



# Caramélia 36%

*Caramélia is the most indulgent of indulgent chocolates*

## HISTORY

With **Caramélia**, Valrhona brings indulgent caramel to the heart of a luxury chocolate. Tender, indulgent and luxuriant, **Caramélia**'s powerful flavor of salted butter caramel never fails to surprise. The highly moreish delicacy of **Caramélia** paved the way for Valrhona's other indulgent chocolates.

## PROCESS

Unlike caramel-inflected milk chocolates, this chocolate made with caramelized skimmed milk and butter offers exceptional creaminess.



*Rémi Montagne*  
**PASTRY CHEF INSTRUCTOR  
 AT L'ÉCOLE VALRHONA**

“ With **Caramélia**, it's easy to start but not so easy to stop. ”

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **INDULGENT**  
 MINOR NOTE: **SALTED CARAMEL**

Caramélia's chocolatey smoothness and indulgent salted caramel notes instantly bring a smile to your face, conjuring up memories of wonderful times spent with friends.



### PACKAGING

3kg Fèves bag Code : 7098

### COMPOSITION

Cocoa min. 36 %    Fat 38 %    Sugar 34 %    Milk 20 %

### INGREDIENTS

Sugar, cocoa butter, caramel (skimmed milk, whey (milk), sugar, butter (milk), flavoring), whole milk powder, cocoa beans, emulsifier: sunflower lecithin. This product may contain: nuts, soya.

### BEST-BEFORE\*

15 months

### STORING

Store in a cool, dry place between 60-65°F (16-18°C).

\* calculated based on the date of manufacture.

## APPLICATIONS

CARAMÉLIA 36%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE		●	○	○	○	○
					●	○

● Ideal application    ○ Recommended application

## PAIRINGS



NUTS



CITRUS FRUIT



EXOTIC FRUIT



SPICES



SHORTBREAD



SALTED BUTTER CARAMEL



SESAME



# Caramélia Ice cream



*Christophe Domange*

PASTRY CHEF INSTRUCTOR  
VALRHONA

## CARAMÉLIA 36% ICE CREAM

1605 g	Milk
65 g	Non-fat dry milk
95 g	Caster sugar
75 g	Invert sugar
150 g	Glucose powder
50 g	Whipping cream
10 g	Ice cream stabilizer
5 g	Fleur de sel
450 g	CARAMÉLIA 36%
2505 g	Total weight

Heat the milk in a saucepan to 75°F (25°C) then add the non-fat dry milk. Once it is at 85°F (30°C), add the salt, three quarters of the caster sugar, the glucose powder, and the invert sugar. At 95°F (35°C), add the whipping cream. At 115°F (45°C), add the rest of the caster sugar along with the stabilizer. Next, make an emulsion by gradually combining the warm liquid with the melted couverture. Mix vigorously in a stand mixer. Pasteurize at 185°F (85°C) then quickly cool the mixture to 40°F (4°C). Leave the mixture to sit for at least 12 hours at 40°F (4°C). Churn and store at 0°F (-18°C).

## CARAMEL SAUCE

115 g	Whipping cream
115 g	Sweetened condensed milk
150 g	Caster sugar
150 g	Glucose
1	Vanilla bean
530 g	Total weight

Use the caster sugar to make a dry caramel. Add the glucose, then immediately deglaze the caramel using the whipping cream and sweetened condensed milk mixture (which you have heated in advance with the vanilla). Heat through and store in the refrigerator.

## TOFFEE

150 g	Milk
200 g	Caster sugar
75 g	Glucose
200 g	Caster sugar
100 g	Salted butter
1	Vanilla bean
725 g	Total weight

Bring to the boil the milk, the split and scratched vanilla, the glucose and a 200g portion of sugar. Use the second portion of sugar to make a dry caramel, then deglaze it with the salted butter and the warm vanilla-flavored sweetened milk. Cook at 315°F (158°C), then spread thinly between 2 silicone mats.

## ASSEMBLY AND FINISHING

### Essential stages of assembly:

Marbling: inclusion of the ice cream

Marbling: inclusion of the caramel sauce

Marbling: inclusion of the toffee pieces and pearls

Final marbling using a spatula. Once the ice cream has been churned, using a spatula marble the ice cream in a bowl with the caramel sauce, toffee pieces and crunchy CARAMÉLIA pearls. Place in molds or pour into a tub.

To create a sustainable future for the cocoa industry,  
Valrhona goes beyond standards.  
Because exceptional chocolate is born  
from the best conditions.

**WE TRACE OUR  
COCOA BEANS**

**WE BUILD LASTING  
RELATIONSHIPS**

**WE DIVERSIFY  
OUR CROPS**



**100%**

As of 2024, 100% of our cocoa partner farms are tracked, regardless of their size and beyond the 4 hectares required by law.

Using precise geolocation with polygonal mapping, we can track our beans from the producer all the way to our chocolate factory and ensure that none of them are located in protected or deforested areas.

**20 years**

We map our partner farms over the course of 20 years, far beyond the 5 years required by law. This is made possible thanks to our trusted relationships with our partners which average on 8,5 years.

This history allows us to precisely measure the carbon footprint of each cocoa farm and tailor our approach to the specific needs of each.

**60%**

of our partners are committed to agroecological practices that diversify both crops and farmers' income.

Our support helps restore biodiversity and boost farmers' income from \$400 to between \$1,000 - \$3,000 per hectare per year depending on the model.

Dive deep into  
*our plantations* and  
discover all the  
*community support*  
*projects* carried out.

