**HUKAMBI 53%** 

The first ever Ombré converture chocolate







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The first ever Ombré converture 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.

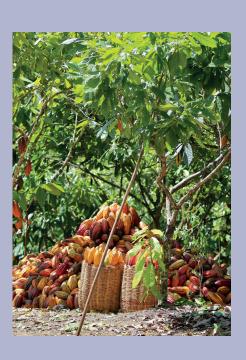
# **BRAZIL, A LAND OF CULTURE**

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**

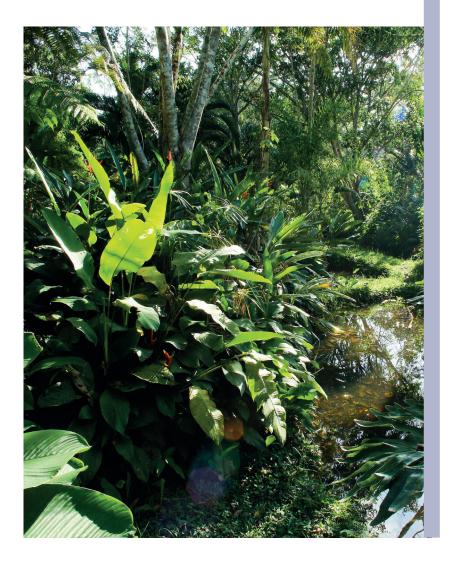
Brazil is one of the oldest cocoa producing countries. In the 1930s, Brazil was the world's leading cocoa producer. It quickly lost this status, however, when a fungal disease struck in about the year 1990. Currently, Brazil is the fifth biggest producer country, growing 6% of the world's cocoa.



# **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

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

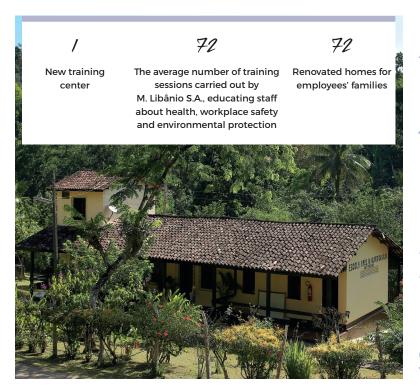
Purchasing production tools (machines, fertilizers)

2020

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



# THE EFFECTS



"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 environmental initiatives, visit partners.valrhona.com







PACKAGING		
3kg bag of fèves 50g sample		Code: 4978 Code: 4981
COMPOSITION		
Cocoa 53% min.	Fat 45%	Sugar** 33%
Brazilian cocoa beans, powder (France), Mada	-	outter, full-fat milk
USE WITHIN*		

<sup>\*</sup>calculated based on the date of manufacture \*\*added sugar

#### TEMPERING TEMPERATURES

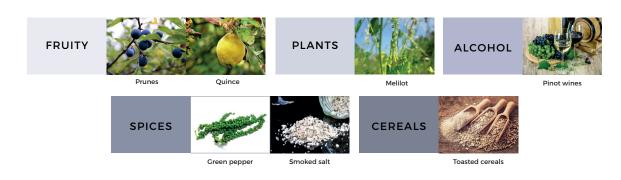
T1 (113/122°F OR 45/50°C)	T2 (82/84°F OR 27/28°C)	T3 (84/86°F OR 29/30°C)	
MELTING	CRYSTALLIZATION	WORKING BY HAND	

#### 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	0	0	•	0		0

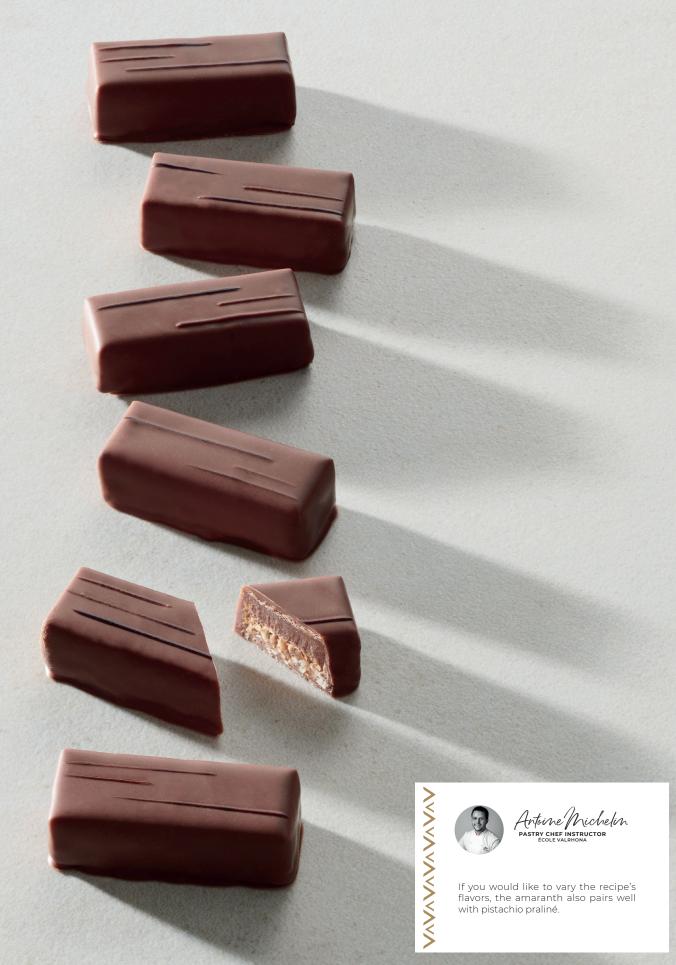
Ideal application
ORecommended application





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



#### 60% HAZELNUT & ALMOND PRALINÉ WITH PUFFED AMARANTH

70g HUKAMBI 53% 25g Cocoa butter

230g 60% Almond & Hazelnut Nutty Praliné

190g Puffed amaranth4g Fleur de sel

519g Total weight

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.

#### **HUKAMBI 53% GANACHE FOR FRAMES**

255g Heavy cream 36% 80g Glucose DE60 475g HUKAMBI 53% 60g European-style butter

870g Total weight

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 a 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.

#### ASSEMBLY AND FINISHING

Pour the tempered praliné into a  $34 \times 34$ cm 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  $15 \times 36$ mm rectangles.

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

# Sakampi



#### **HUKAMBI 53% CREAMY GANACHE**

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

305a 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**

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**

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**

120g Buckwheat seeds60g 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

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

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

Make the fruit and nut praliné.

in the refrigerator

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.

Pampo



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 CRÉMEUX WITH GRAPEFI**

300g Heavy cream 36%

7g Tahiti vanilla bean

5g Pink grapefruit zest

20g Glucose DE35/40

150g Sugar

55g **Clarified butter** 

**HUKAMBI 53%** 165g

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

Tahiti vanilla bean 15g

325g

passion fruit purée

10g Potato starch

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 purée and leave to reduce. Remove the vanilla beans and thoroughly blend the grapefruit. Add the starch mixed with the remaining passion fruit purée. Bring to a boil for a few minutes, stirring vigorously.

#### CHOCOLATE CHIFFON CAKE

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

753q Total weight

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.

Melt the chocolate and add the crunchy muesli, crispy wheat flake cereal, vanilla

#### CRISPY WHEAT FLAKE CEREAL AND GRAPEFRUIT ZEST WAFER

260g HUKAMBI 53%
210g Crunchy muesli
270g Crispy wheat flake cereal
5g Organic Madagascan Vanilla
Powder

5g Pink grapefruit zest

powder and grapefruit zest. Stir thoroughly and use immediately.

1315g Total weight

HUKAMBI 53% INTENSE CRÉMEUX (see essentials.valrhona.com or the last page of this booklet)

EGG-BASED CRÈME ANGLAISE (see essentiels.valrhona.com)

995g

HUKAMBI 53% CUSTARD MOUSSE (see essentials.valrhona.com or the last page of this booklet)

CRÈME ANGLAISE (see essentiels.valrhona.com)

530g

#### GRAPEFRUIT VANILLA ABSOLU SPRAY MIX

500g Absolu Cristal Neutral Glaze
30g Mineral water
30g Pink grapefruit juice
1g Organic Madagascan Vanilla
Powder

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

561g Total weight

## ASSEMBLY AND FINISHING

Make the compote and Hukambi caramel crémeux. 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 crémeux onto each 3 × 54cm strip and freeze them. Make the Hukambi crémeux. When the crémeux is at 85/90°F (30/32°C), pour 400g into each small U-shaped mold and place a strip of sponge and crémeux in each mold. Leave to set for approximately 30 minutes in the refrigerator before freezing the inserts. Sift out any lumps from the remaining crémeux 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 crémeux 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 crémeux (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.



#### INTENSE HUKAMBI 53% CRÉMEUX

1000a Egg-based Crème Anglaise

Gelatin powder 220 Bloom 8a 40a Water for the gelatin

600g **HUKAMBI 53%**  Add the rehydrated gelatin to the warm, strained crème anglaise.

Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.

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% 135g Glucose DE 60 810g **HUKAMBI 53%** 100g European-style butter 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 a 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 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

Gelatin powder 220 Bloom 7q

35g Water for the gelatin

630a **HUKAMBI 53%** 

400g Heavy cream 36%

Mix the hot liquid starch with the rehydrated gelatin then gradually combine it with the chocolate

Immediately mix using an immersion blender to make a perfect emulsion. Add the cold heavy cream.

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

40g Sugar

5g Pectin X58

205g **HUKAMBI 53%**  Heat the milk until lukewarm. Gradually add the sugar mixed with the pectin while whisking.

Bring to a boil while stirring all the while for approximately 20 seconds.

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**

Whole milk 500g

Gelatin powder 220 Bloom 10a

Water for the gelatin 50g

600a **HUKAMBI 53%** Heavy cream 36% 1000a

Heat the milk and add the rehydrated gelatin.

Gradually combine the hot milk with the partially melted chocolate, taking care to form a smooth emulsion.

Immediately mix using an immersion blender to make a perfect emulsion. 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**

600a Basic Crème Anglaise **HUKAMBI 53%** 950g 900a Heavy cream 36%

Heat and strain the crème anglaise, then gradually combine with the partially melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Stabilize the emulsion if necessary by adding cream whipped to the texture of a

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 ℅**

