



Passion Fruit Inspiration

Passion Fruit Inspiration is a fruit couverture with a natural flavor and color

HISTORY

The Passion Fruit Inspiration fruit couverture is a subtle blend of cocoa butter, sugar and passion fruit. Sweet, gourmet and with a touch of tang, Passion fruit brings to mind the sun and tropical countries that it comes from. Its unique and subtle taste adds a dash of sunshine to summer desserts. Passion fruit is a completely unique flavor which can be difficult to work with, but Valrhona wanted to make it accessible to all thanks to our Passion Fruit Inspiration couverture.

PROCESS

Inspiration is made from processed fresh fruit of the very finest quality, whose intense color and flavor combine wonderfully with the unique texture of cocoa butter. Despite its very simple composition, Inspiration is a revolutionary product whose design required highly complex technical solutions. Inspiration contains no artificial color or flavor.



Anaïs Leroux
& Sébastien Charve

R&D TEAM VALRHONA

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It is thanks to teamwork that we were able to create this innovative range of fruit couvertures. Despite all the product development we've already done, Inspiration was a genuinely ground-breaking project with new challenges that have given us a chance to grow with Valrhona!

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SENSORY PROFILE

MAJOR CHARACTERISTIC:

TROPICAL FRUIT

MINOR NOTE: PASSION FRUIT

The tropical, tangy notes of Passion Fruit Inspiration hint at the freshness of a passion fruit sorbet under the summer sun.



PACKAGING

3kg Fèves bag

Code : 15390

COMPOSITION

Cocoa butter 32,8% Fat 34% Sugar**49,3% Passion 17,3%

INGREDIENTS

Sugar, cocoa butter, dried passion fruit juice (sugar, passion fruit), emulsifier: sunflower lecithin.

USE WITHIN*

10 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

PASSION FRUIT INSPIRATION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE		●	○	○	○	

● Ideal application ○ Recommended application

PAIRINGS



EXOTIC FRUITS



MILK CHOCOLATE



MINT



ALMOND PASTE



SZECHUAN PEPPER



FRUITY PRALINE



SAFFRON



Filo



David Briand
EXECUTIVE PASTRY CHEF
 ÉCOLE VALRHONA

ALMOND SHORTCRUST PASTRY

- | | |
|--------------------------------------|---|
| 75 g Strong white bread flour | • Mix the powdered ingredients with the cold, cubed butter. |
| 35 g Dry butter 84% | • As soon as the mixture is completely smooth, add the cold eggs. |
| 30 g Icing sugar | • Stop as soon as you have a homogeneous paste. |
| 10 g Powdered almonds | • Store in the refrigerator or spread out immediately. |
| 0,5 g Salt | • Bake at 300°F (150°C). |
| 15 g Whole eggs | |
| 165,5 g Total weight | |

PASSION FRUIT INSPIRATION PRESSED SHORTCRUST

- 150 g Almond shortcrust**
- 150 g Éclat d'or**
- 150 g PASSION FRUIT INSPIRATION**
- 450 g Total weight**

Break the shortcrust pastry into pieces in an electric mixer, then incorporate the Éclat d'Or and the melted fruit couverture.
 Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

VANILLA WHIPPED GANACHE

- 330 g UHT cream 35%**
- 1 Vanilla pod**
- 1 g Lime zest**
- 30 g Glucose DE38**
- 30 g Inverted sugar**
- 230 g OPALYS 33%**
- 500 g UHT cream 35%**
- 1121 g Total weight**

Heat the smaller portion of cream. Infuse it with the vanilla pod and the lime zests for 20 minutes. Sieve through a chinois and rectify the cream's weight. Add the glucose and inverted sugar. Slowly pour the hot mixture over the melted Opalys. Immediately mix using an electric mixer to make a perfect emulsion. Add the second portion of cold liquid cream. Mix again in an electric mixer. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

PASSION FRUIT INSPIRATION CREAM MIX

- 180 g Fruit pulp**
- 10 g Glucose DE40**
- 5 g Gelatin powder - 220 Bloom**
- 25 g Water for the gelatin**
- 280 g PASSION FRUIT INSPIRATION**
- 360 g UHT cream 35%**
- 860 g Total weight**

Heat the fruit pulp with the glucose until the two reach a temperature of approximately 176°F (80°C), then add the gelatin (which you have rehydrated in advance). Slowly pour this mixture over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator.

PASSION FRUIT INSPIRATION FROSTING

- 80 g Fruit pulp**
- 110 g Caster sugar**
- 130 g Glucose DE38**
- 110 g Sweetened condensed milk**
- 12 g Gelatin powder - 220 Bloom**
- 60 g Water for the gelatin**
- 185 g PASSION FRUIT INSPIRATION**
- 165 g Absolu Cristal Neutral Glaze**
- 16 g Water**
- SQ Colorant**
- 868 g Total weight**

Use the sugar, fruit pulp and glucose to make a syrup, then cook at 220°F (104°C). Incorporate the sweetened condensed milk and the rehydrated gelatin, then gradually pour the mix out over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Bring the Absolu Cristal Neutral Glaze to the boil, then add it to the smaller portion of water and colorant in order to slightly accentuate its vibrancy. Mix in an electric mixer. Store in the refrigerator. Leave to harden for 12 hours before use. Use : reheat the frosting to 90/95°F (32/34°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

ABSOLU SPRAY MIX

- 700 g Absolu Cristal Neutral Glaze**
- 70 g Water**
- 770 g Total weight**

Bring the neutral Absolu Cristal Neutral Glaze to the boil in water. Immediately apply using a spray gun at about 175°F (80°C).

ASSEMBLY AND FINISHING

Make rounds of pressed shortcrust (approximately 15g each) using a 6cm diameter ring. Store in the refrigerator. Make a spiral of cream mix on top of the pressed shortcrust rounds (approximately 10g) using a piping bag with a 6mm diameter plain round nozzle. Store in the freezer. Line your 7.5cm diameter rings with clear acetate. Whip up the whipped ganache, then pour about 45g into each ring. Put the pressed shortcrust in place, making sure to put the cream mix on the same side as the ganache. Freeze. Turn out, then ice with Strawberry or Passionfruit Inspiration frosting. Use a piping bag with a 6mm diameter round nozzle to make a spiral of cream mix on top (approximately 15g). Freeze. Add a layer of neutral glaze. Put a metal rolling pin in the freezer. Use a piping bag (without a nozzle) and some pre-set fruit couverture to make the "eyebrows" and place them around the cream mix spiral.