

THE BLOND CHOCOLATE DULCEY™ 32%

For over 20 years, Frédéric Bau, founder of l'Ecole du Grand Chocolat and trendsetter extraordinaire, has been using his creative genius to serve the art of gastronomy and taste, exploring new territories in the world of desserts.

His imagination has now turned the traditions of the chocolate world upside-down. With some 90 years of expertise in the service of taste, Valrhona has created Blond Chocolate and is opening up a new area of exploration for passionate artisans and chefs.

**NEW COLORS AND FLAVORS
TO INSPIRE UNIQUE EMOTIONS...**



VALRHONA


DULCEY 32%

CREAMY AND TOASTY

ADVANTAGES

- 1/ A unique blond color that stands out
- 2/ A delicious taste that's not too sweet with intense biscuity flavors and a pinch of salt
- 3/ A creamy texture

PACKED IN	COMPOSITION	SENSORIAL PROFILE	SHELF LIFE*	STORAGE
3 kg bags of beans Code: 9458 	Cocoa 32 % min. Sugar 28.8 % Fat 45 %	Dulcey is smooth, creamy chocolate with a velvety and enveloping texture and a warm, blond color. The first notes are buttery, toasty and not too sweet, gradually giving way to the flavors with a pinch of salt.	12 months *Shelf life: Timespan of optimal product conditions from date of production.	Store in a cool, dry place between 16-18°C/61-64°F.

APPLICATIONS

The École du Grand Chocolat particularly recommends Dulcey for the following applications:

- **MOLDING:** to highlight the blond color and pure flavor.
- **GANACHE FOR PÂTISSERIE/CRÉMEUX/GANACHE FOR INDIVIDUAL CHOCOLATE BONBONS:**

A smooth texture, intense aromas and not-too-sweet taste.

APPLICATION	Ganache bonbon	Coating	Molding	Ganache for pâtisserie	Mousse	Sauce	Ice-cream & sorbets	Chocolate beverages	Decoration	Glazing	Cremeux
DULCEY 32%	●		●	●	●	●	●	●	●	●	●

SPECIALLY RECOMMENDED APPLICATIONS



FLAVOR PAIRING SUGGESTIONS FROM L'ÉCOLE DU GRAND CHOCOLAT

Dulcey goes particularly well with ingredients that contain indulgent notes such as caramel, coffee and hazelnut. It is also very good with yellow fruits that are low in acidity such as mangos, bananas and apricots.

CREATIONS OF THE ECOLE DU GRAND CHOCOLAT

DULCEY PANNACOTTA

SERVES 20

DULCEY PANNACOTTA

250 g	Milk
25 g	Glucose
5 g	Leaf gelatin
425 g	DULCEY 32% CHOCOLATE
500 g	Whipping cream 35%

- Melt the chocolate at 40°C and add the glucose.
- Bring the milk to the boil.
- Add the soaked and drained gelatin. Strain.
- Gradually pour onto the melted chocolate to obtain a glossy and elastic texture.
- Add this to the cold cream. Process for a few seconds.
- Leave to set in the refrigerator.



ALMOND STREUZEL

50 g	Soft brown sugar
50 g	All-purpose flour
50 g	Ground almonds
50 g	Dry butter 84% fat

- Cut the butter into small cubes. Sift together the dry ingredients.
- Add the butter and process in a freestanding mixer with a paddle attachment. The mixture will form large crumbs before coming together into a dough.
- Stop processing and put the dough in the refrigerator for a minimum of 30 minutes.
- Pass the dough through a 4 mm screen or a candissoire rack to obtain even-sized pieces. Keep in the refrigerator or freezer until ready to cook.
- Bake at 150-160°C with the damper open until golden brown. When the streusel is cold, spray with a chocolate spray gun mix to protect from humidity.

MANGO BANANA MARMALADE

140 g	Mango pulp
375 g	Fresh mango
50 g	Banana pulp
40 g	Soft brown sugar

- Cut the mango into 1.5 cm dice.
- Bring the mango and banana pulps to the boil with the sugar.
- Add the dices fresh mango and set aside in the refrigerator.

ASSEMBLY AND FINISHING

CHOCOLATE DECORATION:

- Spread some tempered Dulcey chocolate between two silicone sheets and cut into 1.5 x 10 cm rectangles with an extendable wheeled cutter.
- Pipe 30 g Mango Banana Marmalade into each verrine and set aside in the freezer for five minutes to freeze the surface of the marmalade. Immediately pour the tempered pannacotta into the glass and set aside in the refrigerator in the fridge.
- When ready to serve, add 10 g of Almond Streusel crumbs and a couple of Dulcey chocolate decorations.

DULCEY CHOCOLATE TART

MAKES 24 X 7 CM TARTLETS

HAZELNUT PÂTE SABLÉE

240 g	Dry butter 84% fat
4 g	Salt
165 g	Icing sugar
55 g	Ground hazelnuts
100 g	Eggs
120 g	All-purpose flour
350 g	All-purpose flour

- Mix the softened butter with the salt, icing sugar, hazelnuts, eggs and smaller quantity of flour.
- DO NOT OVER MIX!
- As soon as the mixture is even, add the remaining flour very rapidly.
- Set aside in the refrigerator overnight.
- Bake at 160°C.



DULCEY CHOCOLATE GANACHE

400 g	Whipping cream 35% fat
65 g	Invert sugar
810 g	DULCEY 32% CHOCOLATE

- Proceed as with a classic ganache: bring the cream to the boil with the sugar and gradually pour onto the melted Dulcey chocolate to make an emulsion.
- Finish adding the cream and blend to perfect the emulsion.

ASSEMBLY AND FINISHING

- Make the tart shells and bake at 160°C until nicely golden.
- Pour the ganache at 28-29°C into the pastry shells and leave to set at 17°C.
- To finish decorating the tarts, temper some Dulcey chocolate and use a little oil to stick some acetate dipping sheets onto some very flat baking sheets.
- Pour on a little quantity of chocolate and immediately cover with a second dipping sheet. Use a rolling pin to spread out the chocolate, pushing it out towards the edges and checking the thickness. Before it sets completely, use the back of a knife to cut out different sized rectangles, rolling them around the rolling pin.
- Leave to set at 17°C.
- Arrange a curved rectangle of Dulcey chocolate on each tartlet.

LEGISLATION

The “blond chocolate” category does not exist from a legislative point of view. **THE BLOND CHOCOLATE DULCEY™** is therefore legally a type of white chocolate. The proper use of these terms is therefore strongly recommended.

PRODUCT NAME = THE BLOND CHOCOLATE DULCEY™

In order to ensure full compliance with the regulations in force, and notably to avoid creating an unnecessary risk of confusion or misunderstanding in the minds of consumers, only this product name should be indicated on the front labels of your product packaging.

LEGAL NAME = WHITE CHOCOLATE (32% COCOA BUTTER)

The name “white chocolate” is the legal name under which Dulcey chocolate is sold. Your packaging should therefore contain this name, followed by the list of ingredients.

PACKAGING RECOMMENDATIONS:

PREPACKAGED BAG OF BEANS: the label should contain only the sales name – “white chocolate (32% cocoa butter)” – followed by the list of ingredients and other regulatory information requirements.

CHOCOLATE BAR MADE FROM DULCEY CHOCOLATE:

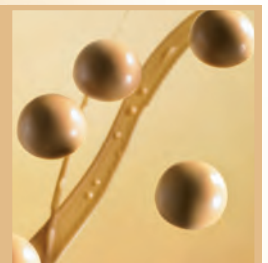
Sale in a prepackaged wrapper: the front label should read “THE BLOND CHOCOLATE DULCEY™ – white chocolate (32% cocoa butter)”. The rear label should read “white chocolate (32% cocoa butter)”, followed by the list of ingredients and other regulatory information requirements.

Bulk sales, for example sales of chocolate bars by weight: the sales name – “white chocolate (32% cocoa butter)” – should be clearly indicated on the display counter. You can also use the Dulcey name.



CHOCOLATE BONBON MADE FROM DULCEY CHOCOLATE

Bulk sales, in a chocolate display counter (unpacked product): We recommend clearly indicating the sales description and the % of cocoa on the counter. For example: “DULCEY™ BLOND CHOCOLATE ganache coated in milk chocolate”, minimum of 32% cocoa butter; or “Almond praline coated in DULCEY™ BLOND CHOCOLATE”, minimum of 32% cocoa butter.



Reminder: for products sold in bulk, the price per kilo must also be clearly displayed for the customer.

FIND MORE
DULCEY RECIPES AT
WWW.VALRHONAPRO.COM



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