



Bahibé 46%

Bahibé is the most cocoa-rich milk chocolate

HISTORY

With its amazingly high cocoa content for a milk chocolate (46%), **Bahibé** is inspired by a couverture developed by Valrhona at the request of one of its customers in San Francisco. **Bahibé provides the perfect balance between the bitterness of pure Dominican cocoa and the sweetness of milk.** The name **Bahibé** is a homage to the Bayahibe rose, the cactus flour which emblemizes the Dominican Republic.

ORIGIN

With its local partner, Valrhona has selected the Dominican Republic's finest beans to create a rare chocolate variety. Our partner is a participant in Cacao Forest, a multi-stakeholder project which numbers Valrhona among its members, alongside producers, scientists, artisan chocolatiers and private companies who are all seeking to identify sustainable models. The idea is to shape the future of cocoa cultivation through agroforestry, a technique which advocates growing cacao among other trees. We combine environmental protection and good living conditions for employees with a demand for high quality and a broad aromatic palette.

Dionisis Alertas

**CRIOILLO PÂTISSERIE
KIFISSIA, ATHENS, GREECE**

“

*The combination of **Bahibé 46%** and P125 Cœur de Guanaja 80% inspired my famous salted butter tart, which offers diners perfectly balanced bittersweet flavors.*

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SENSORY PROFILE

MAJOR CHARACTERISTIC:

COCOA-RICH

MINOR NOTE: CEREAL

EXCEPTIONAL NOTE: RIPE FRUIT

Bahibé combines ripe fruity notes with a powerful hint of cocoa to evoke all the power of the Dominican Republic's waterfalls and lush plantlife.



PACKAGING

3kg Fèves bag

Code : 9997

COMPOSITION

Cocoa min. 46% Fat 42% Sugar 30% Milk 23%

INGREDIENTS

Sugar, cocoa butter, whole milk powder, cocoa beans from the Dominican Republic, emulsifier: sunflower lecithin, natural vanilla extract.
This product may contain: nuts, soya.

BEST-BEFORE*

15 months

STORING

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

* calculated based on the date of manufacture.

APPLICATIONS

BAHIBÉ 46%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	●	○	○

● Ideal application ○ Recommended application

PAIRINGS



BANANA



PINEAPPLE



PEPPER



CARAMEL



COFFEE



NUTS



CEREALS



Entremets Bahibé

An entremets by l'École Valrhona

MOIST CHOCOLATE CAKE

360 g Sugar
 375 g Egg white powder
 360 g Egg yolks
 75 g Potato starch
 75 g All-purpose flour
 160 g P125 CŒUR DE GUANAJA
 160 g Liquid clarified butter
 1565 g Total weight

Whip the egg whites with the caster sugar. Sift together the flour and starch. Meanwhile, melt the butter and the P125 CŒUR DE GUANAJA. Carefully mix the whipped egg whites with the yolks and then sprinkle on the flour and starch. Add the melted butter and P125 CŒUR DE GUANAJA. Pour into frames 60 x 40 cm.

SALTED BUTTER VANILLA CARAMEL

260 g Sugar
 35 g Salted butter
 3 g Vanilla bean
 298 g Total weight

Caramelize the sugar with the split and scraped vanilla beans. Stop the cooking with the butter. Pour onto a silicone mat to cool. Blend to obtain a coarse powder to ensure a crunchy texture. Store in a dry place.

SALTED BUTTER VANILLA SHARDS

500 g BAHIBÉ 46%
 150 g Salted butter vanilla caramel
 2.5 g Fleur de sel
 652,5 g Total weight

Melt the chocolate at 45°C, then temper and add the Salted Butter Vanilla Caramel. Roll out to a thin sheet between two acetate sheets. Leave to set at 17°C.

BAHIBÉ CARAMEL CRÉMEUX

240 g Sugar
 90 g Liquid clarified butter
 475 g Whipping cream 35 % Fat
 30 g Glucose
 265 g BAHIBÉ 46%
 1100 g Total weight

Heat the cream with the glucose and salt. Make a dry caramel with the sugar. Add the butter and then stop the cooking with the hot cream mixture. Add a little of this mixture to the couverture and start emulsifying. Gradually add the remaining liquid, preserving the texture of the emulsion. Blend to perfect the texture. Leave to set in the refrigerator for a few hours before piping or leave to cool slowly to pour into frames.

LIGHT BAHIBÉ MOUSSE

500 g Whole milk
 1000 g Whipping cream 35 % Fat
 655 g BAHIBÉ 46%
 10 g Gelatin
 2165 g Total weight

Bring the cream and milk to a boil and pour over the gelatin. Pour around 1/3 of the hot liquid onto the chocolate and whisk to obtain a smooth, glossy and elastic texture, signifying the emulsion process has begun. Add the remaining milk, taking care to preserve this texture. When the chocolate mixture reaches 35-40°C, fold in the whipped cream. Use immediately. Blast freeze.

ABSOLU CRISTAL SPRAY GLAZE

500 g Absolu cristal neutral glaze
 50 g Water
 550 g Total weight

Bring the Absolu Cristal to a boil with the water and then blend. Spray immediately with a spray gun at a temperature of around 80°C.

SOFT BAHIBÉ GLAZE

225 g Whipping cream 35 % Fat
 600 g Absolu cristal neutral glaze
 325 g BAHIBÉ 46%
 1150 g Total weight

Melt the couverture. Bring the cream to a boil and separately, melt the Absolu Cristal at 60-70°C. Gradually pour the cream onto the melted chocolate and emulsify using a rubber spatula (as for a ganache), finishing with the neutral glaze. Blend to ensure a fine texture and glossy look, taking care not to incorporate any air bubbles. It is best to leave the glaze to rest overnight before use. Use the glaze at 32°C, reheating in the microwave.

ASSEMBLY AND FINISHING

Place a stainless-steel frame on a silicone mat. Place the Moist Sponge mixture in the frame and bake for 10-13 minutes at 180°C. Take a 14 cm ring and cut out circles of sponge. Pipe a fine spiral of Chocolate Caramel Crèmeux of around 10 g onto each, and then add 30 g Vanilla Caramel Shards. Use a piping bag with a plain 13 mm nozzle to pipe 160 g of Chocolate Caramel Crèmeux in balls on top of the shards to make the insert. Blast freeze. Stick an acetate sheet onto a smooth baking tray. Arrange some 16 cm rings lined with acetate on top and then add 320 g of Light Mousse per ring and then immediately add the insert, assembling the entremets upside-down. Blast freeze. Unmold the entremets from the rings. Heat the Soft Glaze to 30-32°C and then glaze the entremets using a piston funnel in an irregular manner on the sides in three places on the entremets. Blast freeze. Spray the entremets with hot Spray Glaze. Temper some milk chocolate couverture and then roll out thinly between two plastic sheets. Before it sets completely, cut out random shapes (see photo). Arrange these attractively on the entremets.

Conacado

The Dominican Republic



THE DOMINICAN REPUBLIC

Joba Arriba, Espaillat
19°33'52.2"N
70°16'6.8"W

2016
PARTNERSHIP
SIGNATURE

Length of partnership :
6 years

COOPERATIVE
TYPE
OF ORGANIZATION

243
FARMERS

Valrhona perimeter

Founded in 1985, CONACADO (Confederación nacional de cacaocultores dominicanos) is today one of the biggest producer and exporting organizations in the country, and has over 10,000 members.

A COMMITTED COOPERATIVE

The cooperative works to create a modern, internationally renowned cocoa sector that improves producers' incomes and allows their families to achieve a decent standard of living. It does this by focusing on producing high-quality cocoa and on sustainable farm management, coupled with support for community development and environmental protection.

CONACADO's numerous certifications - including Rainforest Alliance, UTZ, Fairtrade and Organic (USDA and EU) - are a testament to this commitment. The cooperative's vision, history and respected position in the Dominican make it a partner of choice for Valrhona.

COCOA TRACEABILITY

In 2022, in partnership with CONACADO, Valrhona funded a project to map the plots of 243 producers who deliver cocoa to Valrhona. Once this work has been finalized, we will be able to state with confidence that our cocoa doesn't come from protected areas.



OUR SOCIAL ENVIRONMENTAL ACTIONS TOGETHER

Since 2015

Promotion of agroforestry through the Cacao Forest initiative. Cacao Forest is a pioneering applied R&D project bringing together farmers, companies, researchers, consumers and NGOs to create innovative agricultural models that will improve cocoa quality, increase the productivity of cocoa trees and improve producers' quality of life while protecting the environment.



THE IMPACT

36
EXPERIMENTAL PLOTS

created with 23 producers in the regions of Duarte, San Cristobal and Espaillat

4
INNOVATIVE MODELS

of agroforestry

Cooproagro

The Dominican Republic



THE DOMINICAN REPUBLIC

San Francisco de Macoris
19°19'12.09"N
70°16'24.92"O

2017
PARTNERSHIP
SIGNATURE

Length of partnership :
10 years

COOPERATIVE
TYPE OF
ORGANIZATION

3 194
PRODUCERS

In 1984, a group of 45 farmers in the San Francisco de Macoris area decided to form a cooperative so that they themselves could export the cocoa they grow. Thanks in part to help from Germany, the cooperative quickly started exporting its Fairtrade and Organic certified cocoa.

IMPROVING LIVING CONDITIONS

Since 2017, COOPROAGRO and Valrhona have been working together closely on a long-term basis, the aim being to improve cooperative members' living conditions. Our collaborative efforts center around producing a high-quality cocoa called Hispaniola. In order to take the partnership a step further, in 2023 Valrhona will finance its first community projects with the cooperative. The needs of those producers have been ranked through a voting system that has included every member.

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OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

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THE IMPACT

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EXPERIMENTAL PLOTS

created with 23 producers in the regions of Duarte, San Cristobal and Espaillat

4
INNOVATIVE MODELS

Agroforestry systems