

Christmas 2023

A magical
Christmas
with Valrhona

Christmas 2023 luxury
chocolate collection

Valrhona unveils a magical world for the holiday season

The world of this new limited edition was imagined by artist Vincent Mahé. Inspired by nature, he likes to draw animals in their natural habitat, which seem to come alive under his pencil strokes. The artist's technique is characterized by clear lines and lightly textured solids, rendering his scenes both warm and peaceful.

It's this magical setting, where the serenity of nature prevails, that Valrhona has chosen to decorate its new holiday season 2023 collection – a setting that showcases a selection of luxury chocolates with an intense, decadent aromatic palette that will appeal to gourmets of all ages, a variety of exceptional chocolates to be shared in special moments of indulgence.



A new Christmas collection for those who love exceptional chocolates limited edition

"24 DAYS OF INDULGENCE" ADVENT CALENDAR



Advent Calendar 170 g
Recommended retail price:
€22.90 incl. VAT

The countdown is on with this Advent calendar made from an assortment of Valrhona chocolates. Each door conceals its own delicious surprise: almonds and hazelnuts coated in milk or blond Dulcey chocolate, dark or Caramélia 36% milk chocolate Croustibilles, Christmas-themed molded chocolates in Caraïbe 66% dark or Ivoire 35% white chocolate, crunchy or nutty almond & hazelnut praliné chocolate bonbons, Guanaja 70% dark chocolate squares, or mini bars of Jivara 40% milk chocolate.

The perfect way to get through the wait until Christmas: a new chocolate treat every day.

NEW FINE CHOCOLATE PALETS GIFT BOX



80g gift box
Recommended retail price:
€13 incl. VAT

New this year, Valrhona has created a gift box filled with 14 chocolate rounds, as delicate as they are delicious. Round, smooth and decadent, they come in two variations: for dark chocolate fans, the iconic Guanaja 70%, and for milk chocolate lovers, a pecan milk chocolate version.

Let yours melt in your mouth or take a bite, whichever you prefer.

HOT CHOCOLATE PREPARATION



250g bag
Recommended retail price:
€13.50 incl. VAT

Relive your childhood with just a few sips – that's the feeling you'll get with this hot chocolate preparation made with Kalingo 65%, a finely grated single origin Grenada chocolate. Its nutty, vanilla notes envelop the taste buds with rich, decadent flavor. Its texture is ideal for mixing with hot milk, promising comforting moments for kids and adults alike.

A gourmet recipe idea can be found on the back of the bag.

BALLOTIN GIFT BOX



230g box
Recommended retail price:
€30 incl. VAT

This luxury chocolate gift box with a varied assortment of ganaches, pralinés, candied orange peel, and other chocolate delights is right at home under the Christmas tree or placed on the table at the end of a meal.

Be overcome by exceptional flavor when picking any chocolate from this box.

HOLIDAY DELIGHTS PACK



140g box
Recommended retail price:
€13.50 incl. VAT

These chocolates that come in Christmas tree, snowman or Christmas ornament shapes are perfect for decorating a yule log cake or holiday table setting, or simply to snack on.

Christmas Delights are available in three varieties: Caraïbe 66% dark chocolate, Caramélia 36% milk chocolate and Dulcey blond.

A fun, gourmet assortment that will delight chocolate lovers of all ages.

CHRISTMAS COLLECTION GIFT BOX



150g gift box
Recommended retail price:
€24 incl. VAT

A gift box to discover the finest Valrhona creations, an ideal present to win over any chocolate lover.

A selection of luxury chocolates with unique aromatic notes: cinnamon or black currant ganache, Ivoire white chocolate praliné, Macaé 62% dark chocolate ganache, and almond & hazelnut praliné.

The promise of moments spent sharing and indulging.



Products and gift boxes are available from October in luxury food stores.

A recipe for the holiday season

For the holidays, Valrhona is providing a **gingerbread-inspired cake recipe that's both tasty and comforting**, with fragrant spices that will instantly invoke the coziness of the season. It's also an opportunity to (re)discover **Oriado 60%**, an **exceptional organic dark chocolate made from a unique blend of Valrhona Grand Crus** from the Dominican Republic and Peru, with a subtle balance of ripe fruit aromas and delicate acidity. Oriado is made exclusively from the best organic fair trade raw ingredients (**Fairtrade/Max Havelaar and Agriculture Biologique certified**).

The recipe for this spice cake has been **adapted for pastry chefs of all levels**, thanks to guidance from the chefs of l'École Gourmet Valrhona.

It's a treat for sharing with family and friends that revives the simple joy of getting together around a good cake.



Gingerbread-Style Cake

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes one gingerbread cake

Difficulty 🍳🍳🍳

Prepare the day before:

Spice cake batter
ORIAIDO 60% ganache

To be done on the day:

ORIAIDO 60%
crunchy coating

Required utensils:

7 x 20 x 5cm cake tin
Hand blender

SPICE CAKE

Preparation time: 15 minutes

Leave to sit for: 12 hours

Baking time: 40 minutes

Freezing time: 1 hour

60 g Rye flour
70 g Plain flour
7 g Baking powder
2 g Gingerbread spice mix
2 g Fine salt
20 g Whole milk
25 g Whipping cream
135 g Chestnut honey
70 g Butter
56 g Whole eggs
65 g Chopped candied oranges

Sift together rye flour, wheat flour, spice mix and yeast.

Mix the whole eggs with the chestnut honey. Add the milk, cream, melted butter and chopped candied oranges.

Gradually add in the sifted dry ingredients, mixing all the while.

Line the cake tin with baking paper. Pour the cake batter into the tin. Cover it with cling film and refrigerate for 12 hours.

Bake at 160°C for 40 minutes.

Turn out the cake and place it on its side on a rack so that it retains its shape and leave it to cool. Place it in the freezer for approx. 1 hour to make it easier to coat with glaze.

ORIAIDO 60% CRUNCHY COATING

Preparation time: 10 minutes

60 g ORIAIDO 60% chocolate
70 g Grape seed oil
7 g Chopped roasted hazelnuts

Melt the **ORIAIDO 60%** chocolate at 45°C and add the grape seed oil and chopped roasted hazelnuts. Mix together. Use this glaze at 35°C.

ORIAIDO 60% GANACHE

Preparation time: 10 minutes

Leave to sit for: 12 hours

60 g Whipping cream
70 g ORIAIDO 60% chocolate

Melt the **ORIAIDO 60%** chocolate.

Reheat the cream. Pour a third over the melted chocolate.

Mix vigorously with a spatula so its center looks elastic.

Add another third the same way. Then incorporate the final third using the same method.

Blend with an hand blender until the emulsion is perfect.

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

Fill two piping bags, one with a plain round 12mm nozzle and the other with a fluted 10 mm nozzle.

ASSEMBLY

Preparation time: 30 minutes

Rest time before serving: 3 hours minimum

Dip the frozen cake in the oil-based glaze.

Pipe the ganache onto the cake. Decorate with chocolate pieces, orange zest, star anise and so on.

This gingerbread cake should be eaten at room temperature at least 3 hours after it has been made.

Chef's Tip

The honey creates a really nice moist texture, so the cake is suitable for freezing. This recipe can be tailored to your baking proficiency.

The spice cake is easy to make. The ORIAIDO 60% crunchy coating adds a little more complexity. Piping out the ganache is the most difficult part of this recipe, but it's not an insurmountable challenge!



About Valrhona

AT VALRHONA, TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement "Together, good becomes better" conveys the strength of its commitment. Together with its employees, chefs and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this *raison d'être*, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal and environmental performance. This distinction emphasizes our "Live Long" sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

www.valrhona.com

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Link to download HD images:

<https://bit.ly/valrhonanoel2023>

