

**HUKAMBI 53%**

*The first ever Ombre couverture chocolate*



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*The first ever Ombre couverture chocolate*

A chocolate that is free from gastronomy's established conventions, with a luminous and intriguing indulgence blended with powerful Brazilian cocoa flavors. Reveal all the ideas you have never dared to express and redefine your creativity.

## BETWEEN DARKNESS AND THE LIGHT: A NEW OMBRÉ DIMENSION



### INDULGENT

Thanks to its combination of Brazilian cocoa, French milk and Madagascan vanilla, this chocolate's powerful cocoa flavor blends beautifully with the sweetness of the milk.

### UNEXPECTED

This bitter yet subtly sweet chocolate offers surprising notes of fruit and cookies, creating all-new flavor sensations.

### EXPLORATORY

This chocolate is an invitation to discover a new aromatic territory.

## BRAZIL, AN ORIGIN STEEPED IN HISTORY

The name "Hukambi" is a contraction of the words for black ("Hu") and milk ("Kambi") in Tupi-Guarani, a language spoken by one of the indigenous peoples living in Brazil's Mata Atlantica.

### BRAZIL, A LAND OF CULTURE

This continent-sized country has been forged by 500 years of history and is filled with colonial cities, tropical desert islands, Amazonian rain forests and countless other treasures.

In this exceptional land, the **Afro-Brazilian culture** which moves to the rhythm of samba and bossa nova is matched by a **characteristically wild landscape**, remarkable beaches and the **country's famous carnivals**.

### BRAZIL, A COCOA-GROWING COUNTRY

Brazil is **one of the oldest cocoa producing countries**. In the 1930s, Brazil was the world's leading cocoa producer. It quickly lost this status, however, when a fungal disease struck in about the year 1990. Currently, Brazil is the **fifth biggest producer country**, growing **6% of the world's cocoa**.



## OUR PARTNER M. LIBÂNIO

Valrhona first met M. Libânio in the state of Bahia in the late 2000s. He is driven by a philosophy that promotes harmony between people, soils and plants, so that all can live together in a sustainable environment. The company is located in one of the richest ecosystems in the world, the Mata Atlantica, an area which has been named a **Biosphere Reserve by UNESCO**. M. Libânio's employees use the "Cabruca" system, which involves allowing taller trees such as fruit trees to grow above smaller varieties such as cacaos. Recently, M. Libânio has developed a **modern agroforestry system** which grows cocoa under the shade cast by rubber trees. Today, their plantations are certified by the **Rainforest Alliance**.



### THE M. LIBÂNIO PLANTATIONS

*Key dates and figures:*

**2,298** hectares

**4** farms divided into  
8 plantations

**47%** of the plantations  
have been preserved as primary  
forests

Hukambi is entirely sourced  
from the Paineiras  
farm: This covers 722 hectares,  
**72%** of which are  
Atlantic rain forest (or the  
Mata Atlantica) whose wildlife,  
plantlife and resources have  
been protected.

The partnership was renewed  
in 2020 for a

**10**-year period

**172** employees

# OUR SOCIAL AND ENVIRONMENTAL ACTION WITH OUR PARTNER

2016 - 2017

Co-financing a training center

M. Libânio S.A. protects forests:  
Old-growth forests make up 47%  
of the land available on our Brazilian  
partner's estate, 27% more than the  
country's forestry law demands

2018 - 2019

Purchasing production tools  
(machines, fertilizers)

2020

Support that will allow non-essential  
business to continue, including  
preventive medicine and upkeep of  
employees' homes and machinery



## THE EFFECTS

1

New training  
center

72

The average number of training  
sessions carried out by  
M. Libânio S.A., educating staff  
about health, workplace safety  
and environmental protection

72

Renovated homes for  
employees' families



*“As you travel the Mata Atlantica, whose greenery is highly characteristic of the East Brazilian coastline, you are greeted with a magnificent spectacle. M. Libânio’s spirit is evident throughout his plantations in the cutting-edge production techniques, professionalized plantation management and respect for people.”*

Cédric Robin,  
Valrhona cocoa sourcing professional

To find out more about our partner  
M. Libânio and our social and environ-  
mental initiatives, visit  
[partners.valrhona.com](https://partners.valrhona.com)



## SENSORY PROFILE



MAJOR CHARACTERISTIC:

**COCOA-RICH**

MINOR NOTE: **CEREALS**

UNIQUE NOTE: **BITTERNESS**

Hukambi's surprising blend of cocoa, bitter and slightly biscuit-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.

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### PACKAGING

3kg bag of fèves  
50g sample

Code: 49787  
Code: 49815

### COMPOSITION

Cocoa 53% min. Fat 45% Sugar\*\* 33%

### INGREDIENTS

Brazilian cocoa beans, brown sugar, cocoa butter, full-fat milk powder (France), Madagascan vanilla.

### USE WITHIN\*

12 months

### STORING

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

\*calculated based on the date of manufacture  
\*\*added sugar

### TEMPERING TEMPERATURES

T1 (113/122°F OR 45/50°C)	T2 (82/84°F OR 27/28°C)	T3 (84/86°F OR 29/30°C)
MELTING	CRYSTALLIZATION	WORKING BY HAND

## APPLICATIONS AND PAIRINGS

Thanks to its high cocoa fat content, **Hukambi 53%**, enables us to create a texture suited to most pastry and chocolate applications without any recourse to sunflower lecithin.

HUKAMBI 53%	COATING	MOLDING	BARS	MOUSSE	CRÉMEUX & GANACHE	ICE CREAMS & SORBETS
TECHNIQUE	○	○	●	○	●	○

● Ideal application ○ Recommended application

### FRUITY



Prunes

Quince

### PLANTS



Melilot

### ALCOHOL



Pinot wines

### SPICES



Green pepper



Smoked salt

### CEREALS



Toasted cereals



*Rémi Poisson*  
PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“**Hukambi** is a chocolate that brings together all the indulgence and pleasure of rounded cocoa notes. The intense cocoa and milk aspects to its character mean it can be used to create very flavorsome desserts and interesting blends of different tastes.”

*Ama*



*Antoine Michelin*  
PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

If you would like to vary the recipe's flavors, the amaranth also pairs well with pistachio praliné.

Makes one 34cm x 4mm frame

## 60% HAZELNUT & ALMOND PRALINÉ WITH PUFFED AMARANTH

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<b>70g</b>	<b>HUKAMBI 53%</b>	: Melt the Hukambi couverture and cocoa butter at 110/120°F (45/50°C) and mix with the praliné. Heat to 115°F (45°C). Allow the mixture to start crystallizing at 75/79°F (25/26°C) then add the puffed amaranth and fleur de sel. Pour it into a frame. Crystallization: 24 to 36 hours.
<b>25g</b>	<b>Cocoa butter</b>	
<b>230g</b>	<b>60% Almond &amp; Hazelnut Nutty Praliné</b>	
<b>190g</b>	<b>Puffed amaranth</b>	
<b>4g</b>	<b>Fleur de sel</b>	
<b>519g</b>	<b>Total weight</b>	

## HUKAMBI 53% GANACHE FOR FRAMES

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<b>255g</b>	<b>Heavy cream 36%</b>	: Heat the cream with the glucose to 140/150°F (60/65°C), then combine half with the partly melted chocolate. Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion. Once the ganache is at 95/105°F (35/40°C), add the cubed butter at room temperature, which should be at approximately 65°F (18°C) and mix using an immersion blender again. Pour the ganache at a temperature of 90/93°F (32/34°C) into a frame.
<b>80g</b>	<b>Glucose DE60</b>	
<b>475g</b>	<b>HUKAMBI 53%</b>	
<b>60g</b>	<b>European-style butter</b>	
<b>870g</b>	<b>Total weight</b>	

## ASSEMBLY AND FINISHING

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Pour the tempered praliné into a 34 x 34cm ganache frame (depth: 4mm) placed on top of a guitar sheet coated with milk chocolate.

Leave in the refrigerator for 10 minutes to trigger crystallization.

Put a 6mm-deep frame on top of the praliné and pour in the Hukambi ganache.

Leave to set for 24 to 36 hours at 60°F (17°C) and a 60% relative humidity level.

Once the ganache has set, coat it with a layer of tempered couverture chocolate.

Use a guitar cutter to slice it into 15 x 36mm rectangles.

Coat the desserts with some tempered couverture and decorate using a fork or the blade of a cutter.

# Sakambhi



*Arthur Cyavelle*  
PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

For a creamier, fresher taste, you can choose not to bake the flan after it has cooled.



## HUKAMBI 53% CREAMY GANACHE

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150g UHT whole milk  
5g Potato starch  
**150g HUKAMBI 53%**

305g Total weight

Mix together a small portion of the cold milk with the potato starch, and set aside.  
Heat the remaining milk to 185/195°F (85/90°C) and combine it with the milk-starch mixture.  
Put everything back in the cooking appliance and bring to a boil.  
Gradually combine the hot liquid starch with the chocolate.  
Immediately mix using an immersion blender to make a perfect emulsion.  
Pour the ganache into a container and leave to set in the refrigerator for 12 hours.

## BUCKWHEAT SUGAR-COATED SHORTBREAD

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400g European-style butter  
160g Confectioner's sugar  
250g Buckwheat flour  
250g All-purpose flour  
1g Fine salt  
50g Whole eggs

1111g Total weight

Combine the dry butter and sifted dry ingredients and salt.  
Add the eggs.  
Once the mixture is homogeneous, spread the shortbread between two sheets to a thickness of 3mm.  
Store in the refrigerator.

## HUKAMBI 53% FLAN MIX

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150g Sugar  
75g Cornstarch  
750g UHT whole milk  
750g Heavy cream 36%  
**450g HUKAMBI 53%**

2175g Total weight

Mix the sugar with the cornstarch.  
Heat the milk and cream to 120°F (50°C) then add the sugar and starch mix.  
Bring to a boil.  
Make an emulsion with the couverture.  
Immediately mix using an immersion blender to make a perfect emulsion.

## BUCKWHEAT PRALINÉ

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120g Buckwheat seeds  
60g Whole raw almonds  
90g Sugar  
30g Grape seed oil

300g Total weight

Toast the buckwheat seeds and raw almonds at 320°F (160°C).  
Make a dry caramel with the sugar, then pour it over the toasted nuts on a silicone mat.  
Once the nuts have cooled, mix them in a Robot Coupe food processor, then add the grape seed oil.  
The praliné must have a firm, shiny texture that is suitable for a piping bag.  
Set aside.

## ASSEMBLY AND FINISHING

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AS NEEDED European-style butter  
AS NEEDED Brown sugar  
**AS NEEDED HUKAMBI 53%**  
AS NEEDED Moisture resistant confectioner's sugar  
AS NEEDED Fleur de sel  
AS NEEDED Toasted hulled kasha buckwheat

Make the creamy ganache and set it aside in the refrigerator.

Make the buckwheat sugar-coated shortbread.

Grease some rings (12cm diameter, 4.5cm deep) and coat them with brown sugar. Cut the sugar-coated shortbread into shape, then push each one into a ring. Use some parchment paper to cover the rings and fill their middles with rice or peas.

Bake for 15 minutes at 310°F (155°C), then remove the rice or peas. Bake again at 310°F (155°C) for 15 minutes, then leave to cool.

Make the flan mix. Pour it into the buckwheat shortbread cases, cover the surface with plastic wrap and leave to cool in the refrigerator.

Bake for 25 minutes at 330°F (165°C). Set aside and store in the refrigerator.

Make the fruit and nut praliné.

Put your chocolate decorations in place. Using a palette knife, spread some melted Hukambi couverture into a thin layer on a cold marble surface. Before it sets, make some couverture shavings by scraping the edge of a 3cm cutter across the surface towards you. Store them in a chocolate cupboard at 61°F (16°C) with a humidity level of 65%.

Sprinkle the edges of the flan with decorative confectioner's sugar. Spread 80g of creamy ganache over the flan. Using a piping bag without a nozzle, pipe some dabs of buckwheat praliné onto the creamy ganache. Add the chocolate decorations so the praliné is still visible underneath and season with fleur de sel and kasha seeds.

# Pampoo



R mi Poisson  
PASTRY CHEF INSTRUCTOR  
 COLE VALRHONA

You can experiment with different citrus fruit combinations to achieve fruitier or bitterer notes, depending on your taste.



Makes three Large U-shaped Yule logs (Ref. 2171)

## HUKAMBI 53% CARAMEL CR MEUX WITH GRAPEFRUIT ZEST

300g Heavy cream 36%  
7g Tahiti vanilla bean  
5g Pink grapefruit zest  
20g Glucose DE35/40  
150g Sugar  
55g Clarified butter  
165g HUKAMBI 53%

702g Total weight

Heat the cream and infuse the vanilla pods and grapefruit zest in it for 20 minutes. Filter out the vanilla and zest, correct the weight and add the glucose. Keep the mixture warm. Make a dry caramel using the sugar, add in the liquid butter, then deglaze with the hot mixture. Slowly combine with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

## SEMI-CANDIED CITRUS COMPOTE

260g Pink grapefruit  
260g Blood oranges  
40g European-style butter  
40g Brown sugar  
195g Sugar  
105g Invert sugar  
65g Pink grapefruit juice  
15g Tahiti vanilla bean  
325g 100%  
passion fruit pur e  
10g Potato starch

1315g Total weight

Wash and brush the citrus fruit. Boil them for 30 minutes in a large quantity of water. Drain and boil again. Cut the citrus fruits in half and remove the pith, the white part in the middle and the seeds, then weigh the amount of orange you have left. Chop them roughly and then fry them in butter with the brown sugar. Leave them to caramelize on a low heat, add the sugars then cover them with grapefruit juice. Add the scraped vanilla beans. Allow to reduce until the juice has almost completely evaporated. Cover over with half of the passion fruit pur e and leave to reduce. Remove the vanilla beans and thoroughly blend the grapefruit. Add the starch mixed with the remaining passion fruit pur e. Bring to a boil for a few minutes, stirring vigorously.

## CHOCOLATE CHIFFON CAKE

<b>80g</b>	<b>EXTRA NOIR 53%</b>
60g	Grape seed oil
55g	All-purpose flour
20g	Cornstarch
<b>20g</b>	<b>Cocoa powder</b>
3g	Baking powder
90g	Egg yolks
90g	Egg whites
50g	Invert sugar
185g	Egg whites
100g	Sugar
<b>753g</b>	<b>Total weight</b>

Melt the chocolate at 115°F (45°C). Mix the oil and melted chocolate. Sift the flour, starch, cocoa powder and baking powder together. Beat the egg yolks, the first portion of egg whites, the invert sugar, the sifted dry ingredients and the chocolate and oil mixture in a Robot Coupe food processor. Beat the second portion of egg whites and gradually add in the sugar. Combine the two mixtures.

## CRISPY WHEAT FLAKE CEREAL AND GRAPEFRUIT ZEST WAFER

<b>260g</b>	<b>HUKAMBI 53%</b>
210g	Crunchy muesli
<b>270g</b>	<b>Crispy wheat flake cereal</b>
5g	Organic Madagascan Vanilla Powder
5g	Pink grapefruit zest
<b>1315g</b>	<b>Total weight</b>

Melt the chocolate and add the crunchy muesli, crispy wheat flake cereal, vanilla powder and grapefruit zest. Stir thoroughly and use immediately.

<b>HUKAMBI 53% INTENSE CRÉMEUX</b> (see <a href="https://essentiels.valrhona.com">essentiels.valrhona.com</a> or the last page of this booklet)	<b>1502g</b>
<b>EGG-BASED CRÈME ANGLAISE</b> (see <a href="https://essentiels.valrhona.com">essentiels.valrhona.com</a> )	<b>995g</b>
<b>HUKAMBI 53% CUSTARD MOUSSE</b> (see <a href="https://essentiels.valrhona.com">essentiels.valrhona.com</a> or the last page of this booklet)	<b>2000g</b>
<b>CRÈME ANGLAISE</b> (see <a href="https://essentiels.valrhona.com">essentiels.valrhona.com</a> )	<b>530g</b>

## GRAPEFRUIT VANILLA ABSOLU SPRAY MIX

<b>500g</b>	<b>Absolu Cristal Neutral Glaze</b>
30g	Mineral water
30g	Pink grapefruit juice
1g	Organic Madagascan Vanilla Powder
<b>561g</b>	<b>Total weight</b>

Heat the Absolu Cristal Neutral Glaze, water, grapefruit juice and vanilla powder until they reach a boil. Mix and spray between 160/175°F (70/80°C).

## ASSEMBLY AND FINISHING

Make the compote and Hukambi caramel crèmeux. Then make the chiffon cake. Using a frame adjuster, spread the chiffon cake over two 40 × 60cm silicone sheets to a depth of 0.5cm. Bake at 355°F (180°C) for 6 minutes. Spread 320g of compote on the upper side of one sheet of chiffon cake. Then layer on the second sheet of chiffon cake with the underside facing outwards. Freeze the assembly. Without removing it from the tray, cut it into three 11 × 54cm strips and three 3 × 54cm strips. For the insert: Using a piping bag with a 20mm plain round nozzle, pipe approximately 200g of caramel crèmeux onto each 3 × 54cm strip and freeze them. Make the Hukambi crèmeux. When the crèmeux is at 85/90°F (30/32°C), pour 400g into each small U-shaped mold and place a strip of sponge and crèmeux in each mold. Leave to set for approximately 30 minutes in the refrigerator before freezing the inserts. Sift out any lumps from the remaining crèmeux and leave it to set in the refrigerator.

Make the wafer, then spread it into 52 × 6.5cm rectangles on a sheet (250g per log). Leave to set in the refrigerator. Using a cutter, cut each 11 × 54cm strip of cake and crèmeux lengthwise into a wavy shape. Cut some guitar sheets into 18 × 54cm rectangles and move each strip to the edge of each side so the middle shows through. Using a 14mm plain round nozzle, pipe on a few dots of Hukambi crèmeux (approximately 80g) lengthwise and freeze. Spread 220g of compote between each dot. Freeze for a few minutes before gently placing each strip in a large U-shaped mold. Freeze. Then make the Hukambi mousse, pour 570g into the bottom of each mold and put in place a frozen insert. Add 80g of mousse, smooth its surface and finish off by adding the wafer. Freeze. Cut out the Yule logs. Make the Absolu grapefruit spray glaze. Spray the logs. Arrange a Hukambi chocolate decoration and a logo on top.

# Essentials

## INTENSE HUKAMBI 53% CRÉMEUX

- |             |                          |   |
|-------------|--------------------------|---|
| 1000g       | Egg-based Crème Anglaise | · Add the rehydrated gelatin to the warm, strained crème anglaise.              |
| 8g          | Gelatin powder 220 Bloom | · Slowly combine the warm mixture with the melted chocolate to make an emulsion |
| 40g         | Water for the gelatin    | · using a spatula.  |
| <b>600g</b> | <b>HUKAMBI 53%</b>       | · Immediately mix using an immersion blender to make a perfect emulsion.        |
|             |                          | · Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).         |

## HUKAMBI 53% GANACHE FOR FRAMES

- |             |                       |   |
|-------------|-----------------------|---|
| 435g        | Heavy cream 36%       | · Heat the cream with the glucose to 140/150°F (60/65°C), then combine half with          |
| 135g        | Glucose DE 60         | the partly melted chocolate.  |
| <b>810g</b> | <b>HUKAMBI 53%</b>    | · Mix well with a spatula, add the rest of the cream, and mix using an immersion          |
| 100g        | European-style butter | blender to form a perfect emulsion.   |
|             |                       | · Once the ganache is at 95/105°F (35/40°C), add the cubed tempered butter, which         |
|             |                       | should be at approximately 65°F (18°C) and mix using an immersion blender again.          |
|             |                       | · Pour the ganache at a temperature of 93/95°F (32/34°C) into a frame previously          |
|             |                       | fixed to a pre-coated guitar sheet.   |
|             |                       | · Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% relative humidity level. |
|             |                       | · Turn out the ganache, coat it with a fine layer of couverture and cut it into your      |
|             |                       | chosen shape.   |

## HUKAMBI 53% INTENSE WHIPPED GANACHE

- |             |                          |  |
|-------------|--------------------------|--|
| 1000g       | Liquid starch            | · Mix the hot liquid starch with the rehydrated gelatin then gradually combine           |
| 7g          | Gelatin powder 220 Bloom | it with the chocolate.   |
| 35g         | Water for the gelatin    | · Immediately mix using an immersion blender to make a perfect emulsion.                 |
| <b>630g</b> | <b>HUKAMBI 53%</b>       | · Add the cold heavy cream.  |
| 400g        | Heavy cream 36%          | · Mix again very briefly.  |
|             |                          | · Cover the mixture's surface with plastic wrap, store in the refrigerator and leave     |
|             |                          | to set for at least 12 hours.  |
|             |                          | · Whisk until the texture is consistent enough to use in a piping bag or with a spatula. |

## HUKAMBI 53% JELLY

- |             |                    |   |
|-------------|--------------------|---|
| 600g        | UHT whole milk     | · Heat the milk until lukewarm. Gradually add the sugar mixed with the pectin |
| 40g         | Sugar              | while whisking.   |
| 5g          | Pectin X58         | · Bring to a boil while stirring all the while for approximately 20 seconds.  |
| <b>205g</b> | <b>HUKAMBI 53%</b> | · Gradually pour some of the hot milk over the chocolate.                     |
|             |                    | · Start making an emulsion with a spatula, then use an immersion blender.     |
|             |                    | · Add the rest of the milk, then mix again with the immersion blender.        |
|             |                    | · Pour out at 115/120°F (45/50°C).  |
|             |                    | · If using later, heat the jelly to 140°F (60°C) and use at 115°F (45°C).     |
|             |                    | · Please note: this jelly cannot be frozen.                                   |

## LIGHT HUKAMBI 53% MOUSSE

- |             |                          |  |
|-------------|--------------------------|--|
| 500g        | Whole milk               | · Heat the milk and add the rehydrated gelatin.                                    |
| 10g         | Gelatin powder 220 Bloom | · Gradually combine the hot milk with the partially melted chocolate, taking care  |
| 50g         | Water for the gelatin    | to form a smooth emulsion.   |
| <b>600g</b> | <b>HUKAMBI 53%</b>       | · Immediately mix using an immersion blender to make a perfect emulsion.           |
| 1000g       | Heavy cream 36%          | · Once the mixture is at 85/95°F (30/35°C), combine with the frothy whipped cream. |
|             |                          | · Pour out immediately.  |
|             |                          | · Freeze.  |

## HUKAMBI 53% CUSTARD MOUSSE

- |             |                      |  |
|-------------|----------------------|--|
| 600g        | Basic Crème Anglaise | · Heat and strain the crème anglaise, then gradually combine with the partially melted |
| <b>950g</b> | <b>HUKAMBI 53%</b>   | chocolate. Immediately mix using an immersion blender to make a perfect emulsion.      |
| 900g        | Heavy cream 36%      | · Stabilize the emulsion if necessary by adding cream whipped to the texture of a      |
|             |                      | mousse.  |
|             |                      | · Once the mixture is smooth, check the temperature is at 100/105°F (38/40°C) and add  |
|             |                      | the remaining frothy whipped cream.  |

[SEE THE ESSENTIALS ONLINE](#) 

