



Caraïbe 66%

Caraïbe is the real thing, the perfect balance

HISTORY

Created in 1988, Caraïbe is a wonderfully balanced chocolate with a mellow, well-rounded flavor. Thanks to its great equilibrium Caraïbe has become L'École Valrhona's benchmark product. Its authentically chocolatey flavor makes it a popular choice for kitchen trials. Its profile is more accessible than Guanaja's so it is a great favorite, particularly among children. Caraïbe's name pays homage to the diversity of the Caribbean islands, whose cocoa beans inspired its creation.

BLEND

Caraïbe is a subtle blend of cocoa aromatic profiles typical of the Dominican Republic, Ecuador, Jamaica and Togo. These profiles are blended to obtain Caraïbe's unique and consistent flavor, which is both balanced and roasted. This blend, impeccably produced since 1988, is a showcase for genuine prowess and skill.

Sebastien Covelli

MAISON COVELLI, BEAUVAIS

“

Caraïbe 66% is still my favorite. It really transports me back in time to the moment I first tasted it! Of course I've tried plenty of others which are excellent, but I always go back to this one.

”

SENSORY PROFILE

MAJOR CHARACTERISTIC:

SWEET SPICES

MINOR NOTE: ROASTED

EXCEPTIONAL NOTE: BITTERNESS

With its intensely bitter notes, woody highlights and hints of toasted nuts, Caraïbe leads you on an intoxicating dance through the cacao forest.



PACKAGING

3kg Fèves bag Code : 4654
12kg Fèves box Code : 19843
3 x 1kg Blocks Code : 107

COMPOSITION

Cocoa min. 66% Fat 40% Sugar**33%

INGREDIENTS

Cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

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

APPLICATIONS

CARAÏBE 66%

COATING

MOLDING

BARs

MOUSSES

CRÉMEUX
& GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



Ideal application



Recommended application

PAIRINGS



NUTS



LEMON ZEST



FRESH MINT



SPICES



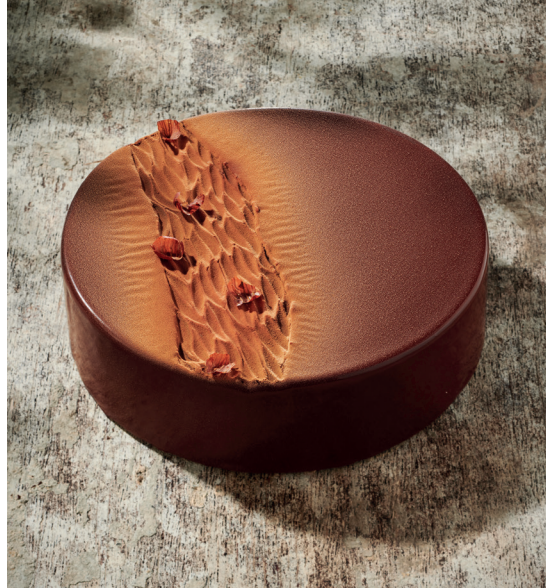
CITRONNELLA



CARAMEL

Hazelnut Caraïbe Dessert

An original l'École Valrhona recipe



HAZELNUT MOUSSE

570 g Raw hazelnut powder	: Mix together the hazelnut flour, cornstarch, sugar, baking powder and vanilla paste. Add the cream and the eggs, stir well and bake immediately.
90 g Cornstarch	
660 g Sugar	
8 g Baking powder	
12 g Organic Bourbon vanilla paste	
570 g Heavy cream 36%	
590 g Eggs	
2500 g Total	

INTENSE CARAÏBE 66% CRÉMEUX

1600 g Egg-based crème anglaise	: Heat the crème anglaise and mix with an immersion blender, then gradually combine with the partially melted chocolate while mixing with a spatula. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator for at least 4 hours.
730 g CARAÏBE 66%	
2300 g Total	

EGG-BASED CRÈME ANGLAISE FOR DARK CHOCOLATE CRÉMEUX

920 g Whole milk	: Bring the cream and milk to a boil and combine with the premixed egg-sugar combination (without blanching). Heat the mixture to 185°F (84°C) and mix with an immersion blender to combine. Use immediately or cool quickly in the refrigerator.
390 g Heavy cream 36%	
260 g Eggs	
100 g Sugar	
1670 g Total	

CARAÏBE 66% CHOCOLATE & CHANTILLY NEW MOUSSE

420 g Whole milk	: Heat the milk and gradually add it to the melted chocolate. The milk should be around 120/130°F (50/55°C) for dark chocolate and 115°F (45°C) max. for milk and white chocolate. Whisk to start your emulsion. Mix with an immersion blender to form a perfect emulsion. Check the temperature (115/130°F or 45/55°C depending on the couverture used) before adding the frothy whipped cream. Mix gently with a spatula and immediately pour into frames or rings. (This kind of chocolate mousse is best suited to desserts with little sweetness or a small amount of sponge. It is less fragile than other mousses and can be served at a higher temperature.)
1100 g CARAÏBE 66%	
1700 g Heavy cream 36%	
3220 g Total	

CARAÏBE 66% ABSOLU CRISTAL NEUTRAL SPRAY MIX

730 g Absolu Cristal Neutral Glaze	: Bring the absolu cristal to a boil in water then blend with the chocolate to create an emulsion. Immediately apply using a spray gun at approx. 175°F (80 °C).
70 g Mieral water	
200 g CARAÏBE 66%	
1000 g Total	

CARAÏBE 66% SPRAY MIX

210 g CARAÏBE 66%	: Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).
90 g Cocoa butter	
300 g Total	

HAZELNUT AZÉLIA 35% CRUNCH

230 g AZÉLIA 35%	: Melt the couverture. Incorporate the rest of the ingredients. Use immediately.
650 g Hazelnut shortbread crust	
130 g Crispy wheat flake cereal	
5 g Fleur de sel	
130 g 50% crunchy fresh almond & hazelnut praliné	
1145 g Total	

HAZELNUT SHORTBREAD CRUST

320 g Pastry flour	: Make the dough with a food processor. Rub the dry ingredients into the cold, cubed butter. As soon as the mixture is completely even, add the cold eggs. As soon as you obtain a smooth dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).
120 g Brown sugar	
40 g Whole raw hazelnuts	
2 g Salt	
170 g European-style butter	
70 g Eggs	
722 g Total	

MONTAGE ET FINITION

Make the soft hazelnut sponge and weigh out 200g per 14cm-diameter cake ring. Make the Caraïbe crémeux and place 180g on top of each hazelnut sponge. Freeze. Make the Azélia hazelnut crunch and weigh out 90g per 16cm-diameter cake ring. Even out the crunch using a spoon, then move the rings around in little circles to make the crunch's diameter slightly smaller. Store at 40°F (4°C). Cut out an irregular strip of Chocolatree corn texture sheet (ref 13178) and place it at the bottom of the ring. Make the Caraïbe mousse and weigh out 250g per 16cm-diameter 4.5cm high cake ring. Place the insert into the ring and finish with the crunch. Freeze. Make the coating. Glaze the dessert using a spray gun, leaving the texture sheet in place. Freeze. Make the Caraïbe spray mix, remove the texture sheet from the dessert and spray onto the print it left. Finish your dessert by decorating with some hazelnut skins.

Choosing Valrhona , means committing to responsible chocolate



A RESPONSIBLE CHOCOLATE THAT RESPECTS PEOPLE AND THE PLANET

Valrhona has been B Corporation® certified since January 2020, belonging to a community of companies that adhere to high social and environmental standards.

A COMMITTED CHOCOLATE BRAND THAT CONTRIBUTES TO A FAIR AND SUSTAINABLE COCOA INDUSTRY THROUGH 4 CONCRETE ACTIONS :

- Building **long-term partnerships** with our producers (3 years minimum, 8.5 years on average) to enable our partners to plan long-term investments.
- **Fixed prices** for producers, above and beyond the minimum prices set by government organizations, enabling them to limit their exposure to market volatility and have a reliable income.
- **Minimum quantities** to guarantee a stable revenue stream.
- **Environmental and social support projects** for communities (education, health, sustainable agricultural practices, etc.).

A FEW EXAMPLE PROJECTS COMMUNITY SUPPORT

- Because education is the best way to combat child labor, since 2014 Valrhona has financed the **construction and renovation of 14 schools** in Ghana and the Ivory Coast. At the start of the 2022 school year, 65 classes welcomed 2,555 students.
- To **improve the income of its cocoa producers**, Valrhona promotes **agroforestry**. In 2022, we financed an agroecological cocoa farming project in Haiti. 12 hectares of plots were regenerated by 31 producers in 2022 through the planting of new trees, the introduction of food crops and the development of composting.

KEY FIGURES

- **16,979** partner producers
- **100%** of our cocoa beans can be traced back to our producers
- **95%** of our cocoa beans will be traced to the plot by the end of 2023
- **8.5 years** is the average length of a partnership
- **14 countries** have a long-term partnership
- **From 2019 to 2022**, Valrhona financed **98** projects for a fair and sustainable cocoa sector. These projects benefited **98,943** people.

Dive deep into
our plantations and
discover all the
community support
projects carried out.



WHY IS TRACEABILITY IMPORTANT?

100% of our cocoa beans can be traced back to our 16,979 producers, which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. This enables us to better target our social and environmental actions in our producer countries.

At the same time, we are deploying plot-based traceability using GPS location and polygon mapping. This mapping ensures that our cocoa does not come from protected natural areas.

To date, 70% of our cocoa beans can be traced to the plot, and we plan to reach 100% by early 2025.