



Simple & Versatile

Easy & Adaptable Dessert Recipes for
a Changing Dining Landscape





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

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

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

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

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

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Tips for Simple & Versatile Desserts

With 6 customizable recipes, this booklet offers tips for:

- **Composing several different elegant desserts with just a few components**
- **Altering your desserts based on different types of dining**
- **Conservation, preparation, and storage**
- **Ensuring desserts are profitable while keeping taste and presentation in mind**

Whether it's an in person or take out experience, this booklet will provide tools for offering your guest the best dining experience.

Plating

With the new realities of dining, desserts can't always be an epic plated extravaganza anymore.

When planning your dessert menu, be sure to consider how people might be dining, and what plating will give the most impact with the least complexity.

Verrines are a great option for desserts that need to go out quickly and need to be prepared ahead of time. They can be plated elegantly for that eye-catching appeal, while saving time, space, and allowing for service and transport flexibility.

Special occasions and dining-in still call for exceptional presentation. **By keeping several prepared dessert components on hand, you can easily plate up a beautiful dessert for your guest's special occasion.**

Packaging

With the rise of takeout, packaging takes on an even greater importance.

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

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

When designing your dessert menu, be sure to plan for takeout adjustments. If your dessert includes a scoop of ice cream for dine-in, offer a dollop of whipped cream for takeout instead. The dessert becomes more easily transportable, and this swap adjusts for the other added delivery and packaging costs.

Food Cost

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

Marketing

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

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

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

Consider making your dessert an experience. Whether by offering a "bake at home" kit or "plate your own" for takeout or providing some kind of interactive or customizable element to your dine-in dessert, an exciting experience can go a long way to make your simple yet versatile desserts stand out.



262%



S'more

Ingredients

CHOCOLATE CAKE WITH BROWN SUGAR

- 115 g egg yolks
- 300 g eggs
- 225 g sugar
- 190 g egg whites
- 85 g dark brown sugar
- 75 g all-purpose flour
- 70 g COCOA POWDER
- 100 g graham crackers (crumbled)

LIGHT MARSHMALLOW

- 120 g egg whites
- 10 g powdered gelatin
- 50 g cold water (for gelatin)
- 200 g sugar
- 100 g water

CRÈME ANGLAISE

- 185 g heavy cream 36%
- 185 g milk
- 75 g egg yolks
- 35 g sugar

CHOCOLATE MOUSSE

- 440 g Crème Anglaise
- 660 g heavy cream 36%
- * chocolate quantity, choose one:
 - 525g SATILIA DARK 62% COUVERTURE
 - 475g CARAÏBE 66% COUVERTURE
 - 447g GUANAJA 70% COUVERTURE
 - 770g BAHIBÉ 46% COUVERTURE

Possible Toppings

CRUNCHY BITS

60% CHOCOLATE CHIPS, COCOA NIBS
(caramelized or not)

SAUCES

Chocolate Glaze/Sauce (see page 12
for recipe)

YIELD:
24 desserts
**ESTIMATED COST
PER PIECE:**
\$1.37–\$2.13



Instructions

CHOCOLATE CAKE WITH BROWN SUGAR

- Beat the egg yolks, eggs, and sugar.
- Separately, whip the egg whites with the brown sugar until stiff peaks.
- Delicately fold the meringue into the egg yolk mixture, alternating with the sifted dry ingredients. Spread out thinly in a sheet tray, and sprinkle with crushed graham crackers.
- Bake at 311°F (155°C) for about 10 minutes.

LIGHT MARSHMALLOW

- Start whipping the egg whites.
- Cook the sugar and 100g of water to 244°F (118°C), and gradually pour over the whipping egg whites. Continue whipping.
- Add the hydrated gelatin to the egg whites while still hot, then continue whipping until it reaches 95°F (35°C). Let set in a parchment-lined greased half sheet tray.

CRÈME ANGLAISE

- Mix the egg yolks with the sugar without whitening. Bring the cream to a boil with the milk and combine with the yolk mixture. Cook until the mixture coats the back of a spoon at 183-185°F (84-85°C). Strain.

CHOCOLATE MOUSSE

- Pour the hot crème anglaise gradually into the melted couverture. Whisk to emulsify. The temperature of the mixture should be 113-122°F (45-50°C) for dark chocolate or 100-105°F (38-41°C) for milk chocolate.
- Add the remaining whipped cream. Pour immediately into molds and freeze.

ASSEMBLY & FINISHING

- Prepare the chocolate mousse and put into square flexipan molds. Freeze. Unmold the chocolate mousse, and glaze with the chocolate sauce (see page 12) if desired. Cut the baked and cooled chocolate cake into squares slightly larger than the chocolate mousse. Place the mousse onto the chocolate cake. Cut the marshmallow slightly smaller than the chocolate mousse and place on top, brown the marshmallow slightly with a torch.

Chef's Tips

All the components of this recipe except the marshmallow can be prepared in advance, stored in the freezer.

The marshmallows can be stored at room temp, tightly wrapped for up to 1 week.

Try substituting smoked brown sugar in the cake for a fun "campfire" flavor.

You can add subtle flavorings to the marshmallow or crème anglaise to boost your s'more flavor.

Get creative with your plating to create a reimagined s'mores all your own.

Chocolate Tart 2 Ways

YIELD:
24 round or
rectangle tartlets

**ESTIMATED COST
PER PORTION:**
\$0.73 - \$1.54

Ingredients

CRÈME ANGLAISE

460 g heavy cream 36%
460 g whole milk
180 g egg yolks
90 g sugar

CHOCOLATE CREMEUX

1120 g Crème Anglaise
* chocolate quantity, choose one:
425 g GUANAJA 70% COUVERTURE
452g CARAÍBE 66% COUVERTURE
475g SATILIA 60% COUVERTURE

ALMOND SHORTBREAD

220 g butter
165 g confectioner's sugar
55 g almond flour
3 g salt
90 g eggs
110 g all-purpose flour
325 g all-purpose flour

CHOCOLATE SHORTBREAD CLUSTERS

210 g Almond Shortbread
* chocolate quantity, choose one:
150 g GUANAJA 70% COUVERTURE
150g CARAÍBE 66% COUVERTURE
150g SATILIA MILK 35% COUVERTURE

Toppings

Fresh fruit, Valrhona Signature
Decorations, chocolate shavings,
CRUNCHY PEARLS

Instructions

CRÈME ANGLAISE

- Mix the egg yolks with the sugar without whitening.
- Bring the cream and milk to a boil and combine with the yolk mixture. Cook until it coats the back of a spoon at 183-185°F (84-85°C). Strain.

CHOCOLATE CREMEUX

- Gradually pour the hot creme anglaise over the melted couverture.
- Mix using an immersion blender to make a perfect emulsion. Refrigerate to set.

ALMOND SHORTBREAD

- Mix the butter, salt, confectioner's sugar, almond flour, eggs and the smaller portion of flour.
- Do not over-beat this mixture.
- Once the mixture is well incorporated, add the remaining flour.
- Store in the refrigerator or roll out immediately.

CHOCOLATE SHORTBREAD CLUSTERS

- Roughly break up one portion of baked shortbread then mix with the tempered couverture. Set aside.



Chocolate Tart 2 Ways

continued

Chef's Tips

PREPARATION

You can use this shortbread pastry in many different shapes. No need for a tart shell, simply cut out desired shapes and bake!

You can customize your dessert with different decorations and toppings to fit the season. Seasonal fruit is a great way to keep your dessert fresh and delicious.

Save time by purchasing ice cream from a local artisan or supplier.

This dessert would also make an eye-catching verrine featuring an indulgent crèmeux base, crunchy clusters, and topped with ice cream or fruit.

STORAGE

The crèmeux can be refrigerated for up to 5 days or frozen for up to 1 month before use.

The shortbread can be refrigerated for up to 2-3 days or frozen for up to 1 month before baking.

The fine cocoa decor biscuit batter (see page 12) can be refrigerated for up to 2-3 days before baking.

TO-GO

To offer this dessert to go, be sure to package the items separately.

We recommend substituting whipped cream for ice cream in your takeout offering to make it easier to transport and also help adapt to the added packaging and delivery costs.

ASSEMBLY & FINISHING

ROUND TART

- Roll the shortbread out to a thickness of 2.5mm, and cut out 7cm disks.
- Bake at 300°F (150°C) for approx. 16 minutes.
- Use shortbread scraps to make the clusters.
- Use a spatula to spread out the optional Cocoa Décor Biscuit (see page 12 for recipe) on a silicone mat to make elongated shapes (see photo). Bake at 390°F (200°C) for approx. 5 minutes.
- Place the shortbread disk at the center of the plate.
- Use a piping bag with a small, round nozzle to pipe droplets of crèmeux on the disk. Decorate with chocolate shortbread clusters and the décor biscuit.

RECTANGLE TART

- Roll out the shortbread to a thickness of 2.5mm and bake in a 60x40cm frame at 300°F (150°C) for approx. 16 minutes.
- Make the crèmeux and pour it over the cold shortbread at 105°F (40°C).
- Leave to set at 40°F (4°C) for 4 hours, then freeze. Cut into bars of 2.5x14cm.
- Pipe thin lines of Cocoa Décor Biscuit (see page 12 for recipe) on a silicone mat.
- Bake at 390°F (200°C) for approx. 4 minutes.
- Place the chocolate tart on a plate. Place one chocolate cluster at the center of the tart along with a few décor biscuit strands.
- Finish with an optional ice cream quenelle or scoop (see page 12 for recipe).



Chocolate Crème Brûlée

YIELD:
24 portions

**ESTIMATED COST
PER PORTION:**
\$0.43-\$0.64

Ingredients

- 450 g milk
- 900 g heavy cream 36%
- 480 g egg yolks
- 120 g sugar
- sugar (as needed for finishing)
- * chocolate quantity, choose one:
 - 450g JIVARA 40% COUVERTURE
 - 429g BAHIBÉ 46% COUVERTURE
 - 498g SATILIA MILK 35% COUVERTURE
 - 420g DULCEY 32% CHOCOLATE

Possible Toppings

FRUIT AND HERBS

Fresh berries, herbs, microgreens, candied citrus peel

CRUNCHY BITS

cookies/sablés, CHOCOLATE PEARLS, biscotti

SAUCES

whipped cream, fruit sauce

Instructions

- Heat the milk and cream together.
- Mix the egg yolks and sugar, then combine with the first mixture.
- Make a ganache by gradually combining the hot cream with the melted chocolate.
- Mix using an immersion blender to form a perfect emulsion.
- Pour 100g into each mold.
- Immediately bake at 250°F (120°C) for about 28 minutes – Make sure you turn the tray halfway through.
- Remove from the oven and cool.
- Store in the refrigerator. Once you are ready to serve, remove from the refrigerator. Sprinkle some sugar evenly on the surface, and use a blowtorch to create a crisp, caramelized sugar layer on top.

Chef's Tips

PREPARATION

The easiest way to get an even caramel is by sprinkling sugar on top, then swirling and tapping around the ramekin gently to coat around the whole thing before wiping away any excess that got on the edges of the ramekin.

You can also spread the sugar around with a spoon to get an even layer.

The top of each crème brûlée should be caramelized right before serving. If stored in the refrigerator after caramelizing, the caramelized sugar top will melt and not be crispy.

STORAGE

The crème brûlée base can be made ahead and store in the refrigerator for up to 2 days before baking.

Cooked crème brûlée can be stored in the refrigerator for up to 5 days without the sugar topping.

TO-GO

We recommend only offering crème brûlée for pick up or close neighborhood delivery in order to preserve that perfect crunchy topping.

The base can also be served without the caramelized sugar, and instead topped with different garnishes and sauces as you would any other delicious, creamy custard.



Tiramisu 2 Ways

YIELD:

24 verrines or 24 plated desserts

ESTIMATED COST PER PORTION:
\$0.43 - \$0.69



Ingredients

COFFEE NAMELAKA

180 g whole milk
1 ea lemons (zest only)
30 g ground coffee
6 g powdered gelatin
30 g cold water (for gelatin)
10 g glucose
* chocolate quantity, choose one:
210g JIVARA 40% COUVERTURE
200g BAHIBÉ 46% COUVERTURE
233g SATILIA 35% COUVERTURE
90 g heavy cream 36%
180 g mascarpone

MASCARPONE AND COFFEE WHIPPED GANACHE

130 g whole milk
20 g ground coffee
10 g COCOA NIBS
2 ea lemons (zest only)
20 g invert sugar
20 g glucose syrup
* chocolate quantity, choose one:
110 g IVOIRE 35% CHOCOLATE
110g OPALYS 33% CHOCOLATE
125g ARIAGA 30% WHITE
260 g mascarpone
130 g heavy cream 36%

COFFEE SHORTBREAD

10 g COCOA NIBS
105 g all-purpose flour
35 g raw cane sugar
1 g baking powder
20 g corn starch
80 g salted butter
2 g instant coffee
½ ea lemon (zest only)

COFFEE CLUSTERS

230 g Coffee Shortbread
160 g chocolate, choose one:
CARAÏBE 66% COUVERTURE
GUANAJA 70% COUVERTURE
SATILIA DARK 62% COUVERTURE

DARK CHOCOLATE DACQUOISE

110 g egg whites
8 g egg white powder
110 g sugar
* chocolate quantity, choose one:
65 g CARAÏBE 66% COUVERTURE
61g GUANAJA 70% COUVERTURE
68g SATILIA DARK 62% COUVERTURE
110 g almond flour

Instructions

COFFEE NAMELAKA

- Heat the milk and infuse with lemon zest and coffee for 3 to 4 minutes.
- Strain, rescale, and add the glucose and rehydrated gelatin.
- Gradually pour the hot milk over the melted couverture.
- Immediately mix using an immersion blender to perfect the emulsion.
- Add the cream and mascarpone and mix again. Refrigerate overnight.

MASCARPONE AND COFFEE WHIPPED GANACHE

- Bring the milk to a boil then leave the coffee, cocoa nibs and lemon zest to infuse for 10 minutes.
- Strain and rescale, then add the invert sugar and glucose.
- Gradually pour this hot mixture onto the melted chocolate. Immediately mix using an immersion blender to perfect the emulsion.
- Add the mascarpone and cream, then mix again. Refrigerate overnight, then whip until firm.

COFFEE SHORTBREAD

- Grind the cocoa nibs to make a fine powder.
- Sift the dry ingredients together.
- Add the cold, finely cubed butter, the instant coffee and zest, then mix in a stand mixer using the paddle attachment.
- First small balls will form, then the dough will slightly come together. Piece into small, evenly sized granules.
- Refrigerate or freeze, then bake at 300°F (150°C) until golden.

COFFEE CLUSTERS

- Mix the cooled shortbread with the tempered couverture. Set aside.

DARK CHOCOLATE DACQUOISE (FOR VERRINE)

- Beat the egg whites and egg white powder, and slowly add the sugar. Make a firm meringue.
- At the same time, melt the chocolate at 120°F (50°C).
- Incorporate a small amount of meringue into the chocolate before fully combining.
- Carefully mix in the sifted almond flour. Spread out on a baking tray.
- Bake at 340°F (170°C) for approx. 10 minutes.

Tiramisu 2 Ways *continued*

Toppings

CRUNCHY BITS

CRUNCHY PEARLS, chocolate shavings

SAUCES

Coffee Sauce (see page 12 for recipe)

DECOR

chocolate decorations made with ground coffee, Valrhona Signature Décor

ICE CREAM

homemade ice cream (see page 12 for recipe)

Chef's Tips

PREPARATION

Get creative with the components and serving dishes.

This dish can also be made into a tart.

STORAGE

The whipped ganache can be made ahead and refrigerated for up to 5 days or frozen for up to 1 month before whipping.

The shortbread can be refrigerated 2-3 days or frozen for up to 1 month before baking.

The namelaka can be made ahead and refrigerated up to 5 days or frozen up to 2 weeks.

The dacquoise can be stored baked for 2-3 days in the refrigerator or frozen for up to 1 month.

TO-GO

This dessert can be altered to fit takeout menus by preparing the verrine in reusable jars or disposable containers. Be sure to send the garnishes packaged separately for best results.

You could also offer this as a deconstructed "build your own" plated dessert for takeout, providing each component separately for people to plate their own beautiful dessert.

ASSEMBLY & FINISHING

VERRINES

- Place some dacquoise cubes at the bottom of a glass (approx. 8g).
- Use a piping bag with a small, round nozzle to pipe 3 droplets of namelaka.
- Cut a beveled edge into a piping bag, then use it to fill in the spaces between the droplets.
- Add 15g of coffee clusters and finish with grated milk chocolate.

PLATED DESSERT

- Cut out a triangle of dacquoise (2.5x11cm) and place it on its side in the center of the plate.
- Use a piping bag with a small, round nozzle to pipe 3 droplets of namelaka.
- Cut a beveled edge into a piping bag, then pipe on 25g of whipped ganache to suit your presentation (see photo).
- Decorate with coffee clusters, dots of optional coffee sauce (see page 12) and a touch of zest.
- Finish with an ice cream quenelle or scoop (see page 12) and chocolate decorations if desired.



Dulcey Peaks Tartlets

Ingredients

ALMOND SHORTBREAD

240 g butter
4 g salt
180 g confectioner's sugar
60 g almond flour
100 g eggs
120 g bread flour
350 g bread flour

WHIPPED GANACHE

450 g heavy cream 36%
50 g invert sugar
50 g glucose
650 g chocolate, choose one:
DULCEY 32% CHOCOLATE
ORELYS 35% CHOCOLATE
OPALYS 33% CHOCOLATE
ALMOND INSPIRATION
1200 g heavy cream 36%

CLASSIC GANACHE

600 g heavy cream 36%
100 g invert sugar
* chocolate quantity, choose one:
1100g DULCEY 32% CHOCOLATE
1140g ORELYS 35% CHOCOLATE
1215g OPALYS 33% CHOCOLATE
1000g ALMOND INSPIRATION

CRUNCHY PRALINÉ WITH FLEUR DE SEL (OPTIONAL)

950 g 50% CRUNCHY ALMOND HAZLENUT PRALINÉ
9 g fleur de sel

Possible Toppings

SAUCES AND SIDES

ice cream, fruit compote, fruit sauce, caramel sauce

TOPPINGS

shaved chocolate, sprinkled cocoa powder, candied nuts

YIELD:

Makes 48
7.5cm tartlets

ESTIMATED COST PER PORTION:

\$1.86-\$1.99 (with
Crunchy Praliné)



Instructions

ALMOND SHORTBREAD

- Cream the butter in a stand mixer with the paddle attachment. Add the butter, salt, confectioner's sugar, almond flour, eggs and the smaller portion of flour. Do not over beat.
- Once well incorporated, add the remaining flour. Roll out between two sheets of parchment.
- Store in the refrigerator. Bake at 300-320°F (150-160°C) until light brown.

WHIPPED GANACHE

- Heat the smaller portion of cream with the glucose and the invert sugar.
- Gradually pour over the melted chocolate and immersion blend to make a perfect emulsion.
- Add the larger portion of cream. Mix using an immersion blender again. Refrigerate, preferably overnight. Whip until soft to medium peaks form.

CLASSIC GANACHE

- Heat the cream and invert sugar together.
- Slowly pour the hot mixture over the melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion.

CRUNCHY PRALINÉ WITH FLEUR DE SEL (OPTIONAL)

- Mix the ingredients together.

ASSEMBLY & FINISHING

- Use a piping bag to pipe about 20g of praliné into the baked tartlet shells.
- At a temperature of 80-85°F (28-29°C), pour about 30g of ganache into the tart onto the praliné. Allow to set in the refrigerator.
- Whip the whipped ganache and set aside 1/3 in a bowl. Place some onto the tartlets and smooth into a dome shape.
- Then dip the tartlets upside down in the bowl of whipped ganache to give the tartlets uneven peaked tops.

Chef's Tips

PREPARATION

If unable to make tart shells in-house, you can use a pre-made tart shell. Make your tarts with just the whipped ganache and ganache or add in the praliné for extra texture and flavor.

STORAGE

The tart dough can be kept frozen, unbaked. The whipped ganache can be made ahead and refrigerated for up to 5 days and frozen for up to 1 month. The classic ganache can be made ahead and refrigerated for up to 5 days.

PLATING

Serve these eye-catching tartlets on their own, or plate with a scoop of ice cream, a fruit compote, or shave chocolate on top for even more of a display.

TO-GO

If offering these tarts to go, be sure to keep them a bit cooler, so that they arrive looking great. When packaging, keep extra space at the top of the container for the whipped ganache peak, and consider adding a dollop of glucose or corn syrup below the tart to hold it in place.

White Chocolate Verrines

YIELD:
about 30 small
verrines or 18
plated desserts.
**ESTIMATED COST
PER PORTION*:**
\$.40-\$0.87

**Cost estimates
do not include
fruit toppings or
pistachio and
praliné custard
additions*

Ingredients

WHITE CHOCOLATE CUSTARD

- 600 g whole milk
- 400 g heavy cream 36%
- * chocolate quantity, choose one:
 - 250g OPALYS 33% CHOCOLATE
 - 250g IVOIRE 35% CHOCOLATE
 - 244g WAINA 35% CHOCOLATE
 - 285g ARIAGA 30% CHOCOLATE
- 6 g pectin X58 (or 10g gelatin)
- 20 g sugar
- 3 ea vanilla beans (or 10g vanilla paste)

ALMOND STREUSEL

- 60 g butter
- 60 g pastry flour
- 60 g raw cane sugar
- 60 g almond flour

Toppings

CRUNCHY BITS

COCOA NIBS, CHOCOLATE PEARLS,
caramelized or toasted nuts

CHOCOLATE FINISHES

shaved chocolate, cocoa powder

SAUCES

fruit coulis, whipped cream

FRUIT TOPPINGS

poached white peaches, braised peaches,
caramelized apricots, macerated
strawberries, caramelized apples, roasted
rhubarb, segmented blood oranges

Instructions

WHITE CHOCOLATE CUSTARD

- Heat the milk with the cream and the split vanilla beans. At 122°F (50°C), stir in the sugar mixed with the pectin.
- Emulsify with the melted white chocolate and bring to a boil to activate the pectin. (If using gelatin, there is no need to boil.)
- Strain. Cool, and when it reaches 122°F (50°C), pour into glasses.

ALMOND STREUSEL

- Dice the butter in small cubes. Sift the dry ingredients together. Combine the dry ingredients with the butter, then mix in a stand mixer fitted with the paddle attachment until pea sized pieces of dough form.
- Stop mixing and sprinkle onto parchment paper, then refrigerate or freeze.
- Bake at 302-320°F (150-160°C), until golden brown.

ASSEMBLY & FINISHING

VERRINES

- Pour the custard in the glasses and refrigerate to set.
- Place your fruit pieces of choice on the set custard, sprinkle with streusel, and serve.

PLATED DESSERT

- Pour the custard in a container and leave to set in the refrigerator. Using a spoon, scoop three big chunks of custard and place delicately on a plate.
- Arrange fruit around the custard and decorate with a few broken pieces of thin white chocolate and streusel. Drizzle a little bit of fruit juice or sauce of choice.

Variations

VANILLA CUSTARD WITH POACHED PEACHES

PISTACHIO CUSTARD WITH STRAWBERRIES

- For every 500g of milk and cream, mix with 35g of pistachio paste.

PRALINÉ CUSTARD WITH POACHED APRICOTS

- For every 500g of milk and cream, mix with 100g of 50% ALMOND HAZELNUT PRALINÉ.

Chef's Tips

PREPARATION

Feature your seasonal fruit and preparation of choice with this creamy custard.

STORAGE

The custard can be made ahead and stored up to 5 days in the refrigerator, and the streusel dough can be stored unbaked in the freezer for 1 month or at room temperature baked for 3 days.



Mix it Up!

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

Sauce Variations

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

Crunchy Additions

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

Fruit

fresh fruit
pickled fruit
chopped mixed fruit
dried fruit

Components as Toppings

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

Chocolate

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

Additions & Sauces

CHOCOLATE ICE CREAM

WITH GUANAJA 70%

300 g GUANAJA 70%
COUVERTURE
1286 g whole milk
72 g nonfat dry milk
124 g sugar
120 g powdered glucose
80 g invert sugar
10 g heavy cream 36%
8 g ice cream stabilizer

WITH CARAÏBE 66%

320 g CARAÏBE 66%
COUVERTURE
1288 g whole milk
72 g nonfat dry milk
102 g sugar
120 g powdered glucose
80 g invert sugar
10 g heavy cream 36%
8 g ice cream stabilizer

WITH JIVARA 40%

360 g JIVARA 40%
COUVERTURE
1346 g whole milk
86 g sugar
160 g powdered glucose
40 g invert sugar
8 g ice cream stabilizer

Combine 10% of the sugar with the ice cream stabilizer. Set aside.

Pour the milk into your saucepan.

Once it is at 75°F (25°C), add the non-fat dry milk (if using).

At 85°F (30°C), add the sugars (the sugar, powdered glucose and invert sugar).

At 105°F (40°C), incorporate the cream (if using).

Pour the hot mixture onto the couverture gradually, and mix using an immersion blender to emulsify completely.

At 115°F (45°C), add the stabilizer and and sugar mixture.

Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).

Refrigerator overnight, then mix using an immersion blender and churn between 15-20°F (-6-10°C). Store in the freezer at 0°F (-18°C).

CHOCOLATE GLAZE/SAUCE

225 g heavy cream 36%
600 g ABSOLU CRISTAL NEUTRAL GLAZE
60 g water
* chocolate quantity, choose one:
315g SATILIA DARK 62% COUVERTURE
300g CARAÏBE 66% COUVERTURE
295g GUANAJA 70% COUVERTURE
325g BAHIBÉ 46% COUVERTURE

Bring the cream to a boil. Gradually pour the hot cream over the melted chocolate. Stir in the heated ABSOLU CRISTAL and water at 140°F (60°C). Immersion blend to perfect the emulsion without incorporating any air bubbles. Set aside in the refrigerator.

COFFEE SAUCE

8 g instant coffee
25 g water
250 g ABSOLU CRISTAL NEUTRAL GLAZE
24 g coffee liqueur

Dissolve the instant coffee in water then once it has cooled, blend it with all the other ingredients, mixing well with an immersion blender. Store in the refrigerator.

COCOA DÉCOR BISCUIT

100 g butter
100 g confectioner's sugar
100 g egg whites
80 g all-purpose flour
20 g COCOA POWDER

Brown the butter by cooking over medium heat in a pot until the butter sticks to the pot and begins to brown. Immediately pour into a heat-safe bowl and set aside to cool. Sift the dry ingredients then add them along with half the egg whites to the brown butter. Add the second half of the egg whites. Do not whip this mixture. Spread the mixture out into various shapes. Bake at 390°F (200°C) for approx. 4-5 minutes depending on shape.



Find more essential recipes in the Valrhona App!

