



VALRHONA

Let's imagine the best of chocolate®

RECIPE BOOKLET

OQO 73%
NO WASTE PASTRY

WITH UK PASTRY TEAM 2025



CLASSIC

FINE FOODS

Editorial

Welcome to an unprecedented culinary journey back to the cocoa source, where pastry excellence meets a deep commitment to sustainability.

This recipe booklet is the result of an exceptional collaboration between members of the **UK Pastry Team**, special thank you to **Jodi Hinds for the pictures, Classic Fine Foods UK and Valrhona UK**.

Together, we invite you to discover **OQO 73%** by exploring the theme of “No Waste Pastry,” a concept that resonates particularly strongly with the unique recipe of **OQO 73%**.

OQO 73% is made from the entirety of the cocoa bean; it embodies the very essence of “No Waste.” By maximizing the use of every part of the bean, Oqo not only reduces waste but also invites a return to the very roots of cocoa.

The chefs, driven by their passion for pastry and an awareness of their ecological impact, have each created a unique recipe in harmony with this philosophy.

Together, let's make every dessert a celebration of taste, creativity, and respect for our planet.



O Q O 73%

FEWER INGREDIENTS, MORE CRUNCH

ORIGINAL

Raw, radical, virtuous, transparent and straightforward: **Oqo brilliantly embodies contemporary values.** It's chocolate, but as if it had been invented today.

WHOLE

Oqo uses just three ingredients: single origin Madagascan whole beans, unrefined beet sugar and cocoa butter. It's simple, it's pure, and it's completely without frills.

LIGHTLY GROUND, NOT CONCHED

By making Oqo without recourse to conching (and grind-ing it coarsely instead), **we are getting back to cocoa's origins and representing it in its most elementary form.** Oqo has a surprisingly crunchy mouthfeel thanks to its fine pieces of shell, nibs and sugar.

Whole cocoa beans are made up of:




SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**
 MINOR NOTE : **ROASTED BEANS**
 UNIQUE NOTE : **CRUNCHY**

PACKAGING
 CFF code : VAL40981

COMPOSITION
 Cocoa 73 % min. Fat 44 % Sugar** 27 %

INGRÉDIENTS
 Whole cocoa beans (single origin Madagascan); cocoa butter; unrefined beet 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






TEMPERING TEMPERATURES

T1 (122/131°F OR 50/55°C)	T2 (82°F OR 28°C)	T3 (88/89°F OR 31/32°C)
MELTING	SETTING	WORKING BY HAND

APPLICATIONS AND PAIRINGS

OQO 73%	COATING	MOLDING	BARS	MOUSSE	CRÉMEUX & GANACHE	ICE CREAMS & SORBETS
TECHNIQUE	●	○	●			○

● Ideal use ○ Recommended use

FRUIT  CRANBERRIES DRIED TOMATOES	NUTS  ALMOND PASTE	SPICES  CANDIED GINGER CHILLI PEPPER
FLAVORS  BALSAMIC VINEGAR WHISKEY	CEREALS  GRILLED CORN	



Summary

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The Chefs



Circle WONG
PASTRY CHEF INSTRUCTOR
VALRHONA UK

Once graduated from Le Cordon Bleu London, Circle was invited to work as pastry chef in charge of creation and production for the school café. During her stay in London, she participated in opened competition and won her first gold medal of “Free-style Contemporary Plated Dessert” in London Hotelympia 2016.

Seeing the great potential in the Asia market, Circle moved back to Hong Kong in 2016 and started working in Michelin-starred restaurants focusing on high-end plated desserts and afternoon tea. To share her passion in plated dessert and to challenge herself, she competed and successfully crowned as the winner of the “Dessert of the Year” competition organized by The Association of Pastry Chef (UK) in 2017.

Circle joined the Ecole Valrhona Asia in 2017, focusing on private pastry trainings and public demonstrations in China. In 2022, she moved back to London and start teaching and recipe development in le Cordon Bleu London focusing on alternative pastry. In May 2024, she joined l'Ecole Valrhona as pastry chef Instructor for UK and Northern Europe markets.



Glen Sharman
UK PASTRY TEAM 2025 : ICE CANDIDATE

Glen Sharman is a talented pastry chef who has worked as a sous-chef at the renowned Le Manoir aux Quat'Saisons in the UK. His expertise spans multiple areas of fine pastry, including chocolate and sugar work. Beyond his kitchen duties, Glen plays an important role in the UK Pastry Team, representing the nation in the prestigious Coupe du Monde de la Pâtisserie. This international competition showcases the best pastry talents from around the world, and Glen is one of the key members of the UK team, which will compete in the 2025 edition in Lyon, France.

His involvement in these high-profile events highlights his dedication to advancing pastry arts, particularly in competitive settings. As part of his role, Glen collaborates with other top pastry chefs to refine and innovate in the world of gourmet desserts.

Glen Sharman is one of the key candidates representing the UK Pastry Team for the 2025 Coupe du Monde de la Pâtisserie. He will be competing alongside other top pastry chefs, showcasing his expertise on an international stage.



Rémy PUGEOT
UK PASTRY TEAM 2025 : SUGAR CANDIDATE

Rémy Pugeot began his culinary career at Le Chapeau Rouge Dijon, where he completed a five-year apprenticeship, including BEP, BP, and Mention Complémentaire Dessert à l'Assiette, followed by a year as Commis Pastry Chef. He then took on the role of Sous-Chef at a small brasserie in Gevrey-Chambertin, where he handled significant responsibilities for nearly two years. In 2014, he moved to London, starting as Commis Pastry Chef at Sketch restaurant by Pierre Gagnaire. He later became Head Pastry Chef at Sake No Hana restaurant within Grosvenor House Hotel and then Pre-Opening Senior Sous Chef at The Londoner Hotel. He is currently the Executive Pastry Sous-Chef at The Raffles at The OWO.

Rémy won the UK Sugar Championship in 2017 and assisted the UK Pastry team at the Coupe du Monde de la Pâtisserie in 2023. He is also the Sugar Candidate for the UK Pastry Team in 2025.



Wallace LI
UK PASTRY TEAM 2025 : CHOCOLATE CANDIDATE

Wallace Li, an award-winning pastry chef, is known for his passion for crafting exquisite desserts and artistic showpieces. Currently serving as Junior Sous Chef at The Dorchester in London, Wallace plays a crucial role in menu development and the supervision of his pastry team, ensuring the highest.

His culinary journey began in Hong Kong, where he honed his skills at prestigious hotels such as St. Regis and JW Marriott. Wallace's talent has been recognized with numerous awards, including a gold medal at the IKA Culinary Olympics and a bronze at the 2024 European Pastry Cup. He has also achieved top placements in competitions like Hofex and the Global Pastry Chefs Challenge.

In preparation for the prestigious Pastry World Cup 2025, Wallace has been selected as the chocolate candidate, showcasing his expertise in this demanding category. His dedication and artistry continue to earn him international recognition in the world of pastry.



Denis Dramé MCA
HEAD OF CULINARY DEVELOPMENT
AT CLASSIC FINE FOODS UK

Denis Dramé began his career at the City Bakery in New York before working at Le Manoir aux Quat'Saisons alongside Raymond Blanc and Benoit Blin. After a stint at Dainesfield House, he became Head Pastry Chef at Pennyhill Park.

In addition to his professional roles, Denis regularly judges pastry competitions and has been awarded the title of Master of Culinary Arts. He also coaches the UK team for the Coupe du Monde de la Pâtisserie, leading them to win the European Cup in 2022 and achieve 4th place globally in 2023.

Denis has also joined Classic Fine Foods to run TheTasteLab, where he continues to innovate and share his pastry expertise.



Wholesome Pumpkin Bliss

by Circle Wong

“ **Ogo** opens up the possibility of adding a crunchy texture to pastry products without major allergy concerns. ”



Make 4 Jars of 250g Praline Spread and 20 pcs Pumpkin Scones

PUMPKIN SEED PRALINE

360 g	Pumpkin seeds	:	Roast pumpkin seeds at 150°C for 10 minutes.
215 g	Caster sugar	:	Make a direct caramel and stir in warm roasted pumpkin seeds.
70 g	Grape seed oil	:	Let cool down completely.
645 g	Total weight	:	Blize the caramel & seeds in robot coupe until a completely smooth texture is achieved, adjust consistency by adding grape seed oil.

OQO 73% PUMPKIN PRALINE SPREAD

300 g	OQO 73%	:	Melt the couverture at 45-50°C, mix with the pumpkin seed praliné and melted clarified butter.
645 g	Pumpkin Seed Praline	:	Heat to 45°C then temper to 24-25°C.
55 g	Clarified butter	:	
1000 g	Total weight	:	

PUMPKIN SCONE

95 g	Pumpkin puree	:	Mix pumpkin puree and milk, set aside.
90 g	Whole milk	:	Combine remaining ingredients in a mixer until sandy texture is formed.
58 g	Butter	:	Add in liquid and mix to form a dough.
220 g	Flour	:	
30 g	Brown sugar	:	
10 g	Baking powder	:	
1,5 g	Cinnamon powder	:	
0,5 g	Ginger powder	:	
0,5 g	Salt	:	
505,5 g	Total weight	:	

EGG WASH FOR SCONES

125 g	Eggs	:	Whisk all ingredient together.
100 g	Egg yolks	:	
25 g	Whipping cream	:	
250 g	Total weight	:	

OQO DISK

300 g	OQO 73%	:	Temper OQO 73% and fill into mold.
300g	Total weight	:	Let crystalize.

ASSEMBLY AND FINISHING

Make the OQO 73% Pumpkin Praline Spread and immediately pour into a clean jar.

Let set in fridge for 30 minutes.

Store in 16-18°C for 24 hours before serving.

Make the pumpkin scone, roll the dough to 3cm thick and let rest in fridge for 30 minutes.

Cut out scones in 5 cm diameter, flip up-side-down.

Egg wash twice and bake at 180°C for 15 minutes.

Serve hot scone with a piece of OQO Disk and the spread.



Black Truffle

by Denis Drame MCA



“ Earthy, raw, coarse, but at the same time delicate. In creating this chocolate, Valrhona is testing the chef's creativity and new approach to the chocolate world. ”

Makes 12 pcs

VANILLA SHORTBREAD

125 g	Whole egg yolks	: Mix the egg yolks, sugar, and salt together.
100 g	Caster sugar	: Add the softened butter (soft but not too soft).
2,5 g	Vanilla pods, grated	: Sieve the flour and baking powder together and mix it with the butter.
61 g	Butter	: When completely smooth cling film and reserve in the fridge until cold.
1 g	Salt	: Roll out the pastry down to 1cm thick.
150 g	Flour	: Cook at 175°C in a 6 cm ring, for approx. 7-8 minutes.
2,5 g	Baking powder	
442 g	Total weight	

CRÈME GLACÉE WHISKEY

518 g	Whole milk	: Mix all the powders together.
175 g	Whipping cream	: Bring milk and cream to the boil.
30 g	Egg Yolks	: Emulsify egg yolks with a bit of powder, then add in about 200g of boiling milk to dissolve the rest of them.
130 g	Caster sugar	: Cook to 85°C and quickly cool down to 4°C then add the whiskey.
50 g	Milk powder 0%	: Churn the ice cream.
25 g	Glucose powder	
3 g	Stabiliser	
40 g	Whiskey	
971 g	Total weight	

SALTED CARAMEL

150 g	Whipping cream	: Heat the cream with the scraped vanilla pod.
1 g	Madagascan vanilla pod	: Slowly warm the glucose then add the sugar in 3 goes and bring to a light caramel.
7,5 g	Glucose DE35/40	: Add the butter, then the hot cream and cook to 115°C.
75 g	Sugar	: Reserve in a container.
17,5 g	Butter	
1 g	Salt	
252 g	Total weight	

COCOA NIBS CREAM

37,5 g	Whole milk	: Roast the cocoa nibs for 15 minutes at 160°C and pour them onto the hot cream.
25 g	Sugar	: Let it cool.
17,5 g	Gelatine Mass	: Bring the milk and sugar to a simmer, then remove from heat.
37,5 g	Mascarpone	: Add the gelatin mass, melt it, and incorporate the mascarpone.
300 g	Cocoa nibs infused cream	: Blend the mixture together, then add the infused cream, blend for a smooth emulsion.
417,5 g	Total weight	: Strain through a fine sieve.

OQO 73% GLAZE

500 g	OQO 73%	: Melt the couverture at 45-50°C.
50 g	Grape seed oil	: Add the grape seed oil.
550 g	Total weight	: Use at 30-35°C.

ASSEMBLY AND FINISHING

Using an ice cream scoop. Scoop some balls of Whisky ice cream, reserve in the freezer.

With a small pairing knife, carve the ice cream balls to resemble a truffle.

Dip the ice cream in the OQO 73% glaze and roll in the cocoa powder.

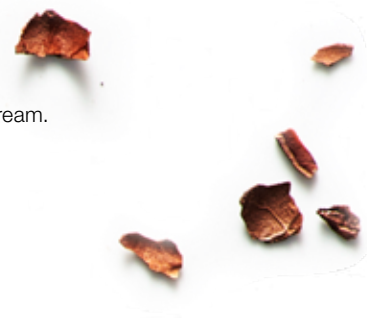
Reserve in the freezer.

Finishing :

In a glass bowl, place the disc of shortbread, pipe the caramel on top of the shortbread followed by the cocoa nib's cream.

Place the whisky ice cream truffle on top.

Finish with a chocolate décor, fresh summer truffles shaving and some fresh flowers.



Garden to Grue Macaroon

by Cylen Sharman

“ At the Manoir au Quat’Saisons, we embrace the no-waste philosophy like Oqo, transforming every scrap into nourishment for our garden. ”



OABIKA GEL

200 g	Water
180 g	OABIKA
25 g	Caster sugar
5 g	Yellow pectin
110 g	Caster sugar
20 g	Glucose liquid DE60
3 g	Citric Acid Solution
543 g	Total weight

Heat the water with the OABIKA to 40°C and add the small amount of sugar mixed with Pectin. Bring to the boil before adding the other amount of sugar with the glucose, bring back to the boil and cook to 107°C. Add the citric acid solution and immediately spread to 1mm thick on a silpat. Cut when cooled to desired shape.

OQO GANACHE

300 g	Whole Milk
200 g	Whipping Cream
90 g	Glucose liquid DE60
16 g	Caster sugar
4 g	Pectin X58
420 g	OQO 73%
1030 g	Total weight

Heat the milk, cream and glucose to 40°C and whisk in the premixed sugar and pectin. Bring to the boil to activate the pectin, then make an emulsion with the melted couverture (chocolate at 40°C). Then using an immersion blender make a perfect emulsion. Leave to set for 12hr at 16°C before using as required.

COCOA NIB MACAROOON

225 g	Cocoa Nibs
210 g	Icing Sugar
85 g	Egg Whites
235 g	Caster sugar
80 g	Water
80 g	Egg Whites
915 g	Total weight

Take half of the icing sugar and blitz until very fine in a blender. Take the remaining icing sugar and sift with the rest of the mix. Add the 85g egg white and mix to a smooth paste. Bring your water and the sugar up to 116°C and pour over you whipped to medium firm peak whites. Whip until the temperature hits 45-50°C and fold into your macaroon mix. Break the mix by folding until it falls to ribbon stage. Pipe to desired shape or size and leave to dry for 20-30 mins at room temperature. Bake in a fan oven with low fan setting at 130°C, when you have put them in the oven drop the temperature to 110°C for 15 TURN 15 mins or until nearly dry.

CARAMEL GRUE CROUSTILLANT

140 g	Whole Milk
320 g	Butter
400 g	Caster sugar
6,25 g	Pectin NH
120 g	Glucose powder
65 g	Cornflour
100 g	Grué de cacao
1151,25 g	Total weight

Mix all the dry ingredients together and reserve on the side. In a high power blender, blitz the Grue to a powder but stopping before it starts to clump and reserve in a bowl. Bring the milk and butter to 40°C and whisk in the powders. Bring to the boil whisking at all times for 1 minute. Pour over the Grue and whisk well. Pour in to shallow container and cover with greaseproof paper to contact. Leave to cool until 18°C and roll down between two sheets of paper, place in the freezer. When frozen remove the top layer of paper and bake in a deck oven at 170°C for 10-12 minutes. Remove from the oven and while still warm cut desired shape, drain on paper and use as required.

BERGAMOT GEL

100 g	Water
300 g	Bergamot puree
100 g	Caster sugar
7 g	Agar Agar
507 g	Total weight

Heat the water and the bergamot puree to 40°C. Whisk in the premixed sugar and agar and bring to the boil whisking at all times. Leave to set in the fridge. When set blitz down to a smooth gel (adjust texture with water if required). In a sous vide machine place the gel in a half gastro tray and remove the air with a full air removal setting to get a glossy shine. Use as required.



The Rose Window

by Remy Pugeot

“ In our hotel’s no-waste ice cream, we breathe new life into previously used vanilla beans, while the sponge trimmings are transformed into a delightful crumble for other desserts. ”



MANJARI CHOCOLATE CREMEUX

250 g	Whipping Cream	:	Mix sugar, egg yolk, cream and milk.
250 g	Whole Milk	:	Cook it to 85°C.
100 g	Sugar	:	Let cool it down to 70°C.
150 g	Egg yolk	:	Melt the couverture halfway.
275 g	MANJARI 64%	:	Pour the custard onto the chocolate in three times.
1025 g	Total weight	:	Finish the emulsion with a hand blender.

FLOURLESS CHOCOLATE SPONGE

250 g	Egg Whites	:	Make a soft French meringue.
85 g	Sugar	:	Melt the couverture and butter.
250 g	OQO 73%	:	Add the egg yolk to the chocolate mix.
100 g	European-style butter	:	Then finish with the soft meringue.
50 g	Egg Yolks	:	Bake it at 180°C for 7/8 minutes.
735 g	Total weight	:	

RASPBERRY GEL

200 g	Raspberry puree	:	Mix agar and sugar, and add it to the puree.
20 g	Sugar	:	Bring it to a boil.
2 g	Agar Agar	:	Let it set overnight, blitz it.
222 g	Total weight	:	

COCOA NIB NOUGATINE

125 g	European-style butter	:	Mix cream, butter, glucose syrup, and warm it up to melt the butter.
150 g	Sugar	:	Mix sugar and pectin, add it to the liquid.
50 g	Glucose syrup	:	Bring it to a good boil, and then pour it onto the cocoa nib.
50 g	Whipping cream	:	Spread it fine between two parchment paper.
3 g	Yellow Pectin	:	Bake it to 170°C for 8minutes.
175 g	Cocoa nib	:	Cut to desire shape.
553 g	Total weight	:	

VANILLA ICE CREAM (REUSED VANILLA BEAN)

567 g	Whole milk	:	Warm the milk, cream, trimoline, vanilla and add the milk powder.
172 g	Whipping Cream	:	Mix sugar, dextrose, stabilizer and add it at 40/45°C.
42 g	Milk Powder	:	Cook it to 85°C.
137 g	Dextrose	:	Cool it down and let it maturate overnight.
40 g	Sugar	:	Pass it through a chinois, hand blend the ice cream base.
26 g	Trimoline	:	Freeze.
6 g	Stab 2000	:	
4	Reused vanilla pod	:	
990 g	Total weight	:	

ALMOND PRALINE

500 g	Whole Almond	:	Roast the almond at 160°C for 10 minutes.
150 g	Sugar	:	Dry caramelise the sugar.
5 g	Dried used vanilla	:	Add the dried vanilla and almond to the caramel.
2 g	Fleur de sel	:	Mix and pour the almond onto Silpat, add the Fleur de sel.
657 g	Total weight	:	Once cool, blitz it to the desired texture.

TANARIVA NAMELAKA

100 g	Whole Milk	:	Bring the milk and cream to a boil.
200 g	Whipping Cream	:	Add the rehydrated gelatin.
195 g	TANARIVA 33%	:	Slowly add the warm mixture to the couverture to make an emulsion.
2,5 g	Gelatin	:	Pour out at 45/50°C.
497,5 g	Total weight	:	Let it set for 12 hours.

RASPBERRY COMPOTE

100 g	Raspberry	:	Cut the raspberries in half.
10 g	Absolu cristal neutral glaze	:	Mix in the Absolu cristal.
	Chili oil	:	Finish the seasoning with chilli oil and lime zest.
	Lime zest	:	
110 g	Total weight	:	

ASSEMBLY AND FINISHING

Make individual drop-shaped chocolate decors. Stick them in a flower shape. Put the chocolate decors on the plate, and build the dessert starting with the flourless chocolate sponge. Alternatively, pipe Manjari chocolate cremeux, raspberry compote, and gel on the out part, and almond praline, Tanariva namelaka in the middle part. Finishing with cocoa nib decors in the center of the dessert. Make a rose with the vanilla ice cream, and serve it on the side on the cocoa nib nougatine.



Choqo Orange

by Wallace Li

“ With every bite of Oqo chocolate, it feels like I'm tasting the whole cacao bean, bringing me back to the roots of its pure essence. ”



OQO CHOCOLATE SABLE

80 g	European-style butter	Soft the butter and Demerara sugar, mix with OQO 73%, add T45, almond powder, cocoa powder and salt. Roll to 0.3cm.
80 g	Demerara Sugar	
50 g	OQO 73%	
60 g	Flour	
80 g	Almond powder	
16 g	Cocoa powder	
1,5 g	Salt	
367.5 g	Total weight	

ITAKUJA CREMEUX

750 g	Whole Milk	Warm Cream and milk to 40°C. Add combined sugar and pectin and bring to a boil. Remove from heat and add the couverture, emulsify with hand blender.
200 g	Whipping Cream	
45,5 g	Sugar	
2,7 g	Pectin X58	
655 g	ITAKUJA 55%	
1653,2 g	Total weight	

OQO ALMOND PRALINE

120 g	OQO 73%	Melt the couverture, mix with oil, almond praline and sea salt.
50 g	Oil	
100 g	Almond praline	
2 g	Salt	
272 g	Total weight	

ORANGE MARMALADE

224 g	Fresh Orange Peel	Blanch orange peel 3 times. Cool down with cold water each time. Cook the blanched orange peel with the sugar and grapefruit juice. Cook it on low heat and reduce the total weight to 60%. Blend it to paste and let cool.
336 g	Sugar	
560 g	Grapefruit Juice	
1120 g	Total weight	

PASSIONFRUIT PATE DE FRUIT

1000 g	Passion fruit puree	Bring puree to 40°C. Add sugar and pectin and bring it to boil. Add sugar 2 and glucose and cook to 107°C. Add Citric Acid solution.
120 g	Sugar 1	
24 g	Yellow Pectin	
730 g	Sugar 2	
100 g	Glucose syrup	
13 g	Citric Acid	
13 g	Water	
2224 g	Total weight	

VANILLA CARAMEL

100 g	Sugar	Make a dry caramel with sugar and glucose. Deglaze with warmed milk, cream, vanilla and glucose. Cook to 105°C. Blitz in butter at 70°C.
130 g	Glucose syrup	
210 g	Whipping Cream	
50 g	Whole Milk	
4 g	Vanilla	
30 g	Glucose syrup	
2 g	Sea Salt	
40 g	European-style butter	
566 g	Total weight	

COCOA NIBS TUILE

30 g	Glucose syrup	Melt glucose, milk to 40°C. Combine sugar and pectin and add to the mix, boil, add cocoa nib, cocoa powder and butter inside.
30 g	Whole Milk	
90 g	Sugar	
2 g	Pectin NH	
70 g	European-style butter	
90 g	Cocoa nib	
1 g	Cocoa powder	
313 g	Total weight	

ASSEMBLY AND FINISHING

Put the passion fruit pate de fruit on top of the OQO sable, pipe the Itakuja cremeux on the passion fruit pate de fruit.
Pipe a good amount of vanilla caramel and close with the cocoa nibs tuile.
Just cover the side with the OQO almond praline, and pipe some orange marmalade on the top of the garnish.




VALRHONA
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