



Raspberry Inspiration

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

HISTORY

The Raspberry Inspiration fruit couverture is a subtle blend of cocoa butter, sugar and raspberry. The queen of berries, raspberry is one of pastry's iconic fruits, its delicate balance of sweet and tart flavors making it stand out. Valrhona wanted to express raspberry's unique flavor in all its intensity, along with its vibrant natural pink color. And this is how **Raspberry Inspiration** fruit couverture came to be.

PROCESS

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



Anaïs Leroux
& Sébastien Charve

R&D TEAM VALRHONA

“

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!

”

SENSORY PROFILE

MAJOR CHARACTERISTIC:

CANDIED FRUIT

MINOR NOTE: **RASPBERRY**

Raspberry Inspiration, with its hint of acidity, evokes the cheerful scent of homemade raspberry jam.



PACKAGING

3kg Fèves bag

Code : 19999

COMPOSITION

Cocoa butter 35,9%	Fat 37%	Sugar**52%	Raspberry 11,5%
-----------------------	---------	------------	--------------------

INGREDIENTS

Sugar, cocoa butter, raspberry powder, emulsifier: sunflower lecithin.

USE WITHIN*

10 months

STORING

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

* calculated based on the date of manufacture
** added sugar

APPLICATIONS

RASPBERRY INSPIRATION	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE		●	○	○	○	
					●	○

● Ideal application ○ Recommended application

ASSOCIATIONS



PISTACHIO



COOKIES



ALMOND PASTE



LYCHEE



HIBISCUS



PEPPER



LEMON



Glaçla Ice cream bar

An original recipe by l'École Valrhona

COCONUT SORBET

2100 g Mineral water
420 g Caster sugar
525 g Atomized glucose
105 g Inverted sugar
6 g Carob gum
6 g Guar gum
2630 g Coconut pulp
5792 g Total weight

Heat the water.
Once it is at 85°F (30°C), add the sugars (sugar, atomized glucose and inverted sugar).
At 115°F (45°C), add the stabilizers mixed with about 10% of the first portion of sugar.
Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
Mix the syrup and fruit pulp first by hand and then in an electric mixer.
Leave the mixture to sit for at least 4 hours.
Mix in an electric mixer and churn at between 15/20°F (-6°C to -10°C).
Store in the freezer at 0°F (-18°C).

RASPBERRY INSPIRATION FROSTING

1800 g RASPBERRY INSPIRATION
360 g Grape seed oil
2160 g Total weight

Mix the melted couverture with the oil.
Use at 85/95°F (30/35°C).

ASSEMBLY AND FINISHING

Prepare the sorbet.
Fill the molds, smooth the sorbet and freeze.
Turn out the sorbets and dip them in the frosting mix at approximately 90°F (32°C).
Sprinkle them with a pre-prepared mixture of grated coconut and silver sparkling powder (product ref. 13922).
Store at a temperature of 65°F (-18°C).
Serve at 5°F (-14°C).
You can create a marble effect in the bars' middles using strawberry, passionfruit, yuzu or raspberry sorbet.