



Equateur 80%

Take your creations to the next level with intense cocoa flavor

HISTORY

With Equateur 80%, Valrhona invites you to explore the typical characteristics of cocoa from Ecuadorian plantations. Indeed, these cocoa varieties have strong notes of astringency. That's why they were previously intended for blended chocolates. Thanks to this single origin chocolate, Ecuadorian cocoa reveals its bitter, herbal, astringent, and subtly spiced notes.

ORIGINS

Valrhona has maintained long-term relationships with Ecuadorian producers for the past decade. Our expertise and close working relationship with producers have enabled us to select 9 terroirs for the production of Equateur 80%: Vinges, Quinindé, Simon Bolivar, La Union, Mata de Cacao, Ricaurte, San José del Tambo, Naranjal, and Lagarto. Equateur 80% is an excellent illustration of the know-how developed locally since the 17th century.



Rémi Poisson

**PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA**

“
Chocolate made with 80% cocoa beans, revealing the aromatic power and typical flavors of its terroirs.
”

SENSORY PROFILE

BITTERNESS
HERBAL
ASTRINGENT
SWEETLY SPICED

Equateur 80% leads us deep within the Amazonian ecosystem with its bitter, herbal, and sweetly spiced notes.



PACKAGING

3kg bag of fèves

Code: 46175

COMPOSITION

Cocoa 80% min.

Fat 43%

Sugar** 20%

INGREDIENTS

Ecuadorian cocoa beans, sugar.

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

EQUATEUR 80%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX AND GANACHES	SPONGES AND PASTRY	ICE CREAMS AND SORBETS	DRINKS AND SAUCES
TECHNIQUE	-	-	●	●	●	●	●	●

- Use not recommended

● Recommended use

The Essentials

Uses and technical information

INTENSE EQUATEUR 80% GANACHE FOR DESSERTS, MACARONS, AND TARTS



250g Whole milk
185g Whipping cream
150g Invert sugar
415g **EQUATEUR 80%**

Heat the milk, cream, and invert sugar to 175°F (80°C).
Gradually pour it onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend as soon as possible until you have a perfect emulsion.
Pour into a tray, seal the surface with plastic wrap, and allow to crystallize ideally for 12 hours at 40°F (4°C) before use.
To fill a tart crust, pour in the ganache at around 85°F (30°C).
Leave the tarts to set at room temperature.
Keep refrigerated.
For macarons, pipe the crystallized ganache inside, then set aside in the refrigerator for 1/2 hours before freezing.
Defrost at 40°F (4°C).

EQUATEUR 80% GANACHE FOR FRAMES

560g Whipping cream
115g Glucose DE60
115g Invert sugar
585g **EQUATEUR 80%**
75g European-style butter

Heat the cream with the glucose and invert sugar at 170/175°F (75/80°C).
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 butter warmed to approx. 65°F (18°C) and mix using an immersion blender again.
At 95/100°F (34/36°C), pour the ganache into a frame (34 x 34cm – H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture.
Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level.
Remove from the mold, coat with chocolate, and cut into your chosen shape.
Allow the ganache to set completely and coat it.

INTENSE EQUATEUR 80% CRÈMEUX



CRÈME ANGLAISE

585g Whole milk
250g Whipping cream
100g Glucose DE60
165g Eggs

Bring the milk, cream, and DE60 glucose to a boil, then combine them with the egg yolks.
Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

INTENSE EQUATEUR 80% CRÈMEUX

1000g Crème anglaise
470g **EQUATEUR 80%**

Weigh out the amount of hot crème anglaise required for the recipe.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using 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 EQUATEUR 80% CRÈME ANGLAISE MOUSSE



CLASSIC CRÈME ANGLAISE FOR THE INTENSE MOUSSE

155g Whole milk
30g Glucose DE60
30g Egg yolks

Bring the milk and glucose DE60 to a boil and combine it with the egg yolks.
Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.
Use immediately or cool down quickly and store in the refrigerator.

INTENSE EQUATEUR 80% CRÈME ANGLAISE MOUSSE

200g Classic crème anglaise for the intense mousse
180g **EQUATEUR 80%**
340g Whipping cream

Weigh out the amount of hot crème anglaise required for the recipe.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend vigorously as soon as possible until you have a perfect emulsion.
Check the temperature (115/118°F or 45/47°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.

VALRHONA
Osella
Ecuador



ECUADOR

Guayaquil
2°10'37.9"S
79°49'48.7"W

2019
PARTNERSHIP
SIGNATURE

Length of partnership :
5 years

PRIVATE
COMPANY
TYPE OF
ORGANIZATION

287
PRODUCERS

and 44 employees

A LONG-TERM PARTNERSHIP

Valrhona first met with Osella's director, Mr Jacinto Andrade, in 2017. After several exchanges about our respective approaches, covering cocoa quality and our views on building long-term relationships, as well as sample analyses, field visits and meeting producers, we decided to start a commercial relationship in 2018..

All of these exchanges focused on "Nacional" cocoa, Ecuador's emblematic variety.

Following this first collaboration, a partnership was signed in 2019, in order to build our relationship and develop our strategy to benefit the sustainability of the cocoa "Nacional" sector.



OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

Since 2019, we have funded a producer support program led by Osella with the help of a team of technicians

This project covers 8 provinces across the country and aims to improve producers' agricultural practices, from pruning, fertilizing and renovating plots, to improving fermentation and drying.

This project is focused on the preserving the national treasure that is the "Nacional" cocoa variety.



THE IMPACT

296
PRODUCER
BENEFICIARIES

1,920ha
IMPACTED

INCOMES
IMPROVED

for producers via
quality premiums