



INSPIRATION



**FRUIT AS YOU HAVE NEVER SEEN,
TASTED OR WORKED WITH IT BEFORE**

WORK WITH FRUIT A WHOLE NEW WAY...



...WITH INSPIRATION

Inspiration is Valrhona's first range of fruit and nut couvertures, created with **natural flavors and colors**.

All Valrhona's chocolate-making expertise has been used to develop this technical feat which combines the unique texture of chocolate with the intense flavor and color of fruit.

WHAT MAKES INSPIRATION EXCEPTIONAL?



NATURAL COLORS

No artificial colorants, developed by Valrhona's expert R&D teams



AN INTENSE FRUIT FLAVOR

Free of preservatives and added artificial flavors



THE UNIQUE TEXTURE OF CHOCOLATE

An endless range of ways to add fruit to your recipes

Recipe



FRUIT



COCOA BUTTER
and a pinch of lecithin



SUGAR



INSPIRATION FÈVES



Members of our R&D team tell us their story...

Anais Leroux & Sébastien Charve
R&D Team

“ As we see it, Inspiration means vibrant, natural colors and a delicious flavor, but more than that, it represents a fantastic adventure.

In terms of its composition, it's a very simple product but it still required very extensive work around formulation, manufacturing techniques and application. It's thanks to teamwork that we were able to create this innovative range of fruit couvertures.

Despite all the product development we've already done, Inspiration was a genuinely ground-breaking project with new challenges that have given us a chance to grow with Valrhona.

”



ALMOND
INSPIRATION



STRAWBERRY
INSPIRATION



PASSIONFRUIT
INSPIRATION



RASPBERRY
INSPIRATION



YUZU
INSPIRATION

THE RANGE

INTENSE
STRONG
NATURAL



ALMOND INSPIRATION

Fresh
Almonds

PAIRINGS



Gourmet



Fruit

Kumquat



Redcurrant



Flavors

Puffed rice



Coffee



Spices

Sel de Guérande



Tirthal pepper

STRAWBERRY INSPIRATION

Candied Strawberry



Tangy

PAIRINGS

Fruit



Coconut



Lemon

Flavors



Orange blossom

Nougat



Verbena

White jasmine tea

Spices



Aniseed

Cilantro



Vanilla

Mint

PASSIONFRUIT INSPIRATION

Exotic Fruit



Tangy

PAIRINGS

Fruit



Exotic fruits



Hazelnuts & almonds

Pecan nuts

Flavors



Almond paste



Milk chocolate

Fruity praline

Spices



Mint

Szechuan pepper



Vanilla

Saffron

NEW FOR 2018

RASPBERRY INSPIRATION

Candied Raspberry



Tart

PAIRINGS

Fruit



Lemon

Pepper

Flavors



Cookies

Spices



Fennel



Lychee

Pistachio



Almond paste



Hibiscus

Technical sheet

Name	Fruit	Product Code	50g Sample Code	Composition
ALMOND INSPIRATION	Almond	14029	14674	Cocoa butter 30% min. Almond 31% - Sugar 38% - Fat 42%
STRAWBERRY INSPIRATION	Strawberry	15391	17316	Cocoa butter 37% min. Strawberry 14.2% - Sugar 47% - Fat 39%
PASSIONFRUIT INSPIRATION	Passionfruit	15390	17318	Cocoa butter: 32% min. Passionfruit juice 17.3% - Sugar 49.3% - Fat 34%
RASPBERRY INSPIRATION	Raspberry	19999	20069	Cocoa butter 35.9% min. Powdered raspberry 11.5% - Sugar 52% - Fat 37%
YUZU INSPIRATION	Yuzu	19998	20068	Cocoa butter 34.4% min. Yuzu juice 2.4% - Sugar 55% - Fat 38%

YUZU INSPIRATION

Fresh
Yuzu



Bittersweet

PAIRINGS

Fruit



Citrus fruits



Exotic fruits

Flavors



Jasmine tea

Herbs



Rum

Cereals

Spices



Timut pepper



Balsamic vinegar

Coffee

Coating	Molding*	Bars	Mousses	Cream Mixes & Ganaches	Ice Creams & Sorbets	Best-Before	Packaging
○	○	○	○	●	○	14 months	3kg bag of fèves
	●	○	○	○	-	10 months	3kg bag of fèves
	●	○	○	○	-	10 months	3kg bag of fèves
	●	○	○	○	-	10 months	3kg bag of fèves
	○	●	○	○	-	10 months	3kg bag of fèves

* See our guidelines for optimal storage conditions, page 23

● Ideal Application

○ Recommended Application

ESSENTIALS

CRÈME ANGLAISE

1000g Whole milk
200g Egg yolks
100g Caster sugar

CREAM MIX

ALMONDS:

1000g Crème anglaise
6g Gelatin

530g ALMOND INSPIRATION

STRAWBERRY:

200g Strawberry pulp
10g Glucose DE 38
6g Gelatin
30g Water for the gelatin
270g STRAWBERRY INSPIRATION
400g UHT cream 35%

PASSIONFRUIT:

200g Passionfruit pulp
10g Glucose DE 38
6g Gelatin
30g Water for the gelatin
310g PASSIONFRUIT INSPIRATION
400g UHT cream 35%

RASPBERRY:

200g Raspberry pulp
10g Glucose DE 38
6g Gelatin
30g Water for the gelatin
260g RASPBERRY INSPIRATION
400g UHT cream 35%

YUZU:

200g Yuzu pulp
10g Glucose DE 38
6g Gelatin
30g Water for the gelatin
310g YUZU INSPIRATION
400g UHT cream 35%

LIGHT MOUSSE

STRAWBERRY:

500g Strawberry pulp
11g Gelatin
55g Water for the gelatin
590g UHT cream 35%
320g STRAWBERRY INSPIRATION

PASSIONFRUIT:

500g Passionfruit pulp
12g Gelatin
60g Water for the gelatin
590g UHT cream 35%
375g PASSIONFRUIT INSPIRATION

RASPBERRY:

500g Raspberry pulp
11g Gelatin
55g Water for the gelatin
590g UHT cream 35%
290g RASPBERRY INSPIRATION

YUZU:

500g Yuzu pulp
12g Gelatin
60g Water for the gelatin
590g UHT cream 35%
380g YUZU INSPIRATION

WHIPPED GANACHE

ALMONDS:

Ganache:

450g UHT cream 35%
50g Glucose
50g Inverted sugar

650g ALMOND INSPIRATION

Whipped ganache:

900g Ganache
900g UHT cream 35%

STRAWBERRY:

450g Strawberry pulp
50g Glucose
50g Inverted sugar
1500g UHT cream 35%
1050g STRAWBERRY INSPIRATION

PASSIONFRUIT:

450g Passionfruit pulp
50g Glucose
50g Inverted sugar
1500g UHT cream 35%
1290g PASSIONFRUIT INSPIRATION
50g Cocoa Butter

RASPBERRY:

450g Raspberry pulp
50g Glucose
50g Inverted sugar
1500g UHT cream 35%
1000g RASPBERRY INSPIRATION

YUZU:

450g Yuzu pulp
50g Glucose
50g Inverted sugar
1500g UHT cream 35%
1290g YUZU INSPIRATION
50g Cocoa Butter

GANACHE FOR FILLING MOLDED CHOCOLATE BONBONS

ALMONDS:

500g UHT cream 35%
Inverted sugar*

850g ALMOND INSPIRATION

Bring the milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching). Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon. Strain and use immediately or quickly cool and use later.

Once the hot crème anglaise has been sifted, add the gelatin (which you have hydrated in advance). Gradually pour the mixture over the melted couverture, emulsifying it with a spatula. Immediately mix using an electric mixer to make a perfect emulsion. Leave to stiffen in the refrigerator.

Heat the pulp and glucose to a temperature of 175°F (80°C) and add the gelatin (which you have rehydrated in advance). Gradually pour the mixture over the melted couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator.

Heat the pulp and add the rehydrated gelatin. Slowly pour the hot pulp over the melted couverture. Immediately mix using an electric mixer to make a perfect emulsion. Once the mixture is at 95-105°F (35-40°C), pour over the cream which has been whipped until it has the texture of a mousse. Pour out immediately. Freeze.

Heat the smaller portion of cream, the glucose and the inverted sugar. Slowly pour this hot mixture onto the melted couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

Heat the pulp along with the glucose and inverted sugar. Slowly pour this hot mixture over the melted couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold whipping cream. Mix in the electric mixer again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

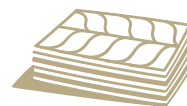
Heat the cream and inverted sugar together. Gradually pour the hot liquid over the melted couverture, stirring vigorously all the while. Immediately mix using an electric mixer to make a perfect emulsion. Pour into a frame at 90°F (33°C). Leave to harden for 24 to 48 hours at 60-65°F (16-18°C) and a 55/65% relative humidity level. * For better texture and conservation, calculate the total weight of the ganache, then add 8-10% of said weight in inverted sugar.

Make this cream mix for...



Éclair

Make this whipped ganache for...



Millefeuille



Chou pastry

ESSENTIALS

GANACHE FOR MOLDED BONBONS

STRAWBERRY:

300g Strawberry pulp
500g Caster sugar
50g Glucose
300g **STRAWBERRY INSPIRATION**
100g Strawberry pulp

RASPBERRY:

300g Raspberry pulp
500g Caster sugar
50g Glucose
280g **RASPBERRY INSPIRATION**
100g Raspberry pulp

PASSIONFRUIT:

300g Passionfruit pulp
500g Caster sugar
50g Glucose
300g **PASSIONFRUIT INSPIRATION**

YUZU:

300g Yuzu pulp
500g Caster sugar
50g Glucose
300g **YUZU INSPIRATION**

ALMOND INSPIRATION CRÈME ANGLAISE MOUSSE

ALMONDS:

600g Crème anglaise*
900g UHT cream 35%
6g Gelatin
1000g **ALMOND INSPIRATION**

INSPIRATION MERINGUE MOUSSE

ITALIAN MERINGUE:

35g Egg whites
50g Caster sugar
20g Water

MOUSSE:

STRAWBERRY:

100g Italian meringue
300g Strawberry pulp
8g Gelatin
40g Water for the gelatin
150g **STRAWBERRY INSPIRATION**
150g UHT cream 35%

PASSIONFRUIT:

100g Italian meringue
300g Passionfruit pulp
7g Gelatin
35g Water for the gelatin
170g **PASSIONFRUIT INSPIRATION**
150g UHT cream 35%

RASPBERRY:

100g Italian meringue
300g Raspberry pulp
7g Gelatin
35g Water for the gelatin
140g **RASPBERRY INSPIRATION**
150g UHT cream 35%

YUZU:

100g Italian meringue
300g Yuzu pulp
8g Gelatin
40g Water for the gelatin
170g **YUZU INSPIRATION**
150g UHT cream 35%

ALMOND INSPIRATION JELLY

ALMONDS:

40g Caster sugar
4g Pectin X58
600g Milk
220g **ALMOND INSPIRATION**

DESSERT GANACHE

STRAWBERRY:

360g Whole UHT milk
60g Inverted sugar
580g **STRAWBERRY INSPIRATION**

PASSIONFRUIT:

225g Whole UHT milk
20g Inverted sugar
755g **PASSIONFRUIT INSPIRATION**

RASPBERRY:

360g Whole UHT milk
60g Inverted sugar
580g **RASPBERRY INSPIRATION**

YUZU:

225g Whole UHT milk
20g Inverted sugar
755g **YUZU INSPIRATION**

Cook the larger portion of pulp, the sugar and the glucose at 220°F (104°C).
Stop cooking and let the temperature fall to 165-175°F (75-80°C).
Slowly pour this hot mixture onto the melted couverture.
Immediately mix using an electric mixer to make a perfect emulsion.
Add the smaller portion of pulp. Mix.

Cook the pulp, sugar and glucose at 220°F (104°C).
Stop cooking and let the temperature fall to 165-175°F (75-80°C).
Slowly pour this hot mixture onto the melted couverture.
Immediately mix using an electric mixer to make a perfect emulsion.

Add the rehydrated gelatin to the warm, strained crème anglaise.
Slowly pour the warm mixture over the melted couverture to make an emulsion.
Immediately mix using an electric mixer 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 100-105°F (38-40°C) and add the remaining frothy whipped cream.
Pour immediately and freeze.

Cook the sugar and water at 250°F (121°C). Pour the mix over the egg whites (which have been whipped up until they have the texture of a mousse) and allow a meringue to form.

Make the Italian meringue and leave it to cool down as you beat it on a medium speed setting.
Heat the pulp and add the rehydrated gelatin.
Slowly pour the hot pulp over the melted couverture.
Immediately mix using an electric mixer to make a perfect emulsion.
Once the mix is at 95-105°F (35-40°C), incorporate it into the Italian meringue and finish it off with some airy, whipped cream. Pour out immediately.
Freeze.

Mix the sugar and pectin X58 together.
Sift onto the warm milk and bring to the boil, stirring with a spatula all the while.
Gradually pour the hot milk onto the melted couverture, stirring vigorously with a spatula all the while.
Immediately mix using an electric mixer to make a perfect emulsion. Pour out at 95-105°F (35-40°C).

IMPORTANT: This jelly cannot be frozen. If you are planning to use the jelly later on, reheat it to 140°F (60°C) then use it at 95-105°F (35-40°C).

Make this jelly for...



*Plated
dessert*



Verrine

Heat the milk and the inverted sugar.
Slowly pour this mixture over the melted couverture.
Immediately mix using an electric mixer to make a perfect emulsion.
Set aside.

Make this ganache for...



Tartele



Macaron

L'OCCITAN

An original recipe by José Manuel Augusto, Pastry Chef at L'École Valrhona
Recipe for one 40 x 60cm frame



SOFT ALMOND SPONGE

665g Powdered almonds
530g Caster sugar
980g Whole eggs
270g Dry butter 84%
130g Egg whites
130g Caster sugar

In an electric mixer, mix together the almond powder, the larger portion of sugar and the eggs, then once aerated, incorporate the butter.
At the same time, beat the egg whites with the other portion of sugar.
Gently mix these two mixtures.
Spread into a frame and bake at 355°F (180°C) for 15-20 minutes.

STRAWBERRY CONFIT

1510g Strawberry pulp
250g Glucose syrup
450g Caster sugar
40g Pectin NH
150g Lemon juice

Heat the pulp and glucose to 105°F (40°C).
Mix the caster sugar with the pectin NH then add it to the heated pulp.
Boil. Add the lemon juice.
Store in the refrigerator or use immediately.

CREAM MIX

30g Caster sugar
14g Pectin X58
1860g Half-fat milk
155g Inverted sugar
1200g **ALMOND INSPIRATION**

Mix the sugar and pectin X58 together. Warm the milk and inverted sugar.
Whisk in the sugar-pectin mixture then bring to the boil, stirring all the while.
Gradually pour the hot liquid over the melted Almond Inspiration, stirring vigorously all the while.
Immediately mix using an electric mixer to make a perfect emulsion.

ABSOLU SPRAY MIX

500g ABSOLU CRISTAL NEUTRAL GLAZE
50g Water

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

ASSEMBLY AND FINISHING

Make the sponge and spread into two frames – Each one should contain 1350g.

While still hot, turn the sponge out onto a flat surface covered with baking paper, and press down gently on it until it is even. Make the strawberry confit, weigh out 1150g onto each slab of sponge (which you have now placed back in their frames) and spread out evenly while it is still hot. Leave to set in the refrigerator.

Make the cream mix and while still hot, weigh out 1600g onto one confit-covered sponge. Place the other sponge on top, then weigh out another 1600g of cream mix and spread evenly on top.

Store in the refrigerator.

Once set, slice up your desserts then spray on some Absolu glaze using a spray gun. Freeze.

Use a piping bag filled with tempered Almond Inspiration to randomly sketch out lines onto confectionery dipping paper until you have a “straw” effect. Leave to harden.

Dip an egg-shaped cutter in tempered Almond Inspiration then press it onto confectionery dipping paper so you get egg outlines. Leave to harden.

Use a hot knife to slice up your straw decoration so it fits your desserts exactly, then use a brush to add some gold sparkling powder and give your decoration some depth.

Place the straw decoration on the dessert, position the egg decorations and finish off with a logo.

SYMPHONY

An original École Valrhona recipe
Makes 24 pieces



	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
INSPIRATION CREAM MIX	135g Strawberry pulp 185g INSPIRATION	135g Passionfruit pulp 210g INSPIRATION	135g Raspberry pulp 175g INSPIRATION	135g Yuzu pulp 210g INSPIRATION
INSPIRATION PRESSED SHORTCRUST	280g INSPIRATION	280g INSPIRATION	280g INSPIRATION	280g INSPIRATION

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table on the left-hand page.

INSPIRATION CREAM MIX

* Fruit pulp	Mix the pulp and glucose and heat them to approx. 175°F (80°C).
10g Glucose DE 38	Add the gelatin (which you have rehydrated in advance).
5g Gelatin powder 220 bloom	Slowly pour this mixture over the melted couverture.
20g Water for the gelatin	Immediately mix using an electric mixer to make a perfect emulsion.
* INSPIRATION	Add the cold cream.
265g UHT cream 35%	Mix in the electric mixer again. Leave to stiffen in the refrigerator.

VANILLA OPALYS NAMELAKA

120g Whole UHT milk	Bring the milk to the boil with the scored vanilla pod.
1 Vanilla pod	Infuse the pod for approx. 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight. Heat the infused milk with the glucose.
10g Glucose DE 38	Add the rehydrated gelatin.
3g Powdered gelatin (220 Bloom)	Slowly pour this mixture over the melted couverture.
15g Water for the gelatin	Mix to form a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably overnight.
220g OPALYS 33% CHOCOLATE	
240g UHT cream 35%	

INSPIRATION PRESSED SHORTCRUST

280g Almond shortcrust	Break the shortcrust pastry into pieces in an electric mixer, then incorporate the Éclat d'Or and the melted fruit couverture. Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.
180g ÉCLAT D'OR	
* INSPIRATION	

ALMOND SHORTCRUST PASTRY

140g Strong white bread flour	Mix the powdered ingredients with the cold, cubed butter.
70g Dry butter 84%	As soon as the mixture is completely smooth, add the cold eggs.
50g Icing sugar	As soon as you obtain an even dough, stop mixing.
18g Powdered blanched almonds	Store in the refrigerator or spread out immediately.
1g Salt	Bake at 300°F (150°C).
30g Whole eggs	

ABSOLU SPRAY MIX

200g ABSOLU CRISTAL NEUTRAL GLAZE	Bring the neutral Absolu Cristal Neutral Glaze to the boil in water.
20g Water	Immediately apply using a spray gun at about 175°F (80°C).

ASSEMBLY AND FINISHING

Assembly: Prepare the cream mix, namelaka and pressed shortcrust. Make rounds of pressed shortcrust (approx. 30g each) using a 6.5cm diameter ring. Store in the refrigerator. Make a spiral of cream mix on top of the pressed shortcrust rounds (approx. 20g) using a piping bag with a 6mm diameter plain round nozzle. Store in the freezer. Add some namelaka droplets (approx. 25g) to the spiral of cream mix using a piping bag with a plain round 6mm-diameter nozzle. Freeze. Add a layer of neutral glaze.

Finishing: Sprinkle on some Opalys crunchy pearls and put a curved 7cm-diameter disk of Inspiration in place.

FILO

An original recipe by David Briand, Pastry Chef at École Valrhona
 Makes 24 desserts (diameter: 7.5cm)



	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
INSPIRATION PRESSED SHORTCRUST	150g INSPIRATION	150g INSPIRATION	150g INSPIRATION	150g INSPIRATION
INSPIRATION CREAM MIX	180g Strawberry pulp 245g INSPIRATION	180g Passionfruit pulp 280g INSPIRATION	180g Raspberry pulp 235g INSPIRATION	180g Yuzu pulp 280g INSPIRATION
INSPIRATION FROSTING	80g Strawberry pulp 165g INSPIRATION	80g Passionfruit pulp 185g INSPIRATION	80g Raspberry pulp 155g INSPIRATION	80g Yuzu pulp 190g INSPIRATION

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table on the left-hand page.

ALMOND SHORTCRUST PASTRY

75g Strong white bread flour
35g Dry butter 84%
30g Icing sugar
10g Powdered almonds
0.5g Salt
15g Whole eggs

Mix the powdered ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs. Stop as soon as you have a homogeneous paste. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

INSPIRATION PRESSED SHORTCRUST

150g Almond shortcrust
150g ÉCLAT D'OR
* **INSPIRATION**

Break the shortcrust pastry into pieces in an electric mixer, then incorporate the Éclat d'Or and the melted fruit couverture. Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

VANILLA WHIPPED GANACHE

330g UHT cream 35%
1 Vanilla pod
1g Lime zest
30g Glucose DE 38
30g Inverted sugar
230g OPALYS 33%
500g UHT cream 35%

Heat the smaller portion of cream. Infuse it with the vanilla pod and the lime zests for 20 minutes. Sieve through a chinois and rectify the cream's weight. Add the glucose and inverted sugar. Slowly pour the hot mixture over the melted Opalys. Immediately mix using an electric mixer to make a perfect emulsion. Add the second portion of cold liquid cream. Mix again in an electric mixer. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

INSPIRATION CREAM MIX

* Fruit pulp
10g Glucose DE 40
5g Gelatin powder -
220 bloom
25g Water for the gelatin
* **INSPIRATION**
360g UHT cream 35%

Heat the fruit pulp with the glucose until the two reach a temperature of approx. 176°F (80°C), then add the gelatin (which you have rehydrated in advance). Slowly pour this mixture over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator.

INSPIRATION FROSTING

* Fruit pulp
110g Caster sugar
130g Glucose DE 38
110g Sweetened condensed milk
12g Gelatin powder -
220 bloom
60g Water for the gelatin
* **INSPIRATION**
165g ABSOLU CRISTAL NEUTRAL GLAZE
16g Water
SQ Colorant

Use the sugar, fruit pulp and glucose to make a syrup, then cook at 220°F (104°C). Incorporate the sweetened condensed milk and the rehydrated gelatin, then gradually pour the mix out over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Bring the Absolu Cristal to the boil, then add it to the smaller portion of water and colorant in order to slightly accentuate its vibrancy. Mix in an electric mixer. Store in the refrigerator. Leave to harden for 12 hours before use.

USE:
Reheat the frosting to 90-95°F (32-34°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

ABSOLU SPRAY MIX

700g ABSOLU CRISTAL NEUTRAL GLAZE
70g Water

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

ASSEMBLY AND FINISHING

Assembly: Make rounds of pressed shortcrust (approx. 15g each) using a 6cm diameter ring. Store in the refrigerator.

Make a spiral of cream mix on top of the pressed shortcrust rounds (approx. 10g) using a piping bag with a 6mm diameter plain round nozzle. Store in the freezer. Line your 7.5cm diameter rings with clear acetate.

Whip up the whipped ganache, then pour about 45g into each ring. Put the pressed shortcrust in place, making sure to put the cream mix on the same side as the ganache. Freeze. Turn out, then ice with Strawberry or Passionfruit Inspiration frosting. Use a piping bag with a 6mm diameter round nozzle to make a spiral of cream mix on top (approx. 15g). Freeze. Add a layer of neutral glaze.

Finishing: Put a metal rolling pin in the freezer. Use a piping bag (without a nozzle) and some pre-set fruit couverture to make the "eyebrows" and place them around the cream mix spiral.

SILLON

An original recipe by Rémi Montagne
Pastry Chef at L'École Valrhona
Recipe makes 24 fingers

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table below.

CRUNCH

- 230g Dry butter 84%
- 340g Brown sugar
- 340g Flour
- 70g Egg whites
- 4g Vanilla powder

Mix all the ingredients together (make sure the egg white has a liquid consistency).
Spread the results out thinly between two sheets of baking paper.



INSPIRATION DESSERT GANACHE

- * Whole UHT milk
- * Inverted sugar
- * **INSPIRATION**

Heat the milk and the inverted sugar.
Slowly pour this mixture over the melted couverture. Immediately mix using an electric mixer to make a perfect emulsion. Set aside.

ASSEMBLY AND FINISHING

Make the crunch and spread it between two large sheets of confectionery dipping paper (product ref. 12675) to a thickness of about 2mm. Freeze.

Prepare the ganache and put it in the refrigerator.

Once it has completely cooled, cut out 12 x 2cm rectangles of cookie crunch.

Put these on a micro-perforated silicone baking mat.

Bake at 300°F (150°C) for approx. 15 minutes.

Leave to cool, then use a piping bag with a 6mm-diameter nozzle to make a strip of approx. 8g of ganache on two out of three rectangles.

Place the rectangles one on top of the other so that you obtain three layers of crunch and two layers of ganache. Make a thin layer of pre-set fruit couverture to go on top, then turn it out onto a printed sheet.

	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
GANACHE	125g Whole UHT milk 20g Inverted sugar 205g INSPIRATION	80g Whole UHT milk 10g Inverted sugar 265g INSPIRATION	125g Whole UHT milk 20g Inverted sugar 205g INSPIRATION	80g Whole UHT milk 10g Inverted sugar 265g INSPIRATION

MALINKO

An original recipe by Romain Grzelczyk,
Pastry Chef at L'École Valrhona
Recipe makes 240 x 3cm half-spheres

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table below.

INSPIRATION & BAHIBE GANACHE

* Fruit pulp

500g Caster sugar

50g Glucose

385g BAHIBE 46%

150g Dry butter 84%

* **INSPIRATION**

Cook the pulp, sugar and glucose at 220°F (104°C). Stop cooking and let the temperature fall to 165-175°F (75-80°C).

Slowly pour this hot mixture over the melted Bahibe.

Immediately mix using an electric mixer to make a perfect emulsion. As soon as the mixture is at 95°F (35°C), add the tempered butter and mix in an electric mixer.



ASSEMBLY AND FINISHING

Use a spray gun and spray gun mixture which you have pre-set at 85°F (30°C). Partially spray the half-sphere molds.

Scrape off any excess and leave to harden.

Then use as a mold for the pre-set fruit couverture.

Turn out and leave to spread for a few moments, then smooth away any excess.

Drain the molds by holding them suspended over two rulers. Before they harden completely, trim any excess off the half-spheres. Leave to harden.

Use a piping bag to fill the half-spheres with ganache. Make sure that when you do this, the ganache does not reach a temperature of 80°F (28°C).

Leave to harden for 24 hours at 60°F (17°C) and a 60% relative humidity level.

To seal the chocolate bonbons, use a heat gun to soften the edges of the half-spheres, then close off the hole with some tempered Bahibe.

This way, the joints will be seamless.

	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
INSPIRATION & BAHIBE GANACHE	500g Strawberry pulp 1200g INSPIRATION	500g Passionfruit pulp 1200g INSPIRATION	500g Raspberry pulp 1200g INSPIRATION	500g Yuzu pulp 1200g INSPIRATION

GLAGLA ICE CREAM BAR

An original recipe by L'École Valrhona
Makes 100 bars

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table below.

COCONUT SORBET

- 2100g** Mineral water
- 420g** Caster sugar
- 525g** Atomized glucose
- 105g** Inverted sugar
- 6g** Carob gum
- 6g** Guar gum
- 2630g** Coconut pulp

Heat the water. Once it is at 85°F (30°C), add the sugars (sugar, atomized glucose and inverted sugar). At 115°F (45°C), add the stabilizers mixed with about 10% of the first portion of sugar. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Mix the syrup and fruit pulp first by hand and then in an electric mixer. Leave the mixture to sit for at least 4 hours. Mix in an electric mixer and churn at between 15-20°F (-6°C to -10°C). Store in the freezer at 0°F (-18°C).



INSPIRATION FROSTING

* **INSPIRATION**

360g Grape seed oil

Mix the melted couverture with the oil.
Use at 85-95°F (30-35°C).

ASSEMBLY AND FINISHING

Prepare the sorbet.
Fill the molds, smooth the sorbet and freeze.
Turn out the sorbets and dip them in the frosting mix at approximately 90°F (32°C). Sprinkle them with a pre-prepared mixture of grated coconut and silver sparkling powder (product ref. 13922).
Store at a temperature of 65°F (-18°C).
Serve at 5°F (-14°C).
You can create a marble effect in the bars' middles using strawberry, passionfruit, yuzu or raspberry sorbet.

	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
INSPIRATION ICING	1800g INSPIRATION	1800g INSPIRATION	1800g INSPIRATION	1800g INSPIRATION

SUDO

An original recipe by L'École Valrhona
Makes 24 bars

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table below.



ALMOND CAKE MIX

- 490g** Whole eggs
- 140g** Inverted sugar
- 240g** Caster sugar
- 170g** Powdered blanched almonds
- 240g** French white pastry flour
- 14g** Baking powder
- 230g** Whole UHT milk
- 190g** Clarified liquid butter

Mix together the eggs, inverted sugar and caster sugar. Sift the flour and baking powder, then add these to the mix along with the powdered almond. Pour in the milk and melted liquid butter.

INSPIRATION CRUNCHY FROSTING

* INSPIRATION

- 35g** Cocoa butter
- 17g** Grape seed oil

Mix the melted couverture and melted cocoa butter with the oil. Use at 85-95°F (30-35°C).

ASSEMBLY AND FINISHING

Prepare the cake and add 20% (by weight) of the chopped Inspiration. Fill the 5cm cube molds with approx. 70g of mixture. Bake at 340°F (170°C) for approx. 15 minutes.

Freeze. Turn out the cakes and store them in the refrigerator. To complete your product, use a piping bag without a nozzle to make a dab of crunchy frosting (approx. 15g) in the square mold you used for your cakes, then put the cake cubes straight back on top to partially ice them.

	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
INSPIRATION CRUNCHY FROSTING	350g INSPIRATION	350g INSPIRATION	350g INSPIRATION	350g INSPIRATION

CABOSSE

An original recipe by Anthony Bourdillat
Pastry Chef at L'École Valrhona
Makes 10 cocoa pods

* The ingredients marked in gold vary depending on the type of Inspiration you choose for your recipe. See the table below.

MENDIANTS

* INSPIRATION

* Each Inspiration couverture uses different ingredients, see table

Pour the pre-set fruit couverture into a 4mm ganache frame (product ref. 3346).

When the couverture starts to set, cut out 30 x 30mm squares and/or 10 x 60mm rectangles.

Store at 60°F (17°C).

Use a cutting string from a pastry cutter to trace, then cut out, the squares of fruit couverture. Place the various ingredients on each square. Dab some pre-set Inspiration couverture at the center to stick the different parts together. Store at 60°F (17°C).



GUANAJA SPRAY GUN MIXTURE

350g GUANAJA 70%

150g Cocoa butter

Melt the ingredients together. Reduce the temperature of the mixture to 85-90°F (30-32°C). Use a chinois to strain before using the mixture.

ASSEMBLY AND FINISHING

Molding: Use the pre-set Guanaja spray mix to spray the inside of the cocoa pod molds (product ref. 10841), then leave them to harden.

Use the pods to mold the pre-set Guanaja couverture.

Turn out and leave the couverture to spread for a few moments, then smooth away any excess.

Drain the molds by holding them suspended over two rulers.

Before hardening is complete, trim away any excess, then mold again. Tap the mold to get the thickness you require.

Leave to harden, trim again, then refrigerate for a few minutes then leave at a temperature of 65°F (17°C) until the chocolate is ready to slip out of its mold.

Assembly: Turn out the half-pods and fill them with 12-15 mendiants. Slightly soften the half-pods, then assemble them together.

	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
MENDIANTS	<p>600g INSPIRATION</p> <p>140g White dragées (sugar coated almonds)</p> <p>140g Iranian raw pistachios</p> <p>140g Diced orange cold confit</p>	<p>600g INSPIRATION</p> <p>140g Caramelized hazelnuts</p> <p>140g Currants</p> <p>100g CARAMÉLIA CRUNCHY PEARLS</p> <p>100g Grated coconut</p>	<p>600g INSPIRATION</p> <p>140g White dragées (sugar coated almonds)</p> <p>140g Pine kernels</p> <p>140g Candied diced lemon</p>	<p>600g INSPIRATION</p> <p>140g Toasted almonds</p> <p>140g Cranberries</p> <p>140g OPALYS CRUNCHY PEARLS</p>

RECOMMENDATIONS FOR USE



PRECAUTIONS AND RECOMMENDATIONS FOR ALMOND INSPIRATION

Molding: A few things to bear in mind when you're molding: Make your molded products as close to the date you intend to sell them as possible and make sure you rotate the items on your displays. After you have made them, store your molded products at 60-65°F (16-18°C) away from sunlight.

PRECAUTIONS AND RECOMMENDATIONS FOR FRUIT INSPIRATION

Strawberry Inspiration, Passionfruit Inspiration, Raspberry Inspiration and Yuzu Inspiration are made using real fruit, without any colorings or preservatives. This means they are more delicate to work with, and tend to be thicker than normal chocolates. Here are a few simple recommendations for working with Inspiration products:

Storage:

- Store your bags of fèves at a maximum temperature of 65-70°F (18-20°C) away from sunlight and humidity,
- Take care to reseal any bags after opening.

Use:

- When you are melting your product, we recommend that you stir it continuously,
- If you are tempering your product, see the graph included on labels for 3kg bags.

Molded products, bars, chocolate bonbons:

- Leave as short a period of time between making these items and putting them on your store shelves,
- Keep your creations in your store room at a temperature no higher than 65°F (18°C), away from light and humidity,
- Store your creations in your store for no more than 4 weeks,
- **A tip for your store:** If you keep your products in opaque packaging, they will last for much longer.





INSPIRATION



ABSOLUTELY FRUITIFUL!

TWO NEW FLAVORS
YUZU & RASPBERRY



#ValrhonaInspiration