



# Almond Inspiration

*Almond Inspiration is a nut couverture with a natural flavor and color*

## HISTORY

**Almond Inspiration is the first product jointly developed by Valrhona.** It was designed collaboratively with Valrhona customers and an almond pressing specialist. **Almond Inspiration** embodies all the benefits of a joint-development approach, with each partner learning from the others. The **Almond Inspiration** project was almost abandoned more than once but it ultimately succeeded thanks to its participants' belief in it. Other encouragements included the creation of Valrhona's **Strawberry** and **Passionfruit Inspiration** products. On its launch, **Inspiration** won the Grand Prize at the Sirha Innovation Awards 2017.

## PROCESS

**Inspiration** is made from processed fresh fruit of the very finest quality, whose intense color and flavor combine wonderfully with the unique texture of cocoa butter. Despite its very simple composition, **Inspiration** is a revolutionary product whose design required highly complex technical solutions. **Inspiration** contains no artificial color or flavor.



*Anais Leroux  
& Sébastien Charve*

VALRHONA R&D TEAM

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*It is thanks to teamwork that we were able to create this innovative range of fruit couvertures. Despite all the product development we've already done, **Inspiration** was a genuinely ground-breaking project with new challenges that have given us a chance to grow with Valrhona!*

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## SENSORY PROFILE

MAJOR CHARACTERISTIC: **NUTS**

MINOR NOTE: **SWEET ALMONDS**

The sweet, fresh almond notes of Almond Inspiration take us on a stroll through an almond orchard on a beautiful summer day.



## PACKAGING

3kg Fèves bag

Code : 14029

## COMPOSITION

Cocoa butter 30 %      Fat 42 %      Sugar 39 %      Almond 31 %

## INGREDIENTS

Sugar, ground almonds 30.6%, cocoa butter 30.5%, emulsifier: sunflower lecithin. Milk (Made in a facility that uses milk). This product may contain: gluten, soya.

## BEST-BEFORE\*

14 months

## STORING

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

\* calculated based on the date of manufacture.

## APPLICATIONS

ALMOND INSPIRATION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	●	○

● Ideal application    ○ Recommended application

## PAIRINGS



KUMQUAT



REDCURRANT



PUFFED RICE



COFFEE



GUÉRANDE SALT



TIRPHAL PEPPER



# Ciflo



*Nicolas Riveau*  
**PASTRY CHEF INSTRUCTOR**  
 VALRHONA

## ALMOND INSPIRATION CREAM

965 g	Milk
645 g	Whipping cream
30 g	Caster sugar
10 g	Pectin X58
340 g	ALMOND INSPIRATION
3	Vanilla beans
1990 g	Total weight

Heat the milk, the cream and the vanilla beans.  
 At 120°F (50°C), add the pre-mixed sugar and pectin X58.  
 Bring to the boil. Gradually combine with the melted ALMOND INSPIRATION.  
 Immediately mix using an immersion blender to make a perfect emulsion.  
 Pour out at 120°F (50°C). This jelly cannot be frozen.

## STRAWBERRY CONFIT

140 g	Strawberry purée
30 g	Raspberry purée
10 g	Caster sugar
1 g	Pectin NH
1 g	Lemon juice
182 g	Total weight

Heat the purées together to 105°F (40°C) then add the caster sugar-pectin mix.  
 Briefly bring to the boil and add the lemon juice.  
 Store in the refrigerator.

## STRAWBERRY MARMELADE

330 g	Strawberries
170 g	Strawberry confit
500 g	Total weight

Mix the confit with the finely cubed strawberries.

## ALMOND INSPIRATION & ÉCLAT D'OR CLUSTERS

180 g	ALMOND INSPIRATION
120 g	Éclat d'or
3 g	Fleur de sel
303 g	Total weight

Mix the tempered ALMOND INSPIRATION with the Éclat d'or and fleur de sel.

## ASSEMBLY AND FINISHING

Prepare then pour out the ALMOND INSPIRATION Cream.

Store in the refrigerator for a few hours.

Put the strawberry marmalade in place, then sprinkle with clusters.

Alter your recipe to suit the season: Why not swap the strawberries for pineapple or apple?

Just don't forget to adjust the quantities!