

SATILIA COUVERTURES' ADVANTAGES

- **Optimal fluidity and superior enrobing properties** that cover chocolate bonbons with a fine, uniform layer.
- **Ease of use:** Observe traditional methods while tempering SATILIA couverture (see recommendations below).
- **Shine:** SATILIA guarantees shiny chocolate bonbons with dark brown tones and “satin” highlights when the recommended coating conditions are respected.
- **Balance of aromatic profiles:** SATILIA couvertures stand out thanks to their perfect balance, in accordance with Valrhona know-how.

ENROBING ADVICE

MELTING CHOCOLATE

The melting temperature varies depending on the type of couverture used. It is therefore vital to respect the temperature specified for each couverture, for several hours.

Dark Couverture: 122/131 °F (50/55 °C)

Milk Couverture: 113/122 °F (45/50 °C); do not exceed 122 °F (50 °C) to avoid damaging milk protein. The best way to melt the chocolate is in a steamer overnight. Do not overheat, as this will make it impossible to work the chocolate, especially milk chocolate. Be sure not to work the same chocolate too many times, as it will eventually start to form bubbles and thicken (the consequence of condensation).

TEMPERING AND TEMPERATURES

Tempering is a technique which enables the fat in the chocolate to crystallize to a stable, homogenous form and to obtain an end product which is glossy and crisp and will keep for a long time without blooming. While working with the chocolate, keep the temperature in the work room as steady as possible, between 65 °F (18 °C) and 68 °F (20 °C). Always work on a dry, un-chilled marble slab.

For manual tempering:

- Bring the entire mass up to high temperature T1, pour 3/4 of this mass on un-chilled marble.
- Table (stir) until low temperature T2 is reached.
- Then adjust the temperature of the chocolate to reach T3 by adding just the right amount of the mass maintained at T1. When tempering chocolate manually for an enrobing machine, bring the chocolate to T4, not T3, as the warmer, tempered couverture will cool without thickening when put into the enrober. This means that it will reach the right temperature for working.

For machine tempering:

- Check the accuracy of temperatures displayed by immersing a thermometer into the mass.

This temperature must be maintained throughout the enrobing process:

	T1	T2	T3	T4 Manual
Melting				
Crystallization working the chocolate				
Applying the chocolate				
				T3 Machine

Couverture	T1	T2	Machine Application T3	Manual Application T4
Dark	122/131 °F	82/84 °F	88/89 °F	87/88 °F
Milk	113/122 °F	81/82 °F	86/88 °F	85/87 °F

When tempering is well under way, it is possible to work **SATILIA** couvertures at a higher temperature for specific needs, e.g. extremely fine coating and/or more sophisticated fork decorations.

For this, **SATILIA DARK 62%** and **SATILIA MILK 35%** may allow a wide range of settings.



SAOTOUBO *An original recipe from L'Ecole du Grand Chocolat Valrhona*

FROZEN GANACHE BALL

250 g TROPILIA DARK 53% couverture
or 225 g TROPILIA DARK 70%
or 230 g SATILIA DARK 62%

250 g whipping cream 35%
20 g invert sugar
12 g comstarch

Yield: 30 small cakes (in 5 cm diameter metal rings)

- Cook the cream and comstarch like for a pastry cream and pour onto the melted couverture at a temperature of 55°C (131°F).
- Smooth with a whisk and pipe 2 cm little balls of pastry cream using a piping bag with a plain nozzle.
- Blast freeze.

SAO TOMÉ BISCUIT

500 g TROPILIA DARK 53% couverture
or 450 g TROPILIA DARK 70%
or 460 g SATILIA DARK 62%

380g egg whites
100 g sugar
80 g egg yolks
70 g butter
60 g all-purpose flour

- Melt the couverture to 50/55°C (122/131°F) and add the butter.
- Meanwhile, whip the egg whites to soft peaks.
- Add the egg yolks to the chocolate and the sugar to the whipped egg whites.
- Incorporate a little bit of the egg whites into the chocolate mixture and fold the flour and the rest of the egg whites with a rubber spatula. This mixture has to deflate.

ASSEMBLY AND FINISHING

- In metal rings lined with parchment paper, pipe the Sao Tome Biscuit batte to fill the ring half-full.
- Place a Frozen Ganache Ball, press slightly and cover with more batter.
- Cook immediately or blast freeze and cook when still frozen.

MACARON AVELLANA *An original recipe from L'Ecole du Grand Chocolat Valrhona*

MACARONS CHOCOLAT

250 g almond flour
300 g icing sugar
60 g VALRHONA COCOA POWDER
110 g egg whites
110 g egg whites
30 g sugar
300 g sugar
100 g water
QS chocolate-brown coloring

Yield: 80 pieces (petit-fours size)

- In a food processor blend together the almond flour, icing sugar and cocoa powder. Sift.
- Mix larger quantity of sugar with water and cook to 110°C (230°F).
- Pour onto the first portion of egg whites, slightly whipped with smaller quantity of sugar.
- Whip until completely cooled down and add the coloring.
- Add the second portion of egg whites that are not whipped and a part of the meringue to the powder mix.
- Start processing (macaronner) then add the remaining meringue.
- Cook in a convection oven at 140°C (284°F) for 12 to 15 minutes.

BASIC VANILLA CUSTARD

210 g whipping cream 35%
210 g whole milk
85 g egg yolks
65 g sugar
1 ea. vanilla bean

- Bring the milk and cream to a boil with the split and scraped vanilla bean.
- Pour onto the egg yolks mixed with sugar.
- Cook the mix to 82/84°C (180/183°F) until it covers the back of a spoon, pass through chinois, process and use immediately, or set aside while cooling down rapidly.

VANILLA TROPILIA CREMEUX

500 g Basic Vanilla Custard
215 g TROPILIA DARK 53% couverture
or 193 g TROPILIA DARK 70%
or 210 g SATILIA DARK 62%
or 290 g SATILIA MILK 35%

- Pour the hot custard onto the melted couverture stirring in the center to create a shiny and elastic core of emulsion.
- Set aside in the refrigerator in order to use once crystallized.

ASSEMBLY AND FINISHING

- Using a piping bag with a plain nozzle, pipe the Vanilla Tropilia Cremeux on the Chocolate Macarons halves.
- Roll the garnished macarons halves over ground roasted hazelnuts in order to create hazelnut chunks inclusions.
- Pipe a small amount of Vanilla Tropilia Cremeux on the other half-macarons in order to finish and assemble the macarons halves.

P R O F E S S I O N A L S I G N A T U R E



TROPILIA & SATILIA RANGES

The Valrhona technical couvertures for all professionals



TROPILIA Range

The Tropolia range has been specifically designed to meet the everyday needs of Pastry Chefs and Chocolatiers. Highly recommended for interiors and fillings, it will satisfy any professional need for ease of use combined with a consistent quality and taste.

TROPILIA DARK 70%

With its high cocoa percentage, **TROPILIA DARK 70%** will give chocolate intensity to your creations while being multi-purpose and easy to use.

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 12kg box of feves Code: 8517	Cocoa 70% min Sugar 28% Fat 39% Milk powder 0.5%	Cocoa beans, sugar, cocoa butter, whole milk powder, emulsifiers (soya lecithin), natural vanilla extract.	14 months* <i>* from date of production</i>	Keep in a dry place at a constant temperature between 16-18°C (60-64°F).


APPLICATIONS

APPLICATION	Fine chocolate Ganache	Enrobing	Molding	Ganache (bonbon and pastry)	Mousse	Sauce	Ice creams & Sorbets	Chocolate beverages	Decoration	Glazing	Cremeux
TROPILIA DARK 70%											

● POSSIBLE APPLICATIONS

TROPILIA DARK 53%

The go-to couverture for all pastry and baking professionals, **TROPILIA DARK 53%** will satisfy a diversity of purposes with the same consistent Valrhona quality. Its balanced cocoa percentage is particularly suited for ingredient pairing, and will not overpower other flavors in your creations.

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 12kg box of feves Code: 8515	Cocoa 53% min Sugar 45.6% Fat 35%	Sugar, cocoa beans, cocoa butter, emulsifier (soya lecithin), natural vanilla extract.	14 months* <i>* from date of production</i>	Keep in a dry place at a constant temperature between 16-18°C (60-64°F).

APPLICATIONS


APPLICATION	Fine chocolate Ganache	Enrobing	Molding	Ganache (bonbon and pastry)	Mousse	Sauce	Ice creams & Sorbets	Chocolate beverages	Decoration	Glazing	Cremeux
TROPILIA DARK 53%											

● POSSIBLE APPLICATIONS



TROPILIA MILK 29%

TROPILIA MILK 29% is a couverture that offers sweet milk chocolate flavors for even more indulgent creations.

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 12kg box of feves Code: 8516	Sugar 46.6% Cocoa 29% min Fat 33%	sugar, whole milk powder, cocoa butter, cocoa beans, emulsifier (soya lecithin)	12 months* <i>* from date of production</i>	Keep in a dry place at a constant temperature between 16-18°C (60-64°F).

APPLICATIONS

APPLICATION	Fine chocolate Ganache	Enrobing	Molding	Ganache (bonbon and pastry)	Mousse	Sauce	Ice creams & Sorbets	Chocolate beverages	Decoration	Glazing	Cremeux
TROPILIA MILK 29%											

● POSSIBLE APPLICATIONS

ESSENTIAL RECIPES with TROPILIA Range

GANACHE

560 g whipping cream 35%
95 g inverted sugar
560 g TROPILIA 53% couverture or
535 g TROPILIA 70% couverture
95 g butter

for **TROPILIA MILK ganache**, use

1200 g whipping cream 35%
920 g TROPILIA MILK 29%

- Melt the TROPILIA 53% or 70% or 29% couverture.
- Bring the cream and inverted sugar to a boil and pour on the melted couverture in several additions.
- With a rubber spatula, whisk to obtain a smooth, glossy and elastic texture, signifying the emulsion process has begun.
- Perfect the emulsion with a hand blender, making sure not to incorporate any air.
- As soon as the ganache reaches 35-40°C (95-104°F), add the diced butter and blend.
- Pour immediately and leave to set.

DARK CHOCOLATE GLAZE

580 g TROPILIA 53% couverture or
685 g TROPILIA 70% couverture
450 g whipping cream 35%
1200 g ABSOLU CRISTAL NEUTRAL GLAZE

- Make a proper ganache (see recipe for TROPILIA GANACHE)
- Add the ABSOLU CRISTAL neutral glaze at the end of the blending process. Make sure to use a rubber spatula in order not to incorporate any air bubbles.
- Strain through a chinois.

DARK CHOCOLATE MOUSSE

570 g whole milk
9 g gelatin sheets
740 g TROPILIA DARK 70% or
825 g TROPILIA DARK 53%
1140 g whipping cream 35%

- Bloom the gelatin.
- Bring to a boil with the milk and strain.
- Melt the TROPILIA 53% or 70%.
- Pour milk and gelatine mixture onto the melted couverture in several additions.
- With a rubber spatula, whisk to obtain a smooth, glossy and elastic texture, signifying the emulsion process has begun.
- Pour the remaining milk while keeping the same texture to guarantee a perfect mousse.
- When the mixture reaches 40-45°C (104-113°F) incorporate the whipped cream.

SATILIA Range - Especially for enrobing

As part of the Valrhona Professional Signature Range, SATILIA DARK 62% and SATILIA MILK 35% are the perfect complement for chocolate and pastry Chefs with a need for enrobing couverture. Both Satilia couvertures guarantee ease-of-use with consistent results and great workability.

SATILIA DARK 62%

SATILIA DARK 62% has intense bitter notes followed by subtle aromas of sweet almond that give way to long roasted, chocolatey notes.

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 12kg box of feves Code : 7346	Cocoa 62% min Sugar 37% Fat 38%	cocoa beans, sugar, cocoa butter, emulsifier (soya lecithin), natural vanilla extract	14 months* <i>* from date of production</i>	Keep in a dry place at a constant temperature between 16-18°C (60-64°F).

APPLICATIONS

APPLICATION	Fine chocolate Ganache	Enrobing	Molding	Ganache (bonbon and pastry)	Mousse	Sauce	Ice creams & Sorbets	Chocolate beverages	Decoration	Glazing	Cremeux
SATILIA DARK 62%											

● POSSIBLE APPLICATIONS

SATILIA MILK 35%

SATILIA MILK 35% is characterized by dominant chocolate with slightly sweet and light biscuit notes.

PACKAGING	COMPOSITION	INGREDIENTS	SHELF LIFE	STORAGE
 12kg box of feves Code : 7347	Cocoa 35% min Whole Milk 21% Sugar 43% Fat 37%	sugar, cocoa butter, whole milk powder, cocoa beans, emulsifier (soya lecithin).	12 months* <i>* from date of production</i>	Keep in a dry place at a constant temperature between 16-18°C (60-64°F).

OTHER POSSIBLE APPLICATIONS

APPLICATION	Fine chocolate Ganache	Enrobing	Molding	Ganache (bonbon and pastry)	Mousse	Sauce	Ice creams & Sorbets	Chocolate beverages	Decoration	Glazing	Cremeux
SATILIA MILK 35%											

● POSSIBLE APPLICATIONS