



RECIPES BOOKLET 2021

*Highly
indulgent*



VALRHONA

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WE OFFER YOU THE OPPORTUNITY
TO EMBARK ON PASTRY CREATION
PROJECTS WORTHY
OF THE GREATEST CHEFS.

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Chocolate desserts revisited

**START MAKING
CHOCOLATE PASTRY
CREATIONS WORTHY
OF THE GREATEST CHEFS.**

CARACHOC BABA

—

TRIPLE CHOCOLATE YULE LOG

—

BLACK FOREST

—

TIRAMISU

Carachoc baba



Carachoc baba

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 25-30 mini babas.

CHOCOLATE BABA DOUGH

40 g	Milk
10 g	Whipping cream 35%
35 g	CARAÏBE 66%
85 g	Eggs
10 g	Caster sugar
2 g	Salt
11 g	Baker's yeast
135 g	Pastry flour
40 g	Butter

CHOCOLATE BABA DOUGH

Heat the milk and cream together. Combine with the **CARAÏBE 66%** to make an emulsion. Warm the eggs and dissolve the sugar, salt and baker's yeast. Incorporate the sifted flour. Knead the dough gently, without allowing it to rise too much. Add the ganache to the dough and keep kneading gently. Pour the butter, melted to 115°F (45°C), onto the dough, but do not mix. Cover with a cloth. Keep at a constant temperature of 80°F (27-28°C) for 15-20 minutes until the butter sinks under the dough. Use a spatula to homogenize the dough and fill the baba molds. Leave to rise again. Bake for a few minutes at 390°F (200°C) so the dough starts to rise evenly. Bring the temperature down to 340-350°F (170-175°C) and continue to bake for 8 to 10 minutes.

VANILLA SYRUP

550 g	Water
300 g	Caster sugar
3	Vanilla beans « NOROHY »

VANILLA SYRUP

Bring the water and sugar to a boil. Infuse the vanilla for 15 minutes, then strain. Once cooled, put the babas in a dish and cover with syrup. After 15 minutes, turn over the babas and refrigerate overnight in the syrup.

GUANAJA 70% CRÉMEUX

125 g	Milk
125 g	Whipping cream 35%
50 g	Egg yolks
25 g	Caster sugar
2,5 g	Gelatine sheet
100 g	GUANAJA 70%

GUANAJA 70% CRÉMEUX

Warm the milk and cream on a medium heat. Use a whisk to mix (but not beat) the egg yolks and sugar. Pour the hot milk and cream into this mixture, stirring all the while. Decant into a saucepan on a low heat. Stir gently until the cream thickens slightly and sticks to the back of the spatula. Use a thermometer to check the temperature is at 180°F (82°C). Take the pan off the heat and filter any lumps out of your crème anglaise. Add the rehydrated gelatine. Gradually combine the crème anglaise with the melted chocolate until it has a smooth, glossy, elastic texture. Mix using a hand blender to form a perfect emulsion and ensure a smooth crémeux. Cover the surface with plastic wrap and store in the refrigerator.

Carachoc baba



Carachoc baba (continued)

CHOCOLATE & CARAMEL

CRÊMEUX

220 g	Caster sugar
30 g	Glucose
100 g	Butter
360 g	Whipping cream 35%
160 g	CARAMÉLIA 36%

CHOCOLATE & CARAMEL CRÊMEUX

Make a dry caramel using the sugar and glucose, then gradually add in the butter and hot cream. Gradually combine the caramel with the melted chocolate to make a ganache. Mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator overnight before use.

ASSEMBLY

Steep the babas in the cold syrup overnight.

The next day, leave the babas on a rack until they are thoroughly drained.

Fill the babas' hollows with **GUANAJA 70%** crêmeux.

Use a piping bag with an 8mm nozzle to pipe out an attractive spiral of chocolate and caramel crêmeux.

Temper some dark chocolate using the tempering instructions on the packet.

Make some 2cm chocolate button decorations.

Put a button on each baba and finish off with a dab of caramel crêmeux.

Triple chocolate yule log



Triple chocolate yule log

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Serves 6.

CHOCOLATE BISCUIT

225 g	Eggs
75 g	Honey
120 g	Caster sugar
75 g	Finely ground almonds
120 g	Plain flour
25 g	COCOA POWDER
7,5 g	Baking powder
120 g	Whipping cream 35%
75 g	Melted butter
25 g	Rum
45 g	CARAÏBE 66%

CHOCOLATE BISCUIT

Mix together the eggs, honey and sugar. Sift together the almond flour, flour, **COCOA POWDER** and baking powder, then add to the first mixture. Incorporate the cream and melted butter. Add the rum followed by the melted **CARAÏBE 66%**. Pour the mixture out into a baking tray lined with baking paper and bake in a pre-heated oven at 355°F (180°C) for approx. 15 minutes. Once the biscuit is baked and cooled, cut to your preferred size.

WHITE CHOCOLATE MOUSSE

1	Gelatine sheet
150 g	IVOIRE 35%
75 g	Milk
150 g	Whipping cream 35%

WHITE CHOCOLATE MOUSSE

Rehydrate the gelatine in cold water. Melt the **IVOIRE 35%** in a bain-marie or on a very low heat in the microwave, stirring very regularly all the while. Bring the milk to a boil and add in the gelatine. Stir until the gelatine melts. Combine one third of this liquid with the chocolate until a smooth, glossy, elastic mixture forms. Mix in the remaining liquid, carefully maintaining the texture. Your mixture should stay lukewarm all the while. Whip the cream until it is stiff and airy. Incorporate the ganache into the whipped cream.

MILK CHOCOLATE MOUSSE

1	Gelatine sheet
105 g	JIVARA 40%
75 g	Milk
150 g	Whipping cream 35%

MILK CHOCOLATE MOUSSE

Follow the same steps as for the white chocolate mousse, but with **JIVARA 40%**.

DARK CHOCOLATE MOUSSE

1	Gelatine sheet
90 g	GUANAJA 70%
75 g	Milk
150 g	Whipping cream 35%

DARK CHOCOLATE MOUSSE

Follow the same steps as for the white chocolate mousse, but with **GUANAJA 70%**.

Triple chocolate yule log



Triple chocolate yule log (continued)

ASSEMBLY

Make the biscuit and leave to cool.

Cut into rectangles of the same size as your yule log mould.

Make the **IVOIRE 35%** mousse and pour into your yule log mold.

Place in the freezer until the mousse is completely frozen.

Make the **JIVARA 40%** mousse and pour over the **IVOIRE 35%** mousse, then put the log back in the freezer until completely frozen.

Lastly, make the **GUANAJA 70%** mousse and layer into your yule log.

Lay the biscuit over the top and freeze.

Once the yule log is completely frozen, turn out, decorate and leave to defrost for at least 6 hours in the refrigerator.

Serve this yule log straight out of the refrigerator – There is no need to get it out in advance, as chilling helps to develop its many aromas.

Black forest

Black forest

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 10 pieces.

VIENNESE COCOA SPONGE

40 g	Egg yolks
105 g	Eggs
85 g	Sugar
25 g	Sugar
65 g	Egg whites
25 g	Plain flour
25 g	COCOA POWDER

VIENNESE COCOA SPONGE

Whisk the yolks, eggs and 85g sugar in a stand mixer. Then, beat the egg whites with 25g of sugar until stiff. Mix the stiffened egg whites with the first mixture and add the sifted flour and **COCOA POWDER**.

Weigh out 360g of the sponge mixture and spread it out on a 30 x 40cm baking sheet with a pastry spatula.

Bake the sponge in a fan-assisted oven at 445°F (230°C) for approx. 6-7 minutes.

MANJARI 64% CRÈMEUX

125 g	Whole milk
125 g	Whipping cream 35%
25 g	Caster sugar
50 g	Egg yolks
2 g	Gelatine sheet
110 g	MANJARI 64%

MANJARI 64% CRÈMEUX

Warm the milk and cream on a medium heat. Use a whisk to mix (but not beat) the egg yolks and sugar.

Pour the hot milk and cream into this mixture, stirring all the while. Decant into a saucepan on a low heat. Stir gently until the cream thickens slightly and sticks to the back of the spatula. Use a thermometer to check the temperature is at 180°F (82°C).

Once it has reached this temperature, take the pan off the heat and filter any lumps out of your crème anglaise. Add the rehydrated gelatine.

Gradually combine with the melted **MANJARI 64%** until it has a smooth, glossy, elastic texture. Mix using an immersion blender to form a perfect emulsion and ensure a smooth crèmeux.

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

IVOIRE 35% VANILLA KIRSCH WHIPPED GANACHE

90 g	Whipping cream 35%
240 g	Whipping cream 35%
10 g	Acacia honey
10 g	Glucose
120 g	IVOIRE 35%
2 g	Vanilla bean
	«NOROHY»
10 g	Kirsch

IVOIRE 35% VANILLA KIRSCH WHIPPED GANACHE

Heat 90g of cream with the glucose, honey and the two split and scraped vanilla pods. Gradually combine with the melted **IVOIRE 35%** while stirring vigorously.

Mix and add 240g of cold cream and the kirsch. Seal using plastic film and store ideally overnight in the refrigerator.

Black forest

Black forest (continued)

MORELLO CHERRY JELLY

140 g	Morello cherry purée
70 g	Morello cherries in alcohol
4 g	Gelatine
20 g	Caster sugar
5 g	Kirsch

MORELLO CHERRY JELLY

Soak the gelatine in plenty of cold water and wring out. Finely chop the Morello cherries. Heat half the cherry purée with the sugar to 140°F (60°C), then add and dissolve the gelatine. Pour in the rest of the purée, the chopped cherries and the kirsch. When you have already partly assembled the Black Forest, pour 125g of the jelly into the pan. Place in the fridge.

CHOCOLATE LIQUEUR SYRUP

140 g	Water
30 g	Caster sugar
40 g	Chocolate liqueur
1	Vanilla bean «NOROHY»

CHOCOLATE LIQUEUR SYRUP

Bring the water, sugar, and scored vanilla pod to a boil. Leave to cool in the fridge.

Mix the syrup and add the chocolate liqueur.

MANJARI 64% GLAZE

800 g	MANJARI 64%
80 g	Grape seed oil

MANJARI 64% GLAZE

Melt the **MANJARI 64%** chocolate at 105°F (40°C) and add the grape seed oil. Use at approx. 95°F (35°C).

ASSEMBLY

Cut the chocolate sponge into four 30×10cm strips.

In a 30×10cm pan that is 5cm high, place a strip of sponge and soak it with the chocolate liqueur syrup.

Pipe 125g of **MANJARI 64%** crémeux on top and smooth it out. Then, cover with a strip of sponge, soak it in syrup and place in the freezer.

Beat the whipped ganache until it has a smooth texture that will pipe easily. Pipe 125g of this mixture onto the second strip of sponge and smooth it out. Cover with another strip of sponge, soak it in syrup and place in the freezer.

Make the Morello cherry jelly and pour 125g onto the third strip of sponge. Smooth it out and place the last strip of sponge on top. Soak it in syrup and place in the freezer.

Once frozen, remove from the pan and cut into 3cm wide pieces.

Place on its side (so that all the layers are visible) and cover the top in clear glaze for an extra shiny finish, then return to the freezer.

Cover the top and sides with **MANJARI 64%** glaze. Freeze for 30 minutes.

Place in the fridge to defrost the day before serving and enjoy.

You don't have to include the Kirsch if you'd prefer not to.

Tiramisu

Tiramisu

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 10 pieces.

COFFEE-FLAVORED

VIENNESE BISCUIT

40 g	Egg yolks
105 g	Eggs
85 g	Sugar
25 g	Sugar
65 g	Egg whites
50 g	Plain flour
5 g	Coffee powder

COFFEE DULCEY 35%

CRÉMEUX

225 g	Whole milk
45 g	Egg yolks
15 g	Caster sugar
45 g	Coffee beans
185 g	DULCEY 35%
2 g	Gelatine sheet

IVOIRE 35% MASCARPONE

WHIPPED GANACHE

105 g	Whole milk
20 g	Acacia honey
85 g	IVOIRE 35%
100 g	Whipping cream 35%
195 g	Mascarpone

COFFEE SYRUP

200 g	Espresso coffee
25 g	Caster sugar

COFFEE-FLAVORED VIENNESE BISCUIT

Whisk the yolks, eggs and 85g sugar in a stand mixer.

Then, beat the egg whites with the remaining 25g of sugar until stiff. Mix the stiffened whites with the other mixture and finally add the sifted flour. Weigh out 360g of the sponge mixture and spread it out on a 30 × 40cm baking sheet with a pastry spatula. Sprinkle the coffee powder over the top. Bake the sponge in a fan-assisted oven at 445°F (230°C) for approx. 6-7 minutes.

COFFEE DULCEY 35% CRÉMEUX

Heat the milk to a simmer on a medium heat. Add the coffee beans. Cover with plastic wrap and leave to infuse for 15 minutes. Strain and reserve the coffee-infused milk, then heat it again. Use a whisk to mix (but not beat) the egg yolks and sugar. Pour the coffee-infused milk into this mixture, stirring all the time. Decant into a saucepan on a low heat. Stir gently until the cream thickens slightly and sticks to the back of the spatula. Use a thermometer to check the temperature is at 180°F (82°C). Once this coffee crème anglaise has reached this temperature, remove the saucepan from the heat and strain. Add the rehydrated gelatine. Gradually combine with the melted **DULCEY 35%** until it has a smooth, glossy, elastic texture. Mix using an immersion blender to form a perfect emulsion and ensure a smooth crèmeux. Cover the surface with plastic wrap and store in the refrigerator.

IVOIRE 35% MASCARPONE WHIPPED GANACHE

Heat the milk with the honey. Gradually combine with the melted **IVOIRE 35%** while stirring vigorously. Mix and add the cold cream and mascarpone. Mix again to form a perfect emulsion. Seal using plastic film and store ideally overnight in the refrigerator.

COFFEE SYRUP

Heat the coffee and mix the sugar in well. Leave to cool in the fridge.

Tiramisu

Tiramisu

(continued)

HAZELNUT DULCEY 35%

GLAZE

800 g **DULCEY 35%**
80 g Grape seed oil
200 g Chopped roasted hazelnuts

HAZELNUT DULCEY 35% GLAZE

Melt the **DULCEY 35%** chocolate at 115°F (45°C) and add the grape seed oil and chopped roasted hazelnuts. Use at approx. 95°F (35°C).

ASSEMBLY

Cut three 30×10cm strips of coffee-flavored Viennese biscuit.

Take a 30×10cm pan that is 5cm high. Place a strip of sponge in the pan and soak it in the coffee syrup. On top, pipe 120g of **DULCEY 35%** coffee crèmeux and smooth it out. Freeze.

Beat 120g of the whipped ganache until it has a smooth texture that will pipe easily. Then, pipe it onto the first layer of **DULCEY 35%** coffee crèmeux and smooth it out. Place a strip of sponge on top, soak it in syrup and put the pan in the freezer.

Repeat the above instructions.

Once frozen, turn out from the pan and cut into 3cm wide pieces.

Place the pieces on their sides (so that all the layers are visible) and cover the top with clear glaze for an extra shiny finish. Return to the freezer.

Coat the top and sides with the hazelnut **DULCEY 35%** glaze. Freeze for 30 minutes.

Finally, place it in the fridge to defrost the day before serving.



Fruity chocolate desserts

COME UP WITH YOUR OWN
INTERPRETATION OF
THE GREAT FRUITY CLASSICS
OF FRENCH PÂTISSERIE.

IVOIRE BLACKCURRANT
MACARONS

-

YUZU MACARONS

-

STRAWBERRY GATEAU

-

STRAWBERRY TART

-

RED BERRY PAVLOVA

-

FESTIVE TART

-

PASSION MERINGUE TARTS

-

CITRUS CARAMÉLIA CAKE

Ivoire blackcurrant macarons



Ivoire blackcurrant macarons

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 30 macarons.

MACARON MIXTURE

- 150 g Finely ground almond
- 150 g Icing sugar
- 150 g Caster sugar
- 50 g Egg whites
- 50 g Egg whites
- 50 g Water

MACARON MIXTURE

Sift together the finely ground almonds and the icing sugar.

Cook the caster sugar and water at 230-235°F (110-112°C) then whisk the first 50g of egg whites with the sugar syrup.

Beat until the mixture is lukewarm.

Add the remaining 50g of unbeaten egg whites to the beaten whites.

Combine with the dry ingredients and mix energetically using a spatula 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.

IVOIRE AND

BLACKCURRANT GANACHE

- 150 g Whipping cream 35%
- 300 g **IVOIRE 35%**
- 135 g Blackcurrant pulp

IVOIRE AND BLACKCURRANT GANACHE

Heat the cream and melt the **IVOIRE 35%** chocolate.

Pour the warm cream over the melted **IVOIRE 35%** chocolate in three batches to make a ganache.

Finish by adding the blackcurrant pulp.

Stir well to ensure a perfect emulsion.

Store in the refrigerator for several hours, then lightly whip the ganache to obtain the correct consistency.

ASSEMBLY

Pipe a layer of ganache onto the flat side of a macaron half and stick another macaron half on top.

Press together lightly. You can store these macarons in the freezer.

Yuzu macarons

Yuzu macarons (with a cocoa or white shell)

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 40 macarons.

COCOA SHELL

125 g	Finely ground almonds
150 g	Icing sugar
25 g	COCOA POWDER
50 g	Egg whites
150 g	Caster sugar
50 g	Egg whites
50 g	Water

WHITE SHELL

150 g	Finely ground almonds
150 g	Icing sugar
50 g	Egg whites
150 g	Caster sugar
50 g	Egg whites
50 g	Water

INSPIRATION YUZU

GANACHE

115 g	Whole milk
10 g	Acacia honey
380 g	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 ground almonds and icing 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.

Strawberry gâteau



Strawberry gâteau

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes one 14cm gâteau for 4-6 people.

LEMON MADELEINE SPONGE

75 g Butter
90 g Pastry flour
45 g Icing sugar
1 g Fleur de sel
4 g Baking powder
90 g Eggs
50 g Acacia honey
20 g Milk
Zest of half a lemon

LEMON MADELEINE SPONGE

Melt the butter. Sift together the flour, icing sugar, fleur de sel and baking powder.
Mix the eggs with the honey. Add in the sifted dry ingredients, milk, melted butter and lemon zest.
Leave to rest in the refrigerator for a few hours.
Spread onto a baking tray lined with a silicone mat or sheet of baking paper. Bake at 410°F (210°C) for 6 to 8 minutes.

IVOIRE 35% & VANILLA

WHIPPED GANACHE

120 g Whipping cream 35%
45 g Whipping cream 35%
1 Vanilla bean
«NOROHY»
5 g Acacia honey
5 g Glucose
65 g IVOIRE 35%

IVOIRE 35% & VANILLA WHIPPED GANACHE

Heat up the smaller portion of cream along with the vanilla seeds, acacia honey and glucose.
Gradually combine the hot mixture with the melted **IVOIRE 35%**, mixing in the center to obtain a smooth, shiny, elastic texture – This is a sign that you are starting to make an emulsion. Continue, adding the mixture little by little. Mix using an immersion blender to form a perfect emulsion.
Add the larger portion of chilled cream and mix again.
Store in the refrigerator and leave to set, ideally overnight.

RED BERRY COMPOTE

115 g Strawberry purée
135 g Raspberry purée
25 g Glucose syrup
3 g Pectin NH
25 g Caster sugar
1 g Gelatine

RED BERRY COMPOTE

Heat the fruit purées and glucose to 105°F (40°C). Add the pectin and sugar mixture. Bring to a boil. Soak then wring out the gelatine and add to the mixture.

ASSEMBLY

150 g Strawberries

Put a disk of sponge in a 14cm stainless steel ring lined with acetate. Halve the strawberries lengthwise and arrange around the ring so their cut side is pressed against the acetate. Arrange a small amount of **IVOIRE 35%** and vanilla whipped ganache on the sponge and in between the strawberries. Add the diced strawberries, followed by some whipped ganache. Put a 12cm disk of sponge on top. Place some more whipped ganache on the sponge and use a palette knife to smooth out. Store in the refrigerator for a few hours, then turn the gâteau out and remove the acetate. Add a few unevenly sized drops of red berry compote and a chocolate decoration if you wish.

Strawberry tart



Strawberry tart

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes 2 tarts for 6 people.

ALMOND SHORTCRUST

PASTRY

135 g	Butter
2,5 g	Salt
102 g	Icing sugar
35 g	Finely ground almonds
55 g	Eggs
68 g	Bread flour
195 g	Bread flour

IVOIRE 35% & VANILLA

PRESSED SHORTCRUST

PASTRY

300 g	Almond shortcrust pastry
30 g	Brown sugar
40 g	Crêpe dentelle
130 g	IVOIRE 35%
50 g	Butter
1	Vanilla bean «NOROHY»

IVOIRE 35% & STRAWBERRY

WHIPPED GANACHE

120 g	Whipping cream 35%
80 g	Whipping cream 35%
20 g	Glucose syrup
150 g	IVOIRE 35%
250 g	Strawberry purée

STRAWBERRY & PASSION

FRUIT COMPOTE

115 g	Strawberry purée
135 g	Passion fruit purée
25 g	Glucose syrup
3 g	Pectin NH
28 g	Caster sugar
1 g	Gelatine

ALMOND SHORTCRUST PASTRY

Mix the creamed butter, salt, icing sugar, finely ground almonds, eggs and the smaller portion of flour. Do not beat the mixture.

Once the mixture is well incorporated, add the remaining flour.

Store in the refrigerator or spread out immediately to a thickness of 2-3mm. Bake on a perforated tray at 310°F (155°C).

IVOIRE 35% & VANILLA PRESSED SHORTCRUST PASTRY

Use a rolling pin to break the shortcrust pastry into large pieces, then add in the brown sugar and crêpe dentelle. Melt the butter and the IVOIRE 35% separately at 100-120°F (45-50°C). Use the back of a knife to score the vanilla bean.

Use a spatula to delicately mix the ingredients together.

Immediately put the mixture in a ring and press down with a spoon. Store in the freezer.

IVOIRE 35% & STRAWBERRY WHIPPED GANACHE

Heat the smaller portion of cream and glucose, then make a ganache by gradually combining the hot cream with the melted IVOIRE 35%. Add the larger portion of chilled cream and strawberry purée to the ganache. Leave to set in the refrigerator for at least 3 hours before whisking, for a melt-in-the-mouth texture.

STRAWBERRY & PASSION FRUIT COMPOTE

Heat the strawberry and passion fruit purées and glucose together at 105°F (40°C). Add the pectin and sugar mixture, bring to a boil and finish off by adding the rehydrated gelatine. Boil again for 1-2 minutes. Pour into a silicone mould of the same diameter as your tart, to a depth of 5mm. Store in the freezer.

Strawberry tart



Strawberry tart (continued)

ASSEMBLY

Arrange the strawberry and passion fruit compote on the pressed shortcrust base.

Add a few cubed fresh strawberries.

Pipe the **IVOIRE 35%** and strawberry whipped ganache onto the compote using a 12mm plain round nozzle.

Decorate with a few halved strawberries and some passion fruit flesh.

Red berry pavlova

Red berry pavlova

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 10 desserts (diameter: 7.5cm).

FRENCH MERINGUE

140 g Caster sugar
140 g Icing sugar
150 g Egg whites

FRENCH MERINGUE

Beat the egg whites at medium speed and gradually add the sugar until the mixture has a shaving foam-type texture. Then gently sift in the icing sugar with a spatula. Using a piping bag with an 8mm round nozzle, pipe out it into evenly sized rows across the tray's width. Then use a piping bag with a sultane nozzle to pipe out some 7.5cm swirls. Bake in a fan-assisted oven for 1½ hours at 175°F (80°C).

PRESSED MERINGUE

95 g French Meringue
80 g **RASPBERRY INSPIRATION**
50 g **50% ALMOND & HAZELNUT PRALINÉ**

PRESSED MERINGUE

Break 95g of French meringue into large pieces and mix it with the **50% HAZELNUT & ALMOND PRALINÉ** and **RASPBERRY INSPIRATION** melted at 115°F (45°C). Immediately pipe 15g of this mixture into 7.5cm rings lined with acetate. Freeze.

ICED RASPBERRY INSPIRATION MOUSSE

30 g Egg whites
40 g Caster sugar
10 g Honey
50 g Passion fruit purée
100 g Raspberry purée
2 g Gelatine
70 g **RASPBERRY INSPIRATION**
90 g Whipping cream 35%

ICED RASPBERRY INSPIRATION MOUSSE

Make a Swiss meringue by heating the egg whites, sugar and honey in a bain-marie, stirring continuously until it reaches 130°F (55°C). Then beat the mixture using the whisk attachment in a food processor until completely cooled. Heat the fruit purées to between 160 and 175°F (70 and 80°C) and add the hydrated and drained gelatin. Combine the mixture a little bit at a time with the melted **RASPBERRY INSPIRATION** at 115°F (45°C). Mix using a hand blender to form a perfect emulsion. Beat the cold whipping cream until it has a frothy, light texture. Mix together the ganache and Swiss meringue, then add the whipped cream. Pour 30g onto each of the pressed meringue circles and return to the freezer.

RASPBERRY INSPIRATION CRUNCHY COATING

200 g **RASPBERRY INSPIRATION**
20 g Grape seed oil

RASPBERRY INSPIRATION CRUNCHY COATING

Melt the **RASPBERRY INSPIRATION** at 115°F (45°C), then add the grape seed oil. Mix well and set aside.

Red berry pavlova

Red berry pavlova (continued)

RASPBERRY COULIS

230 g	Raspberry purée
15 g	Caster sugar
6 g	Gelatine
25 g	Lime juice
150 g	Fresh raspberries

RASPBERRY COULIS

Heat the raspberry purée, lime juice and sugar in a saucepan. Soak then wring out the gelatine, before adding to the mixture. Heat the mixture to 140°F (60°C) and place some plastic wrap over its surface until completely cooled. Store in the refrigerator.

ASSEMBLY

Turn out the pressed meringue and mousse.

Soak the mousse side in **RASPBERRY INSPIRATION** coating and place it on a plate, meringue-side down. Immediately place a French meringue swirl on top of the coating.

Fill the hollow in the meringue with the red berry coulis.

Garnish with fresh red berries (e.g.: raspberry, strawberry, blueberry, redcurrant) to add a nice touch of color.

Festive tart



Festive tart

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes one 30 × 11.5 × 2cm rectangular tart for approx. 12 people.

ALMOND SHORTCRUST

PASTRY

120 g	Butter
2 g	Fine salt
80 g	Icing sugar
30 g	Finely ground almonds
50 g	Eggs
60 g	Pastry flour
180 g	Pastry flour

ALMOND AND COCONUT

CUSTARD

90 g	Butter
90 g	Icing sugar
45 g	Grated coconut
45 g	Finely ground almonds
10 g	Cornflour
50 g	Eggs

PINEAPPLE RUM VANILLA

COMPOTE

½	Pineapple
10 g	Lemon juice
4 g	Cornflour
15 g	Dark rum
½	Vanilla bean «NOROHY»
	Zest of ½ lime

ALMOND SHORTCRUST PASTRY

First mix the creamed butter, fine salt, confectioner's sugar, almond flour, egg and 60g of flour.

As soon as the mixture is homogeneous, add the remaining 180g of flour in one go.

Spread the mixture between 2 plastic sheets, then cut it into the desired shape. Store in the freezer for at least 1 hour before placing it in the base of the mold.

ALMOND AND COCONUT CUSTARD

Cream the butter then add in the icing sugar, cornflour, grated coconut and finely ground almonds.

Gradually incorporate in the tempered eggs.

Immediately use to garnish the strip of shortcrust pastry. Bake in the oven at 355°F (180°C) for approx. 18 minutes.

PINEAPPLE RUM VANILLA COMPOTE

Cut the pineapple into small cubes.

Mix the lemon juice with the Maïzena cornstarch and seeds from the vanilla pod.

Bring the mixture to a boil in a saucepan. Once the mixture has cooled, add the rum and lime zest.

Festive tart

Festive tart (continued)

COCONUT MILK WHIPPED

GANACHE

150 g	Coconut milk
20 g	Acacia honey (or invert sugar)
135 g	IVOIRE 35%
225 g	Whipping cream 35%
18 g	Malibu liqueur
	Zest of ½ lime

COCONUT MILK WHIPPED GANACHE

Heat the coconut milk with the honey and lime zest.

Leave to infuse for 10 minutes then strain. Melt the 135g of **IVOIRE 35%** chocolate.

Gradually combine the hot mixture with the melted **IVOIRE 35%** chocolate using a spatula to create an elastic, glossy texture – once you can see this, your emulsion has started to form.

Finish by mixing with an immersion blender to make a perfect emulsion.

Add the 225g of cold cream and the Malibu. Mix again.

Seal using plastic film and store overnight in the refrigerator. Whisk the mixture before you use it so its texture will pipe easily.

ASSEMBLY

Place a strip of shortcrust pastry in a tart frame, then arrange the almond and coconut custard.

Bake at 355°F (180°C) for approx. 18 minutes.

Leave to cool a little and turn out.

Make the pineapple compote.

Once it has cooled, use a spoon to place it in the center of the tart.

Leave in the freezer for approx. 1 hour.

Whisk the coconut ganache and use a piping bag with a 16mm nozzle to pipe it into unevenly sized droplets.

Finish off by decorating the tart with fresh coconut shavings, lime zest and, if you wish, some

IVOIRE 35% white chocolate pieces.

Passion meringue tarts

Passion meringue tarts

AN ORIGINAL *l'Ecole Gourmet Valrhona* RECIPE

Makes 12 pieces, using the Silikomart 146mm oblong 6 tartlet silicone mold.

ALMOND SHORTCRUST

PASTRY

270 g	Butter
270 g	Icing sugar
135 g	Finely ground almonds
5 g	Fine salt
110 g	Eggs
135 g	Plain flour
405 g	Plain flour

ALMOND SHORTCRUST PASTRY

First mix the creamed butter, icing sugar, eggs, 135g flour, ground almonds and fine salt. Be careful not to overmix.

Once the mixture is well incorporated, add 405g flour.

Make sure you don't knead the dough.

Once the flour has been added, roll out the dough straight away between two plastic guitar sheets or two sheets of greaseproof paper, and cut it up. Freeze the dough for at least 2 hours before using.

Line the tart bases and bake at 320°F (160°C) for approx. 15 minutes.

PASSION FRUIT INSPIRATION

CRÊMEUX

135 g	Passion fruit purée
7 g	Glucose syrup
4 g	Gelatine powder
20 g	Water
245 g	PASSION FRUIT INSPIRATION
265 g	Whipping cream 35%

PASSION FRUIT INSPIRATION CRÊMEUX

Mix the purée and glucose and heat them to approx. 176°F (80°C). Add the rehydrated gelatine.

Gradually combine with the melted **PASSION FRUIT INSPIRATION** couverture.

Immediately mix using an immersion blender to make a perfect emulsion.

Add the cold cream. Mix again.

JIVARA 40% LIGHT MOUSSE

100 g	Whole milk
2 g	Gelatine powder
10 g	Water for the gelatine
200 g	Whipping cream 35%
135 g	JIVARA 40%

JIVARA 40% LIGHT MOUSSE

Heat the milk to 175°F (80°C) and add the rehydrated gelatine. Slowly combine with the melted **JIVARA 40%** chocolate to obtain a smooth, shiny, elastic texture – this is a sign that you are starting to make an emulsion.

Immediately mix using an immersion blender to make a perfect emulsion. Once the mixture is at 95-105°F (35-40°C), combine with the cream which has been whipped until it has the texture of a mousse. Quickly pour the mixture into the oblong silicone molds and freeze.

ITALIAN MERINGUE

50 g	Egg whites
150 g	Caster sugar
50 g	Water

ITALIAN MERINGUE

Cook the sugar and water at 242-245°F (117-118°C) and mix with the beaten whites.

Beat until the mixture cools down and forms soft peaks that are easy to pipe.

Passion meringue tarts



Passion meringue tarts (continued)

ASSEMBLY

After the tart shells have baked and cooled, make the **PASSION FRUIT INSPIRATION** crèmeux so that you can pour it straight in, filling them up to the top.

Freeze. Then, remove the **JIVARA 40%** light mousses from the molds and place on top of the frozen Passion Fruit Inspiration crèmeux.

Make the Italian meringue.

Cut the tip of a piping bag at an angle.

Without using a nozzle, unevenly pipe the Italian meringue.

Brown the meringue with a small blowtorch.

Store in the refrigerator for 4 hours before serving.

Chef's tip

Once the **JIVARA 40%** light mousses have been removed from the molds, cover them in clear glaze before placing them on the **PASSION FRUIT INSPIRATION** crèmeux. This gives them an extra shiny finish and perfect presentation.

Citrus Caramélia cake

Citrus Caramélia cake

AN ORIGINAL *l'École Gourmet Valrhona* RECIPE

Makes approx. 20 mini cakes.

CITRUS CAKE BATTER

	Zest of 1 lime
	Zest of 1 lemon
	Zest of 1 orange
	Zest of 1 tangerine
310 g	Caster sugar
245 g	Eggs
2 g	Fine salt
135 g	Whipping cream 35%
240 g	Strong flour
4 g	Baking powder
90 g	Butter

CITRUS CAKE BATTER

Zest the citrus fruits and mix with the sugar.

Add the whole eggs without overly beating them, then mix again. Add the salt and cream. Sift the flour together with the baking powder and add to the mix.

Melt the butter and add to the mixture.

Using a piping bag, fill the silicone Savarin molds $\frac{3}{4}$ full. Place parchment paper on top, followed by a baking tray, so that the cakes do not rise too much in the oven.

Bake in a fan-assisted oven at 355°F (180°C) for 15-20 minutes.

CITRUS PUNCH

135 g	Caster sugar
100 g	Water
100 g	Lime juice
100 g	Orange juice

CITRUS PUNCH

Bring the water and sugar to a boil. Add the lime and orange juice.

JIVARA 40% ORANGE

GANACHE

120 g	Whipping cream 35%
20 g	Acacia or orange blossom honey
180 g	JIVARA 40%
	Zest of 1 orange

JIVARA 40% ORANGE GANACHE

Zest the orange and mix with the cream. Heat and leave to infuse, covered, for 10 minutes. Strain. Add the honey and heat again. Gradually combine the mixture with the melted **JIVARA 40%** chocolate. Mix by hand, then using an immersion blender.

Use immediately.

CARAMELIA 36% WHIPPED

GANACHE

150 g	Whipping cream 35%
15 g	Acacia honey
15 g	Glucose (optional)
220 g	CARAMÉLIA 36%
410 g	Whipping cream 35%

CARAMELIA 36% WHIPPED GANACHE

Heat the 150g of cream with the honey and glucose if using. Gradually combine with the melted **CARAMÉLIA 36%**. Add the 410g of cold cream. Mix by hand, then using an immersion blender.

Cover the surface with plastic wrap and store in the refrigerator overnight.

CARAMELIA 36% GLAZE

400 g	CARAMÉLIA 36%
40 g	Grape seed oil

CARAMELIA 36% GLAZE

Melt the **CARAMÉLIA 36%** chocolate at 105°F (40°C) and add the grape seed oil. Use at approx. 95°F (35°C).

Citrus Caramélia cake

Citrus Caramélia cake (continued)

ASSEMBLY

Once cooled, remove the cakes from the molds and plunge them into the citrus punch for a few moments. Remove from the punch and freeze for 1 hour.

Then dip the base in the glaze. Set aside.

As soon as you have made the **JIVARA 40%** citrus ganache, pour it into the holes of the cakes. Place in the fridge to set.

Beat the **CARAMÉLIA 36%** ganache with a whisk.

Using a piping bag fitted with a fluted nozzle, decorate each cake with a pretty ganache star.



Notes

Handwriting practice lines on page 50. The page contains 20 horizontal lines, alternating between light gray and white backgrounds, providing a guide for letter height and placement.

Handwriting practice lines on page 51. The page contains 20 horizontal lines, alternating between light gray and white backgrounds, providing a guide for letter height and placement.



TOGETHER

good

BECOMES

better