



VALRHONA  
SELECTION



# SÉLEC TION


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BARISTA



# EDITORIAL

*Paving the way  
for tomorrow's  
gastronomy*



Beverage is booming everywhere (Coffee shops, hybridization from former bakeries, Hotel/restaurants...) and is now a key moment of consumption, with more and more qualitative and innovative drinks.

In this catalog, we've brought together the essential products that respond to current trends, help you develop new recipes, and satisfy your customers and build loyalty.

You'll find in this document, high-quality products from a group of committed brands. At Valrhona Selection, we federate brands committed to a responsible approach to offer you a diversified range to meet any of your needs.

These brands are all driven by the same desire to see their development as part of a collective and sustainable project

**Select the right partner to offer a unique beverage experience.**

  
VALRHONA  
SELECTION

# THE BEST OF CHOCOLATE FOR YOUR BARISTA RECIPES



*Exceptional  
chocolate  
since 1922*

**Valrhona has been a partner of professionals since 1922 and a pioneer setting the standard in the world of chocolate. Today, Valrhona defines itself as a company whose mission - "Together, good becomes better" - expresses the strength of its commitment..**

Together with its colleagues, chefs and cocoa growers, Valrhona imagines the best of chocolate to create a fair and sustainable cocoa industry and inspire gastronomy that tastes and looks good.

Each product in the selection has been carefully chosen to offer you our most intriguing options, ensuring ideal flavors and perfect textures for both coffee-based and non-coffee-based recipes.

# Our Selection

## OUR ICONICS



### Guanaja 70%

DARK

- Balanced, toasted and bitter aromatic character
- Strong cocoa intensity



### Caramélia 36%

MILK

- Powerful salted butter caramel taste
- Sweet, indulgent, generous
- Exceptional smoothness



### Ivoire 35%

WHITE

- Unique and balanced flavor profile
- With a light sweetness and a subtle iridescent color
- The warm milk and vanilla notes of Ivoire bring to mind the joyful sounds of children's laughter



### Dulcey 35%

BLOND

- Subtly salty, mellow biscuit flavor
- Caramelized milky tones
- Unique blond color

## NYANGBO 68% & GROUND CHOCOLATE



### Nyangbo 68%

- Single origin Ghana
- Spiced notes and powerful toasted aroma
- Can be mixed with hot or cold milk or added to coffee



### Ground Chocolate

- Single origin Ghana
- Finely grated chocolate
- Sweetly spiced, woody & full-bodied
- Can be used in drinks, for decoration, topping and inclusions



Do not forget the recipe booklet for exclusive drinks recipes.

## FOCUS ON



### Celaya

- An **intense chocolate** flavor (17.5% chocolate) with just a **hint of sweetness** (no added sugar beyond what's already in the chocolate) and a **velvety** texture
- A variety of uses (hot or cold, plain, spiced or flavored, in drinks)
- A **handy format** : 1L Tetra Pak packaging to guarantee **perfect preservation** and a **resealable** cap for easy service and perfectly preserved **fresh** Celaya flavors

### EASY TO USE

For frothier results, use a steam wand whenever possible.



Steam wands



Milk carton warmers



Saucepans



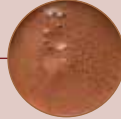
Microwaves  
(when removed  
from packaging)



Hot chocolate machines

### GIVE YOUR CHOCOLATE DRINK THE EXACT INTENSITY AND TEXTURE YOU WANT:

PURE  
CELAYA



An **intense**  
chocolate drink  
with a **velvety**  
texture

2/3 CELAYA  
1/3 MILK



A nicely  
**balanced** drink  
with a **smooth**  
texture

1/2 CELAYA  
1/2 MILK



A **light,**  
**milky** drink  
with a smooth  
texture

## OUR SELECTION OF PRALINES



**Caramelized praliné**  
**50% Almond**  
**& Hazelnut**



**Hazelnut praliné 66%**



**50% Almond**  
**& Hazelnut**

- Praliné with an intense caramel flavor
- The very same making process used for more than 90 years

Pralinés with the nuttiest possible flavor  
The warm, full-bodied nutty notes in Valrhona's Nutty Praliné  
Highlight all their intensity and elegance



**Absolu Cristal Neutral Glaze**

- The perfect ingredient to create your fruit-based sauces
- Ready to use
- Transparent and neutral flavor
- Suitable for hot and cold uses
- Very glossy results



**Crunchy pearls Dark / Caramélia /  
Dulcey / Opalys / Raspberry**

- 5 varieties of Crunchy Pearls
- Generous coating and a lightly toasted cereal middle
- The ideal product to decorate and add a crunchy touch to your creations



*For perfectly balanced drinks, use Absolu Cristal to ensure a uniform texture for your fruit purées, simplify their integration without the need for preheating, and thus preserve all the freshness and natural flavors.*



**Cocoa Powder**



**Cocoa Nibs**



# Chocolate SAUCES

PREP : 10 MINUTES  
KEEPS FOR : 1 WEEK

In a saucepan, melt the chocolate and the first portion of sugar syrup over a low heat. Once melted, remove from the heat. Add the remaining syrup and the water. Pour into a squeeze bottle.

PRODUCTS	RECIPE YIELDS (ml)	CHOCOLATE WEIGHT (g)	SUGAR SYRUP 1 <sup>st</sup> (g)	SUGAR SYRUP 2 <sup>nd</sup> (g)	WATER (g)
Confection 80%	480	200	140	140	60
Tulakalum 75%	480	180	100	100	90
Araguani 72%	480	200	140	140	60
Guanaja 70%	500	180	120	120	90
Nyangbo 68%	500	150	100	300	-
Caraiibe 66%	480	200	120	100	70
Manjari 64%	500	180	140	120	70
Macaé 62%	500	200	120	100	80
Extra Bitter 61%	300	100	60	60	45
Caramélia 36%	600	200	150	250	-
Blond Dulcey 35%	600	200	150	250	-



To prevent the sauce from solidifying, place it in hot water for 20 minutes before use.

# Azélia & Ivoire SAUCES

PREP : 10 MINUTES  
KEEPS FOR : 1 WEEK

In a saucepan, melt chocolate and milk over a low heat. Once melted, add the sugar syrup. Remove from heat and pour into a squeeze bottle.

PRODUCTS	RECIPE YIELDS (ml)	CHOCOLATE WEIGHT (g)	SUGAR SYRUP (g)	UNSWEETENED CONDENSED MILK (g)
Azélia 35%	500	250	200	90
Ivoire 35%	500	250	150	100



## Coffee FRAPPÉ

- 2 Espresso
- 50 ml Milk
- 50 ml **Elle & Vire Crème Excellence 35% MG Valrhona Azélia 35% sauce**
- 30 ml **Valrhona Cocoa powder**

Prepare two espressos. Pour the chocolate sauce into a large glass. Fill the glass with ice cubes. Pour the espressos over the ice cubes and the sauce. In a stainless-steel milk jug, add the milk and cream. Mix thoroughly using a blender or shaker until a creamy and smooth texture is achieved. Pour it over the drink. Dust with cocoa powder.



A wide variety of sauces can be used (Valrhona, Pariani, Norohy), depending on the season and the desired flavors. You can also flavor the cream with a sauce to make the drink even more indulgent.



## Iced latte MACCHIATO

- 180 ml Milk (dairy or plant based)
- 1 Espresso
- 30 ml **Valrhona Chocolate sauce**
- QS Ice cubes

Pour the chocolate sauce into the bottom of a tall clear glass. Add ice cubes to the milk, then froth the milk using a frother. Pour the frothed milk over the chocolate sauce. Prepare an espresso and gently pour it over the top to create the "macchiato" effect with beautiful layers.



For an indulgent texture, make sure to froth the milk well before pouring it. Use a transparent glass to highlight the different layers of the drink. We recommend the Azélia sauce, to give a little 'café-noisette' taste.



# LAYERED TEXTURE & BOLD FLAVOUR IN EVERY CUP



*There is taste,  
visuals...  
And texture.*

With a wide range of products, from exquisite flavorings to innovative texturizers, Sosa Ingredients offer the versatility needed for creative freedom in crafting unique drinks that cater to diverse tastes.

These ingredients ensure consistent results, maintaining the quality of your beverages and enhancing customer satisfaction.

By using Sosa Ingredients, your coffee shop can become a trendsetter, offering cutting-edge flavors and experiences that attract and intrigue curious customers.

# Our selection

## TEXTURIZING



### Proespuma Cold

A powdered airoing agent for the preparation of espumas.

For optimal use, mix the product with cold liquid. Suitable for use with all liquids, can be frozen.

You can use this product to cold-siphon espumas, foams and airs. The recommended dose is 50-100g/kg.



### Guar Gum

A powdered emulsifier made from pulses.

For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin.

You can use this product to make coulis, sauces and purées.

The recommended dose is 2-10g/kg.



### Xanthan Gum

Powder thickener composed of carbohydrates (fermented corn starch).

For optimal use, mix the product with liquid.

Suitable for use with all aqueous liquids.

Can be frozen and is of natural origin.

You can use this product to make coulis, sauces and syrups.

The recommended dose is 2-5g/kg.



### Proespuma Hot

An emulsifier and stabilizer ideal for creating hot foams with siphon.

Ideal for hot chocolate foam, light hazelnut coffee foam, matcha, etc.

High hot stability : Ideal for keeping foam intact. Product heat resistant up to 70°C

The recommended dose is 50-100g/kg

## CRISPIES



### Raspberry



### Cappuccino Crispy

To decorate, add texture, and bring a naturally fruity touch to your beverages. Freeze-dried fruit coated with cocoa butter.

## CONCENTRATED PASTES



### Arabica



### Cinnamon paste



### Nuts in paste

Range made using a hot gradual reduction technique that breaks down fruit. An intense fruit flavour. Homogeneous, easy-to-use texture.

Pastes with no added sugar\*. An intense natural nut flavour. An easy-to-work-with smooth texture.

\*Contains fruits' own natural sugar

## FOCUS ON MATCHA



### Green tea matcha "C" Bio

Taste Colour matcha tea "C" Bio powder is a natural Japanese ingredient in powder form, designed to bring the characteristic green color and flavor of matcha tea in culinary preparations.

The letter "c" is the grade that is mainly used for cooking and baking as it has a stronger and more bitter taste.



### Green tea matcha "E" Bio

A Taste Colour matcha tea "E" powder is a natural Japanese ingredient in powder form, designed to bring the characteristic green color and flavor of matcha tea to culinary preparations.



## Basic RECIPE

1,5 g Sosa Green tea  
80 ml matcha « C » Bio  
Hot water (70-75°C)

Sift the SOSA matcha powder into a chawan (traditional matcha bowl)  
Carefully pour the warm water on top of the powder  
Vigorously whisk the water and matcha mixture with the aid of a chasen (bamboo whisk) this helps achieve a frothy consistency when used correctly - you're aiming for a 'mousse' like texture.



## Matcha LATTE

**1,5 g** Sosa Matcha  
**80 ml** Water (70-75°C)  
**180 ml** Milk (dairy or plant based)

Prepare the matcha following the basic recipe.  
Pour the preparation into a cup.  
Carefully pour the frothy milk on top of the matcha to obtain a creamy yet refined drink.



## Iced Matcha LATTE

**1,5 g** Sosa Matcha  
**80 ml** Water (70-75°C)  
**120 ml** Adamance Coconut Cream  
**60 ml** Milk (dairy or plant based)

Prepare the matcha following the basic recipe.  
In a stainless-steel milk jug, blend the coconut cream with your choice of milk using a milk frother.  
Fill a glass with ice cubes.  
Pour the coconut cream & milk mixture into the glass.  
Gently pour the matcha over the top.



## Strawberry MATCHA

**1,5 g** Sosa Matcha  
**80 ml** Water (70-75°C)  
**70 ml** Adamance Strawberry Sauce  
**120 ml** Milk (dairy or plant based)

Prepare the matcha following the basic recipe.  
Fill a glass with ice cubes.  
Pour the strawberry sauce at the bottom of the glass.  
Add your choice of milk.  
Slowly pour the matcha on top.

adamance  
*fruits du bon sens*

# 100% FRUIT PURÉES FOR CREATIVE BEVERAGES



*Fruit purées  
full of common  
senses*

**Our fruit purées are free from added sugar and additives and can be traced back to the original producers - all of which means we respect both nature and the people who work with it.**

We'll give you all the information you need to understand the fruit you're using and, most importantly, tell your customers the story behind it!

# Our Selection



1



2



3



4



5



6

## FRUIT PURÉES

1. **Kesar & Alphonso Mango**
2. **Cocos Nucifera Coconut Cream**
3. **Meeker Raspberry**
4. **Mara des Bois**
5. **Ciaculli Tangerine**
6. **Citrus Junos Yuzu**

- 100% fruit with no added sugar or additives
- 100% of the fruit is traceable back to the original grower
- A range of 20 frozen fruit purée products
- 70% of the range is guaranteed free from pesticide residues



PACKAGING  
BUCKETS 1KG OR 5KG

## ADAMANCE COMMITMENTS



### RESPECT FOR PEOPLE AND THE PLANET

Fruit purées you're proud to work with



### WE KNOW OUR FRUIT'S STORY FROM ITS PRODUCERS TO ITS VARIETIES

Stories you can share with your customers



### 100% FRUITS, FREE FROM ADDED SUGAR AND ADDITIVES

We use ripe fruit rather than added sugar



### PUTTING ALL OUR FRUIT EXPERTISE TO YOUR SERVICE

150 recipes to explore

# Fruit SAUCE

PREP : 5 MINUTES  
KEEPS FOR : 1 WEEK

Pour the ingredients together and blend. Pour into a squeeze bottle.

PRODUCTS	WEIGHT (g)	ABSOLU CRISTAL	GRANULATED SUGAR
Yuzu Citrus Junos	313	188	63
Strawberry Mara des bois	417	83	42

## Strawberry MATCHA

1,5 g	Sosa Matcha
80 ml	Water (70-75°C)
70 ml	Adamance Mara des Bois Strawberry sauce
120 ml	Milk (dairy or plant based)

Prepare the matcha following the basic recipe.  
Fill a glass with ice cubes.  
Pour the Adamance strawberry sauce at the bottom of the glass.  
Add your choice of milk. Slowly pour the matcha on top.

## Iced Yuzu MATCHA

1,5 g	Sosa Matcha
80 ml	Water (70-75°C)
40 ml	Adamance Citrus Junos Yuzu sauce
80 ml	Sparkling water
QS	Ice cubes

Prepare the matcha following the basic recipe.  
Fill a transparent glass with ice cubes.  
Pour the Adamance Yuzu sauce at the bottom of the glass.  
Slowly add the sparkling water to prevent the layers from mixing too quickly.  
Carefully pour the matcha on top to create distinct, colorful layers.



STRAWBERRY MATCHA



ICED YUZU MATCHA

# Iced Matcha LATTE

1,5 g	<b>Sosa Matcha</b>
80 ml	Water (70-75°C)
120 ml	<b>Adamance 100% Cocos</b> <b>Nucifera Coconut cream</b>
60 ml	Milk (dairy or plant based)

Prepare the matcha following the basic recipe.

In a stainless-steel milk jug, blend the coconut cream with your choice of milk using a milk frother.

Fill a glass with ice cubes.

Pour the coconut cream & milk mixture into the glass.

Gently pour the matcha over the top.

# Nutty MANDARIN

A RECIPE BY L'ECOLE  
VALRHONA ASIA

## Mandarin jasmine ice tea

700 g	Water
200 g	Ice
20 g	Jasmine tea leave
400 g	Jasmine tea
150 g	<b>Adamance Tangerine purée</b>
10 g	<b>Adamance Lemon purée</b>
55 g	Syrup (1.5:1)

Heat the water to 80°C.

Add to the jasmine tea.

Let brew for 7 min.

Strain on ice to cool down the tea.

Mix the tea with mandarin purée, lemon purée and syrup.

## Hazelnut espuma

40 g	<b>Valrhona Hazelnuts Praline</b> <b>60%</b>
400 g	Jasmine tea
20 g	Caster sugar
25 g	<b>Sosa Proespuma cold</b>

In a mixing jar, blend together the tea with sugar, proespuma cold and hazelnut praliné 60%.

Put into the siphon in one load.

## Assembly

Pour the Mandarin Jasmin Ice Tea into a glass. Put the espuma on top. Decorate with caramelized hazelnut.



ICED MATCHA LATTE



NUTTY MANDARIN



# COMMITTED VANILLA FOR A CONSCIOUS CUISINE



*Bold, ethical  
vanilla*

**Norohy brings together  
producers' and chefs' expertise  
to create a more transparent  
and ethical supply chain.**

Thanks to our our ultra-premium specifications and our close bonds with our carefully selected partners, we ensure the highest quality and optimal traceability.

We limit our list of ingredients to what is strictly necessary and always work from raw materials, to guarantee high quality, clean label, easy to use products that bring day-to-day service.

## *Our selection*



### **Organic bourbon vanilla extract**

**200g/L with seeds**

- Madagascar Planifolia vanilla
- Guaranteed vanillin content, indicated on the bottle
- Made with organic cane sugar syrup, without caramel or flavor enhancers
- 20 g of extract has the same vanillin content as an entire vanilla bean
- Easy to dose



### **TADOKA**

- A unique signature with the blend of Planifolia from Madagascar and Tahitensis vanilla from Papua New Guinea, from woody, floral and aniseed notes
- A clean label recipe with no sugar, no additives, no preservatives
- Easy to dose : 1-2 doses per kg (1 dose = 4g)
- Use hot (melted) or cold (grated)



### **Organic Rose Water**

- Specific double distillation process to ensure aromatic potential when used in recipes
- Concentration of essence guaranteed at time of bottling
- Damask roses hand-picked in the Kazanlak region of Bulgaria
- Rosewater is ideal to infuse your recipes with notes of fresh flowers and a hint of zest

# Vanilla SAUCE

PREP : 10 MINUTES  
KEEPS FOR : 1 MONTH

Incorporate the Madagascan NOROHY Organic Bourbon Vanilla extract into the sugar syrup and mix.  
Pour the preparation into a squeeze bottle.

PRODUCTS	WEIGHT	SUGAR SYRUP
Madagascan NOROHY Organic Bourbon Vanilla extract	5 tsp	500

# White FRAPPÉ



180 ml Milk (dairy or plant based)  
20 ml **NOROHY Vanilla syrup**  
30 ml Valrhona sauce Ivoire  
Ice cubes  
**NOROHY Vanilla whipped cream**

Pour the Ivoire 35% sauce into the bottom of a large glass.  
In a shaker, combine the vanilla syrup and milk.  
Add ice cubes to the shaker.  
Shake vigorously until the mixture is well chilled and frothy.  
Pour the entire content of the shaker into the glass over the Ivoire 35% sauce.



Don't hesitate to add a generous layer of NOROHY vanilla-flavored whipped cream to enhance the indulgence and bring an even creamier touch to your white frappé!

# Citrus BREEZE

A RECIPE BY L'ECOLE  
VALRHONA ASIA



## Cold brew Caraïbe coffee

1 g	Water
250 g	VALRHONA Caraïbe 66%
500 g	Water
50 g	Coffee

Cold brew the Caraïbe and coffee separately overnight.

## Citrus vanilla syrup

100 g	Water
100 g	Caster sugar
1 pcs	Orange
1 pcs	Lemon
10 g	NOROHY Organic Bourbon Vanilla extract

Peel the orange and lemon.  
Remove the white part as much pith as possible.  
Combine all ingredients and boil.  
Strain before use.

## Assembly

200 g	Cold brew Caraïbe
100 g	Cold brew coffee
5 g	Citrus vanilla syrup

Put into a siphon with one nitrogen load.  
Shake well.  
Store in the fridge.  
Slowly pour into the glass, decorate with some lemon zest.  
Drink immediately.

*chocolatree*★

# READY-TO-USE, CUSTOMIZABLE DECORS WITH MANY COLORS OF NATURAL ORIGINS



*Your partner  
for all your  
creations*

**We're here to guide you and  
help you bringing your  
creations to life all year long.**

Stand out from the crowd and  
impress your customers  
with our standard and made-to-  
measure decors. Express your  
creativity and your personality  
with our different ranges.

# *Our selection*



## **Coffee round – 2 models**

Stencil - ø30mm - 159 pieces - 75 circles, 84 tulips



### **Dark 49% Chocolate shavings**

2 Kg  
Also available  
in mini shavings



### **Milk 29% Chocolate shavings**

2 Kg  
Also available  
in mini shavings



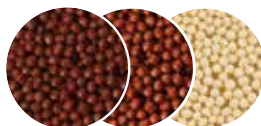
### **White 25% Chocolate shavings**

2 Kg  
Also available  
in mini shavings



### **Pure black chocolate spoon**

Blister - 100x24mm  
60 pieces



### **Crunchy cereal mini pearls**

Dark / Milk /  
White Chocolate  
1 Kg

*ø 4 mm*



*ø 8 mm*

### **Colorful crunchy pearls**

Green / Fushia / Red / Yellow  
200 g - 1 Kg



**BRANDED DECORATION**

Elevate your coffee shop experience with Chocolatree's personalized chocolate decorations, featuring your logo or classic latte art designs.

Perfect for highlighting impactful moments like "Pink October," these decorations add a touch of elegance and meaning to your beverages.

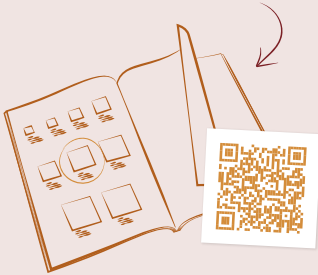


**MAKE AN IMPACT DECORATION**



**DAILY DECORATION**

## THE SHAPES BOOK



**Extra Bitter 61%**  
**Bitter Lactée 39%**  
**Dulcey 35%**  
**Ivoire 35%**

## Bespoke decorations

Select your decoration's shape, chocolate and style.

Chocolatree applies your logo or another of your creations to the selected shape. You can select various colors of natural origins.

Receive your products and all that's left to do is put them on your creations!



# PARIANI

*the noblest soul of nuts*

## THE BEST OF ITALIAN NUTS FOR UNBEATABLE TASTE



*Coffee,  
an Italian story*

**Pariani offers a range of nuts sourced from the finest varieties grown in Italy, as well as certain regions around the world, transformed in 100% pure and natural ingredients.**

Make your beverages with our italian products. We offer the most popular flavours, the classic trio of hazelnut, pistachio and almond, but also more unusual and appetising flavours like pine nut, walnut, peanut, cashew, pecan nut and macadamia nut.

And to top it all off, use our hazelnut, pistachio or almond grains to give a crunchy touch and extra flavour.

# Our Selection



## PURE NUT PASTES

### 1. Medium roasted "Nocciola Piemonte PGI" Hazelnut pure paste

- 100% "Nocciola Piemonte PGI" hazelnuts "Filiera PARIANI": strict control of the supply chain and quality
- PGI Certified Product
- No artificial colors, preservatives or additives
- Refined : < 20 microns
- Format : 1kg - 5kg

### 2. Sicilian Pistachio paste

- 100% Sicilian pistachios
- No artificial colors, preservatives or additives
- Refined : < 20 microns
- Format : 3kg

### 3. Non-italian Pistachio paste

- 100% pistachios
- No artificial colors, preservatives or additives
- Refined : < 20 microns
- Format : 3kg



## CHOPPED NUTS



### Chopped "Nocciola Piemonte PGI" Hazelnuts

- 100% "Nocciola Piemonte PGI" hazelnuts
- Grain size : 2-4mm
- Taste : Intense and lingering flavor, specific roasting level
- Uses : Gelato, decoration & toppings
- Format : 1kg & 5kg

### Chopped Sicilian Pistachios

- 100% Sicilian pistachios
- Grain size : 2-4mm
- Color : Vibrant green
- Taste : Intense, sweet & balanced
- Uses : Gelato, decoration & toppings
- Format : 1kg & 5kg

### Chopped Sicilian Almonds

- 100% Sicilian almonds
- Grain size : 2-4mm
- Taste : Delicate & aromatic aroma
- Format : 1kg

# Dried Fruit SAUCE

Pour the ingredients together and whisk until smooth.  
Pour into a squeeze bottle.

PRODUCTS	WEIGHT (g)	SUGAR SYRUP
Medium roasted "Nocciola Piemonte PGI" Hazelnut pure paste	100	350
Sicilian pistachio paste	100	350

# Hot DUBAI

- 200 ml** Valrhona Celaya
- 20 ml** Valrhona Nyangbo 68%  
sauce
- 40 ml** Pariani Pistachio sauce
- QS** Pariani Pistachio infused  
chantilly cream
- QS** Pariani chopped pistachios

Pour 20 ml of pistachio sauce into the bottom of the glass.  
In a jug, add 20 ml of pistachio sauce, 20 ml of Nyangbo 68% sauce, and 200 ml of Celaya.  
Steam the chocolate and pistachio mixture with the milk steamer until you achieve a hot and creamy texture.  
Pour the mixture into the glass, over the pistachio sauce.  
Add a generous layer of pistachio-flavored whipped cream.  
Finish with a sprinkling of crushed pistachios.



For an even more indulgent experience, make homemade whipped cream with Pariani pistachio sauce and add a few crushed pistachios just before serving for extra crunch and a pop of color!



# Pistachio BLOSSOM

A RECIPE BY L'ECOLE  
VALRHONA ASIA

## Orange blossom pistachio foam

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62 g	Pariani Pistachio Paste
25 g	Norohy Orange Blossom
150 g	Milk
240 g	Cream

Use a blender to mix the cream, milk, pistachio paste and orange blossom water thoroughly.  
Put into a siphon in one load.  
Shake approximately six times.

## Coconut water base

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150 g	Coconut water
100 g	Ice

In a glass with ice, add the coconut water to 70% full.  
Add the foam on top.

## Assembly

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Roasted pistachio powder





# THE FRENCH EXCELLENCE



**Since 1945, Elle & Vire Professionnel® has continued to develop its unique and unrivalled dairy know-how.**

It creates new products in its native Normandy, dairy products that it now exports all over the world!

Its secrets? A French exceptional terroir, where the cows are often in the meadow, producing the best milk which then makes the best cream. Elle & Vire Professionnel® desire to provide the best support to leading professionals in order to offer products to suit their needs.

Thanks to this close collaboration with global-renowned chefs, for many years, Elle & Vire Professionnel® has developed a range of dairy products that have been recognized for their consistency and performance.

*Our selection*

## OUR PRODUCTS



### French cream cheese

- Creamy notes and a good cheese taste
- Its soft and easy-to-work texture
- Easily incorporated with the other ingredients
- 1kg block



### Excellence whipping cream 35% fat

- Exceptional authentic dairy flavour
- Perfect harmony with the flavors of the ingredients
- Smooth texture
- 1L brick & 10L bag in box



### Finesse light whipping cream 25% fat

- Opening up new possibilities, Finesse is a light whipping cream with exceptional yield - a groundbreaking innovation
- 25% fat content : Healthy indulgent
  - Delicate dairy taste
  - Light & Airy texture
  - Enhance ingredients' flavors
  - 1L brick



### Sublime cream with mascarpone

- An innovative blend, made with 30% of mascarpone and 70% of Excellence Whipping Cream.
- Effortlessly ready-to-use and seamlessly integrates into blenders, shakers or siphon operations
  - Remarkable reliability, offers rich and creamy texture for ultimately indulgent cream toppings
  - Optimal hold on hot & cold beverages
  - 1L brick

# French **MACCHIATO**

FOR 8 PERSONS



## Cream cheese topping

150 g	Elle & Vire Professionnel French cream cheese
100 g	Elle & Vire Professionnel Excellence whipping cream 35% fat
100 g	Milk
25 g	Sugar
25 g	Elderflower syrup

Mix the ingredients for the cream in a blender, then whisk until bubbles are no longer visible. Refrigerate for an hour to thicken.

## Tea

2000 g	Water
4,8 g	Ground liquorice
12 g	Gunpowder green tea
80 g	Sugar

Bring the water to a boil. Remove from the heat and add the liquorice followed by the tea. Leave to infuse for 5 minutes. Sweeten and strain.

## Assembly

QS	Cocoa Powder
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Pour the tea into a glass, sprinkle the surface with a hint of cocoa powder, then pour over the cream cheese topping.

# Coffee FRAPPE



2 Shots of espresso  
50 ml Milk  
50 ml **Elle&Vire Crème Excellence**  
35% MG  
30 ml Valrhona Azélia sauce  
QS Valrhona Cocoa powder

Prepare two espressos.  
Pour the chocolate sauce into a large glass.  
Fill the glass with ice cubes.  
Pour the espressos over the ice cubes and the sauce.  
In a stainless-steel milk jug, add the milk and cream.  
Mix thoroughly using a blender or shaker until a creamy and smooth texture is achieved.  
Pour it over the drink.  
Dust with cocoa powder



# FRENCH CHOCOLATE AND PRALINE CRAFTSMANSHIP FOR OVER 140 YEARS



*Chocolatier,  
praliné maker,  
and confectioner*

**Weiss has been making chocolates, pralinés, and confectionery that combine authenticity with audacity to bring out the best in your creations and delight customers since 1882.**

This drive for innovation is only possible thanks to exceptional craftsmanship, a selection of top-quality ingredients, and complete mastery of the chocolate bean manufacturing process.

# *Our selection*

## BEST SELLERS



### **Galaxie Noir 67%**

DARK

- Acidic and woody notes with pronounced bitterness, balanced by aromas of roasted nuts.
- Suitable for all uses
- 5kg & 10kg buckets



### **Nevea 29%**

WHITE

- The classic, versatile white chocolate with a lingering flavour of caramelized milk
- Suitable for all uses
- 5kg bucket



### **Tevenn 36%**

BLOND

- Chocolate couverture with notes of creamy, biscuity caramel, enhanced by a hint of Fleur de Sel de Guérande
- Suitable for all uses
- 5kg bucket

*The ideal single origin  
for the beverage*



### **Li Chu 64%**

DARK

- Single origin Vietnam
- Intense, fruity and acidic profile with notes of red berries
- Ideal for adding unique organoleptic notes to your beverages
- 5kg bucket

## Focus on



**VAO 35%**  
WHITE PLANT-BASED

- A couverture crafted from organic rice and organic coconut cream
- Ideal for your allergen-free beverages
- 5kg bucket



**VAO 42%**  
MILK PLANT-BASED

- A couverture with emergent powerful fruity cocoa notes that finishes with a hint of vanilla
- Ideal for your allergen-free beverages
- 5kg bucket

## TOPPINGS



**Praline Powder**

- Intense nutty taste of Weiss 50-50 almond & hazelnut praline, in powder form
- Easy to use and measure
- To add fruity notes to your drinks or as a decoration
- 2kg bucket



**Breakfast chocolate powder**

- Authentic grated chocolate made from beans with a hint of vanilla
- Ideal for your chocolate drinks or in decoration
- 8kg bucket



**Shiny granules**

- Little granules of real chocolate for an unctuous generous hot chocolate with an intense chocolaty taste. The shiny granule's small size makes it easy to melt
- 6kg bucket

# Hot BEVERAGES

## Hot Chocolate

1000 g Pasteurized whole milk

\*Optional:  
Cornstarch  
Guar Gum  
Carob Gum

Bring the milk and the starch to a boil in a pot. Pour on the chocolate and emulsify with a hand-held blender. If needed, reheat to 65°C and store in a "chocolatiere" or serve immediately.

### Hot Chocolate base : 1000g

	Oricao 58%	Galaxie Noir 67%	Ebène 72%	Kacinkoa 85%	Lu Chu 64%	Ceiba Noir 64%	Satarem 65%
<b>DARK</b>	250 g	230 g	230 g	210 g	230 g	230 g	230 g
<b>MILK &amp; WHITE</b>	Lait Caramel 38%	Névée 29%	Tevenn 36%				
	250 g	230 g	230 g				
<b>LAB COMPLEMENT</b>	Shinny granules	Breakfast Chocolate powder					
	175 g	150 g					

*Chef's tip*

For an unctuous texture, you can also add corn starch (0,5%), carob and guar gum (0,1%) in your drink.

## Hot Praline

1000 g Milk  
200 g Praline Powder (Weiss)

In a saucepan, heat the milk to approx. 60 °C. Pour onto the praline and emulsify using a hand blender.



# Plant-based ICED COFFEE

SERVES APPROX. 5

Surprise your customers with this 100% plant-based drink that is both refreshing and indulgent.

## Vegan Chocolate frappé

6 g Cornstarch  
1000 g Oat milk  
250 g VAO 42% couverture (Weiss)

In a small bowl, mix the cornstarch with a little of the cold milk.  
Bring it all to the boil in a saucepan, stirring regularly.  
Pour the mixture onto the VAO 42% couverture and emulsify it using a hand blender.  
Cool quickly to 4°C.

*Chef's tip*

Any kind of milk can be used instead of oat milk.

## Coffee-flavoured Mousse

150 g Water  
85 g Caster sugar  
10 g Instant coffee  
150 g Ice cubes

Put the water, caster sugar, instant coffee and ice cubes in a blender.  
Blend for a few minutes until it forms a nice light mousse.  
Use immediately.

## Assembly

AsReq. Breakfast chocolate powder (Weiss)  
AsReq. Coffee beans

Pour the chocolate frappé in the glasses, filling them until they are three-quarters full.  
Then, pour in the coffee-flavoured mousse.  
Sprinkle them with cocoa powder and decorate with a coffee bean.  
Enjoy straight away.

## Chocolate COULIS

75 g Cream (35% fat)  
180 g Neutral glaze  
90 g **Galaxie Noir 67%  
couverteure (Weiss)**

In a saucepan, simmer the cream and neutral glaze together.  
Pour onto the Galaxie 67% couverture and emulsify using a hand blender, taking care not to incorporate any air bubbles.  
Serve between 40 °C and 50 °C.

## Chantilly CREAM

### Chocolate Chantilly

235 g Cream (35% fat)  
117 g Whole milk  
1 g Gelatin powder  
6 g Water  
145 g **Galaxie Noir 67%  
couverteure (Weiss)**

Whip the cream until fluffy.  
Bring the milk to the boil in a saucepan. Hydrate the gelatine and add to the mixture.  
Pour onto the melted chocolate and emulsify with a hand-held blender.  
At about 40 °C, fold in the whipped cream.  
Use immediately, freeze or store at 4 °C.

### Praline Chantilly

105 g Cream (35% fat)  
1 g Gelatin powder  
6 g Water  
26 g **Powder 50% - Almond  
& Hazelnut 50-50 praline  
powder (Weiss)**

In a saucepan, heat 40 g of the cream to 60 °C.  
Hydrate the gelatine and pour it all over the praline.  
Mix using a hand-held blender.  
Add the remaining 65 g of cream, blend again and cool rapidly.  
Leave it to crystallise for a minimum of 4 hours before using it.

*Chef's tip*

Add a beautiful and indulgent finishing touch by sprinkling your drinks with praline powder, cocoa powder, or shiny granules.



REPÚBLICA  
DEL CACAO<sup>®</sup>

# LATIN AMERICA'S MOST AUTHENTIC CHOCOLATE



**Finest Latin American  
chocolate, with unique flavor  
profiles.**

With Republica del Cacao, you  
discover the authentic taste  
and positive impact stories of  
our Latin American terroirs,  
enhancing your chocolate  
experience.

# Our selection

## OUR VERY BEST FOR BARISTAS

### CHOCOLATE DRINKS



**Dark Chocolate blend  
Ecuador + Peru 70%**

DARK

This 70% dark chocolate is made from a blend of fine aroma cocoas from Ecuador and Peru. A subtle combination between the fruity profile of the Peruvian beans with the roasted notes of the Ecuadorian Cacao Arriba, balancing acidity and bitterness. This blend has notes of ripe fruits such as pear and fig jam. It is a very practical chocolate and easy to use in beverages.



**White Chocolate Ecuador  
33% with rosated corn**

WHITE

Its notes of caramel and toffee from the light caramelization of the milk combined with a pinch of salt and the taste of cane honey create a balance of flavors that enhance the notes of roasted corn. Its caramel color combined with its versatility and fluidity make this chocolate an ideal profile for the creation of innovative beverage recipes.



**Ecuador White  
chocolate 31%**

WHITE

The first white chocolate of Ecuadorian origin, made entirely from local Ecuadorian products. The cocoa and sugar cane were grown in the coastal plains of the country and the milk comes from small communities in the foothills of the Cayambe volcano, near Quito. It is a unique milk because of its natural sweetness and special fresh cream flavor. Recommended for beverages.

### TOPPINGS



**Powdered cacao 22-24%  
cacao butter**

Pure, round cocoa aroma for every use.



**Cocoa nibs**

Cocoa nibs are ideal as decoration on beverages. They have an intense bitter cocoa flavor profile with roasted notes and a very slight acidity.

#joinlarepublicadelcacao

## Esmeralda

**MAKES 4 CUPS  
(100ML EACH)**

12 g Cocoa powder 22-24%  
125 g Milk chocolate caramelized  
Ecuador 40%  
40 g White sugar  
200 g Coconut milk  
200 g Water  
1 g Salt

Cook the sugar to 190°C (374°F). Then, slowly add the coconut milk and water to make a toffee. Place the chocolate and cacao powder in a mixer and slowly pour in the first boiling mixture, blending continuously. Mix thoroughly to complete the emulsion.

## Exotic

**MAKES 4 CUPS  
(100ML EACH)**

125 g Dark chocolate growers  
choice 58%  
170 g Passion fruit purée  
200 g Water  
30 g Milk powder  
20 g Honey

Slowly heat the water and passion fruit puree, then add the milk powder and honey. Stir. Place the chocolate in a mixer and slowly pour in the boiling mixture, blending continuously. Mix thoroughly to complete the emulsion.

## Arriba

**MAKES 4 CUPS  
(100ML EACH)**

400 g Milk  
Chocolate selection (choose  
one)  
125 g Dark chocolate Ecuador  
56%  
125 g Dark chocolate growers  
choice 58%  
120 g Dark chocolate Peru 62%  
120 g Dark chocolate Ecuador  
65%  
115 g Dark chocolate blend 70%  
115 g Dark chocolate growers  
choice 71%

Slowly heat the milk. Stir. Place the chocolate in a mixer and slowly pour in the boiling mixture, blending continuously. Mix thoroughly to complete the emulsion. If you want a thicker drink, add 30 to 50g of milk powder. If you want a stronger chocolate flavor, add 10 to 20g of cocoa Powder 22-24%. If you want it to be sweeter, add 10 to 25g of sugar.

## Cookie MONSTER

**MAKES 4 CUPS  
(100ML EACH)**

100 g Dark chocolate Ecuador  
56%  
10 g Cocoa powder 22-24%  
325 g Milk  
75 g Speculoos  
20 g Honey

Slowly heat the milk and honey. Stir. Place the dark chocolate and chopped speculoos in a mixer, and slowly pour in the boiling mixture, blending continuously. Mix thoroughly to complete the emulsion.

## Cacao AROMA

**MAKES 4 CUPS  
(100ML EACH)**

**100 g** Dark chocolate blend 70%  
**200 g** Soursop puree  
**200 g** Water  
**25 g** Sugar  
**1** Lemon's zest

Slowly heat the water and soursop puree, then add the lemon zest and sugar. Stir. Place the dark chocolate in a mixer and slowly pour in the boiling mixture, blending continuously. Mix thoroughly to complete the emulsion.

## Black FOREST

**MAKES 4 CUPS  
(100ML EACH)**

**100 g** Dark chocolate Peru 62%  
**15 g** Sugar  
**200 g** Raspberry puree  
**170 g** Water  
**30 g** Milk powder

Slowly heat the water and raspberry puree, then add the milk powder and sugar. Stir. Place the dark chocolate in a mixer and slowly pour in the boiling mixture, blending continuously. Mix thoroughly to complete the emulsion.

## Mexico 66% CHOCOLATE DRINK

**100 g** Cow's milk or vegetable  
alternative  
**180 g** Dark chocolate México 66%

Mix everything in an electric mixer bowl with the shield until everything is incorporated, but the mixture is sandy. Cook at 160C for 12-15 minutes. Heat the milk to 80°C or bring to a slight boil. Remove from the heat source and stir in the chocolate. Mix vigorously so that the chocolate is incorporated and foams, it can be with an immersion blender or with a grinder for Mexican chocolate. Serve hot with a touch of the foam, resulting from the stirring. Variants can be created by adding a touch of spices such as cinnamon or cardamom.





# THE TASTE OF COMMITTED SWISS CHOCOLATE



**For over 125 years, Villars has embodied authentic Swiss chocolate.**

Based in Fribourg, the brand draws on its local roots to create recipes with character, combining tradition and high standards.

Each ingredient is carefully selected: milk from sustainable Swiss farms, certified by swiss milk green; local sugar from the Aarberg sugar factory, located just 25 miles from the chocolate factory; cocoa that is traceable back to the plantation and certified by the Rainforest Alliance.

Villars is also actively committed to the future of chocolate as a founding member of SWISSCO, the Swiss initiate for more sustainable and responsible cocoa.

# Our selection

## OUR CHOCOLATE COUVERTURES



### Acaïou 70%

DARK CHOCOLATE  
IVORY COAST PURE ORIGIN  
COUVERTURE

Powerful couverture with pronounced roasted cocoa flavours, pleasant bitterness and good length in mouth.



### Bengli 66%

DARK CHOCOLATE  
SANTO DOMINGO PURE ORIGIN  
COUVERTURE

Elegant couverture which opens and develops pleasantly with fruity notes, a hint of floral notes and a light acidity.



### Leity 36%

MILK CHOCOLATE  
TERROIR MILK COUVERTURE :  
IVORY COAST

Creamy signature couverture, with intense notes of fresh Swiss milk, biscuit, malted and roasted notes.



### Inalpa 30%

WHITE CHOCOLATE

Creamy couverture, with beautiful hints of fresh milk and vanilla.



### Nekli 28%

WHITE CHOCOLATE  
WITH CARAMELISED MILK

A melt-in-the-mouth, coating couverture with notes of milky caramel and biscuit, accompanied by a hint of salt.



## CHOCOLATE STICKS

A range of sticks available in four versatile recipes, perfect both as an accompaniment to a beverage and as inclusions in your pastry and viennoiserie creations.

A white chocolate stick with sweet notes of fresh milk, a blond chocolate stick with caramelized milk aromas, a milk chocolate stick filled with gianduja paste, and a new dark chocolate stick filled with coffee.

Do not forget VILLARS  
coffee shop guide



# Black sesame LATTE

A RECIPE BY  
THE BARISTA LAB  
SERVES 1 CUP

10 g	<b>NEKLI 28% DROPS</b>
15 g	SOSA Pure black sesame paste
200 ml	Whole milk or plant-based drink
20 ml	Hot water

Place the dark sesame paste and blond chocolate in the bottom of the cup.  
Pour in 20ml of hot water to melt the chocolate.  
Mix with a whisk until you get an unctuous texture.  
Heat the milk with a steam wand.  
Pour the hot milk over the sesame-chocolate base.  
Sprinkle with black sesame seeds.



# Vanille CHOCOLATTE

A RECIPE BY  
THE BARISTA LAB  
SERVES 1 CUP

10 g **ACAÏOU 70% DROPS**  
1 Espresso shot  
10 g NOROHY Vanilla extract  
200 ml Whole milk or plant-based  
drink  
QS NOROHY Tadoka (optional)

Put the chocolate at the bottom of the cup.  
Pour the hot coffee over it.  
Add the Norohy vanilla extract.  
Whisk until smooth.  
Heat the milk with a steam wand.  
Pour the milk over the coffee-chocolate mixture.  
Grate the NOROHY TADOKA vanilla as a finishing touch.

# Pistachio LATTE

A RECIPE BY  
THE BARISTA LAB  
SERVES 1 CUP

15 g **LEITY 36% drops**  
15 g Pure pistachio paste  
200 ml Whole milk or plant-based  
drink  
20 ml Hot water

Place the pistachio paste and chocolate in the bottom of the cup.  
Pour in 20 ml of hot water to melt the chocolate.  
Mix with a whisk until you get a smooth, unctuous texture.  
Heat the milk with a steam wand.  
Pour the hot milk over the pistachio-chocolate mixture.  
Sprinkle with crushed pistachios.



VANILLE CHOCOLATTE



PISTACHIO LATTE

# Hot CHOCOLATE

A RECIPE BY UTOPIA  
SERVES 1 CUP



## Pure origin version

30 g	<b>BERGLI 66% drops</b>
200 ml	Whole milk or plant-based drink
20 ml	Hot water

Place the chocolate drops at the bottom of the cup.  
Pour 20ml of hot water over them to melt the chocolate.  
Whisk until smooth.  
Froth the milk using a steam wand.  
Pour the frothed milk over the melted chocolate.

## Fifty fifty version

15 g	<b>NEKLI 28% drops</b>
15 g	<b>ACAÏOU 70% drops</b>
200 ml	Whole milk or plant-based drink
20 ml	Hot water

Place the chocolate drops at the bottom of the cup.  
Pour 20ml of hot water over them to melt the chocolate.  
Whisk until the mixture is smooth.  
Froth the milk using a steam wand.  
Pour the frothed milk over the melted chocolate.

# White CHOCO MATCHA

A RECIPE BY  
MELROSE KITCHEN  
SERVES 1 CUP



## Hot version

30 g	INALPA 30% drops
2 g	SOSA Matcha powder
250 ml	Whole milk or plant-based drink
50 ml	Hot water (80°C)

Mix the matcha with hot water using a chasen whisk.  
Pour the matcha into a cup.  
Heat the milk and melt the white chocolate.  
Stir until smooth.  
Add the chocolate milk to the matcha.

## Iced version

30 g	INALPA 30% drops
2 g	SOSA Matcha powder
250 ml	Whole milk or plant-based drink
50 ml	Hot water (80°C)

Mix the matcha with the hot water using a Chasen whip.  
Heat the milk and melt the white chocolate.  
Pour the matcha and chocolate milk into a cocktail shaker with ice cubes.  
Strain and pour into a frosted glass.









  
VALRHONA  
SELECTION