



# Illanka 63%

*Illanka is a chocolate which captures Peru's unique character*

## HISTORY

Valrhona has nurtured a long-term relationship with Peruvian planters since 2013. Together, we care for Illanka's selected cocoa, the Gran Blanco variety which won the prize for best cocoa at the Lima Cocoa and Chocolate Fair in Peru in 2013. Our commitment goes even further than this, however, because by supporting our partner cooperative, we enable planters to find a stable source of income, drawing younger generations back to the area. The name "Illanka" comes from "illa", meaning "brightness or light", and "anka", meaning "condor" in Quechua, the indigenous language of Peru.

## ORIGINS

In northern Peru's Piura region, 303 producers farm 425 hectares of cocoa plots for Valrhona. Our selected area is known for the unique aromatic quality of its white "Gran Blanco" cocoa beans. Cocoa is harvested from April to July. The pods are transported to the community center in the hours immediately after they are picked so that the fermenting and drying processes can be carefully managed. Fermentation begins that evening in traditional wooden crates and lasts only a few days so that the white beans' delicate aromas are preserved. The beans are then dried in the sun on large drying tables, before being sorted and bagged.



*Julien Bourgeon*  
R&D INNOVATION

*"Illanka was the first couverture I developed at Valrhona. I especially love this chocolate because it is intense, complex and indulgent, with notes of jellied fruit and nuts, plus a little hint of acidity that's really specific to this rare Peruvian cocoa."*

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**

MINOR NOTE: **TOASTED NUTS**

UNIQUE NOTE: **DOUCEUR**

Illanka takes you on a journey through the peaks and valleys of the Peruvian Andes as its unique flavor profile dramatically sways between smooth sweetness and fruity and nutty notes.

## PACKAGING

3kg bag of fèves

Code: 9559

## COMPOSITION

Cocoa 63% min.

Fat 37%

Sugar\*\* 36%

## INGREDIENTS

Cocoa beans from Peru, sugar, cocoa butter, emulsifier: sunflower lecithin, vanilla.

## USE WITHIN\*

14 months

## STORING

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

\*calculated based on the date of manufacture.

\*\*added sugar

## APPLICATIONS

ILLANKA 63%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						

Ideal use Recommended use

## PAIRINGS



CITRUS



PASSION  
FRUIT



BLUEBERRY



PEANUT



CARAMEL



ALMOND MILK



CHEESECAKE



SAFFRON



ESPELETTE  
PEPPER



# Arequipa



*Christophe Domange*  
EXECUTIVE PASTRY CHEF  
ÉCOLE VALRHONA

## BLACK OLIVE\* AND SOUR CHERRY TAPENADE

180g	Nyons black olives
2g	Pectin NH
30g	Trehalose powder
30g	Dextrose
30g	Glucose powder DE33
60g	Sour cherry purée
4g	Lemon juice
4g	Lemon zest
340g	Total weight

Blanch the olives in water 3 times to get rid of their saltiness. Blend the olives into a purée. Mix the pectin with the trehalose. Put the olive purée, sugars, sour cherry purée, juice and lemon zests in a saucepan. Heat to 105°F (45°C), then add the trehalose and pectin mixture and bring to a boil. Cook for 2 minutes. Pour it out onto a tray, cover it with plastic wrap and leave to cool quickly.

## SOUR CHERRY CONFIT

13g	Pectin NH
150g	Trehalose powder
440g	Sour cherry purée
170g	Glucose DE60
55g	Dextrose
17g	100% Femminello lemon purée
845g	Total weight

Mix the pectin NH with 10% of the trehalose. Heat the sour cherry purée and sugars. At 115°F (45°C), add the mixture of sugar and trehalose. Bring to a boil. Add the lemon purée. Pour into a tray, seal the surface with plastic wrap, cool quickly. Mix using an immersion blender and use.

## ILLANKA 63% CRUNCHY COATING

1200g	ILLANKA 63%
120g	Cocoa butter
120g	Grape seed oil
1440g	Total weight

Melt the Illanka couverture and cocoa butter at 115/120°F (45/50°C). Add the grape seed oil. Use at 85/95°F (30/35°C).

## COCOA NIB STREUSEL

40g	Cocoa nibs
80g	Pastry flour
40g	Extra fine blanched almond flour
80g	Sugar
80g	European-style butter
320g	Total weight

Blend the cocoa nibs into a powder. Mix the nibs, flour, almond flour and sugar. Add the cold cubed butter and mix until small balls form. Immediately press through a sieve, and put in the freezer until you are ready to use. Sprinkle it onto a tray and bake at 320°F (160°C) with the oven door slightly ajar for 15 minutes.

## ILLANKA & COCOA NIB ICED STREUSEL CRISP

40g	ILLANKA 63%
40g	Clarified butter
320g	Cocoa nib streusel
400g	Total weight

Melt the couverture at 115°F (45°C) and add the clarified butter. Blend the ingredients together. Set aside.

## ILLANKA ICED MOUSSE

180g	Whole milk
40g	Dextrose
400g	ILLANKA 63%
100g	Egg whites
70g	Glucose powder DE33
30g	Sugar
180g	Heavy cream 36%
1000g	Total weight

Heat the milk and dextrose to 185°F (85°C). Make an emulsion with the Illanka couverture. Make a Swiss meringue by heating the egg whites with the sugars to 130°F (55°C), then beat in a food processor. Beat the cream until it has taken on an airy texture. When the ganache is at 105°F (40°C), use the meringue mix to dilute it, then add the airy whipped cream. Use and freeze.

## ASSEMBLY AND FINISHING

Make the black olive and sour cherry tapenade and the sour cherry confit, then set aside until you are ready to assemble. Make the crunchy coating. Make the streusel crisp, then spread approx. 300g into a 34x34cm frame to a depth of 2mm. Freeze. Place a 2mm frame on top of the streusel, then spread on 300g of tapenade. Freeze. Blend the sour cherry confit in a food processor. Place a 6mm frame on the tapenade, then spread on 850g of confit. Freeze. Put a 10mm frame on top of the sour cherry confit. Make the Illanka iced mousse, then pour 1000g into the 10mm frame. Freeze. Turn the assembly out, then cut it into 2x11cm pieces. Heat the Illanka crunchy coating to 95°F (35°C). Use a four-pronged fork to dip the fingers in the glaze so they are coated, then put them on a tray and sprinkle them with streusel before the coating sets.

\*A cooperative in Nyons which supplies PGI olives  
Valrhona: Illanka 63% (9559), Cocoa nibs (3285), Clarified butter (49062), Cocoa butter (160)



VALRHONA

# Cooperativa Norandino

Peru



## PERU

Piura  
5°10'46.7"S  
80°39'13"W

2013

PARTNERSHIP  
SIGNATURE

Renewed in 2021  
for 10 years

COOPERATIVE

TYPE OF  
ORGANIZATION

303

PRODUCERS

## A COMMITTED COOPERATIVE

Founded in 2005, Cooperativa Norandino brings together more than 7,000 cocoa, coffee and panela families from northern Peru. Its mission is to improve the living conditions of its member families by providing access to local and international markets. Norandino is driven by fundamental values of transparency, fairness, respect, accountability, democracy and quality of service. Today, all its producers are Fairtrade certified and organic.

## EXCLUSIVITY ON CACAO GRAN BLANCO

Our relationship with Norandino began in the early 2010s thanks to our shared interest in quality and sustainability. In 2013, we signed a partnership that would enable us to work together to protect the native Gran Blanco cocoa variety. Since then, we have had exclusive rights to the Gran Blanco cocoa harvested in La Quemazon, Valle Singucate and Los Ranchos. These three communities located at the edge of the Piura desert, in the Andean foothills, have joined forces to centralize all the work that goes into fermenting and drying their endemic cocoa.

We have also expanded our partnership with Norandino to encompass cocoa supplies from the verdant Selva de San Martin forest, produced by the communities of San Juan de Shitari, San José de Sisa and Huicongo. We renewed the partnership for 10 years in 2021.



## OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

### 2013

Creation of social fund to support community development

### 2015

Creation of a Gran Blanco seedling nursery

### 2016

Financial aid for producers following devastating flooding

### 2017

Providing clean drinking water to the communities of La Quemazon et Los Ranchos

### 2018

Building of a new cocoa preparation center

### 2020

- Construction of cafeteria in the Los Ranchos kindergarten
- Installation of solar panels to power a water pump in La Quemazon
- Distribution of food packages and medical supplies to fight the spread of covid

### 2021

- Renovation of the Los Ranchos dryer
- Construction of a second dryer in Valle Singucate

### 2022

- Drinking water for the village of El Doto
- Construction of a building and warehouse in Valle Singucate
- Eye care campaign for the three communities

