



Strawberry Inspiration

Strawberry Inspiration is a fruit couverture with a natural flavor and color

HISTORY

The Strawberry Inspiration fruit couverture is a subtle blend of cocoa butter, sugar and strawberry. Strawberry Inspiration adds a new dimension to fruit-flavored recipes. It was born out of a collaboration between Valrhona's R&D team and some of its customers, and their belief in their product was rewarded when **Inspiration** won the Grand Prize at the Sirha Innovation Awards 2017.

PROCESS

Inspiration is made from fruit of the very finest quality whose intense color and flavor combine wonderfully with the unique texture of cocoa butter. **Inspiration** is a revolutionary product whose design required highly complex technical solutions. **Inspiration** contains no artificial color or flavor.



*Anais Leroux
& Sébastien Charve*

VALRHONA R&D TEAM

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*It is thanks to teamwork that we were able to create this innovative range of fruit couvertures. Despite all the product development we've already done, **Inspiration** was a genuinely ground-breaking project with new challenges that have given us a chance to grow with Valrhona!*

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SENSORY PROFILE

MAJOR CHARACTERISTIC:

CANDIED FRUIT

MINOR NOTE: **STRAWBERRY**

The sweet candied notes of Strawberry Inspiration call to mind the joy of into a biscuit covered in fresh fruit jam.



PACKAGING

3kg Fèves bag

Code : 15391

COMPOSITION

Cocoa butter 37 % Fat 39 % Sugar 47 % Strawberry 14 %

INGREDIENTS

Sugar, cocoa butter 37.9%, strawberry powder 14.2%, emulsifier: sunflower lecithin. Milk (Made in a facility that uses milk). This product may contain: gluten, nuts, soy.

BEST-BEFORE*

10 months

STORING

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

* calculated based on the date of manufacture.

APPLICATIONS

STRAWBERRY
INSPIRATION

COATING

MOLDING

BARs

MOUSSES

CRÉMEUX
& GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



Ideal application Recommended application

PAIRINGS



COCONUT



LEMON



SPICES



NOUGAT



MINT



VERBENA



ORANGE BLOSSOM

Strawberry Inspiration Éclair



Nicolas Riveau
PASTRY CHEF INSTRUCTOR
 VALRHONA

STRAWBERRY INSPIRATION WHIPPED GANACHE

495 g Strawberry purée
 55 g Glucose
 55 g Invert sugar
 1150 g **STRAWBERRY INSPIRATION**
 1650 g Whipping cream
 3405 g **Total weight**

Heat the purée along with the glucose and invert sugar.
 Slowly combine this hot mixture with the melted STRAWBERRY INSPIRATION.
 Immediately mix using an immersion blender to make a perfect emulsion.
 Add the cold whipping cream. Mix again.
 Store in the refrigerator and leave to set, preferably overnight.
 Whip until firm.

STRAWBERRY INSPIRATION GLAZE

75 g Strawberry purée
 100 g Caster sugar
 55 g Water For The Gelatin
 130 g Glucose DE 38/40
 105 g Sweetened condensed milk
 11 g Gelatin powder 220 Bloom
 155 g **STRAWBERRY INSPIRATION**
 155 g Absolu cristal neutral glaze
 15 g Water
 QS Red colorant
 801 g **Total weight**

Use the sugar, strawberry purée and glucose to make a syrup, then cook at 220°F (104°C). Incorporate the sweetened condensed milk and the rehydrated gelatin, then gradually combine with the melted STRAWBERRY INSPIRATION. Immediately mix using an immersion blender to make a perfect emulsion.
 Bring the Absolu cristal to the boil, then add it to the smaller portion of water and colorant in order to slightly accentuate its vibrancy. Mix using an immersion blender. Store in the refrigerator. Leave to set for 12 hours before use. USE: Reheat the glaze to 90-95°F (32-34°C), then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. Ice.

CHOUX PASTRY

240 g Water
 240 g Milk
 10 g Salt
 10 g Sugar
 190 g Dry butter
 285 g French white pastry flour
 475 g Eggs
 1450 g **Total weight**

Bring the water, milk, butter, salt, sugar and butter to the boil. Add the flour, then allow the liquid to evaporate. Take the pan off the heat and gradually incorporate the eggs. Pipe out the choux pastry into the desired shapes. Baking: - Heat the oven to 480°F (250°C), switch the heat off, then put your pastries in. Do not turn it back on and keep the oven door closed. As soon as the choux pastry has blown up and started to change color, turn the oven back up to 355°F (180°C). - Bake in a fan-assisted oven at 330°F (165 °C) for approx. 20 minutes with the oven door ajar.

ASSEMBLY AND FINISHING

Prepare the whipped ganache and the glaze.

Make the choux pastry. Whip up the whipped ganache then use it to fill the éclairs with help from a piping bag with a small plain round nozzle.

Melt the chocolate glaze to approx. 75°F (25°C) and ice the éclairs.

Finish off by adding an éclair decoration. Store in the refrigerator.