it is 3mm thick and leave it between two 40cm × 60cm trays lined with a silicone mat.

Leave stand for at least 2 hours at room temperature.

Place a non-stick mat and a rack on the puff pastry and bake for approx. 45 minutes at 320°F (160°C).

Apply a generous sprinkling of cocoa nib opaline to the pastry and bake for 3 minutes at 320°F (160°C).

When the puff pastry is cold, cut it into 3cm × 36cm strips. Set aside.

Loosen the pastry cream with the paddle attachment in a stand mixer and fold it into the stiffened chantilly cream.

Use a piping bag with a 14mm nozzle to pipe two rows of diplomat cream onto a strip of puff pastry, then put in place another strip and repeat.

Finish by adding a third strip of puff pastry.

Cut it into individual 12cm-long millefeuilles.





# ÉCLAIRS *with chocolate & coffee* | MAKES 40 ÉCLAIRS

## Choux pastry

240g	Water
240g	Whole milk
10g	Fine salt
10g	Sugar
190g	European-style butter
285g	Pastry flour
480g	Eggs
1450g	Total weight

Bring the water, milk, salt, sugar and butter to a boil.  
Add the flour, then allow the liquid to evaporate.  
Remove from the heat and gradually incorporate the eggs.  
Pipe the choux pastry into éclairs.

## P125 Cœur de Guanaja crème pâtissière

2340g	Whole milk
350g	Sugar
280g	Whole eggs
60g	Corn starch
100g	Gelcrem Hot
585g	P125 CŒUR DE GUANAJA
3400g	Total weight

Bring the milk to a boil.  
Mix together the sugar and eggs, and add the corn starch and Gelcrem.  
Pour the milk over the mixture, put it back in the pan and cook for 2 minutes until boiling.  
Pour the hot crème pâtissière into the chocolate.  
Make an emulsion. Cool down quickly.  
This recipe can be made with chocolates from the Confection 80% range.  
Find more recipes on **page 62**.

## Tender P125 Cœur de Guanaja glaze

170g	Heavy cream 36%
180g	P125 CŒUR DE GUANAJA
450g	Absolu Cristal neutral glaze
800g	Total weight

Warm the cream then gradually combine with the chocolate.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Add the Absolu Cristal neutral glaze which you have simmered with the water. Mix again. Use at 85/105°F (30/40°C).



## Organic coffee bean paste crème pâtissière

2480g	Whole milk	Bring the milk to a boil.
345g	Sugar	Mix together the sugar and eggs, and add the corn starch and Gelcrem.
295g	Eggs	Pour the milk over the mixture, put it back in the pan and cook for
75g	Corn starch	2 minutes until boiling.
125g	Gelcrem Hot	Add the coffee paste and stir it in.
75g	Organic coffee bean paste	Take it off the heat and incorporate the cubed butter, but don't blend it in.
320g	European-style butter	Cool down quickly.
3400g	Total weight	

## Jivara & Coffee Soft Glaze

152g	Heavy cream 36%	Warm the cream then gradually combine with the chocolate.
230g	JIVARA 40%	Mix straight away thoroughly using an immersion blender to make a
405g	Absolu Cristal neutral glaze	perfect emulsion.
14g	Organic coffee bean paste	Add the Absolu Cristal neutral glaze which you have simmered with
800g	Total weight	the water and coffee bean paste.
		Mix again.

## ASSEMBLY AND FINISHING

Make the choux pastry and arrange it on a tray lined with perforated silicone mat.

If you are cooking in a ventilated oven:

Heat the oven to 480°F (250°C), put the éclairs in and turn the oven off, keeping the vents closed.

As soon as the choux pastry has blown up and started to change color, turn the oven back up to 355°F (180°C) and open the door slightly.

Or bake at 330°F (165°C) in a ventilated oven for approx. 30 minutes with the vents open.

Fill the éclairs using a piping bag with a small round nozzle.

Melt the chocolate glaze at 82/85°F (28/30°C) and use it to glaze the éclairs' rounded tops.

Store in the refrigerator.

### OUR PRODUCT SELECTION



6360 - 8234  
**P125 CŒUR DE  
GUANAJA**  
3kg - 12kg



**VALRHONA**



**SOSA**



48640 - 44602  
**GELCREM HOT**  
500g - 12,5kg



**NOROHY**



41822  
**ORGANIC COFFEE  
BEAN PASTE**  
500g



**TURN TO P.34  
FOR MORE INFORMATION  
ABOUT GELCREM HOT**

# A few tips and ideas for giving your store extra pizzazz and boosting your sales

## Spotlight your most profitable products

*Work out your margins and rearrange your sales counter*

### COST PRICE

### MOST PROFITABLE SELLERS

### DISPLAY AREA

- Work out the **cost price** for every element of your range (by product or product family)
- Select the **products with the biggest gross margin**
- Give more **display space** to these top products in your sales area

### PAIRED PRODUCTS

### SALES PITCH

### ROUNDING UP THE PRICE

- Identify **pairs of products** that are bought together more than any others.
- **Round up your prices** to the next whole number when you include an additional product (an example of this would be rounding up a €4.30 product to €5 when the customer also buys a mini pastry or travel-sized cake).
- Train your salespeople and always include these offers in your **sales pitches**.

## Create mixed offers

*via promotions and deals*

## Boost purchase frequencies and average total spend per customer

*Make it easy to access your range and pique your customers' interest.*

### LOYALTY SCHEME

### SELF-SERVICE

### LIMITED EDITIONS / SEASONAL RANGES

- Experiment with **limited editions and seasonal ranges** and keep your customers up to date via text messages, email, social media and so on
- Set up a **loyalty scheme**
- Develop a **self-service range** (with drinks, sandwiches, snacks and so on)

### DISPLAY YOUR PRICES CLEARLY

### USE YOUR COUNTER AND WINDOW AS DISPLAY AREAS

### 4 KEY MOMENTS IN THE DAY

- **4 key moments:** breakfast / lunch / afternoon snacks / the end of the day
- **Use your counter and window as display areas** for the products most relevant to the time of day
- **Clearly display your prices** for the products you want to highlight

## Use dynamic merchandising

*Tailor impulse buys to the time of day.*



## Bakery training at L'École Valrhona

L'École Valrhona is committed to supporting you every day in your quest for uniqueness with training tailored to your needs. Together, let's push back the limits of creativity as part of an innovative, forward-looking approach to gastronomy.

If you would like to improve your skills,  
L'École Valrhona offers signature bakery courses.

*Pastries, panettones,  
baked goods*



LEARN MORE

ABOUT OUR TRAINING

COURSES AT VALRHONA.COM

If you need any information or you would like to enroll, contact our Customer Service department:  
by e-mail at [ecole@valrhona.fr](mailto:ecole@valrhona.fr)











VALRHONA

Let's imagine the best of chocolate®

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Together

GOOD BECOMES BETTER

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For 100 years, Valrhona has brought out the best in chocolate alongside cocoa producers, employees and chefs. Its mission is to create a fair, sustainable cocoa industry while inspiring creative and responsible gastronomy. 100% of the cocoa beans that we use can be traced back to our 17,215 producers: this provides the assurance of knowing where the cocoa comes from and who harvested it, and also that it was produced in good conditions. Valrhona's commitment resulted in it obtaining B Corporation® certification with its exacting standards in January 2020, something it is very proud of. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

TO LEARN MORE ABOUT OUR COMMITMENT,  
VISIT [VALRHONA.COM](http://VALRHONA.COM)









## VALRHONA SELECTION: A GROUP OF COMMITTED BRANDS



At Valrhona Selection, we unite leading, committed brands, including **Valrhona, Sosa, Chocolatree, Norohy, Adamance, and Pariani** around an ethical approach, so that you have access to a diverse range that meets your needs. These brands are all driven by the same desire to develop as part of a joint, sustainable project. To achieve this, they have made a solid commitment to implementing actions that will lay the ground for the future in a way that respects both nature and people.



At Valrhona, our strength lies in the ties we forge between producers, employees and customers. It is this connection forged day in, day out that allows cocoa producers to work in the best possible conditions and our customers to explore their creativity with a greater sense of social responsibility thanks to the products and services we offer you.



A good product has the taste, the look – and the texture! Crispies, Peta Crispies and Cantonese Nut products will make every bite unique. Nature's bounty is also showcased through the "Transparency" collection, which exclusively uses natural ingredients.



We eat first with our eyes – so there is every reason to stand out! Add a festive, personal finish to your holiday recipes with Valrhona chocolate molds and decorations made using 100% natural colors. Working with you to create your custom finishing touch is our raison d'être!



"Norohy" is a combination of "Noro" (meaning "light" in Madagascan) and "Rohy" ("bond"), a name that perfectly encapsulates our mission to shine a spotlight on the people who grow vanilla and create a link between planters and chefs so that we can show off this exceptional ingredient at its best. Everything that goes into our Madagascan range is certified organic.



Our fruit purées are free from added sugar and additives and they are 100% traceable back to the original grower. They respect fruit's natural flavor, the environment and the people who use agroecology techniques to cultivate our ingredients. This way, ethically conscious makers can tell their customers all about the fruit they use.



Founded in 2010, the company offers nuts selected among the best varieties in Italy, such as "Nocciola Piemonte I.G.P" hazelnuts or "Verde di Bronte D.O.P" pistachios, in a range of forms including whole or chopped nuts, powders and flours, organic oils, pure pastes, creams and more. All producers comply with the strict "Filiera PARIANI" charter, which is more demanding than that of the PGI and guarantees raw materials of the highest quality. The company's slogan "Research and Excellence" is a demonstration of its mission to create exceptional, 100% natural ingredients and products, satisfy the most exacting of palates and inspire creative recipes.





# NOTES





