



48% DARK CHOCOLATE STICKS

All of Valrhona's expertise in a new range
for pastry applications

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ALL OF VALRHONA'S EXPERTISE IN A NEW RANGE FOR PASTRY APPLICATIONS

With over 1,000 professionals attending courses at the École Valrhona every year, Valrhona has an in-depth understanding of its customers' requirements, working closely with them to develop those products that are best-suited to their daily needs.

Through a range tailored for artisans, Valrhona offers products that are easy to use and offer excellent results.

Now Valrhona is widening out its offer, with a new range of chocolate sticks for pastry applications that have been developed by our experts to best respond to our customers' needs.



WHAT MAKES THEM UNIQUE

- A new product offering the perfect balance of flavor and adaptability
- High cocoa percentage

QUALITY

FLAVOR

USER

FRIENDLINESS



PACKAGING

3.2g sticks (8cm)

1.6kg box
(approx. 500 units)
Code 12062

Samples: 15 units
Code 12084

5.3g sticks (8cm)

1.6kg box
(approx. 300 units)
Code 12061

Samples: 10 units
Code 12085

15.4g stick - (36cm)

5kg box
Code 12087

COMPOSITION

Sugar 51% Cocoa paste 42%

Cocoa butter 7%

Natural vanilla aroma <1%

INGREDIENTS

Sugar, cocoa paste, cocoa butter, natural vanilla aromas

SHELF LIFE*

24 months

STORAGE

Keep in dry place at a constant temperature between 16° C and 18° C.

A new product:

- Designed to combine ease of use in pastry applications with a pleasing taste that will appeal to the majority of consumers
- A product that holds its shape during baking
- A long best-before date of 24 months

A new recipe:

- High percentage of cocoa solids (48%) that gives the product powerful cocoa taste
- Includes natural vanilla extract

Shaped into extruded sticks that do not cut into the pastry

Special, optimized packaging to preserve and protect the sticks

A choice of three formats so you can choose the product best adapted to your needs

* SHELF LIFE: from date of production.

An original recipe from Jérémie Runel

PAINS AU CHOCOLAT

Makes 30 pains au chocolat

PAINS AU CHOCOLAT

1000g pastry flour
25g fleur de sel
100g granulated sugar
20g mixed-flour honey
40g fresh yeast
200g butter 84% fat
480g fresh whole milk
640g butter 84% fat for folding
60 pcs 48% DARK CHOCOLATE STICKS

- In a freestanding mixer, combine all the ingredients apart from the 84% fat butter.
- Knead for around 10 minutes on the second speed.
- The pastry should be at 24°C (75.2°F).
- Roll into a ball and wrap in plastic. Leave to rest for 45 minutes at room temperature
- and then stretch and fold once. Place in the freezer for 45 minutes.
- Add the butter, fold the two edges to the middle, and then fold the two edges to the middle again and fold in half (un tour en portefeuille).
- Leave to rest for 45 minutes. Then fold the pastry into thirds (un tour simple) and leave to rest again for 45 minutes.
- Stretch out to a thickness of 2.5mm and cut into 12 x 9cm rectangles.
- Roll around the sticks and place in a proofer for 2.5 hours at 25°C (77°F).
- Glaze with egg wash and then bake in a fan oven at 170°C (338°F) for around 20 minutes.



A recipe from Gaëtan Paris, Meilleur Ouvrier de France

CHOCOLATE ORANGE CROISSANTS

Makes 18 croissants

CROISSANT PASTRY

1000g flour
200g LIQUID CLARIFIED BUTTER
or
235g butter 84% fat
120g caster sugar
450g whole milk
25g salt
30g honey
40g yeast

- Minimum temperature: 52°C (125.6°F)
- Mix together all the ingredients to make a firm dough.
- Knead for around 10 minutes on the second speed in a freestanding mixer.
- The pastry should be at 24°C (75.2°F).
- Weight out 900g balls of dough, and wrap in plastic.
- Leave to prove in the refrigerator overnight.

CHOCOLATE ORANGE CROISSANTS

900g croissant dough
250g dry butter 84% fat
18 pcs 48% DARK CHOCOLATE STICKS
36 pcs strips of candied orange peel
Gold leaf (as required)
Syrup (as required)
Icing sugar (as required)
ABSOLU CRISTAL NEUTRAL GLAZE (as required);
CRUNCHY PEARLS to decorate (as required)

- Add the 250g of dry butter 84% fat to the 900g croissant dough.
- Fold the two edges to the middle, and then fold the two edges to the middle again and fold in half (un tour en portefeuille).
- Then fold the pastry into thirds (un tour simple).
- Leave to rest for 30 minutes in the refrigerator.
- Stretch out to a thickness of 3.5cm and to the dimensions in the diagram.
- Cut into 8 x 28cm triangles, cutting a notch in the base of each triangle.

SHAPING

Before shaping the croissants, it is important to ensure the pastry is sufficiently relaxed so the croissants do not tear during baking.

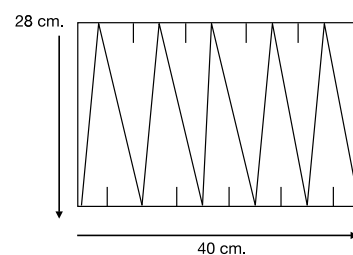
Add a chocolate stick and two strips of candied orange peel before rolling.

Glaze with egg wash.

Leave to rise for two hours at 25°C (77°F).

Bake at 220°C (428°F) in a deck oven or 170°C (338°F) in a fan oven for around 15 minutes, and glaze immediately after removing from the oven.

Leave to cool and sprinkle the tips with icing sugar, glaze the center and sprinkle with crunchy pearls.



VALRHONA

AUX SOURCES DU GRAND CHOCOLAT®

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