



Satilia Blanche 31%

Satilia Blanche, a white chocolate that takes creations to the next level

HISTORY

Satilia Blanche was designed to meet the universal need for a chocolate that can be used for coating as well as for fillings. Thanks to its well-rounded taste, Satilia Blanche enhances your creations. This expert couverture is particularly easy to work with. Its name is a nod to the smoothness of satin.

BLEND

Behind Satilia Blanche's consistent taste lies complex blending expertise, adapted over time to follow the aromatic profiles of the cocoa batches we source throughout the year from some twenty countries. The result is a chocolate that's balanced in taste and texture that you will love to use every day.

SENSORY PROFILE

MAJOR CHARACTERISTIC: **ROUNDED**



PACKAGING

12kg case of fèves

Code: 19959

COMPOSITION

Cocoa 31% min.

Fat 38%

Sugar 41%

Milk 27%

INGREDIENTS

Sugar, cocoa butter, full-fat MILK powder, emulsifier: sunflower lecithin, natural vanilla extract.

USE WITHIN*

12 months

STORING

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

*calculated based on the date of manufacture

APPLICATIONS

SATILIA BLANCHE 31%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						

 Recommended use

The Essentials

Uses and technical information

INTENSE SATILIA BLANCHE 31% CRÉMEUX

CRÈME ANGLAISE

625g Whole milk
268g Whipping cream
179g Eggs
17.9 Sugar

Mix the eggs and sugar without blanching them. Bring the cream and milk to a boil and combine the two mixtures.
Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

WHITE CHOCOLATE CRÉMEUX

1000g Crème anglaise
10g Gelatin powder
50g Water for the gelatin
820g **SATILIA BLANCHE 31%**

Weigh out the amount of hot crème anglaise needed for the recipe, then add the rehydrated gelatin.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Blend vigorously as soon as possible until you have a perfect emulsion.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

INTENSE SATILIA BLANCHE 31% GANACHE FOR ENTREMETS, TARTS, AND MACARONS

300g Whole milk
200g Whipping cream
4g Pectin X58
16g Sugar
700g **SATILIA BLANCHE 31%**
100g **Cocoa butter**

Heat the milk and cream to 105/115°F (40/45°C).
Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.
When the pectin base is hot, emulsify it using a spatula by gradually combining it with the cocoa butter and partially melted chocolate.
Immediately mix using an immersion blender to create a perfect emulsion.
Pour out at 105/115°F (40/45°C).
For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).

The small amount of sugar in the recipe is required to disperse the pectin.

INTENSE SATILIA BLANCHE 31% WHIPPED GANACHE

LIQUID STARCH

1080g Whole milk
32g Potato starch

Mix together a small portion of the cold milk with the potato starch.
Set aside.
Heat the rest of the milk to between 185°F (85°C) and 195°F (90°C).
Combine some of the hot milk with the milk and starch mixture.
Bring to a boil in your cooking appliance.

WHITE CHOCOLATE WHIPPED GANACHE

1000g Liquid starch
800g **SATILIA BLANCHE 31%**
600g Whipping cream
12g Gelatin powder

Weigh out the quantity of hot liquid starch required for the recipe and add the rehydrated gelatin.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
Add the cold cream.
Mix again.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

The ideal serving temperature for whipped ganache is 40/43°F (4/6°C).

LIGHT SATILIA BLANCHE 31% CHOCOLATE MOUSSE

1000g **SATILIA BLANCHE 31%**
500g Whole milk
1000g Whipping cream
20g Gelatin powder

Heat the milk and if needed the glucose to 140/160°F (60/70°C) and add the rehydrated gelatin.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Blend vigorously as soon as possible until you have a perfect emulsion.
Check the temperature (80/84°F or 26/29°C for white chocolate) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.

The ideal serving temperature for this mousse is 42/46°F (6/8°C).

Choosing Valrhona , means committing to responsible chocolate



A RESPONSIBLE CHOCOLATE THAT RESPECTS PEOPLE AND THE PLANET

Valrhona has been B Corporation® certified since January 2020, belonging to a community of companies that adhere to high social and environmental standards.

A COMMITTED CHOCOLATE BRAND THAT CONTRIBUTES TO A FAIR AND SUSTAINABLE COCOA INDUSTRY THROUGH 4 CONCRETE ACTIONS :

- Building **long-term partnerships** with our producers (3 years minimum, 8.5 years on average) to enable our partners to plan long-term investments.
- **Fixed prices** for producers, above and beyond the minimum prices set by government organizations, enabling them to limit their exposure to market volatility and have a reliable income.
- **Minimum quantities** to guarantee a stable revenue stream.
- **Environmental and social support projects** for communities (education, health, sustainable agricultural practices, etc.).

A FEW EXAMPLE PROJECTS COMMUNITY SUPPORT

- Because education is the best way to combat child labor, since 2014 Valrhona has financed the **construction and renovation of 14 schools** in Ghana and the Ivory Coast. At the start of the 2022 school year, 65 classes welcomed 2,555 students.
- To **improve the income of its cocoa producers**, Valrhona promotes **agroforestry**. In 2022, we financed an agroecological cocoa farming project in Haiti. 12 hectares of plots were regenerated by 31 producers in 2022 through the planting of new trees, the introduction of food crops and the development of composting.

KEY FIGURES

- **16,979** partner producers
- **100%** of our cocoa beans can be traced back to our producers
- **95% of** our cocoa beans will be traced to the plot by the end of 2023
- **8.5 years** is the average length of a partnership
- **14 countries** have a long-term partnership
- **From 2019 to 2022**, Valrhona financed **98** projects for a fair and sustainable cocoa sector. These projects benefited **98,943** people.

Dive deep into
our plantations and
discover all the
community support
projects carried out.



WHY IS TRACEABILITY IMPORTANT?

100% of our cocoa beans can be traced back to our 16,979 producers, which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. This enables us to better target our social and environmental actions in our producer countries.

At the same time, we are deploying plot-based traceability using GPS location and polygon mapping. This mapping ensures that our cocoa does not come from protected natural areas.

To date, 70% of our cocoa beans can be traced to the plot, and we plan to reach 100% by early 2025.