

KOMUNTU 80%

CREATED WITH YOU, FOR YOU

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100 years  
of Commitment

VALRHONA

# KOMUNTU 80%

*Created with you, for you*

The Komuntu couverture came to be when a group of ethically-minded people got together to create the ultimate in responsibly made chocolates. Because our whole supply chain has helped create its flavor, it tells the story of all the people we have met around the world. The blend of cocoas has a singular aromatic character, with a powerful bitter woody flavor underpinned with notes of toasted nibs.

## THE FRUIT OF AN ETHICAL COLLECTIVE'S HARD WORK

To celebrate our 100th anniversary, we have created Komuntu 80% with you.

From cocoa-producing partners to suppliers, co-workers and customers, every one of us has helped to make this dark chocolate, which symbolizes all the work done over 100 years to make the world a better place.

Its name evokes the strong link that binds our collective together, giving a sound and a rhythm to the meaning behind our work. Komuntu is a combination of “*Komunumo*”, which means “community” in Esperanto, and “*Ubuntu*”, an African word encapsulating the idea that “*I am because we are*”.

Because it symbolizes everything that is joyful about our diversity, its patterned look comes in the vibrant colors typical of our cocoas' countries of origin. The gustatory voyage it represents is brought to life beautifully by the French-Madagascan artist Deborah Desmada. Her openness to world cultures illuminates her color palette and feeds into her technique in which oil pastels and digital painting fuse together to create a world where the imagination is allowed to run wild. She is the ideal talent to bring Komuntu to life.



## A RESPONSIBLE COUVERTURE CHOCOLATE

Because Komuntu is the physical embodiment of our commitment to a fair, sustainable chocolate sector and creative, responsible gastronomy, during our 100th anniversary year **we are redistributing all the profits made to cocoa producers.**

## 100 YEARS: THE MOST PRECIOUS OF CELEBRATIONS!

100 years spent with a group of committed employees, producers, chefs and chocolate enthusiasts, this anniversary is your moment.

To mark our 100th year of coming together around a shared purpose, 100 people from the world of ethical chocolate have been selected to represent this important movement so that, together, we can use good food to make the world a better place.

For the next 100 years, let's work to make the chocolate industry fairer and more sustainable, let's make gastronomy creative and ethical, and let's take action and bring to fruition a mission inspired 100 years ago by... a humble bean.

100 years  
of Commitment



## SENSORY PROFILE



MAJOR CHARACTERISTIC: BITTERSWEET  
 MINOR NOTE: WOODY  
 UNIQUE NOTE: ROASTED COCOA NIBS

Like a travel diary with multiple destinations, Komuntu tells the story of flavors and meetings of the world through its cocoa blends, revealing a strong, bittersweet and woody aroma with underlying notes of roasted cocoa nibs.

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### PACKAGING

3kg bag of fèves  
 50g sample

Code: 48579  
 Code: 20231

### COMPOSITION

Cocoa 80% min.

Fat 45%

Sugar\*\* 21%

### INGREDIENTS

Cocoa beans, sugar, cocoa butter, vanilla. Milk (made in premises which use milk). May contain nuts and soy.

### 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

### TEMPERING TEMPERATURES

T1 (122/131°F OR 50/55°C)	T2 (82/84°F OR 28/29°C)	T3 (88/89°F OR 31/32°C)
MELTING	CRYSTALLIZATION	WORKING BY HAND

### APPLICATIONS AND PAIRINGS

KOMUNTU 80%

COATING

MOLDING

BARS

MOUSSE

CRÉMEUX  
& GANACHE

ICE CREAMS  
& SORBETS

TECHNIQUE



Ideal use Recommended use

FLAVORS



Berry vinegar

Amber or triple ale

NUTS



Bitter almond

Montélimar nougat

FRUITS



Black cherry

SPICES



Chai tea



Tobacco

SUGARS  
AND  
DERIVATIVES



Butterscotch



Mélanie Mosea

PASTRY CHEF AND  
 TECHNICAL SUPPORT  
 ÉCOLE VALRHONA

“

Anyone who loves intense chocolate will appreciate Komuntu in pastries or chocolates. Its woody character with hints of toasted cocoa nibs works as well with nuts as it does with tangy or sweet berries.

”

# KOMANA



*Arthur Gravelle*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“ *The Komuntu couverture is a perfect match for the subtlety of the banana and the bonbon's different textures make it really indulgent.* ”

**PLANT-BASED BANANA CARAMEL**

10g	100% passion fruit purée
85g	Banana purée
1g	Fine salt
30g	Pure raw almond paste
60g	<b>Cocoa butter</b>
45g	Water
145g	Sugar
15g	Glucose DE 35/40
391g	Total weight

Bring the fruit purées, salt, pure almond paste and cocoa butter to a simmer. Use the sugar, glucose and water to make a caramel. Cook the caramel at 365°F (185°C). Use the first mixture to deglaze the caramel. Cook at 220°F (104°C), mix and pour into a container.

**HAZELNUT COCOA NIB FRAMED PRALINÉ**

205g	<b>66% hazelnut fruity praliné</b>
125g	<b>KOMUNTU 80%</b>
35g	<b>Cocoa nibs</b>
35g	<b>Crispy wheat flake cereal</b>
1g	Fleur de sel
401g	Total weight

Mix the praliné with the melted couverture. Add the cocoa nibs, crispy wheat flake cereal and fleur de sel. Heat to 115°F (45°C). Leave to set at 75/80°F (25/26°C) before framing.

**80% KOMUNTU SOFT GANACHE**

145g	Heavy cream 36%
65g	Glucose DE 60
20g	Syrup at 30°B
140g	<b>KOMUNTU 80%</b>
30g	<b>Clarified butter</b>
400g	Total weight

Heat the cream with the glucose and the syrup at 30°B. Combine the hot mixture with the partially melted chocolate. Using a spatula, make an elastic, shiny emulsion. Mix with an immersion blender. At 100°F (37°C), add the liquid butter and mix again.

**KOMUNTU 80% SPRAY MIX**

150g	<b>Cocoa butter</b>
350g	<b>KOMUNTU 80%</b>
500g	Total weight

Melt all the ingredients together then spray at a temperature of 86/88°F (30/31°C).

**COCOA NIB NOUGATINE**

10g	Mineral water
125g	European-style butter
50g	Glucose DE 35/40
150g	Sugar
3g	Pectin NH
175g	<b>Cocoa nibs</b>
513g	Total weight

Heat the water, butter and glucose in a saucepan. At 105°F (40°C), add the sugar and pectin. Cook on a low heat, without stirring too much until the mixture starts to thicken. Leave to simmer for a few seconds. Add the cocoa nibs. Spread it onto a tray lined with a silicone mat. Bake in the oven at 355/375°F (180/190°C) for approx. 12-15 minutes. Leave to cool.

**ASSEMBLY AND FINISHING**

Make the banana caramel, leave to cool in the tray.

Make and frame the hazelnut-cocoa praliné between 1cm rules. Leave to set at 60°F (16°C) and a 60% relative humidity level. Cut into 1x1cm cubes. Blend some cocoa nibs.

Sprinkle some cocoa nibs into the bottom of the molds (Silikomart Quadro 01: 25x25x15mm). Spray the pre-crystallized Komuntu spray mix into tempered molds with a spray gun. Trim away any excess and leave to set. Mold some tempered Komuntu couverture into the bonbons. Trim any excess. Use a piping bag to pipe in approximately 2g of banana caramel. Make the soft Komuntu ganache. At 85°F (30°C), pipe 2g of ganache onto the banana caramel. Then insert a praliné cube.

Pipe ganache to cover the praliné, taking care to leave about 1mm. Leave to set. Seal with some tempered Komuntu couverture and cover with a transfer sheet. Leave to set. Make and cook the cocoa nib nougatine.

Leave to cool then break into shards and stick them on with a little tempered Komuntu couverture in a cone.

# KAMÉLIA



*Baptiste Girard*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“ The *Komuntu* couverture is the star of this dessert, enabling it to reveal every aspect of its character. The mint’s freshness enhances its aromatic notes, and its powerful flavor is the perfect counterpoint to the tangy forest fruit. ”



## MAKES 24 DESSERTS

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### KOMUNTU 80% AND MINT MILK ICE CREAM

1,190g	Whole milk
150g	Fresh mint
11g	Heavy cream 36%
65g	1% fat dry milk
80g	Sugar
95g	Glucose powder DE 33
75g	Invert sugar
7g	Combined stabilizer
335g	<b>KOMUNTU 80%</b>
2,008g	Total weight

Mix half the milk with the mint for 30 seconds. Strain and adjust the weight if necessary. Pour the milk, cream and dry milk into the mixture. At 85°F (30°C), add the sugars (sugar, powdered glucose and invert sugar). Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%). At 140°F (60°C), pour a bit of the liquid on the chocolate. Mix with an immersion blender to form a perfect emulsion. Add the rest and pasteurize at 185°F (85°C) for 2 minutes. Blend to homogenize, then quickly cool to 40°F (4°C). Leave the mixture to sit for at least 6 hours at 40°F (4°C). Mix using an immersion blender and churn while between 15/20°F (-6°C to -10°C).

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### GLUCOSE-BASED LIQUID STARCH

530g	Whole milk
15g	Potato starch
40g	Glucose DE 60
595g	Total weight

Mix together a small portion of the cold milk with the potato starch, and set aside. Heat the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C). Pour part of the hot glucose milk over the milk-starch mixture. Put everything back in the cooking appliance and bring to a boil.

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### KOMUNTU 80% INTENSE WHIPPED GANACHE

560g	Glucose-based liquid starch
290g	<b>KOMUNTU 80%</b>
200g	Heavy cream 36%
1,050g	Total weight

Gradually combine the hot liquid starch with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Add the cold heavy cream. Mix again very briefly. Cover the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

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### COCOA GLAZE

300g	Mineral water
385g	Sugar
130g	<b>Cocoa powder</b>
260g	Heavy cream 36%
21g	Gelatin powder 220 Bloom
105g	Water for the gelatin
1,201g	Total weight

Bring the water and sugar to a boil, then add the cocoa. Heat the cream and add it to the syrup. Bring the whole to a boil and add the rehydrated gelatin. Leave to set for 12 hours before use.

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### COCOA NIB OPALINES

230g	Sugar
230g	Glucose DE 35/40
230g	Petit gâteau
70g	<b>Cocoa nibs</b>
760g	Total weight

Cook the sugar, fondant glaze and glucose at 330°F (165°C). Add the cocoa nibs. Pour onto a silicone baking mat. Leave to cool completely and grind into a powder. Store in a dry place.

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### FOREST FRUIT COOKING JUICES

265g	Raspberries
105g	Blackberries
105g	Fresh blueberries
105g	Blackcurrant
55g	Redcurrant
55g	Water
50g	Sugar
10g	Fresh mint
15g	Blackcurrant purée
5g	Lime juice
770g	Total weight

Place all ingredients in a vacuum bag. Bake in a steam oven or in a pan of water at 185°F (85°C) for 45 minutes. Drain it while it is still hot until it has completely cooled. Keep the cooking juices for use with the vinegar-flavored forest fruit juice.

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#### VINEGAR-FLAVORED FOREST FRUIT JUICE

325g Forest fruit cooking juices  
80g Raspberry vinegar  
  
405g Total weight

Mix together the 2 ingredients.

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#### FOREST FRUIT PICKLES

95g Raspberries  
55g Blackberries  
55g Fresh blueberries  
35g Blackcurrant  
20g Redcurrant  
260g Vinegar-flavored forest fruit juice  
  
520g Total weight

Cut your fruit into 2, depending on the size.  
Add the fruit to the vinegar-flavored juice and leave to settle for at least 24 hours.

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#### FOREST FRUIT JELLY

145g Vinegar-flavored forest fruit juice  
1g Agar-agar  
2g Gelatin powder 220 Bloom  
10g Water for the gelatin  
  
158g Total weight

Heat the vinegar-flavored fruit juice.  
Add the agar and bring to a boil.  
Add the rehydrated gelatin.  
Pour immediately.

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#### P125 COCOA NIB SHORTCRUST PASTRY

90g **P125 CŒUR DE GUANAJA**  
170g European-style butter  
80g Eggs  
310g All-purpose flour  
120g Confectioner's sugar  
25g Extra-fine blanched almond powder  
15g **Cocoa nibs**  
3g **Salt**  
  
810g **Total weight**

Mix the P125 Cœur De Guanaja chocolate melted to 95°F (35°C) with the creamed butter.  
Gradually add the cold eggs.  
Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and salt.  
Briefly stir all these ingredients together.  
Spread out immediately.

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#### MINT CRÉMEUX

160g Whole milk  
30g Fresh mint  
135g Heavy cream 36%  
45g Sugar  
2g Pectin X58  
45g Eggs  
1g Gelatin powder 220 Bloom  
5g Mineral water  
25g European-style butter  
  
448g Total weight

Blend the milk with the mint for 30 seconds.  
Strain. Adjust the weight of milk if necessary.  
Heat the milk and cream. Once it has reached 105°F (40°C), add the sugar-pectin mixture and bring to a boil.  
Add the eggs and hydrated gelatin and mix, while also adding in the butter.  
Set aside or pour out immediately.

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#### FOREST FRUIT CONFIT

340g 100% Meeker raspberry purée  
170g 100% Blackdown and Andorine blackcurrant purée  
170g Blackberry purée  
35g Sugar  
35g Glucose powder DE 33  
9g Pectin NH  
15g Lime juice  
25g Blackcurrant purée  
  
799g Total weight

Heat the purées. Once they have reached 105°F (40°C), add in the sugars and pectin, which you have mixed together.  
Bring the mixture to a boil.  
Add the lime juice and blackcurrant purée.



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**KOMUNTU 80% COCOA NIB ICE CREAM COATING**

465g **KOMUNTU 80%**  
65g Grape seed oil  
70g **Cocoa nibs**  
  
600g Total weight

Melt the chocolate couverture and add the oil and nibs.  
Set aside.

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**KOMUNTU 80% SPRAY MIX**

90g **Cocoa butter**  
210g **KOMUNTU 80%**  
  
300g Total weight

Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).

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**FOREST FRUIT PICKLE COMPOTE**

540g Forest fruit confit  
270g Pickled forest fruit  
40g Redcurrant  
80g Blackberries  
80g Raspberries  
40g Blackcurrant  
40g Fresh blueberries  
  
1,090g Total weight

Mix the confit and add the drained pickled fruit and chopped forest fruit.  
Set aside.

**ASSEMBLY AND FINISHING**

Make the Komuntu and mint milk ice cream, whipped ganache, cocoa glaze and cocoa nib opalines. Make the cooking juices and use them to make the vinegar-flavored forest fruit juice. Prepare the pickled forest fruit.

Churn the ice cream and pipe 30g into ring-shaped molds (Silikomart SF268). Freeze.

Make the P125 shortcrust pastry and spread it out to 2mm. Freeze it and cut it into rings using an 8.5cm diameter perforated cutter and a 5.5cm diameter cutter. Bake at 300°F (150°C) for 20 minutes.

Make the forest fruit jelly and pour it into a 40×30cm frame on a silicone mat. Leave to cool. Using a 5.5cm diameter cutter, cut out jelly circles. Store in the refrigerator with its surface covered with a sheet of guitar paper.

Make the mint crèmeux and pour 15g into flexipan ring-shaped molds (Silikomart SF269). Freeze.

Make the forest fruit confit, turn out the mint crèmeux and soak each one in the confit. Freeze. Cool down the remaining confit and keep it for the compote.

Whip up the whipped ganache, taking care to retain its supple texture. Pipe 20g into ring molds (Silikomart SF268), put in place the mint confit crèmeux insert and cover it with 10g of whipped ganache, smoothing the surface so it is level. Freeze.

Make the Komuntu cocoa nib ice-cream coating, turn out the rings of ice cream and dip them in the glaze so they are completely covered. Freeze. Spread some pre-crystallized Komuntu couverture between two guitar sheets and cut it into rings with an outer diameter of 9cm and a 7.5cm hole in the middle.

Spread some Komuntu couverture over a sheet of guitar paper using a fine comb. Use a stylus with a rubber tip to connect the lines together into petal shapes and curve them by setting them on a U-shaped mold. Leave to set.

Sprinkle the cocoa nib opaline onto a lightly greased silicone mat which you have covered with a petal-shaped stencil. Put the opalines in the oven at 355°F (180°C) for 2 minutes. Once out of the oven, turn the silicone mat over onto a sheet of parchment paper, then roll it over on itself to peel off the opalines. Bake them in the oven at 300°F (150°C) for a few seconds so that they take on a curved shape. Store in a hermetically sealed box away from any moisture.

Turn out the ring-shaped Komuntu decorations and put them in the freezer. Make the spray mix and use a spray gun to apply a light velvety covering to the decorations.

Heat the cocoa glaze to 68/72°F (20/22°C), turn out the rings of whipped ganache and glaze them. Place them directly onto the P125 shortbread. Store at 40°F (4°C). Make the forest fruit compote.

**ASSEMBLY**

Arrange three dabs of whipped ganache on the back and top of each ice cream ring to stick it to the bottom of the plate.

Pipe 10g of whipped ganache into the base of the ring.

Put in place a shortbread with the glazed assembly on top.

Add 40g of forest fruit compote to the center of the ring.

Place a fine piece of forest fruit jelly to cover up the center.

Turn out the petal-shaped Komuntu decorations. Arrange three opalines and three decorations so that they are alternating and slightly overlapping.

Finish off by placing the chocolate ring on the edge of the assembly.

# MUNTU



*Antoine Michelin*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“ *A very chocolatey dessert  
with hints of lemon and  
pecan nuts, offering a highly  
nuanced tasting experience.* ”



## MAKES 6 DESSERTS FOR 6 PEOPLE

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### EGG-BASED CRÈME ANGLAISE

588g Whole milk  
252g Heavy cream 36%  
168g Eggs  
67g Sugar

1,075g Total weight

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Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.

Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.

Use immediately or cool quickly in the refrigerator.

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### INTENSE KOMUNTU 80% CRÉMEUX

285g Egg-based crème anglaise for dark  
chocolate crémeux  
115g **KOMUNTU 80%**

400g Total weight

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Heat the crème anglaise and mix with an immersion blender, then gradually combine with the partially melted chocolate while mixing with a spatula.

Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

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### LEMON MARMALADE

210g Menton lemon  
45g Water  
75g Sugar  
2g Madagascar vanilla pod  
110g 100% Femminello lemon purée

442g Total weight

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Wash and cube the lemons. Add the water, sugar and vanilla.

Cook very slowly until the lemon's peel is tender.

Add the lemon purée and cook for a few minutes on a low heat.

Mix and set aside.

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### PECAN AND LEMON CRUNCHY PRALINÉ

180g Raw pecan nuts  
20g Water  
75g Sugar  
2 pieces Scraped vanilla beans  
2g Lemon zest

277g Total weight

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Toast the pecan nuts for approx. 15 minutes at 300°F (150°C).

Cook the water and sugar at 245°F (118°C) and add the pecan nuts and scraped vanilla beans. Cook until caramelized.

Add the lemon zest and pour the mixture onto a silicone mat.

Leave to cool then blend until the mixture has a soft, crunchy texture.

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### RAW PECAN STREUSEL

125g Raw pecan nuts  
100g European-style butter  
100g Sugar  
25g Egg whites  
125g Wholemeal flour  
3g Sel de Guérande salt

478g Total weight

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Grind down the pecan nuts in a food processor, add them to the other ingredients and mix until you have a homogeneous dough.

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### KOMUNTU 80% GENOISE SPONGE

205g Eggs  
70g Sugar  
205g **KOMUNTU 80%**  
55g Grape seed oil  
115g Egg whites  
70g Heavy cream 36%  
1g Salt  
90g All-purpose flour

811g Total weight

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Whip the eggs and sugar until firm.

Melt the couverture and oil at 130°F (55°C).

Add the egg whites and the cold cream. Mix with an immersion blender to create an emulsion and make a ganache.

Use a spatula to gently fold the beaten eggs into the ganache, then add the sifted flour and salt.

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**KOMUNTU 80% PECAN CRISP**

90g	Raw pecan nuts
370g	Raw pecan streusel
50g	<b>KOMUNTU 80%</b>
185g	Crunchy pecan and lemon praliné
4g	Fleur de sel
699g	Total weight

Toast the pecan nuts for approx. 25 minutes at 300°F (150°C).  
Grind the cooked streusel into large pieces.  
Melt the chocolate to approx. 105°F (40°C) then add the pecan praliné and fleur de sel and, finally, the streusel and chopped pecan nuts.  
Use immediately.

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**CRÈME ANGLAISE**

250g	Heavy cream 36%
250g	Whole milk
100g	Egg yolks
50g	Sugar
650g	Total weight

Bring the cream and milk to a boil and combine with the premixed egg yolk-sugar combination without overmixing.  
Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

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**KOMUNTU 80% CRÈME ANGLAISE MOUSSE**

480g	Crème anglaise
450g	<b>KOMUNTU 80%</b>
720g	Heavy cream 36%
1,650g	Total weight

Heat and strain the crème anglaise, then gradually combine with the partially melted chocolate.  
Immediately mix using an immersion blender to make a perfect emulsion.  
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.  
Once the mixture is smooth, check the temperature is at 115/120°F (45/50°C) and add the remaining frothy whipped cream.  
Use straight away.

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**PECAN AND PRALINÉ DECORATIVE JELLY**

200g	Whole milk
2g	Agar-agar
10g	Sugar
2g	Gelatin powder 220 Bloom
10g	Water for the gelatin
70g	Crunchy pecan and lemon praliné
294g	Total weight

Heat the milk in a saucepan.  
At approx. 115°F (45°C), whisk in the agar-agar combined with the sugar, then bring to a boil.  
Add the rehydrated gelatin.  
Pour into the praliné and mix.  
Leave to cool to approx. 140°F (60°C) before use.

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**ABSOLU CRISTAL NEUTRAL SPRAY MIX**

180g	<b>Absolu Cristal Neutral Glaze</b>
18g	Mineral water
198g	Total weight

Bring the Absolu Cristal neutral glaze to a boil in water.  
Immediately apply using a spray gun at approx. 175°F (80°C).

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**KOMUNTU 80% SPRAY MIX**

60g	<b>Cocoa butter</b>
140g	<b>KOMUNTU 80%</b>
200g	Total weight

Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).

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**KOMUNTU 80% ABSOLU SPRAY MIX GLAZE**

745g	<b>Absolu Cristal Neutral Glaze</b>
75g	Mineral water
180g	<b>KOMUNTU 80%</b>
900g	Total weight

Bring the Absolu Cristal neutral glaze to a boil in water.  
Add the chocolate and mix.  
Immediately apply using a spray gun at approx. 175°F (80°C).

## PREPARATION

Make the crèmeux, lemon marmalade, pecan praliné and streusel.

Make the sponge, pour it into a 38×27.5cm frame and bake for approx. 12 minutes at 355°F (180°C).

Make the crisp and spread it over the cold sponge. Store at 40°F (4°C).

Cut it into 22.5×3.5cm strips. Set aside for assembly.

## ASSEMBLY

Place a 4.5cm tall strip of acetate in a 28×10cm frame that will serve as the main support for your dessert.

Create an original shape with the acetate by placing a 4.5cm ring between one of the longer sides of the frame and the acetate.

Make the chocolate mousse and pour about 150g into the frame. Place a strip of crisp-covered sponge vertically against the flat side of the assembly, placing the crunchy side firmly against the frame.

Using a spatula, push the mousse around the acetate so it is completely lined.

Using a piping bag without a nozzle, randomly arrange approx. 15g of lemon marmalade and 15g of crunchy praliné on the mousse, without going as far as the edge of the assembly. Then pipe on 50g of chocolate crèmeux and finish off by adding about 15g lemon marmalade and 15g of pecan praliné. Cover this assembly with approx. 150g of mousse, smooth its surface and freeze it.

Make the jelly and pour it out between two 2mm rulers on a silicone mat. When the jelly is cold, cut it into strips of approx. 35×3cm. Spray it with a thin layer of Absolu Cristal.

## DECORATIONS

Spread some different types of pre-crystallized couverture chocolate onto strips of guitar paper. Before it has completely crystallized, cut the couverture into thin strips with a knife, then place these on rolls of different diameters so they take on a curved shape. Leave to set at 60°F (16°C).

Remove the dark strips from the mold and spray them with some Komuntu spray mix at low pressure to create a speckled effect.

Spread some pre-crystallized dark couverture chocolate between 2 transfer sheets and cut them into shapes matching the shape of the dessert. Leave to set at 60°F (16°C).

## FINISHING

Spray the dessert with chocolate Absolu glaze and decorate it lengthwise with a praliné jelly strip. Finish off with the chocolate decorations.

# ESSENTIALS

## INTENSE KOMUNTU 80% CRÉMEUX

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### EGG-BASED CRÈME ANGLAISE

588g Whole milk  
252g Heavy cream 36%  
168g Eggs  
67g Sugar

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.

Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.

Use immediately or cool quickly in the refrigerator.

### INTENSE KOMUNTU 80% CRÉMEUX

1,000g Egg-based Crème Anglaise  
415g **KOMUNTU 80%**

Heat the crème anglaise and mix with an immersion blender, then gradually combine with the partially melted chocolate while mixing with a spatula.

Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

## INTENSE KOMUNTU 80% WHIPPED GANACHE

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### GLUCOSE-BASED LIQUID STARCH

943g Whole milk  
75g Glucose DE 60  
26g Potato starch

Mix together a small portion of the cold milk with the potato starch, and set aside.

Heat the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

Pour part of the hot glucose milk over the milk-starch mixture.

Put everything back in the cooking appliance and bring to a boil.

### KOMUNTU 80% INTENSE WHIPPED GANACHE

1,000g Glucose-based liquid starch  
520g **KOMUNTU 80%**  
360g Heavy cream 36%

Gradually combine the hot liquid starch with the chocolate.

Immediately mix using an immersion blender to make a perfect emulsion.

Add the cold heavy cream.

Mix again very briefly.

Cover the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours.

Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

## LIGHT KOMUNTU 80% MOUSSE

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### LIGHT KOMUNTU 80% MOUSSE

500g Whole milk  
10g Gelatin powder 220 Bloom  
50g Water for the gelatin  
510g **KOMUNTU 80%**  
1,000g Heavy cream 36%

Heat the milk and add the rehydrated gelatin.

Gradually combine the hot milk with the partially melted chocolate, taking care to form a smooth emulsion.

Immediately mix using an immersion blender to make a perfect emulsion.

Once the mixture is at 100/105°F (38/42°C), combine with the frothy whipped cream.

Pour out immediately. Freeze.

## KOMUNTU 80% CRÈME ANGLAISE MOUSSE

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### CRÈME ANGLAISE

250g Heavy cream 36%  
250g Whole milk  
100g Egg yolks  
50g Sugar

Bring the cream and milk to a boil and combine with the premixed egg yolk-sugar combination without overmixing.  
Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

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### KOMUNTU 80% CRÈME ANGLAISE MOUSSE

600g Crème anglaise  
900g Heavy cream 36%  
560g **KOMUNTU 80%**

Heat and strain the crème anglaise, then gradually combine with the partially melted chocolate.  
Immediately mix using an immersion blender to make a perfect emulsion.  
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.  
Once the mixture is smooth, check the temperature is at 115/120°F (45/50°C) and add the remaining frothy whipped cream.  
Use straight away.

## KOMUNTU 80% JELLY

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### KOMUNTU 80% JELLY

600g Whole milk  
40g Sugar  
3g Pectin X58  
165g **KOMUNTU 80%**

Warm up the milk and drizzle in the sugar and pectin mixture.  
Bring to a boil while stirring.  
Gradually combine part of the hot milk with the chocolate, use a spatula to create an emulsion, and mix using an immersion blender as soon as possible.  
Incorporate the rest of the milk, then mix again.  
Pour out at approx. 115/120°F (45/50°C).

Important: This jelly cannot be frozen.

## KOMUNTU 80% GANACHE FOR FRAMES

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### KOMUNTU 80% GANACHE FOR FRAMES

555g Heavy cream 36%  
225g Glucose DE 60  
595g **KOMUNTU 80%**  
75g European-style butter

Heat the cream with the glucose to 165/175°F (75/80°C), then combine half with the chocolate fèves.  
Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.  
Once the ganache is at 95/105°F (35/40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix using an immersion blender again.  
Pour the ganache at a temperature of 93/95°F (34/36°C) into a frame previously fixed to a pre-coated guitar sheet.  
Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% relative humidity level.  
Turn out the ganache, coat it with a fine layer of couverture and cut it into your chosen shape.

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