

INSPIRATION™



FRUIT & NUT COUVERTURES

The First Ever Range Of
Fruit and Nut Couvertures

VALRHONA

DISCOVER INSPIRATION

Valrhona introduces INSPIRATION, the first ever range of fruit and nut couvertures. These innovative couvertures are created **entirely with natural ingredients for vibrant colors and flavors**.

Harnessing nearly a century of our chocolate-making expertise, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts.

What makes INSPIRATION exceptional?



UNIQUE TEXTURE OF CHOCOLATE

Use INSPIRATION just like any other Valrhona chocolate couverture



INTENSE FLAVOR AND COLOR

Developed using Valrhona's R&D expertise



100% NATURAL INGREDIENTS

No preservatives, added colors, or artificial flavors



PERFECTLY SUITED FOR ALL CLIENTS

Naturally Dairy Free, Vegan, and Gluten Free

THE RECIPE



FRUIT
OR NUTS



COCOA BUTTER
and a pinch of LECITHIN



SUGAR



INSPIRATION
FEVES



MEET YUZU INSPIRATION

Meet the newest member of the INSPIRATION Range, YUZU. This unique, treasured fruit has become famous throughout the world. Its naturally sweet, tangy flavor with a hint of bitterness blends perfectly with other ingredients, bringing out their flavors.

YUZU

This treasured fruit is an icon from Japan with a distinct flavor and character like no other ingredient. Yuzu bursts onto the palate with a unique citrusy flavor. We use only the highest quality yuzu farmed in tiny smallholdings found halfway up mountains in Southeast Japan's rural Kochi region. The yuzu grows in very small quantities, but with outstanding flavor thanks to the citrus-friendly terroir and climate.










#VALRHONAINSPIRATION



NEW!











YUZU INSPIRATION



PAIRINGS	Fruit		Flavors				Spices				
											
	Citrus Fruit	Exotic Fruit	Jasmine Tea	Herbs	Rum	Cereals	Timut Pepper	Balsamic Vinegar	Coffee		
	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
	19998	Cocoa Butter 34.4% min.	Yuzu Juice 2.4% Sugar 55% Fat 38%							10 months*	3kg bag of feves













STRAWBERRY INSPIRATION



PAIRINGS	Fruit		Flavors				Spices				
											
	Coconut	Lemon	Orange Blossom	Nougat	Verbena	White Jasmine Tea	Star Anise	Cilantro	Vanilla	Mint	
	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
	15391	Cocoa Butter 37% min.	Strawberry 14.2% Sugar 47% Fat 39%	●	●	○	○	○		10 months*	3kg bag of feves



















ALMOND INSPIRATION



PAIRINGS	Fruit		Flavors				Spices				
											
	Kumquat	Currants	Puffed Rice	Coffee			Fleur de Sel	Peppercorn			
	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crémeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging
D ION	14029	Cocoa Butter 30% min.	Almond 31% Sugar 38% Fat 42%							14 months*	3kg bag of feves

PASSION FRUIT INSPIRATION



PAIRINGS	Fruit			Flavors			Spices																										
																																	
																																	
																																	
	Exotic Fruit			Almond Paste			Mint																										
	Hazelnut			Milk Chocolate			Pepper																										
	Pecan			Fruity Praliné			Vanilla																										
							Saffron																										
<table><tr><th>Code</th><th>Min. Cocoa %</th><th>Composition</th><th>Coating</th><th>Molding</th><th>Bars</th><th>Mousses</th><th>Crèmeux & Ganaches</th><th>Ice Creams & Sorbets</th><th>Shelf Life*</th><th>Packaging</th></tr><tr><td>15390</td><td>Cocoa Butter 32% min.</td><td>Passion Fruit 17.3% Sugar 49.3% Fat 34%</td><td></td><td></td><td></td><td></td><td></td><td></td><td>10 months*</td><td>3kg bag of feves</td></tr></table>												Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life*	Packaging	15390	Cocoa Butter 32% min.	Passion Fruit 17.3% Sugar 49.3% Fat 34%							10 months*	3kg bag of feves
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*SHELF LIFE: Calculated based on the manufacturing date

● Possible ● Ideal Application ○ Recommended Application

INSPIRATION RECIPES Essentials

CRÉMEUX

PASSION FRUIT or YUZU CRÉMEUX:

200 g passion fruit / yuzu purée
10 g glucose
6 g gelatin
30 g water for the gelatin

310 g PASSION FRUIT INSPIRATION /
YUZU INSPIRATION

400 g heavy cream 36%

STRAWBERRY CRÉMEUX:

200 g strawberry purée
10 g glucose
6 g gelatin
30 g water for the gelatin

270 g STRAWBERRY INSPIRATION

400 g heavy cream 36%

ALMOND CRÉMEUX:

1000 g Crème Anglaise*
6 g gelatin

530 g ALMOND INSPIRATION

- Mix the purée and glucose and heat to about 175°F (80°C).
- Add the rehydrated gelatin.
- Slowly pour this mixture over the melted INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold cream.
- Mix with an immersion blender again.
- Leave to set in the refrigerator.

*CRÈME ANGLAISE

1000 g whole milk
200 g egg yolks
100 g sugar

- Bring the milk to a boil and pour into the premixed egg yolk-sugar combination (without blanching). Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon. Strain and use immediately or quickly cool and use later.

- Add the rehydrated gelatin to the warm, strained Crème Anglaise.
- Slowly pour the warm mixture over the melted ALMOND INSPIRATION to make an emulsion using a spatula. Immediately mix using an immersion blender to make a perfect emulsion.
- Leave to set in the refrigerator.

Make this
crèmeux for...



Eclairs

LIGHT MOUSSE

YUZU LIGHT MOUSSE:

500 g yuzu purée
12 g gelatin
60 g water for the gelatin
590 g heavy cream 36%

380 g YUZU INSPIRATION

PASSION FRUIT LIGHT MOUSSE:

500 g passion fruit purée
12 g gelatin
60 g water for the gelatin
590 g heavy cream 36%

375 g PASSION FRUIT INSPIRATION

STRAWBERRY LIGHT MOUSSE:

500 g strawberry purée
11 g gelatin
55 g water for the gelatin
590 g heavy cream 36%

320 g STRAWBERRY INSPIRATION

- Heat the purée and add the rehydrated gelatin.
- Slowly pour the hot purée over the melted INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Once the mixture is at 95-105°F (35-40°C), pour over the cream which has been whipped until it has the texture of a mousse. Pour out immediately. Freeze.

WHIPPED GANACHE

ALMOND WHIPPED GANACHE:

Ganache:

450 g heavy cream 36%
50 g glucose
50 g invert sugar

650 g ALMOND INSPIRATION

Whipped Ganache:

900 g Ganache
900 g heavy cream 36% (cold)

PASSION FRUIT / YUZU WHIPPED GANACHE:

450 g passion fruit / yuzu purée
50 g glucose
50 g invert sugar

1500 g heavy cream 36%

1290 g PASSION FRUIT INSPIRATION /
YUZU INSPIRATION

STRAWBERRY WHIPPED GANACHE:

450 g strawberry purée
50 g glucose
50 g invert sugar

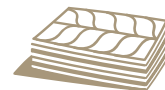
1500 g heavy cream 36%

1050 g STRAWBERRY INSPIRATION

- Heat the cream, glucose and invert sugar. Slowly pour this hot mixture onto the melted ALMOND INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold cream to the ganache. Mix with the immersion blender again.
- Leave to set in the refrigerator, preferably for 12 hours.
- Whisk until the texture is thick enough to use in a piping bag or with a spatula.

- Heat the purée along with the glucose and invert sugar.
- Slowly pour this hot mixture over the melted INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Add the cold heavy cream. Mix with the immersion blender again.
- Store in the refrigerator and leave to set, preferably overnight.
- Whip until firm.

Make this whipped
ganache for...



Millefeuilles



Choux Pastries

GANACHE FOR MOLDED BONBONS

PASSION FRUIT or YUZU GANACHE:

300 g passion fruit / yuzu purée

500 g sugar

50 g glucose

300 g PASSION FRUIT INSPIRATION /
YUZU INSPIRATION

STRAWBERRY GANACHE:

300 g strawberry purée

500 g sugar

50 g glucose

300 g STRAWBERRY INSPIRATION

100 g strawberry purée

ALMOND GANACHE:

500 g heavy cream 36%

invert sugar*

850 g ALMOND INSPIRATION

*Add 8-10% of the total weight of
the ganache in invert sugar.

- Heat the purée, sugar and glucose at 220°F (104°C).
- Stop cooking and let the temperature fall to 165-175°F (75-80°C).
- Slowly pour this hot mixture onto the melted INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- For Strawberry, add the remaining strawberry purée and mix to finish.

- Heat the cream and invert sugar together. Gradually pour the hot liquid over the melted ALMOND INSPIRATION, stirring vigorously. Immediately mix using an immersion blender to make a perfect emulsion. Pour into a frame at 90°F (33°C). Leave to set for 24 to 48 hours at 60-65°F (16-18°C) and a 55-65% relative humidity level.

INSPIRATION MERINGUE MOUSSE

ITALIAN MERINGUE:

35 g egg whites

50 g sugar

20 g water

YUZU MOUSSE:

100 g Italian Meringue

300 g yuzu purée

8 g gelatin

40 g water for the gelatin

170 g YUZU INSPIRATION

150 g heavy cream 36%

PASSION FRUIT MOUSSE:

100 g Italian Meringue

300 g passion fruit purée

7 g gelatin

35 g water for the gelatin

170 g PASSION FRUIT INSPIRATION

150 g heavy cream 36%

STRAWBERRY MOUSSE:

100 g Italian Meringue

300 g strawberry purée

8 g gelatin

40 g water for the gelatin

150 g STRAWBERRY INSPIRATION

150 g heavy cream 36%

- Heat the sugar and water to 250°F (121°C). Pour the mixture over the egg whites (which have been whipped until they have the texture of a mousse) and allow a meringue to form.

- Make the Italian Meringue and leave it to cool down as you beat it on a medium speed.
- Heat the purée and add the rehydrated gelatin.
- Slowly pour the hot purée over the melted INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Once the mixture reaches 95-105°F (35-40°C), incorporate it into the Italian Meringue and finish it off with some airy, whipped cream.
- Pour out immediately. Freeze.

ALMOND INSPIRATION CRÈME ANGLAISE MOUSSE

600 g Crème Anglaise

900 g heavy cream 36%

6 g gelatin

1000 g ALMOND INSPIRATION

- Add the rehydrated gelatin to the warm, strained Crème Anglaise.
- Slowly pour the warm mixture over the ALMOND INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
- Once the mixture is smooth, check the temperature is at 100-105°F (38-40°C) and add the remaining whipped cream. Pour out immediately and freeze.

INSPIRATION DESSERT GANACHE

PASSION FRUIT or YUZU DESSERT GANACHE:

225 / 225 g whole milk

20 / 20 g invert sugar

755 g PASSION FRUIT INSPIRATION /
YUZU INSPIRATION

STRAWBERRY DESSERT GANACHE:

360 g whole milk

60 g invert sugar

580 g STRAWBERRY INSPIRATION

- Heat the milk and invert sugar.
- Slowly pour this mixture over the melted INSPIRATION.
- Immediately mix using an immersion blender to make a perfect emulsion.

Make this dessert
ganache for...



Tartelets



Macarons

COATED ICE CREAM BAR



An original recipe by L'École Valrhona *Makes 100 bars*

COCONUT SORBET

2100 g water
420 g sugar
525 g powdered glucose
105 g invert sugar
6 g carob gum
6 g guar gum
2630 g coconut purée

Combine 10% of the sugar with the stabilizers. Set aside.
Heat the water. Once it is at 85°F (30°C), add the stabilizer/
sugar mixture. At 115°F (45°C), add the stabilizers mixed
with about 10% of the first portion of sugar. Pasteurize at
185°F (85°C) for 2 minutes then quickly cool the mixture
to 40°F (4°C). Mix the syrup and purée, then use an
immersion blender. Allow to set for at least 4 hours. Mix
using an immersion blender and churn between 15-20°F
(-6°C to -10°C). Store in the freezer at 0°F (-18°C).



INSPIRATION GLAZE

1800 g **STRAWBERRY INSPIRATION/
PASSION FRUIT INSPIRATION/
YUZU INSPIRATION**
360 g grape seed oil

Mix the melted couverture with the oil.
Use at 85-95°F (30-35°C).

ASSEMBLY AND FINISHING

Prepare the sorbet. Fill the molds, smooth the sorbet and freeze. Turn out the sorbets and dip them in the glaze at approximately 90°F (32°C). Sprinkle them with a pre-prepared mixture of grated coconut and silver sparkling powder. Store at a temperature of 65°F (-18°C). Serve at 5°F (-14°C). You can create a marble effect in the middle using strawberry, passion fruit, or yuzu sorbet.

SUDO

An original recipe by L'École Valrhona *Makes 24 bars*

ALMOND CAKE

490 g whole eggs
140 g invert sugar
240 g sugar
170 g almond flour
240 g pastry flour
14 g baking powder
230 g whole milk
190 g clarified butter

Mix together the eggs, invert sugar and sugar. Sift the flour and baking powder, then add these to the mixture along with the almond flour. Pour in the milk and melted butter.



INSPIRATION GLAZE

350 g **STRAWBERRY INSPIRATION/
PASSION FRUIT INSPIRATION/
YUZU INSPIRATION**
35 g VALRHONA COCOA BUTTER
17 g grape seed oil

Mix the melted couverture and
melted cocoa butter with the oil.
Use at 85-95°F (30-35°C).

ASSEMBLY AND FINISHING

Prepare the cake and add 20% (by weight) of chopped INSPIRATION. Fill the 5cm cube molds with approx. 70g of mixture. Bake at 340°F (170°C) for about 15 minutes. Freeze. Turn out the cakes and store them in the refrigerator. To complete your product, use a piping bag without a nozzle to make a dab of crunchy glaze (approx. 15g) in the square mold you used for your cakes, then put the cake cubes straight back on top to partially ice them.

PASSION OR STRAWBERRY PÊLE-MÊLE

An original recipe by David Briand, Pastry Chef, L'École Valrhona *Yields 48 desserts*

PASSION FRUIT / STRAWBERRY INSPIRATION WHIPPED GANACHE

- 110 / 115 g** passion fruit / strawberry purée
12 g glucose
12 g invert sugar
310 g PASSION FRUIT INSPIRATION
or
270 g STRAWBERRY INSPIRATION
360 / 390 g heavy cream 36%
- Heat the purée along with the glucose and invert sugar. Slowly pour this hot mixture over the melted PASSION FRUIT or STRAWBERRY INSPIRATION. Immediately mix using an immersion blender to make a perfect emulsion.
 - Add the cold cream.
 - Mix with the immersion blender again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

ALMOND INSPIRATION JELLY

- 625 g** whole milk
40 g sugar
4 g pectin X58
230 g ALMOND INSPIRATION
- Heat the milk and then add the sifted sugar and pectin. Boil for 2 minutes. Slowly pour this mixture over the melted ALMOND INSPIRATION. Immediately mix using an immersion blender to make a perfect emulsion. Keep gradually adding the milk. Pour out at approx. 115°F (45°C). This jelly can be reheated as many times as required, simply make sure you heat it to at least 140°F (60°C) before using it at approx. 115°F (45°C).

PASSION FRUIT / STRAWBERRY JELLY

- 12 g** sugar
2.5 g pectin NH
130 g passion fruit / strawberry purée
255 g ABSOLU CRISTAL
NEUTRAL GLAZE
- Mix the sugar with the pectin NH.
 - Heat the purée and the ABSOLU CRISTAL, then sift in the sugar-pectin mixture.
 - Bring all these ingredients to a boil together.
 - Pour out or store in the refrigerator.

ALMOND SHORTBREAD PASTRY

- 225 g** bread flour
115 g European-style butter
85 g confectioner's sugar
25 g almond flour
2 g salt
45 g eggs (cold)
- Mix the dry ingredients with the cold, cubed butter.
 - As soon as the mixture is completely smooth, add the cold eggs.
 - Mix together, and stop as soon as you obtain a homogeneous paste.
 - Store in the refrigerator or spread out immediately.
 - Bake at 300°F (150°C).

ALMOND SPONGE BISCUIT

- 135 g** ALMOND PASTE
FROM PROVENCE 70%
45 g whole milk
10 g bread flour
160 g egg whites
- Mix the ALMOND PASTE with the milk in an immersion blender.
 - Add the flour, mix with an immersion blender, and finish off with the egg whites.
 - Pour into a siphon. Load up two nitrous oxide cartridges.
 - Use some scissors to make four notches in the bottom of plastic cups.
 - Fill with approx. 30g of mixture. Cook at 1000 Watts for 1 minute in the microwave. Freeze then turn out.

TRANSPARENT OPALINE

- 300 g** fondant
200 g glucose
- Cook the fondant and glucose to a temperature of 310-320°F (155-160°C). Pour onto a silicone baking sheet and leave to cool. Grind into a fine powder and store in a dry place. Sprinkle the powder over a silicone baking mat. Melt in the oven at 355°F (180°C).
 - As soon as the powder has melted and has a shiny finish, remove it from the oven. Store in a dry place.

ASSEMBLY AND FINISHING



Prepare the Whipped Ganache and Jellies.
Pour the ALMOND INSPIRATION into a 1cm thick frame.
Place in the refrigerator. Cut out 3 x 4cm triangles. Set aside.
Make the shortcrust and spread it out to a thickness of 2mm. Freeze.
Cut out isosceles triangle shapes with a 4cm base and 5cm sides.
Bake and put aside.
Bake the sponge then store it in the freezer to make it easier to turn out.

ASSEMBLY:

Make a template in the shape of an isosceles triangle with a 4cm base and 5cm sides.
Use a small pastry spatula to spread the Passion Fruit and Strawberry Jelly on to the plate until you have 3 triangles.
Place a triangle of ALMOND INSPIRATION Jelly onto the fruit jelly triangles.
Whip up the Whipped Ganache, then use a piping bag with a V cut 25mm nozzle to pipe a teardrop shape onto the Shortbread Pastry triangles.
Place 2 triangles on the plate. Put a few caramelized almonds in place.
Finish off with the Biscuit pieces and top with a piece of Opaline.

INTO THE SUNSET



An original recipe by L'École Valrhona Pastry Chef Derek Poirier

ALMOND SHORTBREAD DOUGH

- 360 g vegan butter
 - 6 g salt
 - 270 g confectioner's sugar
 - 90 g almond flour
 - 55 g egg replacer powder
 - 127 g water (for egg replacer powder)
 - 180 g all-purpose flour
 - 525 g bread flour
- Cream the butter with the salt, sugar and almond flour. Add the water to the egg replacer powder and let sit several minutes. Add the hydrated egg replacer to the mixture and mix well. Add the all-purpose flour first, mix, then add the bread flour and mix just until the dough comes together. Roll out between two sheets of parchment to 2mm and freeze until ready to use.

COCONUT CAKE

- 170 g vegan butter
 - 200 g sugar
 - 190 g eggs
 - 120 g coconut milk
 - 1 g vanilla
 - 150 g almond flour
 - 70 g coconut flour
 - 3 g baking powder
- Cream the vegan butter with the sugar and then add the eggs one at a time. Mix in the almond flour, coconut flour and baking powder. Add the coconut milk and mix until smooth. Bake in a 30x50cm mold at 350°F (177°C) for 25 minutes. When baked, cool and then freeze.



PASSION FRUIT CRÉMEUX

- 300 g passion fruit purée
 - 250 g coconut purée
 - 75 g powdered glucose
 - 50 g sugar
 - 8 g pectin NH (SOSA)
 - 10 g SOSA Natur Emul
 - 180 g PASSION FRUIT INSPIRATION
 - 20 g coconut oil
- In a pot, heat the purées to 77°F (25°C) and add the glucose mixed with the sugar, pectin and Natur Emul. Bring to a boil. In a bowl, melt the PASSION FRUIT INSPIRATION and add the coconut oil. Pour the hot liquid over the melted couverture and oil in 4 additions, mixing well after each, to create a proper emulsion. Process with an immersion blender. Pour into a container and store in the refrigerator.

ALMOND INSPIRATION CRÉMEUX

- 530 g oat milk
 - 55 g powdered glucose
 - 10 g SOSA Natur Emul
 - 450 g ALMOND INSPIRATION
- Warm the oat milk to 77°F (25°C), then add the glucose. Add the Natur Emul. Continue heating until it reaches 185°F (85°C). Melt the ALMOND INSPIRATION to 113°F (45°C). Add the hot oat milk in a few additions, stirring and finishing with an immersion blender to create the perfect emulsion. Store in the refrigerator overnight.

ASSEMBLY AND FINISHING

With the Almond Shortbread dough, cut a 2x17cm rectangle and bake in a 18cm cake ring, set aside. On a plate of your choice using a Mont Blanc piping tip, pipe the Almond Crèmeux in an abstract pattern onto the Almond Shortbread, helping it stand up. Using a star tip, pipe the Passion Fruit Crèmeux in an artsy pattern around the Almond Crèmeux. Breaking the coconut cake into small pieces, place on and around the 2 Crèmeux.

TIP: Replace the PASSION FRUIT INSPIRATION with YUZU INSPIRATION evenly for a new dessert.

