



NEPTUNE

Recipe made for 2 trays of dark chocolate hollow forms (ref. 1732)

SHALLOW-DISH GANACHE

- 300 g whipping cream 35 %
- 150 g inverted sugar*
- 100 g LIQUID CLARIFIED BUTTER
- 320 g P125 CŒUR DE GUANAJA

Bring the cream and inverted sugar to the boil. Pour gradually over the melted chocolate and liquid clarified butter and emulsify. Let the ganache temper down to 28/30°C and fill the dark chocolate hollow forms with a pastry piping bag. Leave to crystallise 24 hours at 17°C and 60% hygrometry.

FINISHING

Close the hollow balls with the closing plate (ref. 6480) using a dark tempered couverture. Slip a pair of latex gloves on and remove the truffles from their alveolate plastic tray. Pipe small drops of tempered couverture in the bottom of the half-sphere plastic alveolate tray and put the truffles back into it with the smooth side down. Leave to crystallise. Once crystallise, remove the truffles again from the alveolate plastic tray and arrange them in lines of 7. Position the closing holed tray over and brush carefully gold powder on top of truffles.

→ * If you think the chocolate is too intense, you can increase the quantity of inverted sugar to 180g.



CHOCOLATE SOUFFLE

SOUFFLE

- 60 g whole eggs
- 300 g whole milk
- 20 g corn starch
- 200 g egg whites
- 100 g caster sugar*
- 220 g P125 CŒUR DE GUANAJA

Melt **P125 CŒUR DE GUANAJA** chocolate. Stir a little bit of cold milk into the cornstarch and pour into the milk. Bring the lot to the boil. Pour over the chocolate and smooth with a whisk. Add the egg yolks when the pastry custard cream is at 50°C. Meanwhile, whip the egg whites to soft peaks, whisk a little bit of the egg whites into the chocolate mixture and fold the rest of the meringue with a rubber spatula.

Fill buttered and sugared soufflé ramekins to the top and smooth over. Bake in a convection oven at 190°C for 6 to 7 minutes according to the size of the ramekins. The anticipated result is to keep the core of the soufflé supple and soft. Store the unbaked soufflés in the fridge for few hours or in the freezer for a couple of days.

→ * If you think the chocolate is too intense, you can increase the quantity of caster sugar to 120g.



Would you like to innovate, create, modify or try recipes with **P125 CŒUR DE GUANAJA**? Don't forget that, because of its unique formulation, smaller quantities are required than chocolate couvertures. To discover its strengths, without failures or surprises, try the recipes developed by L'École du Grand Chocolat in "Essentials **P125 CŒUR DE GUANAJA**" now.

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P 125 CŒUR DE GUANAJA Chocolate concentrate

Maximum strength. Low cocoa butter content.

P125 CŒUR DE GUANAJA is a rare technological innovation that has revolutionised many of our recipes, making the impossible possible. For recipes where high cocoa butter content is a problem, **P125 CŒUR DE GUANAJA**, with its very low cocoa butter content, significantly increases the chocolate taste and strength without hardening. This **chocolate Concentrate** has become the chocolate ingredient, finally allowing you to combine an intense chocolate strength and colour with a soft, smooth and creamy texture.

P125 CŒUR DE GUANAJA'S ADVANTAGES

- 1 INTENSE CHOCOLATE FLAVOUR
- 2 SMOOTHER TEXTURE
- 3 INTENSE CHOCOLATE COLOUR



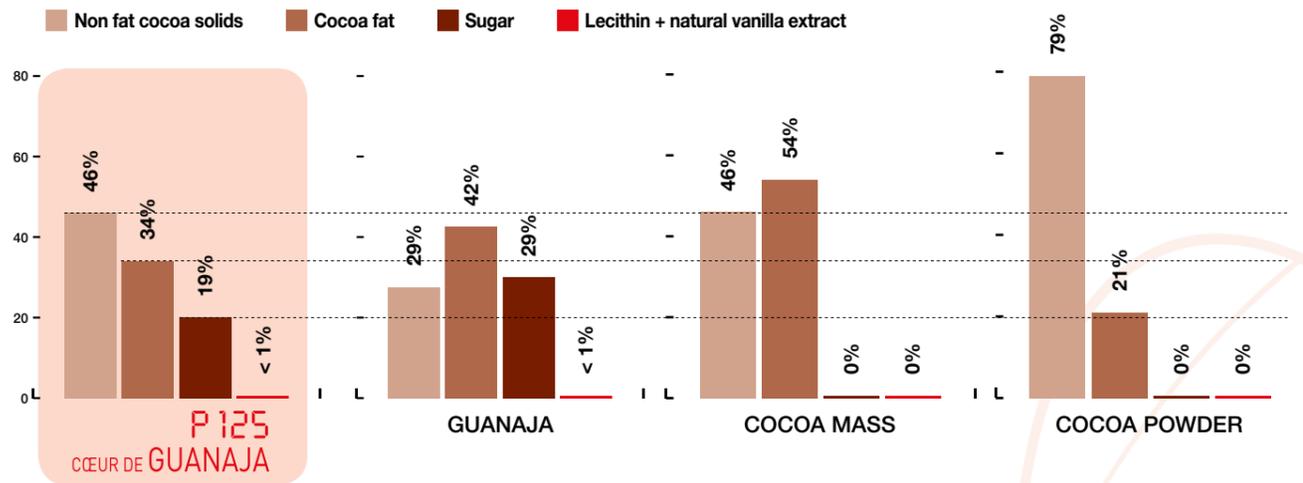
PACKAGING	COMPOSITION	APPLICATIONS	USE-BY DATE	STORAGE
3-Kg bag of fèves Code: 6360	Cocoa fèves, sugar, emulsifier: soya lecithin, natural vanilla extract	Crèmes pâtisseries, mousses, ices, biscuits, icings, ganaches and chocolate beverages	18 months	In a cool, dry place between 16°C et 18°C

cŒUR DE GUANAJA | 09/2011 - 8861 | ©Photo: Ginko

TECHNICAL INNOVATION

In some recipes, the cocoa butter in chocolate couvertures limits the quantity of chocolate used (resulting in a weak chocolate flavour and a light colour), or requires the use of cocoa powder (the flavour and colour are “naturally” less “chocolately”). Valrhona’s Research and Development Department has developed

an innovative technology that allows us to introduce the first dark **chocolate Concentrate: P125 CŒUR DE GUANAJA**. Made from the same blend of fine chocolates as Guanaja, it is now the technical solution designed to reinforce the intense chocolate character of your recipes.



HOW IS IT DIFFERENT FROM CHOCOLATE COUVERTURE OR COCOA MASS?

P125 CŒUR DE GUANAJA is less sweet compared to regular chocolate couverture, its aromatic strength is doubled as it contains twice the amount of cocoa extract which is in fact the source of taste.

Like Guanaja, this **chocolate Concentrate** benefits from a long conching process, this gives it flavours that are as fine and complex as a Valrhona fine couverture. With its very low cocoa butter content, it gives intense flavour without becoming hard.

HOW IS IT DIFFERENT FROM COCOA POWDER?

Using cocoa powder gives a chocolate flavour that is “naturally” weak and, above all, more bitter. It does give more of a colour, but its larger particle size (75 microns approximately) sometimes gives mixtures a gritty or rough texture.

With its particle size of 18 microns and absolute richness in dry bean extract, **P125 CŒUR DE GUANAJA** competes through its capacity to give chocolate colour as well as finer textures and chocolate intensity.

ADVANTAGES AND RECOMMENDED USES

- For **crèmes pâtissières** and creamy **mousses**.
- For **ices**, **ice creams** and **sorbets** for a more intense chocolate flavour and even softer textures.
- For **biscuits**, **cakes**, **financiers**, **madeleines** that are intensely chocolate and at the same time have very fine textures.
- For **icings** with a deep chocolate colour and a real chocolate flavour.
- Designed for **ganaches**, boosting the chocolate intensity with more supple textures.
- Designed for **chocolate drinks**, with strong chocolate taste.

CREAMS

Gives lightness and creaminess

ICE CREAMS

Reinforces the chocolate intensity

BISCUITS & CAKES

Provides softness and smoothness

ICINGS

Reinforces the chocolate taste and colour

GANACHES

Makes textures more supple (in chocolate shells)

DRINKS

Brings out a mighty chocolate taste

P125 CŒUR DE GUANAJA is not suitable for tempering, coating or moulding

Discover the recipes of L'École du Grand Chocolat's pastry chefs



CHOCOLATE ECLAIR CHOUX PASTRY

- 250g water
- 250g whole milk
- 200g butter
- 300g flour
- 10g fine salt
- 10g caster sugar
- 500g whole eggs

In a pan, bring to the boil the water, milk, salt, caster sugar and butter. Sieve the flour. Stir the flour in and dry the formed dough on strong heat. Off the heat, add the eggs one by one. Pipe the choux pastry into éclairs oblong shape. Place the trays in a convection oven preheated at 250°C and turn the oven off with the vent closed.

When the éclairs are puffed up and coloured; turn the oven back on at 180°C and open the vent. Finish baking slowly to dry the éclairs out.



CHOCOLATE PASTRY CUSTARD

- 1 kg whole milk
- 200g whipping cream 35%
- 180g egg yolks
- 150g caster sugar*
- 60g starch
- 380g P125 CŒUR DE GUANAJA

Bring the cream and milk to the boil. Combine the egg yolks, caster sugar and starch. Stir the hot liquid in and cook for 2 minutes in high-boiling. Emulsify the pastry custard cream to **P125 CŒUR DE GUANAJA** and set aside in the fridge with cling film in contact.

Tip: add 10% (of the total mass) of whipped cream to lighten the cream while preserving the chocolate flavour.

➔ * If you think the chocolate is too intense, you can increase the quantity of caster sugar to 180g.

CHOCOLATE ICING

- 225g whipping cream 35%
- 600g ABSOLU CRISTAL NEUTRAL GLAZE
- 240g P125 CŒUR DE GUANAJA

Bring the cream to the boil. Pour slowly the cream into the melted **P125 CŒUR DE GUANAJA**. Stir in the centre with a rubber spatula to create an elastic, shiny and smooth core. This texture should be kept to the end of mixing. Stir the Absolu Cristal neutral glaze heated at 60°C. Process with a stick blender to perfect the emulsion without incorporating any air bubbles. Set aside in the fridge. Use at 30°C.



TRADITIONAL ICE CREAM

P125 CŒUR DE GUANAJA CHOCOLATE ICE CREAM

- 1823g whole milk
- 110g skimmed milk powder 0%
- 150g caster sugar
- 120g inverted sugar
- 155g whipping cream 35%
- 180g atomised glucose
- 12g combined stabiliser
- 450g P125 CŒUR DE GUANAJA

Start heating the milk and at :
 * 25°C, stir in the milk powder,
 * 30°C, add in the sugars (minus some for the stabiliser),
 * 35°C, pour in the cream and chocolate concentrate,
 * 45°C, whisk in the sugared stabiliser.
 Pasteurise the mix to 85°C. Mix with a hand blender and chill down to 4°C. Allow to mature for 12 hours minimum at 4°C. Strain through, mix, churn. Mould and store at -18°C.

