



Guanaja 70%

Guanaja: reinventing dark chocolate bitterness

HISTORY

In 1986, Valrhona created the world's bitterest chocolate using 70% cocoa. It was quite an achievement! This heightened cocoa content required a complete rethink of how things were done. This is when we started to select cocoas with absolute precision, because with such a low proportion of sugar there was nothing to mask imperfections. Cocoa was therefore selected according to its aromatic profile in order to create balanced blends with a unique flavor. **Guanaja** immediately revolutionized the market and became a benchmark product. Its name, **Guanaja**, is a nod to the first cocoa beans given to Christopher Columbus when he washed up on the Caribbean island of Guanaja on July 30, 1502.

BLEND

Guanaja is a subtle blend of cocoa aromatic profiles typical of Trinidad, the Dominican Republic, Jamaica, Ghana, Côte d'Ivoire and Madagascar. These profiles are blended to obtain **Guanaja**'s unique and consistent flavor, which is both bittersweet and elegant. This blend, impeccably produced since 1986, is a showcase for genuine prowess and skill.



Frédéric Bau
**PASTRY EXPLORER
 VALRHONA**

“ **Guanaja** shook up conceptions of flavor and technique in the industry. I don't think anyone at Valrhona could have guessed what an impact the arrival of a chocolate like this would have in terms of technique. Thanks to this tool, Valrhona has opened up the field of possibilities. ”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **BALANCED**

MINOR NOTE: **ROASTED**

EXCEPTIONAL NOTE: **BITTERNESS**

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.



PACKAGING

3kg Fèves bag Code : 4653
 12kg Fèves box Code : 19849
 3 x 1kg Blocks Code : 106

COMPOSITION

Cocoa min. 70 % Fat 42 % Sugar 29 %

INGREDIENTS

Cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. Milk (Made in a facility that uses milk). This product may contain: nuts, soya.

BEST-BEFORE*

18 months

STORING

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

* calculated based on the date of manufacture.

APPLICATIONS

GUANAJA 70%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	○	●

● Ideal application ○ Recommended application

PAIRINGS



NUTS



RED BERRIES



GINGER



TONKA BEANS



SALTED BUTTER
 CARAMEL



Guanaja Sapa



Jeremy Aspa
PASTRY CHEF INSTRUCTOR
 VALRHONA

GUANAJA WHIPPED GANACHE

280 g Whipping cream
 35 g Glucose
 35 g Invert sugar
 260 g **GUANAJA 70%**
 590 g Whipping cream
 1200 g **Total weight**

Heat the smaller portion of whipping cream, the glucose and the invert sugar. Slowly combine this hot mixture with the melted couverture. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold whipping cream. Mix again. Leave to set in the refrigerator, ideally overnight. Whip until firm.

TIRPHAL PEPPER CRÈME ANGLAISE

330 g Milk
 330 g Whipping cream
 5 g Tirphal pepper
 130 g Egg yolks
 65 g Caster sugar
 870 g **Total weight**

Bring the cream and milk to the boil and add the tirphal pepper. Leave to infuse for approx. 10 minutes. Mix the egg yolks and sugar, but do not beat. Bring the cream and milk to the boil again and combine with the sugar and egg mixture. Thicken the mixture at a temperature of 180-185°F (84-85°C), strain through muslin to remove the pepper seeds and use immediately.

GUANAJA & TIRPHAL PEPPER CRÉMEUX

330 g **GUANAJA 70%**
 870 g Tirphal pepper crème anglaise
 1200 g **Total weight**

Create an emulsion by slowly combining the hot crème anglaise with the melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator, preferably overnight.

GUANAJA ICE CREAM

1000 g Milk
 45 g Non-fat dry milk
 90 g Invert sugar
 6 g Sorbet stabilizer
 100 g Caster sugar
 270 g **GUANAJA 70%**
 1511 g **Total weight**

Take some of the sugar and mix it with the stabilizer. Heat the milk and dry milk. At 85°F (30°C), incorporate the caster sugar and invert sugar. At 115°F (45°C), add the sugar and stabilizer mixture and the melted broken up chocolate. Pasteurize in a machine or a pan at 185°F (85°C). Quickly cool the mixture to 40°F (4°C) and leave to sit for 4 to 12 hours. Then mix thoroughly using an immersion blender to ensure total homogeneity. Churn. Keep at -0°F (-18°C) and serve at 10-15°F (-10 to -12°C).

MANDARIN MARMALADE

230 g Mandarins
 70 g Mandarin purée
 100 g Caster sugar
 6 g Pectin NH
 406 g **Total weight**

Wash and brush the mandarins. Blanch them three times in plenty of water. Drain them, cut them roughly into cubes and weigh. Take some of the sugar to mix with the pectin NH, then add the chopped mandarin. Add the mandarin purée and bring to the boil, then add the remaining sugar, stirring thoroughly all the while. Boil for 5 minutes. Strain into an appropriate container.

COCOA SHORTCRUST PASTRY (visit essentiels.valrhona.com)

562 g

CANDIED MANDARIN ZEST

130 g Water
 160 g Caster sugar
 40 g Mandarin zest
 330 g **Total weight**

Use the sugar and water to make a syrup, then bring to the boil. Add the threads of mandarin zest. Leave to candy in the syrup overnight. Drain before use.

ASSEMBLY AND FINISHING

Make the whipped ganache, crèmeux, ice cream, marmalade and shortcrust pastry. Roll out the shortcrust pastry to a thickness of 2mm, then cut out rings with an outer diameter of 16cm and an inner diameter of 10cm. Cut in half to form "C" shapes. **For the chocolate decorations:** Spread the tempered dark chocolate between two sheets of confectionery dipping paper. Make rings the same way as for the shortcrust pastry, then pierce at the ends (see photo). Stick the baked shortcrust pastry on the plate using a dot of crèmeux. Form alternating droplets of crèmeux (approx. 30g) and whipped ganache (approx. 30g). Put the chocolate decoration in place. Add more droplets of whipped ganache (approx. 15g) and crèmeux (approx. 15g), then add dots of marmalade. Arrange the candied zest threads and mandarin supremes. Decorate with a logo. Finish with a quenelle of ice cream.

Choosing Valrhona , means committing to responsible chocolate



A RESPONSIBLE CHOCOLATE THAT RESPECTS PEOPLE AND THE PLANET

Valrhona has been B Corporation® certified since January 2020, belonging to a community of companies that adhere to high social and environmental standards.

A COMMITTED CHOCOLATE BRAND THAT CONTRIBUTES TO A FAIR AND SUSTAINABLE COCOA INDUSTRY THROUGH 4 CONCRETE ACTIONS :

- Building **long-term partnerships** with our producers (3 years minimum, 8.5 years on average) to enable our partners to plan long-term investments.
- **Fixed prices** for producers, above and beyond the minimum prices set by government organizations, enabling them to limit their exposure to market volatility and have a reliable income.
- **Minimum quantities** to guarantee a stable revenue stream.
- **Environmental and social support projects** for communities (education, health, sustainable agricultural practices, etc.).

A FEW EXAMPLE PROJECTS COMMUNITY SUPPORT

- Because education is the best way to combat child labor, since 2014 Valrhona has financed the **construction and renovation of 14 schools** in Ghana and the Ivory Coast. At the start of the 2022 school year, 65 classes welcomed 2,555 students.
- To **improve the income of its cocoa producers**, Valrhona promotes **agroforestry**. In 2022, we financed an agroecological cocoa farming project in Haiti. 12 hectares of plots were regenerated by 31 producers in 2022 through the planting of new trees, the introduction of food crops and the development of composting.

KEY FIGURES

- **16,979** partner producers
- **100%** of our cocoa beans can be traced back to our producers
- **95% of** our cocoa beans will be traced to the plot by the end of 2023
- **8.5 years** is the average length of a partnership
- **14 countries** have a long-term partnership
- **From 2019 to 2022**, Valrhona financed **98** projects for a fair and sustainable cocoa sector. These projects benefited **98,943** people.

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



WHY IS TRACEABILITY IMPORTANT?

100% of our cocoa beans can be traced back to our 16,979 producers, which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. This enables us to better target our social and environmental actions in our producer countries.

At the same time, we are deploying plot-based traceability using GPS location and polygon mapping. This mapping ensures that our cocoa does not come from protected natural areas.

To date, 70% of our cocoa beans can be traced to the plot, and we plan to reach 100% by early 2025.