



SOLSTIS IVOIRE

SMOOTH & VANILLA

All Valrhona's expertise in one new product,
specifically designed for restaurants and catering



IMAGINONS LE MEILLEUR DU CHOCOLAT®

SOLSTIS IVOIRE 35%

SMOOTH & VANILLA

Valrhona wants to support you by meeting your needs as closely as possible and perfecting products so they fit effortlessly into your everyday routine.

Solstis Ivoire is new to our **"Ready to Fill"** range and is ideal for **restaurants and hospitality settings**. It comes in a **dessert format**, making it perfect for preparations such as plated desserts. This product is an ideal addition to your range during wedding season. Its white color also lets you **create colorful desserts** using a spray gun.



WHAT MAKES IT SPECIAL

The Solstis' white chocolate is only slightly sweet and slowly reveals warm milky aromas with flavor-enhancing light vanilla notes.

THE ADVANTAGES OF THIS PRODUCT

- An unquestionable time-saver:
No mold or tempering needed
- Easy to use
- Guarantees your desserts an even finish, every time
- A subtle white chocolate flavor

SMOOTH
WARM MILKY
AROMAS
A TOUCH OF
VANILLA
EASY TO USE

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PACKAGING

1 box of 45 pieces Code: 14645
Weight: Approx. 9.6g/piece

COMPOSITION

Cocoa butter: 35%
Fat: 40%
Added sugar: 43%

INGREDIENTS

Sugar, cocoa butter, powdered whole milk, emulsifier (soya lecithin), natural vanilla extract.

May contain nuts and gluten.

BEST-BEFORE*

8 months.

PRESERVATION

Store in a dry place at a temperature of 60-65°F (16-18°C).

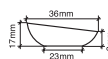
*Calculated based on the date of manufacture.

SEE OUR "READY TO FILL" RANGE.

OVALIS
Mini format



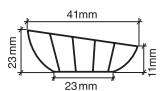
4324
Dark chocolate 55%
Composition:
Sugar 43% - Fat 37%
Packaging: 1 box of 343 pieces
Best-Before*: 12 months
Weight: Approx. 1.7g/piece



SPHERIS
Midi format



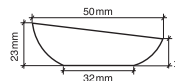
4751
Dark chocolate 55%
Composition:
Sugar 43% - Fat 37%
Packaging: 1 box of 270 pieces
Best-Before*: 12 months
Weight: Approx. 3.1g/piece



OVALIS
Midi format



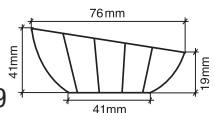
4752
Dark chocolate 55%
Composition:
Sugar 43% - Fat 37%
Packaging: 1 box of 270 pieces
Best-Before*: 12 months
Weight: Approx. 3.1g/piece



SPHERIS
Dessert format



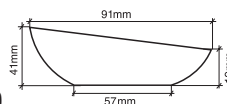
4319
Dark chocolate 55%
Composition:
Sugar 43% - Fat 37%
Packaging: 1 box of 45 pieces
Best-Before*: 12 months
Weight: Approx. 9.4g/piece



OVALIS
Dessert format



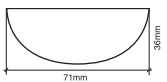
4320
Dark chocolate 55%
Composition:
Sugar 43% - Fat 37%
Packaging: 1 box of 45 pieces
Best-Before*: 12 months
Weight: Approx. 12g/piece



SOLSTIS
Dessert format



6409
Dark chocolate 55%
Composition:
Sugar 43% - Fat 37%
Packaging: 1 box of 45 pieces
Best-Before*: 12 months
Weight: Approx. 9.6g/piece



SUMMER SOLSTIS

An original École Valrhona recipe
Makes 24 desserts



See our recipes at
www.valrhona.com



OPALYS & VANILLA WHIPPED GANACHE

3 Tahitian vanilla pods
530g UHT cream 35%
350g UHT cream 35%
35g Glucose
35g Inverted sugar
240g OPALYS 33% CHOCOLATE

- Infuse the split and scored vanilla pods overnight in the larger portion of chilled cream.
- Heat the smaller portion of liquid whipping cream with the glucose and the inverted sugar.
- Slowly pour the hot mixture over the melted chocolate.
- Immediately mix using an electric mixer to make a perfect emulsion.
- Add the second portion of cold cream.
- Mix in the electric mixer again.
- Store in the refrigerator and leave to stiffen, preferably overnight.
- Whip until firm.

STRAWBERRY GEL

370g Strawberry pulp
40g Caster sugar
4g Agar-agar
75g ABSOLU CRISTAL NEUTRAL GLAZE
20g Lemon juice

- Heat the pulp then add the pre-mixed caster sugar and agar-agar.
- Bring it to the boil and store in the refrigerator.
- Once it has totally cooled, incorporate the Absolu Cristal neutral glaze and lemon juice and mix in an electric mixer.

PISTACHIO STREUSEL

140g Pistachios
140g French white pastry flour
140g Caster sugar
140g Dry butter 84%

- Grind the pistachios into a powder.
- Use an electric whisk to beat the powdered ingredients with the cubed cold butter.
- Sieve the cold pastry through a 4mm sieve or wire rack to obtain evenly sized granules.
- Store in the refrigerator or freezer until you are ready to cook.
- Bake at 300-320°F (150-160°C) with the oven door slightly ajar to ensure an amber coloration.

SOFT ALMOND SPONGE

280g Powdered almonds
225g Caster sugar
410g Whole eggs
110g Dry butter 84%
90g Egg whites
55g Caster sugar

- In an electric mixer, mix together the almond powder, the larger portion of sugar and the eggs, then once aerated, incorporate the butter.
- At the same time, beat the egg whites with the other portion of sugar.
- Gently mix these two mixtures.
- Spread into a frame and bake at 355°F (180°C) for 15-20 minutes.

PRESENTATION AND ASSEMBLY

500g Strawberries
250g Raspberries
125g Blueberries
50g Pistachios
24 SOLSTIS IVOIRE

- PRESENTATION:
 - Make the whipped ganache, streusel and gel.
 - Prepare the sponge, spread out 1150g in a 30 x 40cm frame and bake at 360°F (180°C) for 15-20 minutes.
 - Fill flexible half-sphere molds (diameter of 3cm) with the gel, then freeze.
 - Use a piping bag to put 20g of whipped ganache in the bottom of the Solstis, then place the gel half-sphere in the center and press down gently. Cut the sponge into cubes and place approx. 10-15g around the frozen strawberry gel cubes.
 - Finish off with the whipped ganache, smooth it using a spatula, then freeze.
 - Spread some tempered white couverture chocolate between two sheets of transfer paper. Before it has hardened, cut out rounds each with a diameter of 2cm.
- ASSEMBLY:
 - Slightly melt the SOLSTIS shell's base on a hot plate, then place it in the center of a serving plate.
 - Alternate strawberries, raspberries, blueberries and streusel pieces on the shell to give it an attractive decoration.
 - Use a squeeze bottle with a dispenser nozzle to make differently sized dots of gel on the plate and the shell's fruit decoration.
 - Finish off by putting a logo in place as well as a few pieces of pistachio (simply chop the nuts with a knife).
- TIP:
 - Store garnished SOLSTIS desserts in their packaging until you are ready to present them.

OUT OF THIS WORLD

An original École Valrhona recipe
Makes 24 desserts



ALMOND STREUSEL (12g/dessert)

100g Butter
100g Brown sugar
100g Strong white bread flour
100g Powdered almonds

- Mix the cubed cold butter with the sugar, flour and powdered almonds. As soon as you have an even dough, stop mixing. Force the cold dough through a 4mm sieve to obtain evenly sized granules. Store in the refrigerator until you are ready to bake. Bake at 300-320°F (150-160°C) with the oven door slightly ajar to ensure an amber coloration. Once the streusel is cold, use a spray gun to spray on a chocolate mix to protect it from moisture.

MANJARI FONDANT JELLY WITH LEMONGRASS (25g/dessert)

500g Fresh whole milk
6g Lemongrass
3g Pectin X58
25g Sugar
150g MANJARI 64% COUVERTURE CHOCOLATE

- Heat the milk and infuse with the chopped lemongrass. Sieve through a chinois, check the milk's weight and add a little more if necessary. Combine the pectin with the sugar, then mix with the milk just as it is starting to warm up and bring to the boil. Pour some of the milk onto the partially melted couverture chocolate and mix vigorously with a spatula until you obtain an emulsion. Keep adding the milk but make sure the texture stays elastic and shiny. Store in the refrigerator. Important: This jelly cannot be frozen.

RASPBERRY COMPOTE

250g Fresh raspberries
100g ABSOLU CRISTAL NEUTRAL GLAZE
30g Orange juice

- Cut the raspberries in half.
- Melt the glaze, add the orange juice and gently mix in the halved raspberries.
- Store in the refrigerator.

COCOA NIB NOUGATINE (6g/dessert)

150g Sugar
2.5g Pectin NH
125g Butter
50g Glucose
175g COCOA NIBS

- Mix the sugar and pectin together, then add in the butter and glucose.
- Cook on a low heat - Do not stir too much until the mixture starts to thicken.
- Add the warmed cocoa nibs then spread out between two sheets of baking paper.
- Cook at 340-355°F (170-180°C).
- Store in a dry place.

LEMONGRASS JELLY (25g/dessert)

4 Lemongrass strands
2 Sprigs of mint
Zest of half a lemon
600g Water
Juice of one lime
100g Sugar
8g Agar-agar
6g Gelatin

- Infuse the lemongrass, mint, lemon zest and water.
- Add the lemon juice and allow to simmer, then filter. Add the pre-mixed sugar and agar-agar as well as the softened gelatin, and bring to the boil.
- Leave to set in the refrigerator.
- Important: This jelly cannot be frozen.

GRAND CRU CHOCOLATE SAUCE (25g/dessert)

300g Whole milk
75g Glucose
250g JIVARA 40% COUVERTURE CHOCOLATE
125g MANJARI 64% COUVERTURE CHOCOLATE

- Boil the milk with the glucose.
- Gradually pour it over the melted chocolate to create an emulsion. Leave to harden in the refrigerator or serve hot at 150°F (65°C).

CHOCOLATE SPRAY MIX

700g GUANAJA 70% COUVERTURE CHOCOLATE
300g COCOA BUTTER

- Melt all the ingredients together at 120-130°F (50-55°C).

ASSEMBLY

Use some chocolate to form a little disk which will serve as a base for your half-sphere. Place the streusel (which you have sprayed to protect it from moisture) in the half-sphere, then pour out the chocolate jelly at a temperature of 84-86°F (29-30°C) and leave to set. Arrange some raspberry compote on the jelly, and decorate with pieces of cocoa nib nougatine and your logo. Use a warm hotplate to gently melt the base of a half-sphere and stick it onto another garnished half-sphere to form a full sphere. Spray the spheres with a light mist of tempered spray mix and decorate with a dab of gold leaf. Cut out some diamond-shaped cubes of lemongrass jelly and skewer them on a lemongrass stalk. Melt the chocolate sauce at a temperature of 140-150°F (60-65°C) and serve in a little pot. It out on to the chocolate globe right before your customer's eyes for a delightfully surprising dining experience.

VALRHONA

IMAGINONS LE MEILLEUR DU CHOCOLAT®

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