



Ivoire 35%

Ivoire is an iconic white chocolate

HISTORY

With Ivoire, Valrhona has stepped outside the traditional world of white chocolate. Ivoire's note of sweetness is as light as can be, its color is subtly iridescent and flavor evokes butter. Having gained iconic status, Ivoire has become a byword among culinary professionals for white chocolate.

PROCESS

Ivoire white chocolate has a perfect blend of ingredients and provides a warm, milky vanilla profile.



David Briand
**PASTRY CHEF INSTRUCTOR
 AT L'ÉCOLE VALRHONA**

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*It would be difficult to do without the legendary white chocolate **Ivoire**, which is used as the basis for so many preparations. Its profile combines easily with all kinds of fruit.*

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SENSORY PROFILE

MAJOR CHARACTERISTIC: **BALANCED**

MINOR NOTE: **WARM MILK**

Ivoire white chocolate's notes of condensed milk and vanilla recall the sound of children's laughter as they share moments of pure joy together.



PACKAGING

3kg Fèves bag	Code : 4660
12kg Fèves box	Code : 19741
3 x 1kg Blocks	Code : 140

COMPOSITION

Cocoa min. 35%	Fat 40%	Sugar 43%	Milk 22%
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INGREDIENTS

Sugar, cocoa butter, whole milk powder, emulsifier: sunflower lecithin, natural vanilla extract. This product may contain: gluten, 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

IVOIRE 35%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	○	●

● Ideal application ○ Recommended application

PAIRINGS



TANGY FRUIT



RED BERRIES

Twist



Christophe Domange
PASTRY CHEF INSTRUCTOR
 VALRHONA

TIMUT PEPPER, VANILLA & IVOIRE WHIPPED GANACHE

300 g Whipping cream
 35 g Invert sugar
 35 g Glucose
 2 g Timut pepper
 445 g IVOIRE 35%
 500 g Whipping cream
 1 Tahitian vanilla bean
 1317 g Total weight

Bring the smaller portion of cream to the boil. Infuse with the vanilla and the Timut pepper for 20 minutes. Strain, check the weight and add a little more if necessary. Add the glucose and invert sugar. Slowly combine the hot mixture at 140°F (60°C) with the melted chocolate, mixing in the center to create an elastic texture and shiny look – This is a sign that you are starting to make an emulsion. Continue, gradually adding the liquid. Mix using an immersion blender to form a perfect emulsion. Add the larger portion of whipping cream. Mix again. Store in the refrigerator and leave to set, preferably overnight. Whip until firm.



FRESH RASPBERRY CONFIT

235 g Raspberry purée
 160 g Absolu cristal neutral glaze
 5 g Lemon zest
 250 g Raspberries
 650 g Total weight

Mix the raspberry purée and Absolu cristal using an immersion blender. Add the raspberries and zest, and mix gently. Store in the refrigerator.

ALMOND SHORTCRUST PASTRY

70 g Dry butter
 55 g Confectioner's sugar
 15 g Almond flour
 1 g Salt
 30 g Eggs
 35 g Strong white bread flour
 100 g Strong white bread flour
 306 g Total weight

First mix the creamed butter, fine salt, confectioner's sugar, almond flour, eggs and the smaller portion of flour. Do not beat this mixture! As soon as you have a homogeneous mixture, add the remaining flour very quickly. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

LEMON ZEST & IVOIRE PRESSED SHORTCRUST PASTRY

280 g Almond shortcrust pastry
 210 g Éclat d'or
 110 g IVOIRE 35%
 3 Lemon zests
 600 g Total weight

Break the baked shortcrust pastry into crumbs in a stand mixer, then incorporate the Éclat d'or, melted chocolate and the zest of three lemons.

SPRAY MIX

300 g IVOIRE 35%
 200 g Cocoa butter
 500 g Total weight

Melt the ingredients together. Reduce the temperature of the mixture to 85-90°F (30-32°C). Strain before use. To give your spray mix a velvety finish, heat the mixture to 105- 115°F (40-45°C) and spray it onto your frozen product.

ASSEMBLY AND FINISHING

Make the whipped ganache and raspberry confit. Beat some of the whipped ganache to give it an airy texture (500g). Fill 5cm-diameter half-sphere silicone molds with 18g of whipped ganache, then place the molds in the freezer for a few minutes. Using a melon baller, dig out the center of the whipped ganache, smooth the half-spheres if necessary, then freeze them. Arrange 18g of pressed shortbread in a 5cm- diameter ring and press down lightly. Remove from the ring immediately and repeat as many times as required. Store these rounds in the freezer. Roll shards of pressed shortbread in a small amount of gold sparkling powder. Store away from humidity. Turn out the half-spheres of whipped ganache and place them on the pressed shortcrust pastry rounds. Use a spray gun to apply spray mix onto the desserts to create a velvet effect.

For the chocolate decorations: Fill a piping bag with tempered white chocolate. On a sheet of dipping paper, make 5 to 6cm-diameter rings of couverture chocolate. Sprinkle with pieces of browned shortbread, top with a second sheet of dipping paper, and gently flatten using a rolling pin. Leave to set. Whip the second portion of whipped ganache (650g) to give it an airy texture and transfer it to a piping bag with a plain round 16mm-diameter nozzle, then store in the refrigerator. Using a dab of whipped ganache, stick a velvet-textured round to the center of the plate. Fill the center of the half-sphere with fresh raspberry confit. Set a chocolate ring on the half-sphere. Using the piping bag, place a droplet of whipped ganache (25g) on the confit. Arrange dabs of confit on the plate. Decorate the droplet with a few pieces of browned shortbread and raspberry crispies.