



# Extra Bitter 61%

*Extra Bitter is a truly classic couverture chocolate*

## HISTORY

Launched in the 1960s, **Extra Bitter** is one of the iconic products on which Valrhona's reputation has been founded. Over the years, this fine blended chocolate has become a benchmark appreciated by many pastry professionals. **Extra Bitter** takes its name from the fact that, with 61% cocoa content, it was the bitterest chocolate in the Valrhona range at the time of its launch. Although this changed with the arrival of the revolutionary **Guanaja**, **Extra Bitter** has retained its widely recognized name.

## BLEND

**Extra Bitter** is a subtle blend of cocoa aromatic profiles typical of the Dominican Republic, Ecuador, Madagascar, Côte d'Ivoire and Ghana. These profiles are blended to obtain **Extra Bitter**'s unique and consistent flavor, which is both chocolately and intense. This blend, impeccably produced since its creation is a showcase for genuine prowess and skill.



*Christophe Devaux*  
**R&D PROJECT MANAGER  
 AT VALRHONA**

“ This chocolate is part of Valrhona's history. Three words sum it up: Reliability, consistency and flexibility. ”

## SENSORY PROFILE

MAJOR CHARACTERISTIC:

SWEET SPICES

MINOR NOTE: NUTS

EXCEPTIONAL NOTE: COCONUT

Extra Bitter's notes of vanilla, fleshy coconut and slightly bitter cocoa conjure up the fiery heat of the wind blowing over desert dunes.



### PACKAGING

3kg Fèves bag	Code : 4657
12kg Fèves box	Code : 19846
3 x 1kg Blocks	Code : 100

### COMPOSITION

Cocoa min. 61%	Fat 40%	Sugar 38%
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### INGREDIENTS

Cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. Milk (Made in a facility that uses milk). This product may contain: nuts, soya.

### BEST-BEFORE\*

18 months

### STORING

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

\* calculated based on the date of manufacture.

## APPLICATIONS

EXTRA  
BITTER 61%

COATING

MOLDING

BARs

MOUSSES

CRÉMEUX  
& GANACHES

ICE CREAMS  
& SORBETS

TECHNIQUE



Ideal application



Recommended application

## PAIRINGS



NUTS



FRESH FRUIT



CARAMEL



FRESH MINT



MUSCOVADO SUGAR



# Gourmand

*Abar by l'École Valrhona*

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## YOU WILL NEED

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2000 g **EXTRA BITTER 61%**  
700 g **Dark chocolate hazelnut Gianduja 34%**  
70 g **Turrón de xixona**  
40 g **Black grapes**  
30 g **Candied sesame**  
120 g **Almond streusel**  
2960 g **Total weight**

## CANDIED SESAME

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300 g **Sesame seeds**  
150 g **Caster sugar**  
50 g **Mineral water**  
500 g **Total weight**

Heat the sugar and water to 245°F (118°C), add the sesame, let the seeds candy and toast them in the oven at 300°F (150°C) for 12 minutes.

## ALMOND STREUSEL

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300 g **Brown sugar**  
300 g **Strong white bread flour**  
300 g **Almond flour**  
300 g **Butter**  
1200 g **Total weight**

Mix all the flours using a flat beater and add the cold cubed butter. Leave to candy then, once amalgamated, shape into tubes and freeze. Grind down then store in the freezer.

## ASSEMBLY AND FINISHING

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Coat the molds with a generous helping of tempered EXTRA BITTER 61%. Temper the Gianduja at 75°F (24°C) and add the various ingredients (streusel, grapes, sesame, ground peanuts and turrón pieces). Fill the lined molds and leave to set at 60°F (15°C).

To create a sustainable future for the cocoa industry,  
Valrhona goes beyond standards.  
Because exceptional chocolate is born  
from the best conditions.

**WE TRACE OUR  
COCOA BEANS**

**WE BUILD LASTING  
RELATIONSHIPS**

**WE DIVERSIFY  
OUR CROPS**



**100%**

As of 2024, 100% of our cocoa partner farms are tracked, regardless of their size and beyond the 4 hectares required by law.

Using precise geolocation with polygonal mapping, we can track our beans from the producer all the way to our chocolate factory and ensure that none of them are located in protected or deforested areas.

**20 years**

We map our partner farms over the course of 20 years, far beyond the 5 years required by law. This is made possible thanks to our trusted relationships with our partners which average on 8,5 years.

This history allows us to precisely measure the carbon footprint of each cocoa farm and tailor our approach to the specific needs of each.

**60%**

of our partners are committed to agroecological practices that diversify both crops and farmers' income.

Our support helps restore biodiversity and boost farmers' income from \$400 to between \$1,000 - \$3,000 per hectare per year depending on the model.

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

