



Hukambi 53%

Hukambi is the first ever cloudy couverture chocolate

HISTORY

Hukambi 53% is a chocolate liberated from gastronomy's established conventions. It combines a luminous and intriguing indulgent quality with powerful Brazilian cocoa flavors. Reveal all the ideas you have never dared to express and redefine your creativity.

ORIGIN

Brazil is one of the oldest cocoa producing countries. Valrhona has maintained a close partnership with Mr. Libânio since 2009. Located in one of the world's most diverse ecosystems, the Mata Atlantica (an official UNESCO "Biosphere Reserve"), the Libânio company is driven by a philosophy that advocates for harmony between people, soils and plants in a sustainable environment. As these values are fundamental to Valrhona, it felt natural to develop the new Hukambi 53% couverture.



Rémi Poisson

**PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA**

“ *Hukambi is a chocolate that combines all the indulgence and pleasure of rounded cocoa notes. The intense cocoa and milk aspects to its character mean it can be used to create very flavorsome desserts and interesting blends of different notes.* ”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **COCOA-RICH**

MINOR NOTE: **CEREALS**

UNIQUE NOTE: **BITTERNESS**

Hukambi's surprising blend of cocoa, bitter and slightly biscuit-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.



PACKAGING

3 kg Fèves bag

Code: 49787

COMPOSITION

Cocoa 53% min.

Fat 45%

Sugar** 33%

INGREDIENTS

Brazilian cocoa beans, brown sugar, cocoa butter, full-fat milk powder (France), Madagascan vanilla.

USE WITHIN*

12 months

STORING

Store in a cool, dry place between 60/65°F (16/18°C).

*calculated based on the date of manufacture

**added sugar

APPLICATIONS

HUKAMBI 53%

COATING

MOLDING

BARs

MOUSSES

CRÉMEUX &
GANACHES

ICE CREAMS &
SORBETS

TECHNIQUE



Ideal application



Recommended application

PAIRINGS



PRUNES



QUINCES



MELILOT



PINOT WINES



GREEN PEPPER



SMOKED SALT



TOASTED CEREALS



Sakambi



Arthur Gavelle
PASTRY CHEF INSTRUCTOR
 ÉCOLE VALRHONA

HUKAMBI 53% CREAMY GANACHE

150g UHT whole milk
 5g Potato starch
 150g HUKAMBI 53%
 305g Total weight

Mix together a small portion of the cold milk with the potato starch, and set aside.
 Heat the remaining milk to 185/195°F (85/90°C) and combine it with the milk-starch mixture.
 Put everything back in the cooking appliance and bring to a boil.
 Gradually combine the hot liquid starch with the chocolate.
 Immediately mix using an immersion blender to make a perfect emulsion.
 Pour the ganache into a container and leave to set in the refrigerator for 12 hours.

BUCKWHEAT SUGAR-COATED SHORTBREAD

400g European-style butter (84% fat)
 160g Confectioner's sugar
 250g Buckwheat flour
 250g All-purpose flour
 1g Fine salt
 50g Eggs
 1,111g Total weight

Combine the dry butter and sifted dry ingredients and salt.
 Add the eggs.
 Once the mixture is homogeneous, spread the shortbread between two sheets to a thickness of 3mm.
 Store in the refrigerator.

HUKAMBI 53% FLAN MIX

150g Sugar
 75g Cornstarch
 750g UHT whole milk
 750g Heavy cream 36%
 450g HUKAMBI 53%
 2,175g Total weight

Mix the sugar with the cornstarch.
 Heat the milk and cream to 120°F (50°C) then add the sugar and cornstarch mix.
 Bring to a boil.
 Make an emulsion with the couverture.
 Immediately mix using an immersion blender to make a perfect emulsion. Pour it into a ring and cover its surface with plastic wrap. Leave to cool in the refrigerator and bake it for 25 minutes at 330°F (165°C).

BUCKWHEAT PRALINÉ

120g Buckwheat seeds
 60g Whole raw almonds
 90g Sugar
 30g Grape seed oil
 300g Total weight

Toast the buckwheat seeds and raw almonds at 320°F (160°C).
 Make a dry caramel with the sugar, then pour it over the toasted nuts on a silicone mat.
 Once the nuts have cooled, mix them in a food processor, then add the grape seed oil.
 The praliné must have a firm, shiny texture that is suitable for a piping bag. Set aside.

ASSEMBLY AND FINISHING

Make the creamy ganache and store it in the refrigerator.
 Make the buckwheat sugar-coated shortbread.
 Grease some rings (12cm diameter, 4.5cm deep) and coat them with brown sugar.
 Cut the sugar-coated shortbread into shape, then push each one into a ring.
 Use some parchment paper to cover the rings and fill their middles with rice or peas.
 Bake for 15 minutes at 310°F (155°C), then remove the rice or peas.
 Bake at 320°F (155°C) for 15 minutes.
 Leave to cool.
 Make the flan mix.
 Pour it into the buckwheat shortbread cases, cover the surface with plastic wrap and leave to cool in the refrigerator.
 Bake for 25 minutes at 330°F (165°C).
 Set aside and store in the refrigerator.
 Make the buckwheat praliné.
 Put your chocolate decorations in place.
 Using a palette knife, spread some melted Hukambi couverture into a thin layer on a cold marble surface.
 Before it sets, make some couverture shavings by scraping the edge of a 3cm cutter across the surface towards you.
 Store them in a chocolate cupboard at 61°F (16°C) with a humidity level of 65%.
 Sprinkle the edges of the flan with decorative icing sugar.
 Spread 80g of creamy ganache over the flan.
 Using a piping bag without a nozzle, pipe some dabs of buckwheat praliné onto the creamy ganache.
 Add the chocolate decorations so the praliné is still visible underneath and season with fleur de sel and kasha seeds.

M. Libânio Agrícola

Brazil



BRASIL

Gandu, Bahia
13°44'36.1"S
39°29'24.8"W

2013

PARTNERSHIP SIGNATURE

Renewed in 2020 for 10 years

EXCLUSIVE

RIGHT TO THE COCOA

from the Paineiras, Ladeira Grande, Petrolina Nova, Italia Limeira and São José plantations

168

EMPLOYEES

78 of whom live with their families on the plantations and have free access to drinking water and electricity!

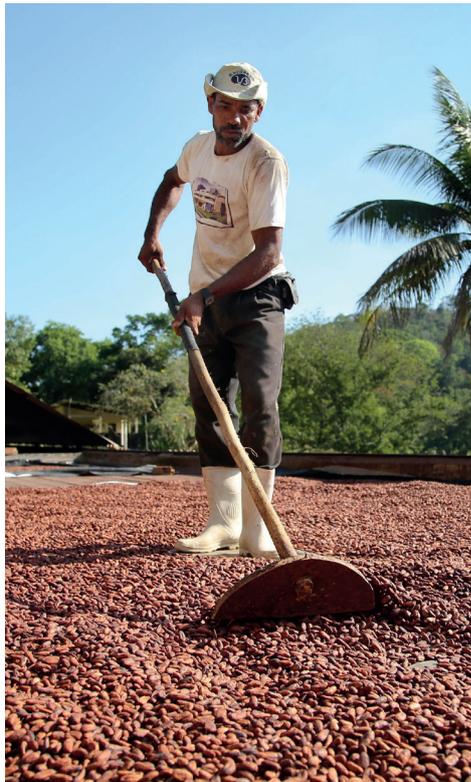
M. Libânio Agrícola a company founded in 1922 by Manoel Libânio da Silva Filho, owns eight plantations spanning a total of 2,298 hectares. For M. Libânio, sustainability is of vital concern, representing both a challenge and a major opportunity for driving business growth. With this in mind, the company has worked for years to train producers in good agricultural and environmental practices, promote agroforestry and protect primary forests. Today, the whole property is Rainforest Alliance certified.

AGROFORESTRY AT THE HEART OF THE MODEL

M. Libânio protects forests: Old growth forests represent 47% of the land available on our Brazilian partner's estate, 27% more than required under the country's forest law.

A LONG-TERM PARTNERSHIP

Our relationship with M. Libânio began in the early 2000s, becoming even closer thanks to the signature of a long-term partnership agreement in 2013, renewed for 10 years in 2020. Today, the whole property is Rainforest Alliance certified. M. Libânio's focus on producing the highest quality cocoa, coupled with its environmental values and technological innovation makes them a natural partner for us.



It's always a magnificent moment when you arrive at the M. Libânio plantations in the heart of the Mata Atlantica.

The spirit of M. Libânio is there to see throughout the ecosystem, in everything from the professionalism of the plantations' management to the respect for people and, first and foremost, the care for the environment.

Cédric Robin.
Valrhona's cocoa sourcer

OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2013/2014

Financing of technical equipment, including solar drying beds and bean sorting machines

2015

Renovation of housing for employees and their families

2016/2017

Financing of a new training center

2018

Investments to support production: purchase of a tractor, trailer and shredder for plantation maintenance

2019

Support for the purchase of fertilizer

2020

Support for the maintenance of non-essential activities (including preventive medicine, maintaining employee homes and machine maintenance)

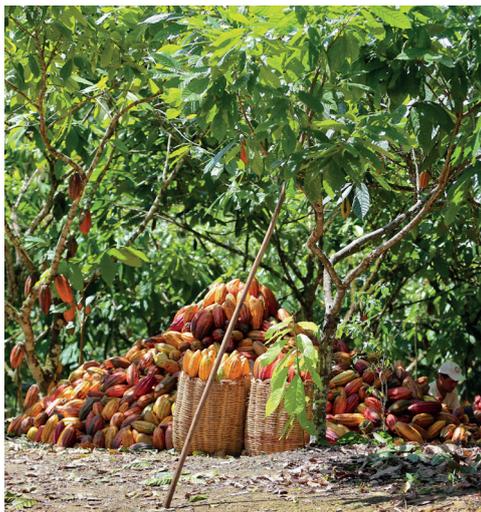
2021 & 2022

Support for the purchase of fertilizer.

2022

Taking inventory of the forest and calculating the domain's carbon storage.

Identifying more than 165 plant species, 8 of which are considered threatened or almost threatened



THE IMPACT

72

HOUSES

renovated for employees' families

1

NEW TRAINING CENTER

135

TRAINING SESSIONS

carried out by M. Libânio on topics including health, workplace safety and environmental conservation