

YOUR PASSION DESERVES EXCEPTION



THE ESSENTIAL GUIDE TO  
**CHOCOLATE**  
BEVERAGES



# Introduction

The pastry chefs of the École Valrhona have been working with renowned barman Joseph Trotta to develop a range of innovative and sophisticated chocolate beverages. Chocolate drinks are widely enjoyed around the world, stimulating the senses and offering the consumer a moment of comfort and sweetness.

These pages contain all the tools you need for a fresh take on a popular classic that is now a hot new trend. Contemporary yet classy, chocolate beverages are carving out a new niche in specialist chocolate boutiques, tea rooms and trendy coffee shops, all of which are becoming key destinations for a gourmet break.

Valrhona brings all its expertise to this on-trend beverage, keeping you across the latest fashions in the world of chocolate so that you are always at the cutting edge of gourmet developments.

The Valrhona team.

## L'École Valrhona

For more than 25 years, the pastry chefs from L'École Valrhona have been working closely with confectioners and restaurateurs around the world. L'École Valrhona has 4 sites worldwide: in Tain l'Hermitage, Paris, Tokyo (Japan), and Brooklyn, NY (USA). They provide on-site support to professionals in their kitchens on a daily basis. Valrhona has more than 25 pastry chef-trainers available to support and encourage customers and clients in the development of their professional activities. In collaboration with the

Director of Creation and Pastry Innovation, Frédéric Bau, who has renowned expertise and international experience, the École Valrhona team research and develop new recipes, pastry concepts, techniques and new materials. Working closely with specialized engineers allows for development of new techniques and a scientific approach to raw ingredients and their applications.



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## *Joseph Trotta, barman*

In 2004, former French Cocktail Champion Joseph Trotta created AJT Cocktails, an agency specializing in the creation and development of beverage concepts. With more than 20 years of experience in the field, he has worked for many major brands in the design of new drinks. Thanks to his wide-ranging expertise, he has also worked on joint projects with pastry chefs, ice-cream makers,

and confectioners. His work as a food stylist has taken him around the world to present his cocktail decorations that offer an esthetic to give meaning to his concoctions. Joseph Trotta has won 19 titles including the International Trophy for Diet Cocktails.



# 1

## Did you know...

**160** LITERS

### THE LEGEND

Of hot chocolate are served every day in the Rue de Rivoli in Paris<sup>1</sup>

**13%**

### CONSUMPTION

Of french consumers drink a chocolate beverage once a day<sup>2</sup>

**+1800%**

### CONSUMPTION

Increase consumption of coffee in South Korea in 4 years

**+57%**

### COFFEE SHOPS

Increase of Starbuck in the USA between 2005 and 2014 (11960 shops), a good indicator of the interest for hot drinks

**28 000**

### COFFEE SHOPS

Establishments are open by the end of 2013 in China



### HISTORY

Hot chocolate was the preferred indulgence of Kings Louis XIV and Louis XV<sup>3</sup>



### ENTHUSIASM

Concepts are flourishing across the World in cities including Paris, New-York City, Tokyo, Singapore, and Dubai...



### THE TREND

Very popular in America, courses are now available in latte art



### INNOVATION

Hot, iced, frappé, sweetened, spicy, with added liquor chocolate beverages continue to be reinvented every day



### TIP

Hot chocolate is best served in an orange cup<sup>4</sup>

1. [www.leparisien.fr](http://www.leparisien.fr) (2013)

2. France Snacking n°30

3. [www.chateauversailles.fr](http://www.chateauversailles.fr)

4. The Influence of the Color of the Cup on Consumers' Perception of a Hot Beverage in Journal of Sensory Studies (2012)



1. DID YOU KNOW...



2. CELAYA RECIPES



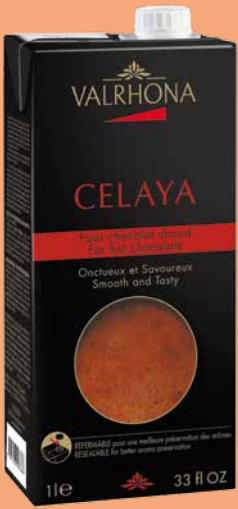
3. BEAN-BASED RECIPES



4. DELICIOUS ADDITIONS AND MENU

# 2

## Celaya recipes



A perfectly creamy texture

An indulgent recipe using 17.5% dark chocolate with 50% cocoa

A ready-to-serve product

### WHY CELAYA?

#### 1 For your customers

- An indulgent recipe that's not too sweet
- An intense flavor
- A velvety texture
- A favorite among consumers

#### 2 For your establishment

- There are various ways to create your own Celaya recipes
  - ☞ Using the steam nozzle
  - ☞ In a saucepan
  - ☞ Using a hot chocolate dispenser
  - ☞ With a carton heater
  - ☞ With a microwave (not compatible with cartons)

#### 3 For professional users

- Consistent texture and flavor
- Ready to serve: Requires no preparation or measuring
- Can be served hot or cold
- Practical storage
- Easy to use, with a hygienic lid





# Celaya Viennois

A recipe from L'École Valrhona.

For around 15 20cl glasses.

## VANILLA WHIPPED CREAM

2 Vanilla beans  
40 g Caster sugar  
500 g Whipping cream 35% fat

Split and scrape the vanilla beans.  
Add the vanilla and sugar to the chilled cream and whip.

**Tip:** Use the scraped vanilla beans to make vanilla sugar.

## METHOD

Pour the hot Celaya into a glass.

Pipe a rosette of Whipped Vanilla Cream on top, using a piping bag, syphon, or whipped cream machine.

Decorate with thin leaves of chocolate or a house logo.

For the chocolate decoration, roll out a thin layer of dark-chocolate couverture between two acetate sheets and leave to set.



1. DID YOU KNOW...



2. CELAYA RECIPES



3. BEAN-BASED RECIPES



4. DELICIOUS ADDITIONS AND MENU



# Celaya Xocoméli

A recipe from L'École Valrhona.

## METHOD

For 1 liter:

- 1000 g CELAYA
- 25-30 XOCOMÉLI or XOCOPILI balls

For 1 cup:

- 20 cL CELAYA
- 5-6 XOCOMÉLI or XOCOPILI balls

Heat the Celaya. Add five or six chocolate balls per 20 cl of Celaya.

Mix vigorously.

Pour the hot spiced Celaya into a glass or cup.

You can vary the flavors by using Xocoméli or Xocopili balls.

**Tip:** You can make this spiced chocolate beverage in a chocolate fountain.

## »» IDEA 1 ««

*Take advantage of the current fashion for Latte Art and offer your customers a tailor-made decoration.*







# Blue Flower Tea Celaya

A recipe from L'École Valrhona.

## METHOD

- For 1 liter:
  - 1000 g CELAYA
  - 16 g Earl Grey tea with blue flowers
- For 1 cup:
  - 20 cL CELAYA
  - 4 g Earl Grey tea with blue flowers

Heat the Celaya and then infuse with the tea for six minutes. Strain and serve hot.

## IDEA 2

Offer beautifully presented recipes by choosing sophisticated receptacles and tempting novel flavors.

### PLAY AROUND WITH YOUR INGREDIENTS

Try a cup decorated with blue flowers, a skewer of gingerbread to decorate the glass, or a carefully positioned raspberry...

### RECEPTACLES

Un verre à cocktail, une tasse moderne, un verre rond pour un esprit cocooning...



### IT'S ALL IN THE DETAIL

A geometric-shaped lollipop, a glacé cherry, a Dulcey bonbon...



# *Praliné Celaya*

A recipe from L'École Valrhona.



## METHOD

For 1 liter:

1000 g CELAYA  
150 g CRUNCHY FRUITY  
PRALINÉ

For 1 cup:

20 cL CELAYA  
30 g CRUNCHY FRUITY  
PRALINÉ

Heat the Celaya.

Spoon or pipe some Praliné into the bottom of the glasses.

Pour the hot Celaya on top.

# *Celaya Espresso Frappé* ❄️

A recipe from L'École Valrhona.



## METHOD

For 1 liter:

1000 g CELAYA  
150 g Espresso  
Q.S Ice cubes

For 1 cup:

20 cL CELAYA  
2 Ristretto  
espresso  
Q.S Ice cubes

Make the coffee and then shake over ice with the Celaya to chill and foam. Add the cold Celaya to the shaker and shake again. Just before serving, pour the coffee into the glasses and add a few ice cubes.

**Tip:** You could also make coffee ice cubes.



# Spéculoos Celaya ❄️

**A recipe from Joseph Trotta.**

For one 25 cl glass.

## METHOD

- 2 Spéculoos
- ou 1 Dry Amaretti (20-25 g)
- 10 cl CELAYA
- 8 cl Cold milk
- 3 cl Cold espresso (optional)
- Q.S Ice cubes

- Crush the biscuits and place the crumbs in a blender bowl.
- Add the Celaya, the cold milk, and the espresso if using.
- Add a few ice cubes.
- Blend for 10-15 seconds and pour into a glass.

## ➤➤ IDEA 3 ◀◀

*Why not try this simple recipe using specialty biscuits from your region?*



# 3

## Bean-based recipes

### WHY USE VALRHONA COUVERTURES?

Valrhona makes exceptional couvertures for indulgent and sophisticated chocolate beverages.

With them, you can offer a range of uniquely delicious hot or cold chocolate drinks.



### Made-to-measure chocolate beverages.

The intensity varies depending on the chocolate used and quantities selected.

Vary the sweetness to suit your customers' tastes.



### To offer hot beverages made from real chocolate.

A simple technique for the bar or kitchen, explained in detail in this booklet.



### An infinite number of recipes offering a range of original flavors.

You can use a wide palette of flavors, either alone, or combined with other products.



1. DID YOU KNOW...

2. CELAYA RECIPES

3. BEAN-BASED RECIPES

4. DELICIOUS ADDITIONS AND MENU

*Find out which couverture best suits your beverage range.*

*The pastry chefs from L'École Valrhona, along with barman Joseph Trotta and our sensorial analyst Marie Repoux, have tested our chocolate couvertures to find out which ones are best suited to your range of chocolate drinks.*



**OUR BLENDS OF GRAND CRUS:**

*The art of blending*



**JIVARA 40 % :**

This iconic Valrhona milk-chocolate couverture makes beautifully pale-colored beverages with a subtly sweet taste, a velvety texture, and balanced flavor, topped off with hints of biscuit.



**GUANAJA 70 % :**

Created by Valrhona 30 years ago, Guanaja is the ideal couverture for beverages with a deep chocolate color that are not too sweet, with a velvety texture and a hint of bitterness.



**ABINAO 85 % :**

The high percentage of cocoa in this couverture will produce drinks with an intense color, a natural and not-too-sweet flavor, and a more fluid texture.

**OUR GRANDS CRUS DE TERROIR:**

*Chocolates with character that reflect the terroir*



**BAHIBÉ 46 % :**

A lovely natural color for balanced and harmonious chocolate beverages with the characteristic flavor of this couverture from the Dominican Republic. It has intense chocolaty notes underscored by a deliciously fruity acidity.



**TAINORI 64 % :**

This chocolate from the Dominican Republic offers delicate aromas on the nose, marked with a pleasant acidity that is enhanced when combined with hot milk.



**MANJARI 64 % :**

Adding hot milk to this chocolate from Madagascar brings out its acidic notes and aromas of roasted nuts for a harmonious and indulgent ensemble.



**ILLANKA 63 % :**

Illanka is a Peruvian couverture to which the addition of hot milk offers a complex nose and rounded, chocolaty taste, with subtle aromas of dark fruit.



**MACAÉ 62 % :**

This chocolate from Brazil brings a powerful, complex flavor to hot beverages, with notes of toasted cocoa beans and black tea.



## OUR CERTIFIED CHOCOLATES:

*Fairtrade/Max Havelaar, organic chocolates*



**ANDOA NOIRE 70 % :**  
A lively attack with a powerful, unusual bittersweet taste that develops and becomes more defined on the tongue.



**ANDOA LACTÉE 39 % :**  
A couverture that will seduce you with its authentic creamy notes and powerful chocolate taste.

## OUR GOURMET CREATIONS:

*Exceptional flavors*



**BISKÉLIA 34 % :**  
The addition of hot milk really brings out this couverture, developing notes of toasted biscuit and soft caramel with a touch of salt.



**AZÉLIA 35 % :**  
With the addition of milk, Azélia offers an indulgent beverage that is sweet and chocolaty, but without excess, along with subtle notes of toasted hazelnut.



**OPALYS 33 % :**  
This white chocolate with its not-too-sweet flavor is the basis for some very interesting beverage creations. It is full of character with aromas of natural vanilla and a pure, light color.

## OUR PROFESSIONAL SIGNATURE RANGE:

*A chocolate with balanced, pleasing aromas*



**TROPILIA 70 % :**  
For a hot chocolate with a slightly more intense color, and a simple, pleasing, rounded chocolaty taste.



*Take your customers on a trip around the world or a gourmet adventure.*

# Steam-nozzle method



**1** Turn the steamer on for a couple of seconds to get rid of any water that has condensed inside the tube.



**2** Place the chocolate beans in a stainless-steel jug and preheat by steaming for 3-4 seconds so they begin to melt.



**3** Pour the milk into the jug.



**4** Place the tip of the nozzle just under the surface of the milk, open the tap fully and steam for a few seconds before plunging the nozzle fully into the jug to heat the mixture.

*Note: The temperature must not exceed 70°C (158°F).*



**5** Purge the steamer and wipe the nozzle with a damp cloth.



A steamer nozzle offers a faster, more flexible solution for creating light and foamy chocolate beverages.

## SUGGESTED RECIPE:

200 g whole milk  
for around 20 cL  
40-52 g (12-16 beans)  
of chocolate, to taste.



# Stove-top method



**1** *Pour the milk into a saucepan.*



**2** *Bring the milk to a boil.*

**3** *Cover the chocolate with boiling milk.*

**4** *Leave to melt.*



**5** *Mix vigorously until glossy and elastic in the center and the mixture starts to emulsify. Blend to perfect the emulsion.*



**6** *Add the remaining milk.*



**7** *Bring briefly to a boil.*

**8** *Serve immediately or set aside in the refrigerator.*



The stove-top method results in more velvety, intense chocolate beverages as a result of greater aroma concentration.

## *TIP:*

You can substitute cows milk for other milks, such as almond, hazelnut, or soya. This will result in lighter, more fresh-tasting drinks.

Over the course of the following pages, you will find a selection of recipes created by Joseph Trotta for serving in a bar, and a selection created by Rémi Montagne and David Briand from the Valrhona École du Grand Chocolat for tea-time service.



Steam-nozzle method



# Jivara Hazelnut Milk

A recipe from Joseph Trotta.

For one 25 cl cup.

## METHOD

- 40 g JIVARA 40% COUVERTURE (approx. 12 beans)
- 10 cl Hazelnut milk
- 6 cl Cold milk

Heat the chocolate beans with the steam nozzle in a stainless-steel pot for 4-5 seconds. Add the hazelnut and regular milk. Heat with the steam nozzle and then pour into a Mazagran glass. Float some whipped cream flavored with hazelnut syrup on top, and sprinkle with a pinch of chopped roasted hazelnut.

## »» IDEA 4 ««

Try suggesting different combinations or assortments that bring out all the flavors in your recipes to seduce your customers and boost sales.



CHOCOLATE CREAM + blueberry muffins



CHOCOLATE TWIST + financier



ICED CHOCOLATE for your breakfast menus



CHOCOLATE MISCHIEF for a tea-time snack





Stove-top method



# Hazelnut Lemon Bahibé

A recipe from L'École Valrhona.

For 11 or five 20cl glasses.

## HOT CHOCOLATE

1000 g Whole milk  
200 g BAHIBÉ 46% COUVERTURE  
200 g PRALINÉ 66 %

## CITRON FOAM

500 g Whole milk  
30 g Caster sugar  
5 g Pectin X58  
2 g Lemon zests

Heat the milk and infuse with the lemon zests for around 10 minutes. Strain.  
Add the sugar mixed with the pectin and bring to a boil.  
Strain and set aside in the refrigerator.  
Blend and pour into a syphon. Add two gas cartridges.

Instead of the Pectin X58, you could use powdered gelatin, blooming it before use. This will create a thicker, denser texture.

## HAZELNUT TUILE

150 g Blanched hazelnuts  
250 g Caster sugar  
100 g Water  
100 g Glucose

Roast the hazelnuts at 150°C (302°F) for around 12 minutes. Cook the sugar, water, and glucose to 170-175°C (338-347°F) and pour onto a silicone mat. When cold, blend the caramel.  
Sift the powdered caramel into a circular frame on a silicone mat and sprinkle with chopped roasted hazelnuts. Put in the oven at 150°C (302°F) until the sugar melts. Store in a dry place.

## METHOD

Pour the hot chocolate into a glass. Top up to the brim with lemon foam.  
Add a Hazelnut Tuile and a few lemon zests.

**Tip:** This recipe also works well with CARAMELIZED 60% HAZELNUT PRALINÉ along with a vanilla foam.



Steam-nozzle method



# Caraïbe Gingerbread

A recipe from Joseph Trotta.

For one 20cl glass.

## METHOD

- 40 g CARAÏBE 66% COUVERTURE (approx. 12 beans)
- 10 cl Cold milk
- 6 cl Gingerbread syrup
- 1 cc Acacia honey

- Preheat the beans with the steam nozzle.
- Add the milk, gingerbread syrup, and honey.
- Heat the mixture using the steam nozzle and pour into a glass.

## »» IDEA 5 ««

*Take things further and invite your customers to taste your recipes, thus creating an unforgettable ritual!*

*This will encourage loyalty amongst a clientele always on the hunt for fresh experiences.*

### 1

Your waiter or barman can offer tastings of the different chocolates used in your beverages.

### 2

The customer can then select the chocolate they would like to try, and your barman could suggest other flavors they might find tempting, such as different flavorings or special ingredients.

### 3

Your barman can offer tailor-made beverages.

### 4

Your customers will enjoy chocolate drinks that are specially made to suit their individual tastes.





Stove-top method

# Caramel Guanaja

A recipe from L'École Valrhona.

For 2l (approx. ten 20cl glasses).

## CARAMEL CHOCOLATE CRÉMEUX

- |                              |   |
|------------------------------|---|
| 70 g Caster sugar            | • Make a dry caramel with the sugar.  |
| 140 g Whipping cream 35% fat | • Meanwhile, heat the cream with the glucose.                                     |
| 25 g LIQUID CLARIFIED BUTTER | • Stop the caramel cooking with the liquid butter and then add the cream mixture. |
| 10 g Glucose                 | • Gradually add this mixture to the melted couverture and stir to emulsify.       |
| 65 g GUANAJA COUVERTURE      | • Blend to perfect the emulsion.  |
|                              | • Leave to set in the refrigerator.   |

## VANILLA MILK

- |                   |   |
|-------------------|---|
| 2000 g Whole milk | • Infuse the hot milk with the split and scraped vanilla beans. |
| 4 Vanilla beans   | •   |

## METHOD

Pipe a 25g ball of Caramel Chocolate Crémeux in the bottom of each glass.  
Heat the Vanilla Milk.  
When ready to serve, pour the hot milk onto the crémeux and mix.



Steam-nozzle method



# Dulcey Coffee ❄️

A recipe from Joseph Trotta.

For one 40cl glass.

## METHOD

- 40 g DULCEY 32% CHOCOLATE (approx. 12 beans)
- 14 cl Cold milk
- 6 cl Espresso
- 2 cc Instant coffee
- 8 cl Ice water

- Use the steam nozzle to preheat the chocolate in a stainless-steel jug for 4-5 seconds.
- Add the milk.
- Heat the mixture using the steam nozzle and then pour into a glass. Add the espresso without mixing.
- Shake together the instant coffee with the ice water until foamy.
- Dress the drink with the foam.

## »» IDEA 6 ««

*Adapt your menu to the changing seasons and experiment with the whole Valrhona range of chocolate. Serve iced and fruity drinks for a sweet, refreshing summer.*



| Les Chocolats Chauds<br>Hot Chocolates   |        |
|--|--------|
| Détrempe avec du chocolat Calavo Valrhona<br>Bancolé avec Calavo Valrhona chocolat   |        |
| Chocolat chaud classique<br>Chocolat fort chocolat   | 7,50€  |
| Chocolat vanille<br>Vanille fort chocolat  | 8,00€  |
| Chocolat vanille, nouille spéculoos<br>Vanille fort chocolat   | 8,00€  |
| Chocolat chaud aux épices<br>Chocolat chaud au fenouil rouge<br>Vanille fort chocolat with spices<br>Vanille fort chocolat   | 8,00€  |
| Chocolat chaud avec infusion de Thé<br>Thé Earl Grey à la Bergamote<br>Infusion à la Menthe aux Fraises rouges<br>Thé chocolaté infusé with Earl Grey Bergamot Tea<br>Mint Tea or Red Berries Infusion | 8,00€  |
| Chocolat gourmand<br>Doux mandarine, mandarine, meringue brûlée<br>Strawberry chocolate, strawberry<br>Doux mandarine, mandarine, crème brûlée   | 10,00€ |



Stove-top method



# Coffee Biskélia

A recipe from L'École Valrhona.

Makes around 2l (approx. ten 20cl glasses).

## ABSOLUT COFFEE

200 g ABSOLUT NEUTRAL CRISTAL GLAZE  
150 g Espresso

: Blend together.

## BISKÉLIA HOT CHOCOLATE

2000 g Whole milk  
480 g BISKÉLIA 34% COUVERTURE

## COFFEE MOUSSE

Espresso : Use a syphon or shaker to make the coffee foam.

## METHOD

Pipe or spoon around 20g Absolut Coffee into the glasses.  
Add around 120g of Biskélia Hot Chocolate.  
Finish with around 10g of Coffee Mousse.  
Serve immediately.



Steam-nozzle method



# Raspberry Opalys

A recipe from Joseph Trotta.

Makes 1 20cl glass.

## METHOD

- 40 g OPALYS 33% CHOCOLATE (approx. 12 beans)
- 16 cl Cold milk
- 1 cl Raspberry syrup
- 1 cc Pink praliné powder

Use the steam nozzle to preheat the chocolate in a stainless-steel jug for 4-5 seconds.  
 Add the milk, the raspberry syrup, and the pink praliné powder.  
 Heat with the steam nozzle and then serve in a glass.

## »» IDEA 7 ««

*Choose the best products to create exceptional recipes.*

To create innovative beverage flavors, Joseph Trotta uses syrups in some of his recipes.

To preserve the flavor and quality of the chocolates in his recipes, Joseph Trotta only uses high quality syrups.







Stove-top method



# Mint Tainori

A recipe from L'École Valrhona.

Makes around 1l (approx. five 20cl cups).

## HOT MINT CHOCOLATE

1000 g Whole milk  
40 g Fresh mint  
180 g TAINORI 64% COUVERTURE

Heat the milk and infuse with the mint for 20 minutes. Strain.  
Make some Tainori hot chocolate using the mint milk.

## MINT INFUSION

500 g Water  
20 g Fresh mint

## MINT MARSHMALLOW

55 g Powdered gelatin  
110 g Mint Infusion  
675 g Caster sugar  
225 g Mint Infusion  
210 g Invert sugar  
300 g Invert sugar  
8 g Ricqlès mint liqueur

Bloom the gelatin with the smaller quantity of water.  
Cook the smaller quantity of invert sugar with the caster sugar and Mint Infusion at 110°C (230°C).  
Pour the cooked sugar syrup onto the remaining invert sugar in the bowl of a freestanding mixer. Melt the softened gelatin in a microwave and pour onto the hot sugars.  
Beat until the mixture reaches the ribbon stage.  
Add the mint liqueur.  
Use at 35-40°C (95-104°F).  
Store in a dry place.

## METHOD

For the chocolate decoration: Roll out some tempered dark-chocolate couverture between two printed acetate sheets and check the thickness. Before it is fully set, cut out some discs. Leave to set.

Place a ball of marshmallow on a chocolate disc. Grate a chocolate bean over the marshmallow and decorate with a mint leaf.

Pour the hot mint chocolate into a cup. Add a chocolate marshmallow decoration and serve immediately.

# Delicious Additions

## MOIST NUT CAKE

560 g Minced almonds  
or hazelnuts  
or peanuts  
or pecans  
or peanuts\*  
450 g Caster sugar  
825 g Whole eggs  
225 g Dry butter 84% fat  
180 g Egg whites  
110 g Caster sugar

Blend the nuts in a food processor.  
Add the sugar and the eggs and whip.  
Fold in the softened butter at the end.  
Meanwhile, whip the egg whites with the sugar.  
Carefully fold the two preparations together and then spread into a frame on a silicone mat.  
Bake at 180°C (356°F) for 15-18 minutes.

\*For a MOIST PISTACHIO CAKE, add 100g natural pistachio paste to the first mixture.

## CHOCOLATE CAKE

500 g Whole eggs  
150 g Invert sugar  
250 g Caster sugar  
150 g Minced almonds  
240 g Flour  
50 g COCOA POWDER  
15 g Baking powder  
240 g Whipping cream 35% fat  
170 g LIQUID CLARIFIED BUTTER  
100 g Chocolate liqueur

For one 40 x 60cm frame.  
Mix the eggs with the invert sugar and caster sugar. Add the minced almonds and flour sifted with the cocoa powder and baking powder. Then stir in the cream and liquid butter.  
Add the chocolate liqueur and finish with the melted couverture.

Bake in a buttered cake tin at 160°C (320°F) for 40-45 minutes or in a frame on a silicone mat at 180°C (356°F) for around 15 minutes.

## LEMON CAKE

4 Lemon zests  
310 g Sugar  
240 g Whole eggs  
2 g Salt  
135 g Cream  
240 g Flour  
4,5 g Baking powder  
75 g LIQUID CLARIFIED BUTTER

Zest the lemons onto the sugar and mix. Add the whole eggs, salt, and cream. Sift the flour with the baking powder and add to the first mixture. Heat the liquid butter to 40-45°C (104-113°F) and add to the preparation. Leave to rest for a few hours before pouring into a mold.  
Bake at 150°C (302°F) for around 60 minutes, although baking time will vary, depending on the shape of the mold.

## FINANCIER

260 g Light *beurre noisette*  
280 g Egg whites  
2 g Salt  
40 g Invert sugar  
280 g Icing sugar  
90 g Flour  
150 g Minced almonds

Make a *beurre noisette* and leave to cool in a mixing bowl.  
Beat the egg whites, salt, invert sugar, sifted icing sugar, flour, and minced almonds in a freestanding mixer with a paddle attachment. To finish, gradually add the *beurre noisette*.  
Bake at 170°C (338°F) for around 10 minutes, although baking time will vary, depending on the shape of the mold.

## PLAIN OR CHOCOLATE\* LADIES' FINGERS

720 g Egg whites  
400 g Egg yolks  
440 g Caster sugar  
250 g Flour  
250 g Starch

Whip the egg whites, gradually adding the sugar. Meanwhile, sift together the starch and flour (and cocoa powder, if using). Fold the yolks into the whites using a spatula, and then add the flour. For a pearly aspect, sprinkle with sugar twice at five-minute intervals, and put in the oven with the damper open.  
Pipe or spread onto a baking sheet and cook at 200°C (392°F) with the damper open.  
One sheet weighs around 650g.

\*CHOCOLATE LADIES' FINGERS: Substitute half the flour with cocoa powder.



1. DID YOU KNOW...



2. CELAYA RECIPES



3. BEAN-BASED RECIPES



4. DELICIOUS ADDITIONS AND MENU

# Delicious Additions

## RED FRUIT MARSHMALLOW

55 g Powdered gelatin  
110 g Mineral water  
675 g Caster sugar  
210 g Invert sugar  
140 g Blueberry pulp  
300 g Raspberry pulp  
300 g Invert sugar

Mix the gelatin with the water and leave to bloom.  
Cook the smaller quantity of invert sugar with the caster sugar and fruit pulps at 110°C (230°F).  
In the bowl of a food processor, pour the fruit syrup onto the remaining invert sugar. Melt the softened gelatin in a microwave and pour onto the hot sugars, beating until the mixture reaches the ribbon stage.  
Use immediately at 35-40°C (95-104°F).  
Store in a dry place.

## FRENCH MERINGUE

150 g Egg whites  
140 g Caster sugar  
140 g Icing sugar

Whip the egg whites on low speed for evenly-sized bubbles. Gradually add the sugar and keep whipping until the mixture forms stiff peaks. Carefully fold in the icing sugar using a rubber spatula, and then spread or pipe the mixture to a thickness of 2mm on a pierced silicone mat. Sprinkle with icing sugar or chopped almonds, or cocoa nibs.  
Bake at 120°C (24°F) for 30 minutes, and then store in a dry place.

## ALMENDRA MACARON

750 g 55% ALMOND PASTE  
300 g Egg whites

Soften the almond paste in a free-standing mixer with a paddle attachment with the egg whites until smooth. Whip for around 10 minutes and then use a 10mm nozzle to pipe the macarons. Sprinkle them with icing sugar and then repeat just before placing in the oven.  
Bake at 200°C (392°F) for 5-8 minutes.

## MACARONS

300 g Minced almonds  
300 g Icing sugar  
110 g Egg whites  
110 g Egg whites  
300 g Caster sugar  
100 g Water  
30 g Caster sugar

Sift the almonds with the icing sugar. Lightly whip the first quantity of egg whites with the 30g sugar. Cook the 300g sugar with the water at 118°C (244°F), and pour onto the whipped egg whites. Whip until completely cold and then add to the almonds along with the food coloring and the remaining raw egg whites.  
Carefully fold together. Leave to harden slightly for around 15 minutes and then bake in a convection oven at 160°C (320°F) for 10-11 minutes.

## CHOUX PASTRY

250 g Mineral water  
250 g Whole milk  
10 g Salt  
10 g Caster sugar  
200 g Dry butter 84% fat  
300 g Flour T55  
500 g Whole eggs

In a saucepan, bring the water, salt, milk, sugar and butter to a boil.  
Sift the flour, pour into the hot mixture and dry it over a high heat.  
Away from the heat, gradually add the eggs. Pipe into choux shapes.  
Place the choux in a convection oven at 250°C (482°F), turn off the oven and keep the damper closed. As soon as the choux puff up and color, turn the oven back on at 180°C (356°F) and open the damper.  
Or bake at 165°C (329°F) with the damper open for around 20 minutes.

## SHORTCRUST PASTRY

240 g Butter  
4 g Salt  
90 g Icing sugar  
60 g Minced almonds  
100 g Whole eggs  
120 g Flour  
350 g Flour  
90 g Soft brown sugar

Mix the softened butter with the salt, icing sugar, minced almonds, eggs, and the smaller quantity of flour. Take care not to over-mix. As soon as the mixture comes together, add the larger quantity of flour, and quickly mix. Roll out the pastry in a 6mm frame (ref. 3347), between two acetate sheets. Spray the surface of the pastry with water and sprinkle with the soft brown sugar. Set aside in the fridge. Cut out with a guitar cutter (0.5mm). Bake in a convection oven at 150°C (302°F) until golden brown.

## BRIOCHE DOUGH

250 g Fine wheat flour  
125 g Whole eggs  
25 g Whole milk  
25 g Caster sugar  
5 g Salt  
150 g Dry butter 84% fat  
6 g Baking powder

Mix together all the ingredients apart from the butter. Knead in a food processor for around 10 minutes and then gradually add the butter. Continue kneading until the dough comes away from the sides of the bowl.  
Leave to prove for two hours at room temperature. Knock down the dough, flatten on a baking sheet, and cover with food wrap. Set aside in the refrigerator overnight. Bake at 180°C (356°F).



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