



# Kidavao 50%

*Kidavao is a Valrhona milk chocolate made using a technique that ferments Madagascar cocoa beans with bananas*

## HISTORY

After launching its first Double Fermentation dark chocolate, Valrhona once again turned to its long-term partner, the Millot Plantation in Madagascar, to develop Kidavao 50%. As partners of more than 20 years' standing, we worked hand in hand to adapt our exclusive Double Fermentation process to a milk chocolate recipe. The Millot Plantation and our experts came up with the idea of combining Madagascar fine cocoa with locally harvested bananas to create a milk chocolate with unique aromatic notes.

## PROCESS

Thirty years after the release of Guanaja 70% - the world's bitterest chocolate at the time - and more recently the first blond chocolate, Dulcey, Valrhona is once again pushing back chocolate's boundaries with an innovative process called "double fermentation" which is paving the way for a new generation of aromatic profiles. When the cocoa has fermented once as tradition dictates, a second fermentation is triggered by adding pulp from locally sourced fresh fruit. For Kidavao, this is banana. This fruit is naturally sugar-rich and comes from the same terroir as the cocoa, giving the chocolate a unique aromatic character.

A very carefully managed technique is used to infuse the cocoa's aromas with notes of banana.



*Mathias Menegoz*

R&D PROJECT MANAGER  
VALRHONA

“ One of the challenges behind Kidavao milk couverture was making sure that the cocoa and banana could both show off their respective qualities, creating a complex aromatic profile. ”

## SENSORY PROFILE

MAJOR CHARACTERISTIC:  
COCOA-RICH

MINOR NOTE: FRUITY

UNIQUE NOTE: BANANA

Kidavao's cocoa-rich banana notes lend it a warm, melodic tone straight out of a Madagascar a cappella choir.



## PACKAGING

3kg bag of fèves

Code: 13757

## COMPOSITION

Cocoa 50% min.

Fat 39%

Sugar\*\* 34%

Milk 15%

## INGREDIENTS

Sugar, fruit-fermented Madagascar cocoa beans, cocoa butter, full-fat milk powder, emulsifier: sunflower lecithin.

## USE WITHIN\*

14 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

KIDAVOA 50%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &  
GANACHES

ICE CREAMS &  
SORBETS

TECHNIQUE



Ideal use Recommended use

## PAIRINGS



APRICOT



PASSION FRUIT



PUFFED CEREAL



MAPLE SYRUP



RUM



GINGER



CINNAMON



# Oblon



*David Briand*  
EXECUTIVE PASTRY CHEF  
ÉCOLE VALRHONA

## CRÈME ANGLAISE

1270g	Heavy cream 36%
1270g	Whole milk
510g	Egg yolks
255g	Sugar
3305g	Total weight

Mix the egg yolks and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures. Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

## KIDAVOA 50% CRÉMEUX

2210g	Crème anglaise
985g	KIDAVOA 50%
3195g	Total weight

Heat the crème anglaise and strain it, then make an emulsion by gradually pouring the custard onto the melted couverture and combining the two to create a smooth, shiny and elastic texture. Blend the mixture as soon as possible until the emulsion is perfect. Leave to set in the refrigerator.

## HAZELNUT & CRISPY WHEAT FLAKE CEREAL STREUSEL FOR "KIDAVOA 50% STREUSEL CRISP"

290g	Whole roasted hazelnuts
385g	European-style butter
385g	Raw cane sugar
145g	All-purpose flour
290g	Crispy wheat flake cereal
3g	Salt
6g	Organic Madagascar vanilla pod
1504g	Total weight

Toast the hazelnuts in the oven at 300°F (150°C) for 10 minutes. Once they have cooled, crush the hazelnuts into fairly large pieces. Cut the cold butter into small cubes then use the paddle attachment in a stand mixer to combine them with the raw cane sugar and flour until a paste has formed. Add the crushed hazelnuts, crispy wheat flake cereal, salt and scraped vanilla beans. Mix the paste briefly, but make sure it doesn't start to break up. Store in the refrigerator or freezer until you are ready to cook. Bake at 300°F (150°C) with the oven door slightly ajar to ensure an amber color.

## KIDAVOA 50% STREUSEL CRISP

1330g	Hazelnut & crispy wheat flake cereal streusel
420g	KIDAVOA 50%
1750g	Total weight

Once the streusel has been cooked and cooled, weigh it and break it up slightly. Mix it with the melted couverture and then press it into a crisp immediately without crushing it. Store in the refrigerator.

## KIDAVOA 50% CRÈME ANGLAISE MOUSSE

830g	Crème anglaise
1240g	Heavy cream 36%
1330g	KIDAVOA 50%
3400g	Total weight

Make an emulsion by gradually pouring the warm crème anglaise onto the melted couverture and combining the two. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 95°F (40°C). If necessary, stabilize this emulsion by adding some whipped cream. As soon as you obtain a smooth mixture, add the rest of the frothy whipped cream. Pour out and freeze.

## KIDAVOA 50% SPRAY MIX

350g	KIDAVOA 50%
150g	Cocoa butter
500g	Total weight

Melt the ingredients together. Strain before use. To give your spray mix a velvety finish, heat the mixture to 105/115°F (40/45°C) and spray it onto your frozen product.

## KIDAVOA 50% ABSOLU SPRAY GLAZE

1540g	Absolu Cristal neutral glaze
155g	Mineral water
310g	KIDAVOA 50%
2005g	Total weight

Bring the Absolu Cristal to a boil in water, then create an emulsion with the melted couverture. Immediately apply using a spray gun at approx. 175°F (80°C).

## ASSEMBLY AND FINISHING

Make the crémeux. The next day, form it into small quenelles and place them on a sheet. Spread the rest of the crémeux (approx. 2000g) into a 340×340×16mm frame (i.e.: ref.3347 + ref.3457). Freeze. Make the crisp then spread 850g into a 340×340×6mm frame (ref.3347). Leave to set and cut it into 48×60mm rectangles. Then cut out some 30×48mm crémeux inserts. Store in the freezer. Make the crème anglaise mousse and immediately pour 40g into oblong rings (ref.6588). Put in place the inserts and add some more mousse until the rings are completely full (approx. 15g). Smooth and freeze.

For the chocolate decoration: Spread a thin layer of tempered couverture chocolate between 2 sheets of guitar paper. Cut the couverture into 120×40mm rectangles before it sets completely. Give the rectangles a gently curling shape. Use a spray gun to give the quenelles a velvety coating of spray mix. Turn out the mini gateaux and glaze them with some Absolu Cristal. Place them on the crisp. Put the chocolate decoration in position and finish off by adding a quenelle.

# Société Millot SA

Madagascar



## MADAGASCAR

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

## 38 YEARS PARTNERSHIP

Start of the partnership:  
 1986 - Valrhona became  
 a shareholder in 2016

## EXCLUSIVE RIGHT TO THE COCOA

from Société Millot

## 1,359 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
- 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. Cocoa from Millot has a carbon footprint of 0.57kg of CO2 per kilo of cocoa (measured from the producer's plantation to the Valrhona chocolate factory), compared with an average of 23kg CO2 per kilo for all cocoa.
- Since 2023**  
Launch of a pilot project to diversify the income of cocoa producers. Construction of 7 pilot poultry farms.

## 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