



Opalys 33%

Opalys is the whitest of white chocolates

HISTORY

Valrhona devised Opalys to meet the needs of a customer who wanted a chocolate with an immaculate color. Developing such a bright white product was technically highly demanding and required Valrhona to modify its facilities. This led to the creation of Opalys, a creamy, pure white chocolate, with only the slightest hint of sweetness. Prized by perfectionists, it became a phenomenal success. The name Opalys refers to its opalescent white color.

PROCESS

What makes Opalys so special is its perfect balance of cocoa butter, sugar and milk. Obtaining this white color and this level of finesse at the same time is extremely difficult.



Rémi Montagne

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

“

This chocolate defies all preconceptions about white chocolate: it's milky and vanilla-flavored, with just a hint of sweetness and an immaculate white color...

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SENSORY PROFILE

MAJOR CHARACTERISTIC: VANILLA
MINOR NOTE: FRESH MILK FLAVOR

Opalys is a white chocolate with the merest hint of sweetness whose delicate milky, vanilla flavor conjures up all the purity of a shimmering mountaintop snow shower in spring.



PACKAGING

3kg Fèves bag

Code : 8118

COMPOSITION

Cocoa min. 33% Fat 44% Sugar 32% Milk 32%

INGREDIENTS

Cocoa butter, whole milk powder, sugar, emulsifier: sunflower lecithin, natural vanilla extract. This product may contain: gluten, nuts, soya.

BEST-BEFORE*

12 months

STORING

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

* calculated based on the date of manufacture.

APPLICATIONS

OPALYS 33%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						

Ideal application Recommended application

PAIRINGS



NUTS



RED BERRIES



SPICES



TEA



VANILLA



Apollo Lollipop



R mi Montagne
PASTRY CHEF INSTRUCTOR
 VALRHONA

BASIL LEMON GANACHE

150 g	Caster sugar
25 g	Glucose
50 g	Water
250 g	Lemon juice
330 g	OPALYS 33%
10 g	Basil (optional)
40 g	Liquid clarified butter
2	Lemon zests
855 g	Total weight

Cook the sugar with the glucose and water to 185°C (365°F).
 Stop the cooking with the warmed lemon juice.
 Reheat to 103°C (217°F), and then allow the temperature to fall to 75-80°C (167-176°F) before emulsifying with the melted chocolate.
 Add the lemon zests and basil, and then blend.
 When the temperature falls to 35°C (95°F), strain and then fold in the liquid butter. Blend again.
 NOTE: When filling the hollow shells, the temperature of the ganache must be lower than 30°C (86°F).

LEMON MERINGUE

80 g	Egg whites
170 g	Icing sugar
2 g	Citric acid
5 g	Lemon juice
1	Lemon zest
257 g	Total weight

Place the eggs, icing sugar, and lemon zest in a freestanding mixer bowl.
 Heat in a bain marie and mix until the temperature is 55-60°C (131-140°F).
 Add the lemon juice and citric acid and then whisk.
 Spread out the mixture and cook for around two hours at 100°C (212°F).

OPALYS SPRAY MIX

150 g	Cocoa butter
350 g	OPALYS 33%
500 g	Total weight

Melt all the ingredients together. Temper the mixture to 30-32°C (86-90°F).
 Strain before using.

ASSEMBLY AND FINISHING

QS OPALYS 33%

Fill the white hollow forms (Ref. 1734) with the ganache.
 Leave to set for 12-24 hours at 17°C and 60% hygrometry.
 Use a piping bag to add a spot of tempered white chocolate to the lollipops to seal them.
 Before they set, add a lollipop stick.
 To finish, dip the lollipops in some tempered couverture.
 Immediately sprinkle with meringue pieces.
 Coat a second time using the spray mixture.