



# Matcha Inspiration

*Matcha Inspiration is green tea couverture chocolate with a natural taste and color.*

## STORY

**Matcha Inspiration brings a new dimension to plant-based creations.** Chosen with care by our experts, this exceptional matcha delivers its bold aroma and brilliant color to the Inspiration range. The Inspiration range was born of close collaboration between Valrhona R&D and passionate customers, whose engagement helped the range win the SIRHA 2017 Grand Prix for Innovation.

## PROCESS

Made from top-quality matcha leaves, **Matcha Inspiration reveals intense colors and flavors.** Blended with cocoa butter, it achieves the unique texture of a couverture—the hallmark of outstanding expertise. Behind its seemingly simple recipe lies bold innovation born from real technical challenges. **Matcha Inspiration** contains no artificial colors or flavors.



*Rémi Poisson*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

“ I use the **Inspiration** range for all my everyday creations, both in patisserie and chocolate-making, for its palette of vibrant colors and unique tastes. ”

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **GREEN TEA**

MINOR NOTE: **MATCHA**

Calming, like a touch of nature and elegance from the heart of Japan. Vegetal notes and subtle bitterness echo the serenity of a Japanese tea ritual, where matcha's aroma meets gentle sweetness.



### PACKAGING

3kg bag of beans

Code: 45614

### COMPOSITION

Cocoa butter Fat 36% Sugar 56% Matcha 8.1%  
35%

### INGREDIENTS

Sugar, cocoa butter 35%, green tea 8.1%, emulsifier: lecithins.  
Milk (made in a facility that uses milk). May contain nuts, soy and gluten.

### USE WITHIN\*

10 months

### STORAGE

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

\*calculated based on the date of manufacture

## APPLICATIONS

MATCHA INSPIRATION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	—	●	●	●	●	—
	— Application not recommended			● Recommended application		

## PAIRINGS



BLACK SESAME



COCONUT



RICE PUDDING



SOY POWDER



GIANDUJA



STRAWBERRY



RED BEAN PASTE

# Framéa

AN ORIGINAL RECIPE BY

*L'École Valrhona*



## RASPBERRY INSPIRATION CHOCOMEL

80g **RASPBERRY INSPIRATION**  
 70g **Glucose DE60**  
 150g **Total weight**

Melt the Raspberry Inspiration and add the glucose syrup melted at 105°F (40°C).  
 Mix and spread between two guitar sheets in a 10mm frame.  
 Leave to set fully for several hours at 60/65°F (16/18°C).

## MATCHA NOUGAT

120g **Mineral water**  
 300g **Sugar**  
 70g **Glucose DE35/40**  
 140g **Lavender honey**  
 100g **Inverted sugar**  
 55g **Egg whites**  
 10g **Sugar**  
 245g **MATCHA INSPIRATION**  
 140g **Raw Sicilian pistachios**  
 70g **Squash seeds**  
 70g **Dried cranberries**  
 1320g **Total weight**

Bring the water to a boil with the first quantity of sugar and add the glucose syrup.  
 When the sugar reaches 250°F (120°C), start heating the honey and inverted sugar. Heat to 200°F (122°C).  
 Meanwhile, whisk the egg whites with the sugar until firm, then pour the honey and inverted sugar mixture in a fine trickle over the egg whites.  
 When the syrup reaches 340°F (170°C), add it to the mixer in a fine trickle. Replace the whisk attachment with the paddle attachment.  
 Add the melted Matcha Inspiration, then mix briefly with the dried fruit and nuts.  
 Finish mixing by hand on a silicone mat.

## ASSEMBLY

2 wafer paper sheets

Make the Raspberry Inspiration chocomel and spread in a 16 × 16cm square between two guitar sheets. Leave to set for at least 6 hours at 61/64°F (16/18°C).

Make the Matcha Inspiration nougat and work it on a silicone mat to lower its temperature to 105/115°F (40/45°C).

Spread between two silicone mats in a 32 × 16cm rectangle. Place the chocomel in the center and enclose with the nougat.

Make three turns, folding the nougat in half each time.

Place the nougat on a wafer paper sheet in a 16 × 16cm frame, 4cm high.

Finish by leveling and placing a second wafer paper sheet on top.

Leave to cool at 61/64°F (16/18°C) overnight.

Cut into 7.5cm wide strips, then into pieces of approx. 1.5cm wide.

Wrap each piece and store in a dry place.