



Tulakalum 75%

Tulakalum : Revealing the unique intensity of the Belizean cocoa

HISTORY

Tulakalum means “together” in Mayan dialect, and it was only thanks to collaborative efforts between our partner-producer Maya Mountain and our sourcing team that we were able to relaunch this exceptionally rare Belizean cocoa variety. Our flavor experts got to work so that you could enjoy this chocolate just as nature intended it. Because this was our aim, Tulakalum has a cocoa content of 75% and does not contain any lecithin. Its high fat content comes from its cocoa and offers an ideal texture for all kinds of pastry-making and chocolatier’s applications, including coating. Our desire is to offer you the best of Belizean cocoa in a chocolate with a high cocoa content and a unique sensory profile.

ORIGIN

The plantation in the heart of Belize produces cocoa exclusively for Valrhona. It was founded in the 1970s and planted up with a unique mixture of cacao varieties. It is the only cocoa plantation for miles around and is nestled in a valley known as “Yamwits”, which means “between the mountains” in the Cayo district’s Mayan dialect. Over the years, it has changed hands multiple times, been abandoned and left battered by cyclones, but its most recent owner, Henry Canton, has managed to preserve its unique cacao tree orchard and intends to develop it further. We signed a ten-year partnership to rehabilitate and develop it through a variety of different schemes. Together with our partners, we reconstructed the plantation’s infrastructure so that it could produce exceptional cocoa – which allowed us to create Tulakalum in 2019.



Rémi Poisson

**PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA**

“

Tulakalum’s high cocoa content lends an astonishing chocolatey power to all kinds of applications, as well as investing them with delicate, complex aromatics.

”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**

MINOR NOTE: **TANGY**

EXCEPTIONAL NOTE: **COCOA NIBS**

Tulakalum’s nutty intensity and powerful cocoa nibs dreamily encapsulate the gorgeous biodiversity of Belize, an endlessly colorful country with rich culture and history.



V

PACKAGING

3kg Fèves bag

Code : 25295

COMPOSITION

Cocoa min. 75%

Fat 44%

Sugar**24%

INGREDIENTS

Belizean cocoa beans, brown sugar, cocoa butter, vanilla.

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

TULUKALUM 75%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX
& GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



Ideal application



Recommended application

ASSOCIATIONS



VIOLET



EXOTIC FRUITS



RHUBARB



CHESTNUT



ANISEED



ALMONDS PASTE



SESAME



Abysses Dessert

An original l'École Valrhona recipe

TULAKALUM 75% SPONGE

365 g Egg whites
 200 g Caster sugar
 180 g Egg yolks
 390 g TULAKALUM 75%
 200 g Dry butter 84%
 65 g Traditional French wheat flour
 1400 g Total weight

Beat the egg whites with the sugar. Add the egg yolks to the chocolate and butter, which you have melted at approx. 120/130°F (50/55°C). Incorporate a small amount of beaten egg white to make the mixture more liquid, followed by the remaining egg whites and finally the sifted flour.

CRÈME ANGLAISE

610 g UHT cream 35%
 610 g Whole UHT milk
 245 g Egg yolks
 120 g Caster sugar
 1585 g Total weight

Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching).

Thicken the mixture at a temperature of 185°F (84°C), strain through muslin and use immediately.

TULAKALUM 75 % CREAM MIX

1090 g Crème anglaise
 405 g TULAKALUM 75%
 1495 g Total weight

Once the crème anglaise has been heated and strained through a chinois, use a spatula to create an emulsion by pouring it slowly onto the melted chocolate.

Immediately mix using an electric mixer to make a perfect emulsion.

Leave to stiffen in the refrigerator

TULAKALUM 75% CRÈME ANGLAISE-STYLE MOUSSE

310 g Crème anglaise
 325 g TULAKALUM 75%
 465 g UHT cream 35%
 1100 g Total weight

Once the crème anglaise has been warmed and sieved through a chinois, gradually pour out onto the melted chocolate.

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 115/120°F (45/50°C) and add the remaining frothy whipped cream.

ALMOND SHORTCRUST PASTRY

140 g Traditional French wheat flour
 70 g Dry butter 84%
 50 g Icing sugar
 20 g Blanched powdered almonds
 1 g Salt
 30 g Whole eggs
 311 g Total weight

Mix the powdered ingredients with the cold, cubed butter.

As soon as the mixture is completely smooth, add the cold eggs.

As soon as you obtain an even dough, stop mixing.

Store in the refrigerator or spread out immediately.

Bake at 300°F (150°C).

TULAKALUM 75% PRESSED SHORTCRUST PASTRY

75 g Cocoa nibs
 3 g Fleur de sel
 280 g Almond shortcrust pastry
 125 g Éclat d'or
 215 g TULAKALUM 75%
 698 g Total weight

Grind together the nibs and fleur de sel until they have broken up a little.

Using an electric mixer, break the baked pastry into crumbs and add the nibs, fleur de sel, Éclat d'Or and melted chocolate.

TULAKALUM 75% SPRAY ICING

450 g Absolu Cristal neutral glaze
 45 g Water
 105 g TULAKALUM 75%
 600 g Total weight

Bring the neutral Absolu Cristal neutral glaze to the boil in water.

Add the chocolate and mix in an electric mixer.

Immediately apply using a spray gun at about 175°F (80°C).

ABSOLU SPRAY MIX

450 g Absolu Cristal neutral glaze
 45 g Water
 495 g Total weight

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

Make the biscuit and spread 1400g into each 40x60cm tray. Bake at 355°F (180°C) for approximately 25 minutes. Make the reconstituted shortcrust pastry and the glaze. Spread 100g of shortcrust into a 17cm-diameter ring, making sure that it has an uneven look around the edges. Immediately turn the shortcrust out, and repeat. Use the leftover shortcrust for making the decorative arch shapes. Cut out 13cm-diameter sponge disks (you will need 2 for each dessert). Line some 14cm-diameter, 4.5cm-tall rings with a strip of acetate. Make the cream mix, then pour 120g into each ring. Insert the sponge, then repeat the process one more time. Leave to set for a few hours in the refrigerator, then freeze. Turn out the inserts and immediately ice with the chocolate spray icing. Freeze. Make the mousse, pour 180g into each 16cm-diameter ring, then use a toothpick to lower the insert into the center. Freeze. Turn the mousses out and immediately ice each one with Absolu spray glaze. Freeze. Place the desserts on the shortcrust pastries and decorate them with a logo and your shortcrust arches.



VALRHONA

Hummingbird Citrus

Belize



BELIZE
Yamwits Valley, Cayo
17°7'55.5"N
88°38'31.2"W

2014
PARTNERSHIP
SIGNATURE

Renewed in 2021
for 10 years

EXCLUSIVE
ON COCOA

Xibun River Estate
since 2014

46
EMPLOYEES

in the plantation

Hummingbird Citrus is a Belizean citrus, coconut and cocoa farm. Since 2014, we have been working together to rehabilitate the abandoned Xibun River Estate plantation. Founded in the 1970s, the plantation took its name from the Xibun River that runs alongside its border. It was eventually acquired by Hummingbird Citrus under the initiative of its director, Henry Canton, with the aim of revitalizing the plantation.

CERTIFIED BY B CORPORATION®

In 2020, Hummingbird Citrus will join Silk Grass Farms. This Belizean family of companies includes a diversified plantation (growing coconuts, citrus fruit and more) committed to implementing innovative regenerative agricultural practices allowing it to make a positive social and environmental impact. It also encompasses a state-of-the-art agribusiness that turns harvests into high quality food and beverages, stimulating the local economy. Silk Grass Farms' commitments have earned it the distinction of being the first B-Corp certified company in Belize. All of its post-tax profits fund the non-profit organization Silk Grass Wildlife Preserve, which manages a private protected natural area with almost 10,000 hectares of primary rainforest in the Maya Mountains. Founded by Mandy Cabot and Peter Kjellerup, the Silk Grass Wildlife Preserve has created an ecological corridor by connecting three other protected areas: Cockscomb Basin Jaguar Preserve, Sittee River Forest Preserve and Bocawina Mayflower National Park.



18 RENOVATED HOMES

By joining Silk Grass Farms, Hummingbird Citrus takes its ambitions to the next level: a 5-year infrastructure restoration plan is in place to provide excellent quality accommodation for the families of the 46 employees. In this project—in which Valrhona is a partner—18 homes will be renovated, including access to drinking water and electricity while complying with anti-hurricane standards. The social and environmental ambitions and high-quality produce of Hummingbird Citrus make it a natural partner for Valrhona.

OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

Since 2014

Restoration of Xibun River Estate: Restoration of access roads, drainage channels, pruning of old cocoa trees and shade trees, planting of new cocoa trees, planting coconut trees on an intercropping basis.

From 2016 to 2020

Rebuilding XRE employee housing following Hurricane Earl: replacing broken roofs, reconstruction of the communal kitchen, providing access to drinking water and electricity.

Hurricane Earl struck Xibun River Estate in 2016, and much of the refurbishment work had to be restarted.

Installation and maintenance of cocoa preparation infrastructure and equipment: fermentation tanks, solar drying beds and storage warehouse.

2021

A 5-year plan is in place for the thorough rehabilitation of the homes of the 46 plantation employees and their families. In total, 18 housing units will be fully renovated with access to drinking water and electricity.

kitchen and sanitary facilities; all up to anti-hurricane standards.

Xibun River Estate has not used any chemical pesticides or herbicides since its refurbishment, the plantation has been covered with grass.



THE IMPACT

180ha
RESTORED

80ha
REPLANTED
with cocoa

80
PEOPLE
will be housed in refurbished housing, including the 46 plantation employees and their families.