

Inspiration

The chocolate of chefs

The fruit couverture
preferred by top chefs
now available for amateur
pastry chefs



VALRHONA

Let's imagine the best of chocolate®



Inspiration: fruit's natural taste and color blended with the unique texture of cocoa butter

AN EXCLUSIVE VALRHONA CREATION

Valrhona has been putting all its expertise into the selection and transformation of cacao since 1922, to offer gastronomy professionals with a wide aromatic palette of chocolate couvertures. Thanks to this savoir-faire, and after several years of research, Valrhona developed the Inspiration range in 2016. **A range of fruit couvertures that combine the unique texture of cocoa butter with the intense taste and color of fruit.** The recipes are entirely made up of natural ingredients, without adding any artificial color or aroma.

Five years of work, in collaboration with top chefs, were necessary to perfect the recipe, based on a blend of cocoa butter, sugar and fruit. While it may have a simple composition, Inspiration represents **real technical prowess**.

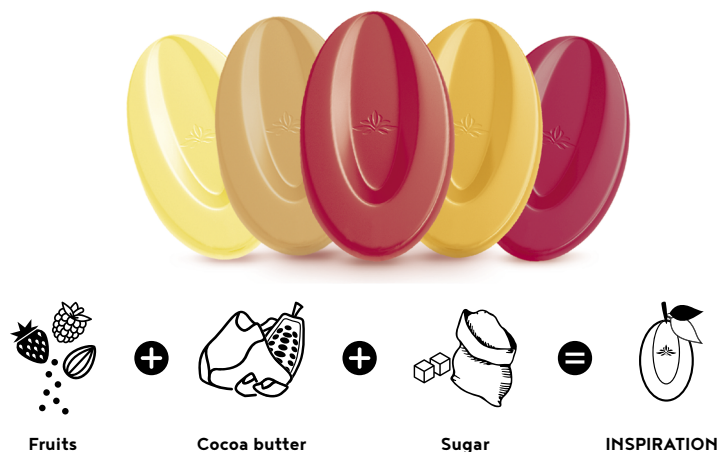
Indeed, chocolate does not like water, and at each step in chocolate's fabrication process, the aim is to reduce the humidity found in the cacao beans. As for cocoa butter, or any fatty product, it is difficult to mix it with water. And since most fruit contains a high percentage of water, creating a blend of fruit, chocolate and cocoa butter is a true challenge.

Thanks to Valrhona's chocolate expertise, Inspiration rises to the challenge of combining chocolate couverture's unique texture with the intense color and taste of fruit. Top chefs recognize this ability, and have found in Inspiration a product that tests the limits of their creativity. In 2021, amateur pastry fans can now let their imagination run wild, too.

The pure color and taste of fruit

The most gourmet amateurs will undoubtedly be unable to resist the temptation to bite into an Inspiration bean, even if it's meant to be a part of a tasteful pastry dessert... They'll be surprised by **how intense the taste of the fruit is. The sensory experience is unique.**

Presented in the shape of beans, like the majority of Valrhona's chocolate couverture, Inspiration fruit couverture is prepared using premium quality fresh fruit, and contains **no artificial colors, preservatives or perfumes**. Inspiration's color and taste **are completely natural** in origin.



A new source of inspiration

Just like professionals, amateur pastry chefs can now create intensely fruity desserts and bring a new dimension to their creations! Crafted into a ganache, foam, cream, ice cream or other type of dessert, Inspiration opens at least as many possibilities as chocolate, that are all just as gourmet. Creations that are worthy of the best chefs!

Yuzu & Raspberry

TWO NEW GOURMET SUMMER FLAVORS FOR GOURMET TASTES

Pastry professional favorites, these two fruity flavors are also among those most appreciated by consumers. Yuzu is pastry chef's star fruit, and raspberry is a great pastry classic. They bring a fresh note and a flash of color to summer desserts.

Yuzu Inspiration - Tangy and fresh fruit

A subtle treasure in the great citrus family, yuzu is one of Asian gastronomy's classic ingredients. Even if this small golden yellow fruit has found an upscale



home on the menu of the greatest restaurants and in the window of the best pastry shops, it still has an exotically perfumed air about it. Yuzu Inspiration fruit couverture from Valrhona exalts the tangy and fresh taste in all its intensity. Amateur pastry chefs finally have the chance to work with this rare fruit in a pure and simple manner.

Aromatic qualities: Yuzu bursts onto the palate with a unique citrusy taste, which gives way to fresh fruit flavors. Yuzu Inspiration reveals the aromatic richness of a citrus fruit

mix including grapefruit, mandarin and lime.

Perfect match : Sweet tanginess is enhanced by a hint of bitterness, which bring out the best in other ingredients that Yuzu Inspiration is paired with. It shares a special affinity with dark chocolate, coconut and aromatic herbs.

Fruit selection: The yuzus chosen by Valrhona are almost all farmed in tiny smallholdings found halfway up mountains in south-east Japan's rural Kochi region. They grow in small quantities and have outstanding taste, coming as they

do from a terroir that boasts a citrus-friendly climate and a yuzu variety that is rustic and natural.

Raspberry Inspiration - Candied and gourmet flavor



The queen of berries, raspberry is one of pastry's iconic fruits, its delicate balance of sweet and tart flavors making it stand out. Valrhona's Raspberry Inspiration fruit couverture expresses all the intensity of raspberry's unique flavor, as well as its natural vibrant pink color. It's the perfect opportunity for enthusiasts to easily prepare this fruit that is so fragile and enjoyed in all seasons.

Aromatic qualities: Warm notes of raspberry jelly give way to the tart flourish that

characterizes this fruit.

Perfect match : The truly gourmet flavor works divinely in recipes that include wafer biscuits.

Fruit selection: The raspberry fruit originally comes from mountainous areas of Europe and Asia. Often harvested on a small scale, it needs to be carefully looked after if it is able to grow.



Inspiration: a range of 4 flavors to bake pastry like a chef

Created by Valrhona's Research & Development teams in collaboration with professionals and L'Ecole Valrhona chefs, the Inspiration range's four flavors open up infinite creative perspectives for artisans of taste and amateur pastry makers alike.

Strawberry and Passionfruit Inspirations, the first two Valrhona fruit couvertures, have also been available for gourmets since March 2020:

Strawberry Inspiration - Candied and tangy



The symbol of spring, strawberries have a unique sweet and subtly tangy flavor. An essential ingredient in desserts, they please everyone: from desserts to ice cream, cakes and pies. Strawberry Inspiration illuminates all of the strawberry's gourmet aromas in an intense red couverture that is easy to work with.

Perfect match: The strawberry taste matches perfectly with other fruits such as coconut and lemon, as well as orange flower, nougat, verbena and white jasmine tea aromas. Among spices, it can be matched with anise, fresh coriander, vanilla and mint.

Passionfruit Inspiration - Exotic and tangy



Sweet, gourmet and with a touch of tang, passionfruit brings to mind the sun and tropical countries that it comes from. Its unique and subtle taste adds a dash of sunshine to summer desserts. Passionfruit Inspiration makes this rare flavor that can be difficult to work with available to all.

Perfect match:

Passionfruit can very easily be matched with other exotic fruits, such as papaya, kiwi and pineapple, as well as hazelnuts and pecan nuts. Milk chocolate, almond paste and praline emphasize its gourmet side. A dash of Sichuan pepper, vanilla or saffron magnifies it beautifully.

TIME TO GET INSPIRED!

The chefs at L'Ecole Valrhona created three fruity recipes for amateur pastry chefs where they can use Inspiration and discover new gourmet sensations: a vanilla raspberry pie, a yuzu cake, and yuzu macarons with a cocoa shell or white shell.

Raspberry and vanilla tart

Raspberry and vanilla tart

AN ORIGINAL RECIPE BY *L'Ecole Gourmet Valrhona*

Makes a 30 × 10cm tart (10 bars)

ALMOND SHORTCRUST

PASTRY

60g	Butter
1g	Fine salt
40g	Confectioner's sugar
15g	Almond flour
1	Egg
120g	All-purpose flour

INSPIRATION FRAMBOISE

PRESSED SHORTCRUST PASTRY

95g	Baked Shortcrust Pastry
60g	Crêpe dentelle wafer biscuit
95g	INSPIRATION FRAMBOISE

ALMOND SHORTCRUST PASTRY

First mix the cold butter, fine salt, confectioner's sugar, almond flour and flour. Once the mixture has formed into crumbs, add the egg.

Stop mixing when the dough is homogeneous.

Spread the dough between 2 sheets of greaseproof paper to a depth of 3mm, then set aside for 1 hour in the freezer.

Bake in a fan-assisted oven at 310°F (155°C) for 15 minutes.

INSPIRATION FRAMBOISE PRESSED SHORTCRUST PASTRY

Using the flat beater in a food processor, break the baked shortbread into small pieces.

Add the crêpe dentelle and melted **INSPIRATION FRAMBOISE**.

Gently mix together.

Immediately spread the mixture into a 30 × 10cm frame.

Store in the refrigerator.

RASPBERRY CONFIT

150g	Raspberry purée
25g	Glucose
45g	Sugar
4g	Pectin NH
15g	Lemon juice

RASPBERRY CONFIT

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

Boil then add the lemon juice.

Immediately pour into 2.5cm silicone half-sphere molds, then store in the freezer.

IVOIRE & VANILLA

WHIPPED GANACHE

100g	Heavy cream 36%
10g	Acacia honey
10g	Glucose
145g	IVOIRE 35% chocolate
1	Vanilla bean
270g	Heavy cream 36%

IVOIRE & VANILLA WHIPPED GANACHE

Heat 100g of cream with the honey and glucose.

Infuse the split and scraped vanilla bean in the hot cream.

Pour a third of this hot mixture into the melted **IVOIRE 35%** chocolate, stirring vigorously with a spatula. Continue, adding the condensed milk mixture little by little.

Add the 270g cold cream and mix with a hand blender to complete the emulsion.

Seal the surface with plastic wrap and store in the refrigerator.

Leave to set, preferably overnight.

DECORATIONS

Fresh raspberries

ASSEMBLY

Randomly arrange some half-spheres of raspberry confit on the pressed shortbread.

Beat the **IVOIRE 35%** vanilla ganache in a food processor at medium speed until it has a light mousse-like texture. Fill a piping bag with the resulting whipped ganache and make a slanted hole in its pointed end.

Pipe the ganache unevenly into the tart's base and between the half-spheres. Freeze.

If you want individual bars, slice the tart into 3cm wide strips. This will give you 10 bars of 10 × 3cm.

When you are ready to serve, garnish with fresh raspberries.

Lemon & yuzu cake

Lemon & yuzu cake

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes one cake.

LEMON CAKE

- 1 Zest of lemon
- 180g Eggs
- 150g Sugar
- 1 Pinch of salt
- 100g Heavy cream 36%
- 180g Einkorn flour
- 3g Baking powder
- 65g Melted butter

LEMON CAKE

Zest the lemon and mix with the sugar.
Add the eggs, salt and heavy cream to the mixture.
Sift the einkorn flour together with the baking powder and add to the mix.
Melt the butter and add to the mixture while still warm.

Pour this dough into a loaf mold lined with greaseproof paper.
Then, using a pastry scraper or knife dipped in melted butter, slice the top of the cake lengthwise to help it rise in the oven.
Bake at 320°F (160°C) for about an hour. Check the cake is fully baked by inserting a knife into the center.
If it comes out clean, the cake is done.

INSPIRATION YUZU CRUNCHY COATING

- 200g **INSPIRATION YUZU**
- 20g Grape seed oil
- 50g Slivered almonds (optional)

INSPIRATION YUZU CRUNCHY COATING

Melt the **INSPIRATION YUZU** at 105°F (40°C) and add the grape seed oil.
Combine with the chopped almonds.
Use the coating at a temperature of approx. 95°F (35°C).

FINISHING

Once the cake has been baked, turned out and cooled, place it in the freezer for 30 minutes.
In the meantime, prepare the **INSPIRATION YUZU** coating.
Remove the thoroughly chilled cake from the freezer and dip it to in the coating until it is three quarters covered.
Immediately place it on a serving dish or plate and let it stand at room temperature before serving.

Chef's tip

Turn out onto a rack and leave it to cool on its side so it keeps its shape.

Yuzu macarons

Yuzu macarons (with a cocoa or white shell)

AN ORIGINAL RECIPE BY *L'École Gourmet Valhona*

Makes 40 macarons.

YUZU MACARONS

(COCOA SHELL)

125g Almond flour
150g Confectioner's sugar
25g **COCOA POWDER**
50g Egg whites
150g Sugar
50g Egg whites
50g Water

YUZU MACARONS

(WHITE SHELL)

150g Almond flour
150g Confectioner's sugar
50g Egg whites
150g Sugar
50g Egg whites
50g Water

INSPIRATION YUZU

GANACHE

115g Whole milk
10g Acacia honey
380g **INSPIRATION YUZU**

MACARONS

To make cocoa macarons: Blend together the sifted almond flour, confectioner's sugar and the bitter **COCOA POWDER**.

To make white macarons: Blend together the sifted almond flour and confectioner's sugar.

Cook 150g sugar and water at 230-235°F (110-112°C) and pour over the 50g previously beaten egg whites.

Beat until the mixture is lukewarm.

Add the 50g of egg whites that have not been whipped.

Mix with the dry ingredients until a ribbon forms.

Use a piping bag with an 8mm nozzle to pipe the macarons onto baking paper and bake in a fan oven at 285°F (140°C) for 12-13 minutes.

INSPIRATION YUZU GANACHE

Heat the whole milk and honey then pour a third of the mixture over the melted **INSPIRATION YUZU**. Mix vigorously, then add another third the same way.

Blend with a hand blender and incorporate the final third as you do so.

Place some plastic wrap on the mixture's surface and store in the refrigerator for at least 3 hours.

ASSEMBLY

Turn over the baked and cooled macarons.

Fill them with ganache using a piping bag and assemble them in pairs.

Macarons can be stored in the freezer.

Chef's tip

Remember to take the ganache out of the refrigerator at least 30 minutes before assembling your macarons so that it is easier to pipe out.



About Valrhona

VALRHONA, TOGETHER, GOOD BECOMES BETTER

Valrhona has been a partner of artisans of taste since 1922, and is a pioneer and reference in the world of chocolate. Its mission, "Together, good becomes better," expresses the strength of its commitment. With its partners, chefs and cacao producers, Valrhona imagines the best in chocolate to create a fair and sustainable cacao industry and to inspire gastronomy that is good, beautiful and just.

Building direct relationships over the long term with producers, seeking the next chocolate innovation and sharing expertise are what drive Valrhona on a daily basis. At chefs' side, Valrhona supports artisans. By constantly pushing the boundaries of creativity, the company helps them in their quest for singularity.

Thanks to its ongoing advocacy for this purpose, Valrhona is proud to have obtained in January 2020 the demanding B Corporation® certification that rewards those companies in the world who are the most committed to success, transparency and social and environmental responsibility. This distinction is recognition for Valrhona's "Live Long" sustainable development strategy, characterized by the aspiration to build together with producers, employees, taste professionals and chocolate amateurs a model that has positive impact for all.

To choose Valrhona is to commit to responsible chocolate. 100% of cacao can be traced from the producer, providing assurance of knowing where the cacao comes from, who harvested it and that it was produced in the right conditions. To choose Valrhona is to choose a commitment to chocolate that respects people and the planet.

www.valrhona.com

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