



INSPIRATION YUZU

The Inspiration range is now expanding to include **Yuzu Inspiration**. This unique, subtle fruit has become famous **all over the world**.

Its **naturally tangy flavor** blends perfectly with dark chocolate, coconut and aromatic herbs.



TANGY FRESH FRUIT SWEETNESS & BITTERNESS

WHAT MIGHT
YOUR YUZU
INSPIRATION
CREATION
BE?





YUZU FLORENTINES

An original
École Valrhona recipe

- 75g Caster sugar
- 75g Honey
- 150g UHT cream 35%
- 150g Blanched slivered almonds
- 50g Candied orange peel
- 75g Chopped dried figs
- 120g YUZU INSPIRATION

.....

At 240°F (115°C), cook the sugar, honey, cream and butter. Take the pan off the heat and add the fruit and nuts. Mix thoroughly and put 40g into each 7cm-diameter silicone mold. Bake at 355°F (180°C) until your florentines have an attractive golden color. Leave them to cool before turning them out.

Place the pre-crystallized Yuzu Inspiration couverture (10g) on a sheet of transfer paper that includes a logo. Immediately put the florentines on top. Leave to harden.

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

Imagine using **yuzus'**
intense flavor and
natural color in
your next recipes -
**The possibilities are
simply endless...**



AROMATIC QUALITIES

Yuzu bursts onto the palate with a unique citrusy taste, which gives way to fresh fruit flavors.

Its sweet tanginess is enhanced with a hint of bitterness that brings out the best in other ingredients you might pair it with.

With Yuzu Inspiration, you can rediscover all the subtlety of a citrus fruit mix - grapefruit, mandarin and lime - within each of your creations.

FRUIT SELECTION

Almost all our yuzus are farmed in tiny smallholdings found halfway up mountains in south-east Japan's rural Kochi region.

Yuzu grows in small quantities but has an outstanding taste, which only comes about because it comes from a terroir that boasts a citrus-friendly climate and it comes in a rustic, natural variety.



Photo taken at our Yuzu suppliers' plantation

"YUZU: A SINGULAR FRUIT WITH CHARACTER LIKE NO OTHER, AND A JAPANESE ICON"

PAIRINGS



APPLICATIONS

TECHNIQUE	Coating	Molding	Bars	Mousses	Cream Mixes & Ganache**	Ice Cream & Sorbets
YUZU INSPIRATION		○	●	○	○	

● IDEAL APPLICATION ○ RECOMMENDED APPLICATION



PACKAGING		
3kg Bag of Beans Code: 19998	500g Sample Code: 20071	50g Sample Code: 20068
COMPOSITION		
Cocoa Butter 34.4%	Sugar 55%	
Yuzu juice 2.4%	Fat 38%	
INGREDIENTS		
Sugar, cocoa butter 34.4%, maltodextrin, yuzu juice 2.4%, 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 Yuzu Inspiration for extra directions for use.

DISCOVER OUR ALMOND, PASSIONFRUIT, STRAWBERRY AND RASPBERRY INSPIRATION PRODUCTS TOO