



République Dominicaine 80%

Take your creations to the next level with intense cocoa flavor

HISTORY

Since 2005, we have been able to select the finest cocoa beans on the island by putting our expertise to good use and working closely with our Dominican producers. Together, we have developed fermentation and drying methods used nowhere else, creating an excellent cocoa that brings out all the distinctive character of cocoa beans grown in the Dominican Republic. Valrhona brings out the island's character through the tangy, ripe fruit, bitter, and cocoa notes of **République Dominicaine 80%**.

ORIGINS

As well as a jagged mountain landscape and a coastline which is regularly battered by hurricanes, the island of Hispaniola has a long cocoa-growing tradition. Its natural heritage is rich with fruit-growing and other trees, all of them rooted in fertile soil nourished by regular rains and frequent sunshine, making it an exceptional place for growing the cocoa for **République Dominicaine 80%**.



Rémi Poisson

**PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA**

“

Chocolate made with 80% cocoa beans, revealing the aromatic power and typical flavors of its terroirs.

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SENSORY PROFILE

TANGY
RIPE FRUIT
BITTERNESS
COCOA-RICH

République Dominicaine 80%, with its tangy notes of ripe fruit and more subtle cocoa notes, lets us in on the secrets of the island of Santo Domingo.



PACKAGING

3kg bag of fèves

Code: 46176

COMPOSITION

Cocoa 80% min.

Fat 43%

Sugar** 20%

INGREDIENTS

Dominican Republic cocoa beans, sugar.

USE WITHIN*

18 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

RÉPUBLIQUE DOMINICAINE 80%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX AND GANACHES	SPONGES AND PASTRY	ICE CREAMS AND SORBETS	DRINKS AND SAUCES
TECHNIQUE	-	-	●	●	●	●	●	●

- Use not recommended

● Recommended use

The Essentials

Uses and technical information

INTENSE RÉPUBLIQUE DOMINICAINE 80% GANACHE FOR DESSERTS, MACARONS, AND TARTS



250g	Whole milk	Heat the milk, cream, and invert sugar to 175°F (80°C).
185g	Whipping cream	Gradually pour it onto the partially melted chocolate, emulsifying it with a spatula as you do so.
150g	Invert sugar	Blend as soon as possible until you have a perfect emulsion.
415g	RÉPUBLIQUE DOMINICAINE 80%	Pour into a tray, seal the surface with plastic wrap, and allow to crystallize ideally for 12 hours at 40°F (4°C) before use.
		To fill a tart crust, pour in the ganache at around 85°F (30°C).
		Leave the tarts to set at room temperature.
		Keep refrigerated.
		For macarons, pipe the crystallized ganache inside, then set aside in the refrigerator for 1/2 hours before freezing.
		Defrost at 40°F (4°C).

RÉPUBLIQUE DOMINICAINE 80% GANACHE FOR FRAMES

560g	Whipping cream	Heat the cream with the glucose and invert sugar at 170/175°F (75/80°C).
115g	Glucose DE60	Combine half with the chocolate fèves.
115g	Invert sugar	Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.
585g	RÉPUBLIQUE DOMINICAINE 80%	Once the ganache is at 95/105°F (35/40°C), add the cubed butter warmed to approx. 65°F (18°C) and mix using an immersion blender again.
75g	European-style butter	At 95/100°F (34/36°C), pour the ganache into a frame (34×34cm – H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture.
		Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level.
		Remove from the mold, coat with chocolate, and cut into your chosen shape.
		Allow the ganache to set completely and coat it.

INTENSE RÉPUBLIQUE DOMINICAINE 80% CRÈMEUX



CRÈME ANGLAISE

585g	Whole milk	Bring the milk, cream, and DE60 glucose to a boil, then combine them with the egg yolks.
250g	Whipping cream	Heat to 185°F (84°C).
100g	Glucose DE60	Use immediately or cool quickly in the refrigerator.
165g	Eggs	

INTENSE RÉPUBLIQUE DOMINICAINE 80% CRÈMEUX

1000g	Crème anglaise	Weigh out the amount of hot crème anglaise required for the recipe.
470g	RÉPUBLIQUE DOMINICAINE 80%	Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
		Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
		Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

INTENSE RÉPUBLIQUE DOMINICAINE 80% CRÈME ANGLAISE MOUSSE



CLASSIC CRÈME ANGLAISE FOR THE INTENSE MOUSSE

155g	Whole milk	Bring the milk and glucose DE60 to a boil and combine it with the egg yolks.
30g	Glucose DE60	Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.
30g	Egg yolks	Use immediately or cool down quickly and store in the refrigerator.

INTENSE RÉPUBLIQUE DOMINICAINE 80% CRÈME ANGLAISE MOUSSE

200g	Classic crème anglaise for the intense mousse	Weigh out the amount of hot crème anglaise required for the recipe.
180g	RÉPUBLIQUE DOMINICAINE 80%	Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
340g	Whipping cream	Blend vigorously as soon as possible until you have a perfect emulsion.
		Check the temperature (115/118°F or 45/47°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
		Use immediately and freeze.



Conacado

The Dominican Republic



THE DOMINICAN REPUBLIC

Joba Arriba, Espaillat
 19°33'52.2"N
 70°16'6.8"W

2016
PARTNERSHIP
SIGNATURE

Length of partnership :
 6 years

COOPERATIVE
TYPE
OF ORGANIZATION

243
FARMERS

Valrhona perimeter

Founded in 1985, CONACADO (Confederación nacional de cacaocultores dominicanos) is today one of the biggest producer and exporting organizations in the country, and has over 10,000 members.

A COMMITTED COOPERATIVE

The cooperative works to create a modern, internationally renowned cocoa sector that improves producers' incomes and allows their families to achieve a decent standard of living. It does this by focusing on producing high-quality cocoa and on sustainable farm management, coupled with support for community development and environmental protection.

CONACADO's numerous certifications - including Rainforest Alliance, UTZ, Fairtrade and Organic (USDA and EU) - are a testament to this commitment. The cooperative's vision, history and respected position in the Dominican make it a partner of choice for Valrhona.

COCOA TRACEABILITY

In 2022, in partnership with CONACADO, Valrhona funded a project to map the plots of 243 producers who deliver cocoa to Valrhona. Once this work has been finalized, we will be able to state with confidence that our cocoa doesn't come from protected areas.



OUR SOCIAL ENVIRONMENTAL ACTIONS TOGETHER

Since 2015

Promotion of agroforestry through the Cacao Forest initiative. Cacao Forest is a pioneering applied R&D project bringing together farmers, companies, researchers, consumers and NGOs to create innovative agricultural models that will improve cocoa quality, increase the productivity of cocoa trees and improve producers' quality of life while protecting the environment.



THE IMPACT

36
EXPERIMENTAL PLOTS

created with 23 producers in the regions of Duarte, San Cristobal and Espaillat

4
INNOVATIVE MODELS

of agroforestry

Cooproagro

The Dominican Republic



THE DOMINICAN REPUBLIC

San Francisco de Macoris
19°19'12.09"N
70°16'24.92"O

2017
PARTNERSHIP
SIGNATURE

Length of partnership :
10 years

COOPERATIVE
TYPE OF
ORGANIZATION

3 194
PRODUCERS

In 1984, a group of 45 farmers in the San Francisco de Macoris area decided to form a cooperative so that they themselves could export the cocoa they grow. Thanks in part to help from Germany, the cooperative quickly started exporting its Fairtrade and Organic certified cocoa.

IMPROVING LIVING CONDITIONS

Since 2017, COOPROAGRO and Valrhona have been working together closely on a long-term basis, the aim being to improve cooperative members' living conditions. Our collaborative efforts center around producing a high-quality cocoa called Hispaniola. In order to take the partnership a step further, in 2023 Valrhona will finance its first community projects with the cooperative. The needs of those producers have been ranked through a voting system that has included every member.

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OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

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THE IMPACT

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EXPERIMENTAL PLOTS

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4
INNOVATIVE MODELS

Agroforestry systems