



ESSENTIALS

P 125

CŒUR DE GUANAJA Chocolate Concentrate



P 125 CŒUR DE GUANAJA

Maximum strength. Low cocoa butter content.



P125 CŒUR DE GUANAJA is a rare technological innovation that has revolutionised many of our recipes, making the impossible possible.

For recipes where high cocoa butter content is a problem, **P125 CŒUR DE GUANAJA**, with its very low cocoa butter content, significantly increases the chocolate flavor.

This **chocolate concentrate** has become the chocolate ingredient, finally allowing you to combine an intense chocolate strength and color with a soft, smooth and creamy texture.

L'École Valrhona, a center of expertise, has developed balanced basic recipes and offers a technical guide allowing you to express your talent and discover the full potential of this chocolate!



L'ÉCOLE VALRHONA

An international reputation

L'École Valrhona, a renowned center of chocolate techniques, is first and foremost a place for meeting and sharing in a welcoming and friendly environment, but it is also a center of creation and technological innovation. Artisans all over the world are always looking for new ideas, so it is natural for L'École Valrhona to respond to those ambitions.



A place of excellence and creation

L'École Valrhona is a training center dedicated to Fine Chocolate. It has been the natural extension of the Valrhona chocolate factory since 1988. Like the chocolate factory, it is a place of excellence and creativity whose history is intimately linked to the traditions of the food industry. With four locations around the world, L'École offers artisans and their employees a range of technical and sales training courses as well as customised technical assistance that goes well beyond professional training.

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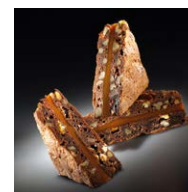
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ESSENTIAL RECIPES

BISCUITS

[SACHER SPONGE]

860 g ALMOND PASTE FROM
PROVENCE 70%
260 g sugar*
420 g egg yolks
300 g eggs
500 g egg whites
260 g sugar*
125 g pastry flour
170 g clarified butter
500 g **P125 CŒUR DE GUANAJA**

: Combine the almond paste with 260g of sugar, gradually add the eggs and egg yolks, beating until you reach the ribbon stage.
: Whip the egg whites to soft peaks, incorporating the 260g of sugar gradually.
: Sift the flour. Melt the **P125 CŒUR DE GUANAJA** and butter together; and then stir a little bit if the meringue into it in order to lighten the texture. Combine the chocolate mixture with the almond mixture. Fold the flour in followed by the rest of the meringue.
: Spread 900g per tray.

: **BAKING:** Bake in tins, molds, cake rings or on trays at 180/200°C (356/392°F) with the vent closed.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 300 g for both quantities.

[BROWNIES]

350 g eggs
70 g egg whites
225 g sugar*
225 g light brown sugar*
360 g clarified butter
135 g flour
160 g walnuts or pecans
260 g **P125 CŒUR DE GUANAJA**

: Melt the **P125 CŒUR DE GUANAJA**, add the clarified butter.
: Check the temperature; it must be 45/50°C (113/122°F).
: Whisk the eggs, egg whites and sugars together until the mixture is smooth and well beaten.
: Pour the butter and chocolate mixture into the eggs.
: Mix evenly.
: Sift the flour and add to the previous mixture.
: Finally, add the chopped nuts.
: Pour into a 30x40cm frame.
: Bake at 160°C (320°F) for 15 to 20 minutes.
: Let it cool and cut into portions.

* If you think the chocolate is too intense, you can increase the quantities of sugar and brown sugar to 265g.

[LAVA CAKE]

150 g butter
250 g eggs
160 g sugar*
65 g flour
130 g **P125 CŒUR DE GUANAJA**

: Melt the **P125 CŒUR DE GUANAJA** and butter in bain-marie to 50°C (122°F).
: Lightly whip the eggs with the sugar and combine with the chocolate mixture.
: Fold the flour in and set aside in the refrigerator for at least 12 hours.
: With a pastry piping bag fitted with plain nozzle, fill individual cake rings lined with silicon paper 3/4 of the way to the top.
: Bake at 190°C (374°F) for 7 to 9 minutes.
: Serve with a quenelle of ice cream.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 205g.

[CHOCOLATE SHORTCRUST PASTRY]

360 g European butter
200 g **P125 CŒUR DE GUANAJA**
270 g confectioner's sugar
6 g salt
90 g almond flour
180 g bread flour
150 g eggs
520 g bread flour

: Cream together the melted **P125 CŒUR DE GUANAJA** and butter, then add the salt, sifted confectioner's sugar and almond flour.
: Gradually add the eggs and the smaller portion of flour.
: Mix but do not whip this mixture.
: Once you have obtained a homogeneous mixture, add the larger portion of flour, making sure the pastry does not over-harden.
: Store in the refrigerator or spread out immediately.
: Bake at 150-155°C (302-311°F).

MOUSSE TEXTURES

BAVARIAN CREAM

Basic custard:

275 g whole milk
275 g whipping cream
110 g egg yolks
110 g sugar*

700 g basic custard
12 g gelatin
900 g whipping cream
260 g **P125 CŒUR DE GUANAJA**

Bring the cream and milk to the boil. Combine the egg yolks and caster sugar. Stir the two mixes together and cook to 84/86°C (183/187°F) until it coats the back of a spoon. Filter through a fine strainer and chill down quickly if not used straight away.

Soak the gelatine in a large quantity of water. Melt the softened and drained gelatine in a little bit of hot custard and add the rest. Emulsify the hot custard with the melted **P125 CŒUR DE GUANAJA**.

When the ganache is between 35 and 40°C (95/104°F), fold the foamy whipped cream in and pour.

* If you think the chocolate is too intense, you can increase the quantity of sugar in the custard to 130g.

FOAM

250 g whole milk
30 g sugar*
60 g egg whites
120 g **P125 CŒUR DE GUANAJA**

Bring the milk to a boil with sugar. Pour gradually into the melted **P125 CŒUR DE GUANAJA** and stir in the center with a rubber spatula to create a shiny and elastic core, showing the start of an emulsion. Keep pouring the hot liquid, keeping the texture throughout the mixing process. Add the egg whites, process with an immersion blender and pour into a siphon. Screw 2 N2O cartridges in. Hold between 40 and 50°C (104/122°F) in a bain-marie during service.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 40g.

LIGHT MOUSSE

500 g milk
100 g sugar*
11 g gelatin
1000 g whipping cream
470 g **P125 CŒUR DE GUANAJA**

Soak the gelatin in a large quantity of water. Bring the milk and sugar to a boil and add the softened and drained gelatin. Pour about one third of the hot milk into the melted **P125 CŒUR DE GUANAJA** and whisk to obtain a smooth, shiny and elastic texture. Add the remaining milk in gradually, keeping the texture. When the ganache is between 40 and 45°C (104/113°F), fold the foamy whipped cream in. Pour immediately and freeze.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 130g.

CUSTARD MOUSSE

Basic custard:

300 g whole milk
300 g whipping cream
120 g egg yolks
60 g sugar*

Custard mousse:

700 g basic custard
80 g sugar
900 g whipping cream
520 g **P125 CŒUR DE GUANAJA**

Bring the cream and milk to a boil. Combine the egg yolks and sugar. Stir the two mixes together and heat to 84/86°C (183/187°F) until it coats the back of a spoon. Filter through a fine chinois and cool down quickly if not used straight away. Add the 80g of sugar to the hot custard. Emulsify the hot and strained custard with the melted **P125 CŒUR DE GUANAJA** chocolate with a rubber spatula like for a ganache in order to obtain a smooth, shiny and elastic texture. Perfect the emulsion with an immersion blender. Stabilise the emulsion with a little bit of the foamy whipped cream if necessary. As soon as the ganache is smooth, ensure the temperature is between 45 and 50°C (113/122°F) and fold the remaining foamy whipped cream in delicately.

* If you think the chocolate is too intense, you can increase the quantity of sugar in the mousse to 95g.

ESSENTIAL RECIPES

[CHANTILLY MOUSSE]

250 g whole milk
 250 g whipping cream
 80 g sugar*
 700 g whipping cream
 400 g **P125 CŒUR DE GUANAJA**

: Combine the milk, small quantity of cream and sugar together and bring to a boil.
 : Emulsify the hot cream with the melted **P125 CŒUR DE GUANAJA** and whisk in order to obtain a
 : smooth, shiny and elastic texture. Both mixtures should be of the same texture to be combined
 : perfectly. Ensure the temperature is between 45 and 50°C (113/122°F) and fold the foamy
 : whipped cream in the chocolate ganache with a rubber spatula. Pour immediately.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 95 g.

GANACHES AND SAUCES

[CLASSIC GANACHE]

600 g whipping cream
 100 g invert sugar*
 380 g **P125 CŒUR DE GUANAJA**

: Bring the cream to a boil with the invert sugar and pour gradually into the melted **P125 CŒUR DE**
 : **GUANAJA**, stirring in the center to create an emulsion. Perfect the ganache with an immersion
 : blender and store in the refrigerator.

* If you think the chocolate is too intense, you can increase the quantity of invert sugar to 120 g.

[GANACHE FOR BONBONS]

300 g whipping cream
 150 g invert sugar*
 100 g clarified butter
 320 g **P125 CŒUR DE GUANAJA**

: Bring the cream to a boil with the invert sugar.
 : Gradually pour on the melted **P125 CŒUR DE GUANAJA** mixed with the clarified butter. Emulsify
 : with a rubber spatula. Mix with an immersion blender to smooth the texture. Allow to cool to
 : about 28/30°C (82/86°F) and fill the chocolate shells with a disposable pastry bag.
 : Allow to crystallise at 17°C (63°F) and seal the shells.

* If you think the chocolate is too intense, you can increase the quantity of invert sugar to 180 g.

[WHIPPED GANACHE]

Basic ganache:
 450 g whipping cream
 75 g glucose
 75 g invert sugar*
 300 g **P125 CŒUR DE GUANAJA**

: Bring the cream, glucose and invert sugar to a boil. Pour the hot liquid gradually over
 : the melted **P125 CŒUR DE GUANAJA** and mix in the center to create a shiny and elastic core,
 : showing the start of an emulsion. Keep this texture throughout the mixing process.
 : Pour the remaining liquid and perfect the emulsion with an immersion blender.

Whipped ganache:
 900 g basic ganache
 900 g whipping cream 35 %

: Stir 900 g of cold whipping cream in the ganache and set aside in the refrigerator overnight.
 : Whip the ganache with a whisk to chantilly cream texture so it can be applied with a pastry
 : piping bag or palette knife.

* If you think the chocolate is too intense, you can increase the quantity of invert sugar to 90 g.

[CHOCOLATE SAUCE]

300 g whole milk
 75 g glucose*
 180 g **P125 CŒUR DE GUANAJA**

: Bring the milk and glucose to a boil.
 : Pour a quarter of hot liquid over the melted **P125 CŒUR DE GUANAJA** and start
 : to emulsify. The mass should be elastic and shiny.
 : Finish by adding the remaining hot liquid and process with an immersion blender
 : to perfect the emulsion. Set aside in the refrigerator to crystallise or serve hot at 65°C (149°F).

* If you think the chocolate is too intense, you can increase the quantity of glucose to 90 g.

[GLAZE]

150 g water
 720 g ABSOLU CRISTAL
 NEUTRAL GLAZE
 240 g **P125 CŒUR DE GUANAJA**

- : Bring the ABSOLU CRISTAL to a boil with the water.
- : Gradually pour on the melted **P125 CŒUR DE GUANAJA** -
- : stirring in the center to create a shiny and elastic emulsion.

CREAMY TEXTURES**[CHOCOLATE PASTRY CREAM]**

1000 g whole milk
 200 g whipping cream
 180 g egg yolks
 150 g sugar*
 60 g starch
 380 g **P125 CŒUR DE GUANAJA**

- : Bring the cream and milk to a boil.
- : Combine the egg yolks, sugar and starch.
- : Combine with the hot liquid, and cook for 2 minutes on high.
- : Emulsify the pastry cream with the **P125 CŒUR DE GUANAJA** and set aside in the refrigerator with cling film touching the surface.
- : **Tip:** add 10% of whipped cream to lighten the pastry cream while preserving the chocolate flavor.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 180 g.

[CHOCOLATE CRÉMEUX]**Basic custard:**

1000 g whipping cream
 200 g egg yolks
 100 g sugar*
 1000 g basic custard
 265 g **P125 CŒUR DE GUANAJA**

- : Bring the cream to a boil. Combine the egg yolks and sugar.
- : Stir the two mixtures together and cook to 84/86°C (183/187°F) until it coats the back of a spoon.
- : Strain through a chinois and cool down quickly if not used straight away.
- : Emulsify the hot and strained custard with the melted **P125 CŒUR DE GUANAJA** with a rubber spatula like for a ganache in order to get a smooth, shiny and elastic texture.
- : Perfect the emulsion with an immersion blender making sure not to incorporate any air bubbles and working at a temperature between 35 and 45°C (95/113°F).
- : This technique guarantees a creamy texture even after freezing and thawing.

* If you think the chocolate is too intense, you can increase the quantity of sugar in the custard to 120 g.

JELLIES**[CHOCOLATE JELLY]**

600 g whole milk
 75 g sugar*
 3 g pectin X58
 120 g **P125 CŒUR DE GUANAJA**

- : Combine the sugar and pectin.
- : Warm the milk to a 50/60°C (122/140°F) and combine with the sugar mixture.
- : Bring to a boil, whisking constantly. Pour gradually into the melted **P125 CŒUR DE GUANAJA** and stir in the center with a rubber spatula to create a shiny and elastic core.
- : Chill to 30°C (86°F) and pour.
- : If used later, reheat the jelly to 60°C (140°F) and cool to 30°C (86°F) before pouring.
- : **NOTE:** This jelly can not be frozen.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 90 g.

ESSENTIAL RECIPES

[MOUSSE JELLY]

500 g whole milk
 50 g whipping cream
 60 g sugar*
 2 g agar agar
 4 g gelatin
 200 g whipping cream
 125 g **P125 CŒUR DE GUANAJA**

: Combine the milk, smaller portion of cream, agar agar, hydrated gelatin and sugar. Boil for a couple of minutes.
 : Gradually pour the hot liquid over the melted **P125 CŒUR DE GUANAJA** mixing to obtain a smooth and elastic emulsion. Process with an immersion blender and cool to 40°C (104°F).
 : Fold the foamy whipped cream in and pour into a 4 cm high frame.
 : Set aside in the refrigerator.
 : Remove the frame and cut 4 cm cubes with a sharp knife.
 : **NOTE:** This mousse jelly can not be frozen.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 70g.

[PANNACOTTA]

800 g whole milk
 200 g whipping cream
 80 g sugar*
 12 g gelatin
 210 g **P125 CŒUR DE GUANAJA**

: Warm the milk, cream and sugar to 50°C (122°F). Stir in the bloomed gelatin.
 : Emulsify with the melted **P125 CŒUR DE GUANAJA**.
 : Mix with an immersion blender to smooth the texture making sure not to incorporate any air bubbles. Pour at a temperature of about 30°C (86°F) and wrap the surface with cling film.
 : **NOTE:** This recipe can not be frozen.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 95g.

ICES AND SORBETS

[ICE CREAM]

1280 g whole milk
 12 g whipping cream
 72 g non-fat dry milk
 88 g sugar
 100 g powdered glucose
 80 g invert sugar
 8 g ice cream stabilizer
 360 g **P125 CŒUR DE GUANAJA**

: Carefully weigh out all the ingredients. Follow the order given.
 : Pour the milk into the cooking receptacle (saucepan or pasteurizer).
 : At 25°C (77°F), add the dry milk powder.
 : At 30°C (86°F), add the sugars (invert sugar, glucose and sugar, combined).
 : At 40°C (104°F), add the cream.
 : At 45°C (113°F), add the stabilizer, combined with a portion of the total sugar (about 10%).
 : At 60°C (140°F), pour a small amount of the liquid (about 2/3 of the weight of the chocolate) into the melted chocolate, stirring in the center until glossy and elastic and the mixture has started to emulsify.
 : Continue gradually adding the liquid. Blend to perfect the emulsion.
 : Place everything together in the saucepan and pasteurize at 85°C (185°F) for two minutes before rapidly cooling to 4°C (39°F).
 : If possible, homogenize the mixture to break down the fatty crystals as fine as possible.
 : Allow to rest for a minimum of 12 hours at 4°C (39°F).
 : Blend and churn between -6°C (21°F) and -10°C (14°F).
 : Store in the freezer at -18°C (-0.4°F).

[SORBET]

1170 g water
 400 g **P125 CŒUR DE GUANAJA**
 42 g non-fat dry milk
 140 g powdered glucose
 160 g sugar
 80 g invert sugar
 8 g ice cream stabilizer

Carefully weigh out all the ingredients. Follow the order given. Pour the water into the cooking receptacle (saucepan or pasteurizer).
 At 25° C (77° F), add the dry milk powder.
 At 30° C (86° F), add the sugars (invert sugar, glucose and sugar, combined).
 At 45° C (113° F), add the final stabilizer, combined with a portion of the total sugar (about 10%).
 Pour a small amount of the liquid (about 2/3 of the weight of the chocolate) into the melted chocolate, stirring in the center until glossy and elastic and the mixture has started to emulsify.
 Continue gradually adding the liquid. Blend to perfect the emulsion.
 Place everything together in the saucepan and pasteurize at 85° C (185° F) for two minutes before rapidly cooling to 4° C (39° F).
 Allow to rest for a minimum of 12 hours at 4° C (39° F). Blend and churn between -6° C (21° F) and -10° C (14° F). Store in the freezer at -18° C (-0.4° F).

ICINGS

[CHOCOLATE ICING]

150 g water
 720 g ABSOLU CRISTAL
 NEUTRAL GLAZE
 240 g **P125 CŒUR DE GUANAJA**

Bring the ABSOLU CRISTAL and water to a boil.
 Slowly pour the boiling mixture onto the melted **P125 CŒUR DE GUANAJA**. Using a spatula, mix at the center to create an elastic and shiny core. Mix to complete the emulsion, taking care not to incorporate any air. Store the mixture in the refrigerator. When you are ready to use the mixture, heat it to 35° C (95° F).

BEVERAGES

[HOT/COLD CHOCOLATE]

100 g whipping cream
 900 g whole milk
 60 g sugar*
 200 g **P125 CŒUR DE GUANAJA**

Bring the cream, milk and sugar to a boil.
 Put the **P125 CŒUR DE GUANAJA** in a blender and pour in the strained hot liquid, processing continuously. Once processed, serve in glasses.
Pastry chef's tip: to serve with a plated dessert, bring the mixture to a slight boil to guarantee a better smoothness.
Tip: Add spices for an added kick, such as: cardamom, Szechuan pepper, cinnamon, tonka beans, etc.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 75 g

CONFECTIONERY

[MARSHMALLOW]

610 g sugar
 200 g water
 190 g invert sugar
 46 g gelatin
 270 g invert sugar
 330 g **P125 CŒUR DE GUANAJA**

AN COCOA POWDER
 AN gold powder

Heat the sugar with the 190g of invert sugar and water to 110° C (230° F).
 Put the 270g of invert sugar in the bowl of a mixer fitted with the whisk attachment. Pour in the boiling hot syrup over and whip. Soak the gelatin in the water, melt it the microwave and pour it over the sugars. Beat with the whisk attachment until ribbons form. Once the marshmallow is lukewarm, fold the melted **P125 CŒUR DE GUANAJA** at 60° C (140° F) with a rubber spatula and immediately pour the mixture (35/40° C, 95/104° F) in the confectionery frame. Allow to set at 16° C (61° F) for a couple of hours.
 Cut out 2 cm cubes with a confectionery guitar.
 Coat the marshmallow cubes by hand in tempered couverture and roll in a mix of cocoa powder and a bit of gold powder.
 Slightly sift the coated marshmallow cubes in order to remove any excess cocoa powder. Store at 16° C (61° F).

CHOUX BUNS



CHOCOLATE CHOUX PASTRY

250g water
 250g milk
 200g butter
 10g fine salt
 10g sugar
 500g eggs
 300g flour
 80g **P125 CŒUR DE GUANAJA**

In a saucepan, bring the water, milk, butter, sugar and salt to a boil. Add in the **P125 CŒUR DE GUANAJA**. Fold in the sifted flour and dry out over high heat. Add the eggs one by one. Pipe on silicon mats.

CHOCOLATE PASTRY CREAM

1000g whole milk
 200g whipping cream
 180g egg yolks
 150g sugar*
 60g starch
 380g **P125 CŒUR DE GUANAJA**

Bring the milk and cream to a boil. Mix the egg yolks with the sugar and starch. Stir in the boiling liquid and boil for 2 minutes. Emulsify with the **P125 CŒUR DE GUANAJA** and finish with an immersion blender. Store in the refrigerator with surface wrapped with cling film.

Tip: Add 10% of whipped cream to lighten the custard while keeping a good chocolate flavor.

* If you found the intensity of the chocolate too strong, increase the amount of sugar to 180g.

OR

WHIPPED GANACHE

Basic ganache:

450g whipping cream
 75g glucose
 75g invert sugar*
 300g **P125 CŒUR DE GUANAJA**

Whipped ganache:

900g basic ganache
 900g whipping cream

Bring the cream to a boil with the glucose and invert sugar. Gradually pour on the melted **P125 CŒUR DE GUANAJA** stirring in the center to create an emulsion.

Keep the same texture while adding the remaining cream, mix with an immersion blender and add the cold cream. Set aside in the refrigerator overnight to crystallise. Whip to a sufficiently firm texture so the ganache can be piped or worked with a spatula.

* If you found the intensity of the chocolate too strong, increase the amount of sugar to 90g.

CRUNCH

290g butter
 360g raw cane sugar
 300g flour
 60g almond flour
 60g **P125 CŒUR DE GUANAJA**

Knead the ingredients into a dough. Roll out thinly between two plastic sheets to 3 mm and store in the freezer.

Cut out to shape.

CHOCOLATE DECOR

Temper some dark chocolate and spread between two plastic sheets using a rolling pin. Cut into 4 cm square. Allow to crystallise.

ASSEMBLY AND FINISHING

After piping the choux, place a square of crunch on top. Set the oven to 250°C (482°F), put the choux in and turn the oven off, vent closed. When the choux have puffed up and start to color, turn the oven back on, lower the temperature down to 180°C (356°F) and finish baking, vent opened drying out the choux.

Pierce the choux bases, fill with chocolate pastry cream or whipped ganache and stick a chocolate square on top.

CHOCOLATE ÉCLAIR



[CHOUX PASTRY]

250 g water
 250 g whole milk
 200 g butter
 300 g flour
 10 g fine salt
 10 g sugar
 500 g eggs

Combine the water, milk, salt, sugar and butter in a pan. Bring to a boil. Sift the flour. Stir the flour in and dry the formed dough on high heat. Off of the heat, add the eggs one by one. Pipe the choux pastry into an oblong éclair shape. Place the trays in a convection oven pre-heated at 250°C (482°F) and turn the oven off with the vent closed. When the éclairs are puffed up and colored; turn the oven back on at 180°C (356°F) and open the vent. Finish baking slowly to dry the éclairs out.

[CHOCOLATE PASTRY CREAM]

1000 g whole milk
 200 g whipping cream
 180 g egg yolks
 150 g sugar*
 60 g starch
 380 g **P125 CŒUR DE GUANAJA**

Bring the cream and milk to a boil. Combine the egg yolks, sugar and starch. Stir in the hot liquid and boil for 2 minutes. Emulsify the pastry cream with the **P125 CŒUR DE GUANAJA** and set aside in the refrigerator with cling film touching the surface.
Tip: Add 10% (of the total mass) of whipped cream to lighten the cream while preserving the chocolate flavor.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 180g.

[CHOCOLATE ICING]

225 g whipping cream
 600 g ABSOLU CRISTAL
 NEUTRAL GLAZE
 240 g **P125 CŒUR DE GUANAJA**

Bring the cream to a boil. Slowly pour the cream into the melted **P125 CŒUR DE GUANAJA**. Stir in the center with a rubber spatula to create an elastic, shiny and smooth core. This texture should be kept to the end of mixing. Stir the ABSOLU CRISTAL heated to 60°C (140°F). Process with an immersion blender to perfect the emulsion without incorporating any air bubbles. Set aside in the refrigerator. Use at 30°C (86°F).

MILLEFEUILLE



[INVERSE PUFF PASTRY]

Flour dough

700 g flour
25 g salt
8 g vinegar
225 g butter
300 g water

Butter dough

300 g flour
750 g butter

For combined puff pastry

1250 g flour dough
1050 g butter dough

For the butter dough, knead the butter and flour together and spread between 2 plastic sheets. Set aside in the refrigerator for a few hours. For the flour dough, combine the flour and butter then add the fine salt and water mixed with vinegar. Do not over knead the dough and set aside in the refrigerator for a few hours. Proceed inversely than regular puff pastry with the flour dough inside the butter dough.

Give 1 double turn, rest for 2 hours minimum in the refrigerator and give another double turn. Set aside in the refrigerator overnight and give one single turn before rolling it into sheets.

Bake on trays lined with silicon paper at 210°C (410°F) and finish baking at 175°C (347°F) to a nice golden color.

[VANILLA PASTRY CREAM]

1000 g whole milk
200 g whipping cream
180 g egg yolks
150 g sugar
60 g starch
3 g vanilla beans
200 g butter (optional)

Bring the cream and milk to a boil with the split and scraped vanilla beans. Combine the egg yolks, sugar and starch.

Stir in the hot liquid and boil for 2 minutes.

Add butter and smooth with a whisk.

Remove the vanilla beans and set aside in the refrigerator with cling film touching the surface.

[CHOCOLATE PASTRY CREAM]

1000 g whole milk
200 g whipping cream
180 g egg yolks
150 g sugar*
60 g starch
200 g butter (optional)
380 g **P125 CŒUR DE GUANAJA**

Bring the cream and milk to a boil.

Combine the egg yolks, sugar and starch.

Stir in the hot liquid and boil for 2 minutes.

Emulsify the pastry cream with the **P125 CŒUR DE GUANAJA**, add the butter, and finish with an immersion blender.

Set aside in the refrigerator with cling film touching the surface.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 180 g.

[ASSEMBLY AND FINISHING]

At the end of baking, turn the puff pastry upside down and yank the sheet off. Sprinkle the entire surface with confectioner's sugar and caramelize in an oven set at 220°C (428°F) until a shiny glaze forms. Cut strips of puff pastry while still hot and leave to cool. With a pastry bag fitted with plain nozzle, pipe little balls of chocolate pastry cream on one strip of puff pastry and cover with another strip. Continue with the vanilla pastry cream.

MUFFINS

Recipe makes 12 Muffins



[MUFFIN MIX]

200g flour
 150g raw cane sugar
 4g baking powder
 4g baking soda
 200g DARK CHOCOLATE PEARLS
 80g invert sugar
 280g milk
 150g clarified butter
 100g eggs
 200g **P125 CŒUR DE GUANAJA**

Combine the dry ingredients and stir in the chocolate pearls.

Warm the milk and invert sugar and gradually pour over the melted **P125 CŒUR DE GUANAJA** and clarified butter making an emulsion.

Add the eggs and beat until the batter is smooth and homogeneous.

Scoop about 110g of batter in muffin paper cups.

Bake at 170°C (338°F) for about 17 minutes.

ESSENTIAL RECIPES

MACARON Recipe makes 80 macarons**[GANACHE]**

600 g whipping cream
100 g invert sugar*
380 g **P125 CŒUR DE GUANAJA**

Bring the cream to a boil with the invert sugar and gradually pour on the melted **P125 CŒUR DE GUANAJA**, stirring to form an emulsion. Mix with an immersion blender to finish. Set aside in the refrigerator.

* If you think the chocolate is too intense, you can increase the quantity of invert sugar to 120g.

[MACARONS]

250 g almond flour
300 g confectioner's sugar
50 g COCOA POWDER
110 g egg whites

110 g egg whites
300 g sugar
100 g water
40 g sugar

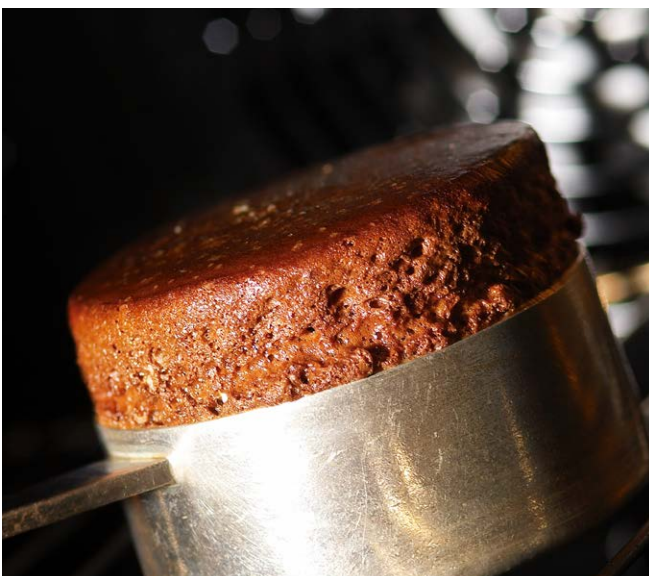
Dark brown food coloring

Sift together the almond flour, confectioner's sugar and cocoa powder.

Heat the 300g of sugar with the water to 110°C (230°F), combine with the egg whites whipped with the sugar and whip until completely cold. Add the coloring.

Mix the egg whites with the sifted dry ingredients, fold in the meringue and stir the batter until it turns shiny and a bit runny. Pipe on silicon mats or parchment paper.

Bake at 140°C (284°F) for about 12 minutes.

SOUFFLÉ

* If you think the chocolate is too intense, you can increase the quantity of sugar to 120g.

[CHOCOLATE SOUFFLÉ]

60 g egg yolks
300 g whole milk
20 g corn starch
200 g egg whites
100 g sugar*
220 g **P125 CŒUR DE GUANAJA**

Melt **P125 CŒUR DE GUANAJA**.

Stir a little bit of cold milk into the cornstarch and pour into the milk. Bring to a boil. Pour over the chocolate and smooth with a whisk.

Add the egg yolks when the pastry cream is at 50°C (122°F). Meanwhile, whip the egg whites to soft peaks, whisk a little bit of the egg whites into the chocolate mixture and fold the rest of the meringue with a rubber spatula.

Fill buttered and sugared soufflé ramekins to the top and smooth over. Bake in a convection oven at 190°C (374°F) for 6 to 7 minutes according to the size of the ramekins.

The anticipated result is to keep the core of the soufflé supple and soft. Store the unbaked soufflés in the refrigerator for a few hours or in the freezer for a couple of days.

CHOCOLATE TART



GANACHE

600 g whipping cream
100 g invert sugar*
380 g **P125 CŒUR DE GUANAJA**

Bring the cream and invert sugar to a boil and pour gradually over the melted **P125 CŒUR DE GUANAJA**. Emulsify and process with an immersion blender. Set aside in the refrigerator.

* If you think the chocolate is too intense, you can increase the quantity of invert sugar to 120g.

ASSEMBLY AND FINISHING

Line and bake the almond shortbread bases. Once cooled, brush the tart bases with chocolate to stop humidity being absorbed by the pastry. Fill the ganache to the top of the tart bases.

WARM CHOCOLATE TARTLETS

ALMOND SHORTBREAD

240 g butter
4 g fine salt
110 g confectioner's sugar
110 g almond flour
100 g eggs
120 g pastry flour
350 g pastry flour

Combine the soft butter, fine salt, confectioner's sugar, almond flour, eggs and the 120g of flour. **Do not over beat**, cream or whip! As soon as the mix is smooth, incorporate the 350g of flour and knead as little as possible. Roll between 2 sheets and set aside in the refrigerator.

Cut out the dough and line tartlets to the desired size.

Blind bake and store away from humidity.

Bake at 160°C (320°F) to a nice golden color.

GANACHE

300 g whipping cream
300 g whole milk
60 g sugar*
120 g egg yolks
190 g **P125 CŒUR DE GUANAJA**

Bring the cream to a boil with sugar. Gradually combine the cream with the melted **P125 CŒUR DE GUANAJA**. Stir in the center with a rubber spatula to create an elastic, shiny and smooth core. This texture should be kept to the end of mixing.

Mix the cold cream with the egg yolks and combine the two mixtures.

Process with an immersion blender without incorporating any air bubbles.

On order, fill the baked tart bases with the chocolate tart mix and bake 5 minutes at 180°C (356°F). Serve immediately accompanied with a scoop of ice cream.

* If you think the chocolate is too intense, you can increase the quantity of sugar to 70g.

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