



# Yuzu Inspiration

*Yuzu Inspiration is a fruit couverture with a natural flavor and color*

## HISTORY

The Yuzu Inspiration fruit couverture is a subtle blend of cocoa butter, sugar and yuzu. A fine treasure in the great citrus family, yuzu is one of Asian gastronomy's classic ingredients. Even if this small golden yellow fruit has found an upscale home on the menu of the greatest restaurants and in the window of the best pastry shops, it still has an exotically perfumed air about it. Valrhona wanted to celebrate fresh, tangy flavor in all its intensity with its **Yuzu Inspiration** fruit 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:

CITRUS FRUIT

MINOR NOTE: YUZU

Yuzu Inspiration wonderfully expresses the sweetness and bitterness of the yuzu, an iconic Japanese citrus fruit, dazzling like the rays of the rising sun.



## PACKAGING

3kg Fèves bag

Code : 19998

## COMPOSITION

Cocoa butter 34,4%      Fat 38%      Sugar\*\*55%      Yuzu 2,4%

## INGREDIENTS

Sugar, cocoa butter, maltodextrin, yuzu juice, 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

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

● Ideal application    ○ Recommended application

## PAIRINGS



TIMUT PEPPER



HERBS



JASMINE TEA



BALSAMIC VINEGAR



CITRUS FRUITS



COFFEE



EXOTIC FRUITS



# Symphony

An original recipe by l'École Valrhona

## YUZU INSPIRATION CREAM MIX

135 g Fruit pulp  
 10 g Glucose DE38/40  
 5 g Gelatin powder 220 Bloom  
 20 g Water for the gelatin  
 210 g YUZU INSPIRATION  
 265 g UHT cream 35%  
 645 g Total weight

Mix the pulp and glucose and heat them to approximately 175°F (80°C).  
 Add the gelatin (which you have rehydrated in advance).  
 Slowly pour this mixture over the melted 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.

## VANILLA OPALYS 33% NAMELAKA

120 g Whole UHT milk  
 1 Vanilla pod  
 10 g Glucose DE38/40  
 3 g Gelatin powder 220 Bloom  
 15 g Water for the gelatin  
 220 g OPALYS 33%  
 240 g UHT cream 35%  
 608 g Total weight

Bring the milk to the boil with the scored vanilla pod.  
 Infuse the pod for approximately 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight.  
 Heat the infused milk with the glucose.  
 Add the rehydrated gelatin.  
 Slowly pour this mixture over the melted couverture.  
 Mix to form a perfect emulsion.  
 Add the cold liquid cream.  
 Mix in the electric mixer again.  
 Leave to stiffen in the refrigerator, preferably overnight.

## YUZU INSPIRATION PRESSED SHORTCRUST

280 g Almonds shortcrust  
 180 g Éclat d'or  
 280 g YUZU INSPIRATION  
 740 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.

## ALMOND SHORTCRUST PASTRY

140 g Strong white bread flour  
 70 g Dry butter 84%  
 50 g Icing sugar  
 18 g Powdered blanched almonds  
 1 g Salt  
 30 g Whole eggs  
 309 g Total weight

Mix the powdered ingredients with the cold, cubed butter.  
 As soon as the mixture is completely smooth, add the cold eggs.  
 As soon as you obtain an even dough, stop mixing.  
 Store in the refrigerator or spread out immediately.  
 Bake at 300°F (150°C).

## ABSOLU SPRAY MIX

220 g Absolu Cristal Neutral Glaze  
 20 g Water  
 220 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

Prepare the cream mix, namelaka and pressed shortcrust. Make rounds of pressed shortcrust (approximately 30g each) using a 6.5cm diameter ring. Store in the refrigerator. Make a spiral of cream mix on top of the pressed shortcrust rounds (approximately 20g) using a piping bag with a 6mm diameter plain round nozzle. Store in the freezer. Add some namelaka droplets (approximately 25g) to the spiral of cream mix using a piping bag with a plain round 6mm-diameter nozzle. Freeze. Add a layer of neutral glaze. Sprinkle on some Opalys crunchy pearls and put a curved 7cm-diameter disk of Yuzu Inspiration in place.