



Manjari 64%

Manjari is the instantly recognizable, number-one tangy chocolate

HISTORY

Smitten with the powerful, uniquely flavorsome beans that its sourcing teams uncovered in Madagascar, in 1990, Valrhona decided to declare its love by creating Manjari. This allowed Valrhona to demonstrate the fine quality of Madagascan cocoa, and Manjari became one of the brand's true classics. The name Manjari comes from both "good" in Madagascan and "bouquet" in an Indian Hindustani dialect.

ORIGIN

Manjari is the product of a long-running partnership between Valrhona and the Millot plantation in northern Madagascar. Valrhona is committed to improving the living conditions of plantation employees and their families. The construction of a village with 45 homes and a health center offers the families more living space, and a nurse is permanently on site. Respect for the environment is a priority: water is carefully preserved and the soil is nourished with natural fertilizers.



Veronique Huchede
COCOA PURCHASING MANAGER

“

Valrhona and the Millot plantation produce a wonderful, delightful cocoa while always caring for workers' wellbeing and continuously improving their respectful treatment of this unique environment.

”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**

MINOR NOTE: **TANGY**

EXCEPTIONAL NOTE: **BERRIES**

With its fleshy notes of tangy red berries, each bite of Manjari takes you on a voyage to Madagascar - also known as the "Scented Isle" - where amazing cacao trees, delicious fruit and wonderful spices all grow.



PACKAGING

3kg Fèves bag

Code : 4655

3 x 1kg Blocks

Code : 117

COMPOSITION

Cocoa min. 64%

Fat 40%

Sugar 35%

INGREDIENTS

Cocoa beans from Madagascar, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. Milk (Made in a facility that uses milk). This product may contain: nuts, 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

MANJARI 64%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						

 Ideal application  Recommended application

PAIRINGS



BLACKCURRANT



RASPBERRY



MORELLO CHERRY



SZECHUAN PEPPER



MUSCOVADO SUGAR

Intense Manjari Praliné Tendance

A plated dessert by L'École Valrhona

CRÈME ANGLAISE

(visit essentiels.valrhona.com)

477g

PRALINÉ 66% CRUNCH

300 g Fruity 66% hazelnut praliné : Melt the TANARIVA 33% couverture, then add the PRALINÉ 66% and finish off by gently incorporating the Éclat d'Or.
150 g Éclat d'or : Spread out this mixture between two sheets of dipping paper using a rolling pin and ruler to measure the thickness.
155 g TANARIVA 33% :
605 g Total weight : Leave to set in the refrigerator before cutting into pieces.

MANJARI CRÈME ANGLAISE MOUSSE

151 g Crème anglaise : Create an emulsion by slowly combining the hot crème anglaise with the melted couverture, to obtain a smooth, shiny, elastic texture. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115- 120°F (45-50°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream.
175 g MANJARI 64% :
226 g Whipping cream :
552 g Total weight : Pour immediately and freeze.

TANARIVA CRÈME ANGLAISE MOUSSE

135 g Crème anglaise : Create an emulsion by slowly combining the hot crème anglaise and gelatin with the melted couverture, to obtain a smooth, shiny, elastic texture. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115-120°F (45-50°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream. Pour immediately and freeze.
215 g TANARIVA 33% :
200 g Whipping cream :
1.5 g Gelatin powder :
551.5 g Total weight :

INTENSE MANJARI 70% CRÈME ANGLAISE MOUSSE

153 g Crème anglaise : Create an emulsion by slowly combining the hot crème anglaise with the melted couverture and Pure Paste, to obtain a smooth, shiny, elastic texture. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115-120°F (45-50°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream. Pour immediately and freeze.
141 g MANJARI 64% :
230 g Whipping cream :
28 g Manjari 100% pure paste :
552 g Total weight :

ABSOLU DARK CHOCOLATE GLAZE

775 g Dark chocolate 39% soft absolu glaze : Mix the Absolu Cristal Neutral Glaze and the Dark Chocolate Soft Absolu Glaze with the water and melt in the microwave at 95°F (35°C). Stir the glaze before use and apply at around 95°F (35°C).
194 g Absolu cristal neutral glaze :
31 g Water :
1000 g Total weight :

CINNAMON CREAM

917 g Whipping cream : Mix all the ingredients then blend them in a blender to slightly thicken the mixture and give it a smooth consistency. Arrange on the plate.
9 g Cinnamon powder :
73 g Invert sugar :
999 g Total weight :

CHOCOLATE CAKE

129 g Eggs : Mix together the eggs, invert sugar and caster sugar.
39 g Invert sugar : Add the almond flour, the flour sifted together with the baking powder and the cocoa powder.
64 g Caster sugar : Combine with the whipping cream. Add the chocolate liqueur and finish off with the melted EXTRA AMER couverture, then mix with the liquid butter.
39 g Almond flour : Leave to sit in the refrigerator overnight.
62 g French white pastry flour : Pour and spread out the required quantity on a raised-edged silicone tray.
13 g Cocoa powder : Bake at 355°F (180°C) for approx. 10-12 minutes.
3.9 g Baking powder :
62 g Whipping cream :
39 g Clarified butter :
26 g Chocolate liqueur :
26 g EXTRA AMER 67% :
502.9 g Total weight :

ASSEMBLY AND FINISHING

Assembly: Spread out the PRALINÉ 66% crunch to a thickness of 2mm. Once cooled and set in the refrigerator, cut it into 3cm-diameter disks. Set aside. Make the TANARIVA Mousse. Pour about 20g into 7.5cm-tall, 4cm-diameter rings, which you have lined in advance with a strip of acetate. Top immediately with a disk of PRALINÉ 66% crunch and place in the refrigerator. Make the second mousse (the MANJARI 64% mousse) and pour on 20g. Top with another disk of PRALINÉ 66% crunch and place in the refrigerator. To complete the assembly process, make the third mousse (the Intense MANJARI 70% mousse), then pour on 20g. This time, top with a 3cm disk of chocolate cake and freeze the whole dessert. **Finishing & plating:** Prepare the Dark Chocolate Soft Absolu Glaze then glaze the tubes of mousse. Place in the center of the plate. Make the cinnamon cream in a stand mixer. Using a piping bag, arrange the cream around the tube of mousse. Complete the assembly process by topping the dessert with a chocolate decoration and a petal of gold leaf. Serve. **Tip:** You can add some MANJARI cocoa paste to alter the chocolatey intensity of your mousse. For perfect hold and easy cutting, always try to place the lightest mousse at the top and the sturdiest mousse at base level.

VALRHONA

Société Millot SA

Madagascar



MADAGASCAR

Andzavibe, Ambanja
13°36'49.3"S
48°26'2.3"E

1986
START OF THE
PARTNERSHIP

Valrhona became a
shareholder in 2016

**EXCLUSIVE
RIGHT**
TO THE COCOA

from Société Millot

1,285
PRODUCERS

And 500 employees

In 1906, Lucien Millot created the plantation in Andzavibe that today still bears his name. The Société Millot manages nearly 1,300 hectares and employs almost 500 people.

AN EXCLUSIVE PARTNERSHIP FOR OVER 30 YEARS

Valrhona has had a relationship in Madagascar with Millot for over 30 years. Today, we have exclusive purchasing rights over all of the cocoa grown on the Millot plantation - an organic certified plantation spanning around 600 hectares - as well as over the cocoa grown by a network of local producers.

In 2016, Valrhona and Millot decided to take their historic partnership even further, and Valrhona became a shareholder in the Société Millot. This significant investment allows us to cement our shared ambitions and together build our long-term development plan.



OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2014/2018

Renovation of a village for Millot employees and their families

2015

Construction of a primary healthcare center, providing Millot employees and their families with rapid access to healthcare, including consultations and free medication

2016/2021

Setting up a varietal collection and clonal garden to preserve Millot's genetic heritage.

2017

Launch of an agroforestry project in North East Madagascar. The aim is to educate producers about growing cocoa with other crops such as vanilla, thus reducing their vulnerability to the extreme fluctuations in the price of vanilla

2021

300 producers completed questionnaires on the themes of water, health, income and education to get a sense of people's needs and build community projects for the coming years.

2021-2022

Carrying out a carbon assessment (including emissions and sequestration), covering the whole process from the producer's plot to the cocoa's port of departure and forming a plan to reduce emissions.

THE IMPACT

45
NEW HOUSES

built

151,400
COCOA TREES

planted in agroforestry systems + 5,000 shading trees planted

2,468
MEDICAL CONSULTATIONS

in 2022, with 99% of minor pathologies