



MUCH MORE THAN A
Bakery

FROM THE PASTRY CHEFS AT L'ÉCOLE VALRHONA

Cream Spread



An original recipe from Rémi Montagne, Pastry Chef at l'École Valrhona.

Makes around nine 150 g jars.

CREAM SPREAD

160 g unsweetened condensed milk
450 g sweetened condensed milk
150 g glucose DE 60
500 g GUANAJA 70% COUVERTURE
140 g dry butter 84% fat

Heat the condensed milk with the glucose.
Slowly pour the warm milk onto the melted couverture, mixing in the center until glossy and elastic, signifying the emulsification process is underway.
Continue gradually adding the liquid, taking care to preserve this texture.
Finish with the Liquid Clarified Butter and blend to perfect the emulsion.
As soon as the ganache reaches 25°C (77°F), pour into jars.
Store at 17°C (62.6 °F).
NOTE: This spread only keeps for 3-4 weeks, and should be served at room temperature.

Give customers choice with a variety of spreads!
Traditional, caramel, coffee, passion fruit, lime or iced ...

Zebra Rolls



An original recipe from Rémi Montagne, Pastry Chef at l'École Valrhona.

Makes 26 cakes.

CHOCOLATE BRIOCHE DOUGH

500 g fine wheat flour
150 g whole eggs
200 g whole milk
50 g sugar
10 g salt
15 g Fresh Yeast
90 g SATILIA DARK 62%
or 85 g TROPILIA DARK 70%
200 g dry butter 84% fat

Knead all the ingredients apart from the butter and chocolate in a freestanding mixer for around 10 minutes. Meanwhile, melt the butter and allow to cool to around 28°C (82.4°F). Mix the chocolate with the butter and gradually add to the dough. Continue kneading until the dough comes away from the side of the bowl. The temperature of the dough should be 24°C (75.2°F).

ORANGE BRIOCHE DOUGH

500 g fine wheat flour
150 g whole eggs
150 g whole milk
50 g sugar
10 g salt
15 g Fresh yeast
50 g candied orange paste
200 g dry butter 84% fat

Knead all the ingredients apart from the butter in a freestanding mixer for around 10 minutes. Gradually add the butter and continue kneading until the dough comes away from the side of the bowl. The temperature of the dough should be 24°C (75.2°F).

ORANGE ABSOLU GLAZE

220 g ABSOLU CRISTAL
NEUTRAL GLAZE
0.5 g orange zests
20 g water

Bring the Absolu Cristal to a boil with the water and the zests. Strain. Spray immediately with a spray gun at 80°C (176°F) or use a brush.

ASSEMBLY AND FINISHING

Make the brioche doughs. Roll them out on a baking sheet, cover with food wrap and set aside in the refrigerator overnight. The following day, give a double turn to the Orange Brioche Pastry and a double turn to the Chocolate Brioche Dough. This will result in two nice rectangular and evenly-sized dough rolls. Place one dough roll on top of the other, taking care to remove the excess flour. Roll out, cut in two and place one piece on top of the other again, to result in four layers. Repeat to end up with eight layers. Take care to leave the pastry to rest if necessary. Give it a quarter turn and stretch out onto a 40 x 60cm baking sheet (around 6mm thick). Roll like a *pain aux raisins*. Cut out 2cm-thick discs and arrange on a baking sheet. Spray or brush with water and leave to rise for two hours at 25°C (77°F). Spray or brush with water again and bake at 170°C (338°F) for around 10 minutes. Remove from the oven and immediately glaze with the hot Absolu Cristal. Sprinkle with cubes of candied orange, chopped, roasted almonds or chocolate pearls.

Cube Cake



An original recipe from Jérémy Aspa, Pastry Chef at l'École Valrhona.

Makes 24 financiers.

FINANCIER BATTER

495 g dry butter 84% fat
530 g egg whites
4 g salt
75 g invert sugar
530 g icing sugar
170 g cake flour
285 g minced almonds

Make a light *beurre noisette* and leave to cool in a mixing bowl.
Mix the egg whites with the sifted dry ingredients in a freestanding mixer with the paddle attachment.
Gradually add the *beurre noisette* to finish.

MOLTEN CARAMÉLIA GANACHE

180 g mineral water
10 g starch
160 g CARAMÉLIA 36% COUVERTURE

Mix the cold water with the starch and bring to a boil, whisking constantly.
Make an emulsion by gradually pouring the hot liquid onto the melted chocolate.
Blend.

ASSEMBLY AND FINISHING

Make the Molten Caramélia Ganache and pour around 12g into 3.5cm half-spheres and blast freeze.
Butter some 5cm stainless-steel cubes (ref. 5708) and dust with blanched, minced almonds.
Pipe 40g of Financier Batter into each cube and add two half-spheres of frozen Molten Caramélia Ganache.
Add another 40g of Financier Batter and sprinkle with slivered almonds. Bake in a convection oven at 170°C (338°F) for 16 minutes.

For a round format:
Grease some 5cm rings 4.5cm high (ref. 8062) and line with baking parchment.
Pipe 40g of Financier Batter and add two half-spheres of frozen Molten Caramélia Ganache.
Add another 30g of Financier Batter.
Sprinkle with slivered almonds.
Bake in a convection oven at 170°C (338°F) for 15 minutes.
These financiers can be enjoyed hot or cold.

Tropéclair



An original recipe from Rémi Montagne, Pastry Chef at l'École Valrhona.

Makes 48 individual cakes.

BRIOCHE DOUGH

1000 g fine wheat flour
500 g whole eggs
100 g whole milk
100 g sugar
20 g salt
25 g Fresh Yeast
600 g dry butter 84% fat

• Knead all the ingredients apart from the butter in a freestanding mixer for around 10 minutes and then gradually add the butter.
• Continue kneading until the dough comes away from the side of the bowl.
• Leave to rise for two hours at room temperature.
• Knock back the dough on a baking sheet and cover with plastic.
• Set aside in the refrigerator overnight.

ALMOND STREUZEL

130 g dry butter 84% fat
130 g all-purpose flour
130 g soft brown sugar
130 g minced almonds

• Cut the chilled butter into cubes and sift together all the dry ingredients.
• Place in a freestanding mixer with a paddle attachment.
• When the mixture starts to come together in small balls, stop mixing.
• Set aside in the refrigerator or freezer until ready to use.

WHIPPED OPALYS VANILLA GANACHE

390 g whipping cream 35% fat
4 vanilla beans
45 g invert sugar
45 g glucose
565 g OPALYS 33% CHOCOLATE
1045 g whipping cream 35% fat

• Bring the smaller quantity of cream to a boil with the split and scraped vanilla beans.
• Leave to infuse for 10 minutes and then strain.
• Add the invert sugar and glucose.
• Slowly pour the hot mixture onto the melted chocolate, mixing in the center until glossy and elastic, signifying the emulsification process is underway.
• Keep slowly adding the liquid. Blend to perfect the emulsion.
• Add the remaining cream and blend again.
• Set aside in the refrigerator overnight to set. Whip before using.

STRAWBERRY CONFIT

| | | |
|------------------------|---|-------------------------------------|
| 855 g strawberry puree | : | Heat the fruit purees to 40°C |
| 170 g raspberry puree | : | (104°F), and then add the sugar |
| 60 g sugar | : | mixed with the pectin. Boil briefly |
| 6 g NH pectin | : | and then add the lemon juice. |
| 6 g lemon juice | : | Set aside in the refrigerator. |

ORANGE BLOSSOM SYRUP

| | | |
|--------------------------|---|---|
| 790 g water | : | Bring the water to a boil with the |
| 200 g sugar | : | sugar and the split and scraped vanilla |
| 2 vanilla beans | : | beans. Add the orange blossom |
| 8 g orange blossom water | : | water. Set aside in the refrigerator. |

ASSEMBLY AND FINISHING

Prepare all the recipe elements. The following day, roll out and fold the brioche as if to give it a double turn.

Then roll out into a 42 x 34cm rectangle, around 12mm thick.

Set aside in the freezer and then cut into 2.5 x 11cm rectangles. Use a guitar cutter if you wish. Leave to rise for 2 hours.

Dampen by spraying or brushing with water and immediately sprinkle with 10g of uncooked streuzel.

Bake at 160°C (320°F) for around 10 minutes.

Slice the cold brioche in two and dip both parts in the Orange Blossom Syrup (around 20g). Whip the Opalys Vanilla Ganache and use a piping bag with a 12mm nozzle pipe to four balls on the bottom piece of brioche. Fill a piping bag with Strawberry Confit. Pipe into the balls of Whipped Ganache by pushing the nozzle into the balls. Place the second piece of brioche on top and sprinkle with icing sugar.

Raspberry Club Sandwich



An original recipe from Rémi Montagne, Pastry Chef at l'École Valrhona.

Makes 40 triangles.

CHOCOLATE CAKE

300 g whole eggs
90 g invert sugar
150 g sugar
90 g minced almonds
145 g cake flour
30 g COCOA POWDER
10 g baking powder
145 g whipping cream 35% fat
165 g dry butter 84% fat
80 g SATILIA DARK 62%
or 75 g TROPILIA DARK 70%

Mix the eggs and the invert sugar with the sugar.
Add the minced almonds and the flour sifted with the cocoa powder and baking powder.
Add the whipping cream, butter and hot melted chocolate.

ALMOND STREUZEL

140 g soft brown sugar
140 g all-purpose flour
140 g minced almonds
140 g dry butter 84% fat

Sift together the dry ingredients. Add the chilled butter, cut into cubes, and beat in a freestanding mixer with a paddle attachment.
The mixture will gradually come together into a dough. Stop mixing.
Push the chilled dough through a 4mm candissoire rack so it forms even-sized small pieces. Set aside in the refrigerator until ready to use.
Bake at 150-160°C (302-320°F) with the damper open until golden brown in color.

CITRIC ACID SOLUTION

2 g water
2 g citric acid

Warm the water, add the citric acid and leave to dissolve.

RASPBERRY JELLY

5 g yellow pectin
35 g sugar
255 g raspberry puree
255 g sugar
25 g glucose
4 g citric acid solution

Mix the pectin with the smaller quantity of water.
Heat the fruit puree to 40°C (104°F) and then add the pectin solution, stirring continually.
Bring to a boil and then gradually add the remaining sugar.
Bring to a boil again and then add the glucose.
Cook to 75° brix on a refractometer or 106°C (222.8°F).
When cooked, add the Citric Acid Solution and use immediately.

DARK CHOCOLATE ALMOND COATING

70 g chopped almonds
510 g SATILIA DARK 62%
or 510 g TROPILIA DARK 70%

Roast the almonds at 150°C (302°F) for around 10 minutes.
Melt the couverture with the cocoa butter at around 40°C (104°F) and then add the almonds.

ASSEMBLY AND FINISHING

Make the Chocolate Cake batter and pour 1kg into a 40 x 60cm frame. Leave to rest overnight in the refrigerator if possible.
Prepare the Raspberry Jelly and pour onto a silicone mat. Set aside. Prepare the Almond Streusel and sprinkle 200g on top of the cake batter along with 150g of Dark Chocolate Drops. (ref. 12060). Bake at 160°C (320°F) for around 10 minutes.
Chop the cold Raspberry Jelly in a food processor. Spread 420g across half of the Chocolate Cake. Cover with the other half of the cake, pressing down gently. Freeze. Cut into 7 x 7cm squares and then cut these into two triangles. Set aside in the freezer.
Make the Dark Chocolate Almond Coating and partially dip the triangles into it.

Dulcey and Apricot tartlets



An original recipe from Christophe Domange, Pastry Chef at l'École Valrhona.

Makes 24 financiers.

DULCEY APRICOT FINANCIER BATTER

180 g dry butter 84% fat
150 g sugar
210 g egg whites
250 g minced almonds
50 g all-purpose flour
25 g invert sugar
105 g soft dried apricots
20 g apricot liqueur
105 g DULCEY 32% CHOCOLATE

Make a light *beurre noisette* and leave to cool in a mixing bowl.
Caramelize the sugar dry and then pour onto a Silpat sheet to cool.
When cold, reduce to a powder in a food processor.
Mix the egg whites with the caramel, almonds, flour and invert sugar.
Leave to rest for a few hours.
Cut the apricots into small dice, mix with the liqueur, cover tightly with food wrap and set aside in the refrigerator.
Finely chop the Dulcey in a food processor.
Gradually add the *beurre noisette* to the egg white mixture and finish by adding the apricots and chocolate.

DULCEY GANACHE

270 g DULCEY 32% CHOCOLATE
100 g whipping cream 35% fat
135 g ABSOLU CRISTAL
NEUTRAL GLAZE

Melt the chocolate.
Heat the cream with the Absolu Cristal.
Slowly pour the hot mixture onto the melted couverture, mixing in the center until glossy and elastic, signifying the emulsification process is underway.
Continue gradually adding the liquid. Blend to perfect the emulsion.

ASSEMBLY AND FINISHING

Pipe around 40g (depending on the size) of Financier Batter in oval silicone savarin molds.

Bake at 180°C (356°F) for around 10 minutes.

When completely cold, unmold and add 15g of Dulcey Ganache.

Decorate with DULCEY CRUNCHY PEARLS (ref. 10840) and a cube of soft apricot.

Sticks in 4 Colors



An original recipe from Nicolas Riveau, Pastry Chef at l'École Valrhona.

For two 6mm-high frames or 360 sticks.

SWEET ALMOND SHORTCRUST

500 g dry butter 84% fat
8 g salt
380 g icing sugar
125 g minced almonds
200 g whole eggs
250 g all-purpose flour
730 g all-purpose flour

Mix the softened butter with the salt, icing sugar, minced almonds, eggs and the smaller quantity of flour. Take care not to over-process.

As soon as the mixture is smooth, add the second quantity of flour.

Roll out the dough between two acetate sheets. Set aside in the fridge.

Bake at 150-160°C (302-320°F) until golden brown in color.

SALTED BUTTER VANILLA CARAMEL POWDER

100 g sugar
1 vanilla bean
10 g salted butter

Caramelize the sugar with the scraped vanilla bean and stop the cooking with the butter.

Pour onto a silicone mat to cool.

Blend to a powder that's not too fine

in order to keep a crunch. Store in a dry place.

DULCEY CARAMEL COATING

500 g DULCEY 32% CHOCOLATE
100 g Salted Butter
Vanilla Caramel Powder

Temper the chocolate and add the caramel powder.

WHITE CHOCOLATE COATING

500 g OPALYS 33% CHOCOLATE
200 g grated coconut

Temper the chocolate and sprinkle with the grated coconut.

MILK CHOCOLATE COATING

500 g SATILIA MILK 35% CHOCOLATE
or
500 g TROPILIA MILK 35% CHOCOLATE
80 g ÉCLAT D'OR

Temper the chocolate and then add the lightly chopped Éclat d'Or.

DARK CHOCOLATE COATING

500 g SATILIA DARK 62% CHOCOLATE
or
500 g TROPILIA DARK 70% CHOCOLATE
100 g chopped almonds

Roast the chopped almonds at 150°C (302°F) for around 10 minutes. Temper the chocolate and add the chopped almonds.

ASSEMBLY AND FINISHING

Roll out the Sweet Almond Shortcrust between two 6mm-deep ganache frames (ref. 3347), between two acetate sheets.

Chill in the refrigerator and then cut into 11 cm sticks using a guitar cutter (0.5mm).

Set aside in the refrigerator or freezer until ready to bake. Place on a perforated silicone mat. Bake at 150°C (302°F) until golden brown.

Dip the sticks in the different coatings and place on a baking sheet. Store in a dry place.

Crousti



An original recipe from David Briand, Pastry Chef at l'École Valrhona.

Makes 25.

BISCUITS

250 g GIANDUJA NOISETTE LAIT 36%
100 g currants
120 g cranberries
100 g ÉCLAT D'OR

- Temper the Gianduja.
- Gently fold in the currants and cranberries with the Éclat d'Or using a rubber spatula.
- Shape into discs using a 6 cm ring.
- You can also mold them using silicone or thermoform molds.
- Take care not to press too hard. Leave to set.
- You can try different versions using different types of dried fruit.