



# Dulcey 35%

*Dulcey is the very first blond chocolate*

## HISTORY

With Dulcey, Valrhona invented chocolate's fourth color: **Blond**. During one of his cookery demonstrations, Frédéric Bau once absent-mindedly left his white chocolate in the bain-marie. He was surprised by the result: the chocolate turned blond and gave off a delicate aroma of toasted shortbread and caramelized milk. Launched in 2012, **Dulcey** is an ode to the creativity and audacious spirit which revolutionized the world of pastry-making. The name **Dulcey** evokes this chocolate's appealing mellowness.

## PROCESS

Inspired by this happy accident, it took eight years of research and development to create the recipe we know and love today.

*Christophe Michalak*

**PAstry CHEF AT MICHALAK  
PARIS, FRANCE**

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*Dulcey is simply magical and incredible, we love it! I think it's the chocolate I use most these days, which says it all.*

”

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **BISCUITY**

MINOR NOTE: **A HINT OF SALT**

With its very subtly salty, mellow biscuit flavor, Dulcey and its caramelized milky tones conjure up our childhoods before our very eyes, stirring up a whirlwind of delicious, uniquely personal memories.



### PACKAGING

3kg Fèves bag  
12kg Fèves box

Code : 31870  
Code : 27008

### COMPOSITION

Cocoa min. 35%      Fat 44%      Sugar 29%

### INGREDIENTS

Cocoa butter, sugar, whole milk powder, dried skimmed milk, whey (milk), butter (milk), emulsifier: sunflower lecithin, natural vanilla extract.  
This product may contain: nuts, soya.

### BEST-BEFORE\*

12 months

### STORING

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

\* calculated based on the date of manufacture.

## APPLICATIONS

DULCEY 35%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	●	○
					● Ideal application	○ Recommended application

## PAIRINGS



APRICOT



BAHANA



MANGO



COFFEE



HAZELNUT



CARAMEL

# Dulcey Apricot Tart

*A tart by l'École Valrhona*

## HAZELNUT SWEET SHORTCRUST

180 g	Dry butter 84%
3 g	Salt
125 g	Icing sugar
45 g	Hazelnuts flour
75 g	Whole eggs
90 g	Soft flour
265 g	Soft flour
783 g	Total weight

Combine the softened butter with the salt, icing sugar, hazelnuts flour, eggs and smaller quantity of flour. Take care not to over-process! As soon as the mixture is combined, quickly fold in the remaining flour. Set aside in the refrigerator and use the next day. Bake at 160°C.

## PRESSED DULCEY SABLÉ

260 g	DULCEY 35%
100 g	Dry butter 84%
600 g	Hazelnut sweet shortcrust
60 g	Soft brown sugar
80 g	Éclat d'or
2	Vanilla beans
1100 g	Total weight

Roll out the Hazelnut Sweet Shortcrust and bake until golden. Roughly chop the pastry and then add the soft brown sugar, the Éclat d'Or and the vanilla. Melt the butter and the Dulcey chocolate separately to 45/50°C. Carefully combine all the ingredients using a rubber spatula. Use immediately or store in the freezer. Tip: You can, of course, use the trimmings of sweet shortcrust left over from other recipes.

## APRICOT CONFIT

650 g	Apricot pulp
100 g	Soft dried apricots
25 g	Glucose
25 g	Caster sugar
20 g	Pectin NH
25 g	Lemon juice
2	Vanilla beans
845 g	Total weight

Heat the pulp and the split and scraped vanilla beans with the glucose to 40°C, and then add the sugar combined with the pectin. Boil briefly and then add the lemon juice. Set aside in the refrigerator.

## BASIC CUSTARD (visit [essentiels.valrhona.com](http://essentiels.valrhona.com))

780 g

## DULCEY CRÉMEUX

760 g	Basic custard
440 g	DULCEY 35%
6 g	Gelatin
1206 g	Total weight

Soak and drain the gelatin and then add to the hot, strained custard. Add this to the melted chocolate (as for a ganache) and emulsify using a rubber spatula to obtain a smooth, glossy and elastic texture. Process to perfect the emulsion, taking care not to incorporate any air and working at 35 - 45°C. This technique guarantees the texture of the crèmeux, even after thawing.

## SPRAY GLAZE

400 g	Absolu cristal neutral glaze
40 g	Water
440 g	Total weight

Bring the Absolu Cristal glaze to a boil with the water and process. Spray immediately at around 80°C.

## CRUNCHY ÉCLAT D'OR GLAZE

1000 g	DULCEY 35%
120 g	Éclat d'or
100 g	Grape seed oil
1220 g	Total weight

Melt the chocolate with the oil to 35°C. Add the Éclat d'Or. Glaze at 35°C and leave to set in the refrigerator.

## ASSEMBLY AND FINISHING

Make the Pressed Dulcey Sablé and add approx. 150g to each 16cm ring and press down evenly with the back of a spoon. Unmold and set aside in the refrigerator. Use a piping bag with no nozzle to add approx. 120g of Apricot Confit on top. Use a 10mm nozzle to add approx. 200g Dulcey Crèmeux in a random pattern. To finish, pipe approx. 20g of Apricot Confit in a random pattern on top of the Dulcey Crèmeux. Blast freeze. Spray the tarts with the hot Spray Glaze. Finish decorating by using a piping bag with no nozzle to coat the sides of the tart with the Crunchy Éclat d'Or Glaze. Temper some Dulcey chocolate and use a little oil to stick some acetate sheets onto very flat trays. Roll out the chocolate, sprinkle with a few pieces of dried apricots. Leave to set at 17°C. Arrange a few pieces of chocolate/apricot decoration on top and add a house logo.