



# Jivara 40%

*Jivara is Valrhona's iconic milk chocolate*

## HISTORY

Developed in 1995 following extensive testing, Jivara was the first milk chocolate to offer such a strong flavor with a real cocoa-rich flavor. Just as it did with its long-running work to bring out the best in dark chocolate (not least with the creation of Guanaja), Valrhona shook up the world of milk chocolate with Jivara.

## BLEND

Jivara is a subtle blend of cocoa aromatic profiles typical of Ecuador and Ghana. These profiles are blended to obtain Jivara's unique and consistent flavor, which is both creamy and cocoa-rich. This blend, impeccably produced since 1995, is a showcase for genuine prowess and skill.

*Amélie*

CONNOISSEUR AND CUSTOMER

“

*I love milk chocolate and Jivara is my favorite by far. Its combination of a powerful flavor and sweet mellowness makes me melt with pleasure!*

”

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **MILKY**

MINOR NOTE: **MALT**

EXCEPTIONAL NOTE: **VANILLA**

With its mellow, malty cocoa-rich flavor, Jivara feels as warm as the sun's kiss on a golden summer morning.



## PACKAGING

3kg Fèves bag  
12kg Fèves box  
3 x 1kg Blocks

Code : 4658  
Code : 19848  
Code : 189

## COMPOSITION

Cocoa min. 40%    Fat 41%    Sugar 34%    Milk 23%

## INGREDIENTS

Cocoa butter, whole milk powder, sugar, cocoa beans, brown sugar, natural vanilla extract, emulsifier: sunflower lecithin, barley malt extract. 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

JIVARA 40%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	●	○

● Ideal application    ○ Recommended application

## PAIRINGS



NUTS



RED BERRIES



EXOTIC FRUIT



SALTED BUTTER CARAMEL



TONKA BEANS



BASIL



VIOLET

# Atacama Pâques



David Briand  
 PASTRY CHEF INSTRUCTOR  
 VALRHONA

## BASIC CUSTARD (visit [essentiels.valrhona.com](https://essentiels.valrhona.com))

1195 g

## JIVARA CRÉMEUX

1100 g Basic custard  
 550 g JIVARA 40%  
 1650 g Total weight

Take the hot and strained custard and use a rubber spatula to emulsify with the melted chocolate, as for a ganache, until smooth, glossy and elastic. Blend to perfect the emulsion, taking care not to incorporate any air and working at 3545°C (94-95°F). This technique will ensure the crèmeux is always smooth, even after thawing. Leave to set in the refrigerator.

## MANGO PASSIONFRUIT JELLY

15 g Pectin NH  
 385 g Sugar  
 7 g Gelatin  
 765 g Mango pulp  
 425 g Passion pulp  
 1597 g Total weight

Mix the sugar with the pectin.  
 Bloom the gelatin in five times its weight of cold water.  
 Heat the pulp to 40°C (104°F) and then sprinkle on the sugar/pectin mixture and bring to a boil.  
 Add the bloomed gelatin.

## HAZELNUT STREUSEL

40 g Dry butter 84% fat  
 40 g Soft brown sugar  
 40 g All-purpose flour  
 40 g Minced hazelnut  
 160 g Total weight

Mix together the dry ingredients. Cut the cold butter into small cubes. Place everything in the bowl of a freestanding mixer with a paddle attachment and blend until the mixture is sandy. Push the chilled dough through a 4mm grill to create small pieces. Set aside in the refrigerator or freezer until ready to bake.  
 Bake at 150-160°C (302-320°F) with the damper open until golden brown.

## MOIST HAZELNUT CAKE

715 g Minced hazelnuts  
 575 g Caster sugar  
 285 g Dry butter 84% fat  
 1050 g Whole eggs  
 230 g Egg whites  
 45 g Caster sugar  
 2900 g Total weight

Mix the hazelnuts, sugar, and eggs in a food processor and then fold in the butter.  
 Meanwhile, whip the egg whites with the sugar.  
 Carefully fold together the two mixtures.  
 Bake at 180°C (356°F) for 15-20 minutes.

## MILK CHOCOLATE GLAZE

20 g Gelatin powder 220 Bloom  
 155 g Water  
 275 g Sugar  
 275 g Glucose  
 180 g Sweetened condensed milk  
 300 g JIVARA 40%  
 1205 g Total weight

Bloom the gelatin in five times its weight in cold water.  
 Cook the water, sugar, and glucose to 104°C (220°F) and then stop the cooking with the condensed milk.  
 Melt the gelatin in a microwave and add to the mixture.  
 Emulsify with the melted couverture.  
 Blend to perfect the emulsion.  
 Leave to set at 4°C (39°F), overnight if possible, before using.

## LIGHT JIVARA MOUSSE

300 g Whole milk  
 10 g Gelatin  
 820 g JIVARA 40%  
 1205 g Whipping cream  
 2335 g Total weight

Heat the milk and add the bloomed gelatin. Pour around 1/3 of the hot liquid onto the melted couverture.  
 Whisk until smooth, glossy, and elastic, as the mixture emulsifies. Add the remaining milk, taking care to preserve the texture. Blend to perfect the emulsion. When the mixture is at 30-35°C (86-95°F), fold in the whipped cream. Pour immediately and then blast freeze.

## CARAMELIZED HAZELNUTS

100 g Hazelnuts  
 50 g Caster sugar  
 15 g Water  
 1 g Fleur de sel  
 166 g Total weight

Roast the hazelnuts at 150°C (302°F) for around 12 minutes.  
 Cook the sugar and water to 115°C (239°F). Add the hazelnuts and fleur de sel to the cooked sugar.  
 Caramelize the nuts and leave to cool on a baking sheet.

## ABSOLU CRISTAL SPRAY GLAZE (visit [essentiels.valrhona.com](https://essentiels.valrhona.com))

1100 g

## ASSEMBLY AND FINISHING

Prepare the Jivara Crèmeux, the Milk Chocolate Glaze and the Mango Passion Fruit Jelly. Pour the jelly into egg molds (REF: 3731). Prepare and bake the Hazelnut Streusel. Take four pieces of 750g Moist Hazelnut Cake and sprinkle 150g of cooked streusel on one of them. Place the cake with the streusel on top in a 60 x 40cm frame and add 550g of crèmeux. Repeat until you have four sheets of cake with three layers of crèmeux in between. Blast freeze. Cut 14cm squares to use as inserts. Make the Light Jivara Mousse and pour 330g into 16cm-square frames 4cm high. Immediately add the insert, assembling the entremets upside-down. Blast freeze. Unmold and then glaze the entremets with the Milk Chocolate Glaze heated to 35-40°C (94-104°F), smooth over and place on a card. Use a spray gun to glaze the half-eggs of Mango Passion Fruit Jelly with the Absolu Cristal Spray Glaze. Arrange the half-eggs randomly on top, making sure there is at least one per portion of entremets. Temper some milk-chocolate couverture and roll out between two colored acetate sheets. Before it sets completely, cut out egg shapes and make a hole in the center. Leave to set. Arrange the egg decorations on top of the half-eggs and finish with some halved Caramelized Hazelnuts and a house logo.

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.

