



Andoa Noire 70%

Andoa Noire is a dark chocolate made with single origin organic Peruvian cocoa

HISTORY

In 2009, Valrhona created Andoa Noire to enrich our Single Origin Grand Cru chocolates' aromatic range with an intensely bitter dark couverture. Its name is a tribute to a now-extinct native Peruvian dialect which was spoken in the Loreto region of the Peruvian Amazon.

ORIGINS

Andoa is made from cocoa beans carefully selected by Valrhona's experts and their local partners in Peru. This Single Origin Grand Cru is made exclusively from the best organic and NOP-certified fair trade ingredients, which is just one example of the ways Valrhona is committing to sustainable development.



Christophe Devaux
**R&D PROJECT MANAGER
 VALRHONA**

“ This uncompromising organic chocolate with a very high cocoa content is both acidic and extra-bitter and an excellent representation of the Peruvian terroir. ”

SENSORY PROFILE

- MAJOR CHARACTERISTIC: **FRUITY**
- MINOR NOTE: **WOODY**
- UNIQUE NOTE: **BITTERNESS**

Andoa Noire's nutty notes conjure up Peru's warm, fragrant air, while its hints of woodiness and bitter edge seem to melt into the tranquil twilight atmosphere.

PACKAGING

3kg bag of fèves Code: 12515

COMPOSITION

Cocoa 70% min. Fat 42% Sugar*** 29%

INGREDIENTS

Cocoa beans from Peru*, cane sugar*, cocoa butter*, emulsifier: sunflower lecithin*.

USE WITHIN**

18 months

STORING

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

*Product made using organic farming techniques, certified FR-BIO-01
 ** Calculated based on the date of manufacture.

*** added sugar

APPLICATIONS

ANDOA NOIRE 70%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	●	○	○	○

● Ideal use ○ Recommended use

PAIRINGS



ANDOA NOIRE 70% IS CERTIFIED ORGANIC.

Our organic certification embodies the high standards Valrhona sets as a constant part of its work. It guarantees that all the ingredients which go into Andoa Noire 70% are naturally produced in a way that respects the environment, helping the agroecosystem to develop sustainably and safeguarding our producers' livelihoods long into the future.





Franquetta tart



Baptiste Blanc
PASTRY CHEF INSTRUCTOR
 ÉCOLE VALRHONA

WALNUT SHORTBREAD CRUST

470g	French-style pastry flour
180g	Raw cane sugar
60g	Franquette walnuts
4g	Salt
240g	European-style butter
100g	Eggs
1064g	Total weight

Make the dough in a stand mixer. Rub the dry ingredients and walnuts into the cold, cubed butter. As soon as the mixture is completely even, add the cold eggs. As soon as you obtain a smooth dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

PEAR COMPOTE

845g	Fresh pears
85g	Sugar
70g	Water
4g	Pectin NH
1004 g	Total weight

Wash, peel and cut the pears into 0.5x0.5cm cubes. Cook the pears on a low heat with the sugar and water. After 13/15 minutes of cooking, cool the pears slightly to approx. 105°F (40°C), add the pectin NH mixed with a small amount of sugar, and bring to a boil again for 3/4 minutes. Store in the refrigerator.

WALNUT WHIPPED GANACHE

155g	Heavy cream 36%
155g	Whole milk
60g	Acacia honey
155g	Franquette walnuts
55g	Cocoa butter
415g	Heavy cream 36%
995g	Total weight

Lightly roast the walnuts in the oven at 300°F (150°C), then grind them in a blender to make a walnut paste. Heat the smaller portion of milk with the honey. At 140°F (60°C), gradually pour the mixture onto the walnut paste and melted cocoa butter and emulsify them together thoroughly. Immediately mix to make a perfect emulsion. Add the larger portion of cold cream. Blend again and store in the refrigerator (ideally overnight). Whisk the mixture.

CRÈME ANGLAISE (Find the recipe on The Essentials - [essentiels.valrhona.com](#))

805g

ANDOA 70% CRÈMEUX

275g	ANDOA NOIRE 70%
725g	Crème anglaise
1000g	Total weight

Heat and strain the crème anglaise. Next, gradually combine it with the melted chocolate, mixing it in all the while with a spatula. Immediately mix to make a perfect emulsion. Leave to set in the refrigerator.

SALTY SUGARED WALNUTS

170g	Franquette walnuts
90g	Sugar
35g	Water
5g	Fleur de sel
300g	Total weight

Bring the syrup to a boil and add the walnut kernels and fleur de sel. Spread the nuts out onto a tray lined with a silicone mat and bake them in the oven at 285/300°F (140/150°C) for approx. 10 minutes so they are candied. Leave to cool and store in a dry place.

COOKED WALNUT CREAM

170g	European-style butter
170g	Raw cane sugar
170g	from Reunion Island Franquette walnuts
170g	Eggs
70g	Franquette walnuts
70g	ANDOA NOIRE 70%
820g	Total weight

Make the cream in a stand mixer. Mix the larger portion of walnuts with the sugar, eggs and cold cubed butter. Gently whisk the mixture in the stand mixer. Add the walnut kernels and the Andoa Noire chopped into large chunks. Set aside or use immediately.

ABSOLU CRISTAL SPRAY GLAZE (Find the recipe on The Essentials - [essentiels.valrhona.com](#))

550g

ASSEMBLY AND FINISHING

Roll out the shortbread crust to a thickness of 3mm and use it to line some greased De Buyer-Valrhona 15.5cm tart tins (ref. De Buyer 3098.06). Bake the tart cases at 300°F (150°C) for approx. 15-20 minutes, fill them with 125g of walnut cream and bake at 340°F (170°C) for approx. 12/15 minutes. Leave to cool. Create a 14cm spiral of Andoa crèmeux on a sheet of guitar paper using a piping bag fitted with a plain round 8mm nozzle. Freeze. Use a 14cm ring to help you fill the tart with 100g of pear compote. Freeze. Whisk until the texture is consistent enough to use in a piping bag or with a spatula. Cover the pear compote with 50g whipped ganache and smooth the latter's surface using a spatula. Turn over the frozen crèmeux spiral and place it in the center of the tart. Using a piping bag fitted with a 12mm nozzle, pipe some droplets of crèmeux around the edges of the tart so that they overhang its edges. Use a spatula to trim away the excess whipped ganache that overhangs the tart's edges. Freeze. Make the candied walnut kernels. Set aside. Use some tempered Andoa Noire to mold some "mini Christmas baubles" (ref. 18824). Leave to set, remove from the mold and assemble, set aside. Using a piping bag fitted with a 6mm nozzle, make some spirals of Andoa crèmeux inside a 3cm half-sphere silicone mold. Fill some other half-spheres with 4g pear compote and 5g walnut whipped ganache. Smooth their surface and freeze them. Remove the half-spheres from their molds, assemble them together and place the spheres on the tarts. Use a spray gun to glaze the tarts with Absolu Cristal spray glaze heated to 160/175°F (70/80°C). Decorate the tarts with candied walnut kernels and a few chocolate "mini Christmas baubles" (ref. 18824).

Cooperativa Norandino

Peru



PERU

Piura
5°10'46.7"S
80°39'13"W

2013

PARTNERSHIP SIGNATURE

Renewed in 2021 for 10 years

COOPERATIVE

TYPE OF ORGANIZATION

303

PRODUCERS

A COMMITTED COOPERATIVE

Founded in 2005, Cooperativa Norandino brings together more than 7,000 cocoa, coffee and panela families from northern Peru. Its mission is to improve the living conditions of its member families by providing access to local and international markets. Norandino is driven by fundamental values of transparency, fairness, respect, accountability, democracy and quality of service. Today, all its producers are Fairtrade certified and organic.

EXCLUSIVITY ON CACAO GRAN BLANCO

Our relationship with Norandino began in the early 2010s thanks to our shared interest in quality and sustainability. In 2013, we signed a partnership that would enable us to work together to protect the native Gran Blanco cocoa variety. Since then, we have had exclusive rights to the Gran Blanco cocoa harvested in La Quemazon, Valle Singucate and Los Ranchos. These three communities located at the edge of the Piura desert, in the Andean foothills, have joined forces to centralize all the work that goes into fermenting and drying their endemic cocoa.

We have also expanded our partnership with Norandino to encompass cocoa supplies from the verdant Selva de San Martin forest, produced by the communities of San Juan de Shitari, San José de Sisa and Huicongo. We renewed the partnership for 10 years in 2021.



OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

- 2013**
 - Creation of social fund to support community development
- 2015**
 - Creation of a Gran Blanco seedling nursery
- 2016**
 - Financial aid for producers following devastating flooding
- 2017**
 - Providing clean drinking water to the communities of La Quemazon et Los Ranchos
- 2018**
 - Building of a new cocoa preparation center
 - 100% of farms geolocalized
- 2020**
 - Construction of cafeteria in the Los Ranchos kindergarten
 - Installation of solar panels to power a water pump in La Quemazon
 - Distribution of food packages and medical supplies to fight the spread of covid
- 2021**
 - Renovation of the Los Ranchos dryer
 - Construction of a second dryer in Valle Singucate
- 2022**
 - Drinking water for the village of El Doto
 - Construction of a building and warehouse in Valle Singucate
 - Eye care campaign for the three communities

