



# INSPIRATION RASPBERRY

The Inspiration range is now expanding to include **Raspberry Inspiration**.

**Light, gourmet** raspberry is the queen of berries and it stands out for its delicate **balance of sweet and tart flavors**.



## CANDIED FLAVOR GOURMET TANGUY TASTE



# WHAT MIGHT YOUR RASPBERRY INSPIRATION CREATION BE?



# PROMISE

An original recipe by **Baptiste Blanc**  
Pastry Chef Instructor at L'École Valrhona

Makes 36 choux buns

## CHOUX PASTRY

130g Mineral water  
130g Whole UHT milk  
110g Dry butter 84%  
160g Strong white bread flour  
5g Fine salt  
5g Caster sugar  
260g Whole eggs

Bring the water, milk, butter, salt, sugar and butter to the boil. Sift the flour. Add the flour to the liquid, then put the mixture on a high heat to get rid of the liquid content. Take it off the heat and gradually incorporate the eggs. Pipe out the choux pastry. Pre-heat the oven to 480°F (250°C), then once it is at temperature put the choux pastries in and switch the heat back down to zero. Keep the oven door closed. As soon as the choux pastry has blown up and started to change color, turn the oven back up to 355°F (180°C). Or, bake in a fan-assisted oven at 330°F (165°C) for 23 minutes with the oven door ajar.

## VANILLA OPALYS NAMELAKA

200g Whole UHT milk  
3 Vanilla pods  
10g Glucose DE 38/40  
5g Powdered gelatin - 220 Bloom  
25g Water for the gelatin  
360g OPALYS 33% CHOCOLAT  
390g UHT cream 35%

Bring the milk to the boil with the scored vanilla pods. Infuse the pods for approx. 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight. Heat the infused milk with the glucose. Add the rehydrated gelatin. Slowly pour over the melted chocolate. Mix to form a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably overnight.

## OPALYS 33% & VANILLA WHIPPED GANACHE

130g UHT cream 35%  
1 Tahitian vanilla pod  
15g Inverted sugar  
15g Glucose DE 38/40  
180g OPALYS 33% CHOCOLAT  
260g UHT cream 35%

Heat the smaller portion of cream with the split and scored vanilla pods. Leave to infuse for 10 minutes then strain through a chinois. Add the inverted sugar and glucose. Slowly pour the hot mixture over the chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold cream and mix again in an electric mixer. Leave to stiffen in the refrigerator, preferably for 12 hours. Whip until firm.

## RASPBERRY CONFIT

150g Raspberry pulp  
25g Glucose DE 38/40  
25g Caster sugar  
2,6g Pectin NH

Heat the pulp and glucose to 105°F (40°C). Mix the caster sugar with the pectin NH then add it to the heated pulp. Bring to the boil and store in the refrigerator.

## ASSEMBLY AND FINISHING

Make the namelaka, whipped ganache and raspberry confit.

Use the pre-crystallized Raspberry Inspiration to make thin rounds with diameters of 5cm and 2cm between 2 sheets of plastic wrap. Leave to harden.

Make the choux pastry, pipe out balls of approx. 18g for the large choux and approx. 4g for the small ones, then sprinkle with sugar crystals and bake. Use a bread knife to make a flat cut on the top of the choux. Fill the large choux buns via their bottom - Use 25 to 30g of vanilla namelaka, and finish off with approx. 5g of raspberry confit. Whip up the Opalys vanilla whipped ganache. Use a piping bag with a 10mm nozzle to stick a 5cm-diameter round onto the choux bun and pipe 5 buns with approx. 5g of whipped ganache. Put a small round of Raspberry Inspiration on each one of the choux buns. Fill the small choux buns with the remaining whipped ganache (approx. 4g) and place them on the piped assembly.

Raspberry Inspiration  
gives you  
raspberry **as you have**  
**never before** seen it,  
worked with it, or tasted it.

The **candied raspberry flavor**  
is subtly teamed with  
all the bright, natural **color**  
**you would expect.**



# "RASPBERRY: A DELICATE, GOURMET FLAVOR"

## AROMATIC QUALITIES

Enjoy warm notes of raspberry jelly which give way to the tart flourish that characterizes this fruit.

This truly gourmet flavor works divinely in recipes that include wafer biscuits.

## FRUIT SELECTION

Raspberry is part of the Rubus fruit family and originally comes from mountainous areas of Europe and Asia. They are often harvested on a small scale, as they need to be carefully looked after if they are to grow.



## PAIRINGS



## APPLICATIONS

TECHNIQUE	Coating	Molding	Bars	Mousses	Cream Mixes & Ganache**	Ice Cream & Sorbets
<b>RASPBERRY INSPIRATION</b>		●	○	○	○	

● IDEAL APPLICATION ○ RECOMMENDED APPLICATION



PACKAGING		
3kg Bag of Beans Code: 19999	500g Sample Code: 20070	50g Sample Code: 20069
COMPOSITION		
Cocoa Butter 35.9%	Sugar 52%	
Raspberry 11.5%	Fat 37%	
INGREDIENTS		
Sugar, cocoa butter 35.9%, raspberry powder 11.5%, emulsifier (soya lecithin), milk (processed in a facility that uses milk). This product may contain traces of nuts and gluten.		
BEST-BEFORE*	PRESERVATION	
10 months.	Store in a cool, dry place between 60-65°F. (16-18°C).	

\*Calculated based on the date of manufacture.

## TIP

Don't forget to check the label on your packet of Raspberry Inspiration for extra directions for use.

## DISCOVER OUR ALMOND, PASSIONFRUIT, STRAWBERRY AND YUZU INSPIRATION PRODUCTS TOO