



VALRHONA

Let's imagine the best of chocolate®

Oabika
GOLD OF THE POD



Oabika

GOLD OF THE POD

Editorial

A partner of taste artisans since 1922, a pioneer and benchmark in the world of chocolate, Valrhona defines itself today as a company whose mission statement, "Together, let's use good food to make the world a better place", conveys the strength of its commitment. Together with its employees, chefs and cocoa producers, Valrhona creates the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world. To create the best in chocolate and cocoa products together, we must share: share our know-how so that we can all constantly progress, improve and be inspired to take the profession to new heights.

To develop recipes with Oabika and its new cocoa juice concentrate, Valrhona wanted to involve eight passionate and talented chefs from the very start of the project to be as close as possible to the expectations and needs of gastronomy professionals. Driven by the extraordinary potential of this product, and the desire to move forward together and innovate, these chefs have developed gourmet recipes with Oabika. The objective is to support chefs from all over the world, whatever their specialty, in the use of this new and groundbreaking product and to inspire them by providing original recipes created by duos of chefs with complementary profiles, both in terms of their know-how and style.



This booklet contains twelve original gourmet recipes to bring out the best of the Oabika cocoa juice concentrate flavor, developed by a group of passionate and creative chefs.

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Oabika, a new ingredient for all culinary professions to work with



Pastry



Mixology



Chocolate-making



Pastry shop



Ice cream

Oabika

GOLD OF THE POD

Cocoa fruit juice concentrate 72° Brix

Oabika is a cocoa fruit juice concentrate, made from the still-undervalued white pulp that protects beans in the cocoa pod, also known as mucilage.

Its nuanced aromatic profile, oscillating between fruity and tangy notes, instantly takes us to the heart of the plantations to discover the rare and exceptional taste of the fruit of the cocoa tree.

Its syrupy texture and amber color make it an exceptional ingredient, the new key ingredient for chefs and artisans around the world.

Adding value to an exceptional raw material

The fresh juice is harvested sustainably and responsibly directly from cacao plantations in Ghana, then filtered, pasteurized and gently evaporated at 72 degrees Brix, producing a concentrate 100% extracted from cocoa pulp.

The name means “gold of the pod” in Twi, a language spoken in Ghana. It refers to cocoa mucilage, an extraordinary resource that is still undervalued.

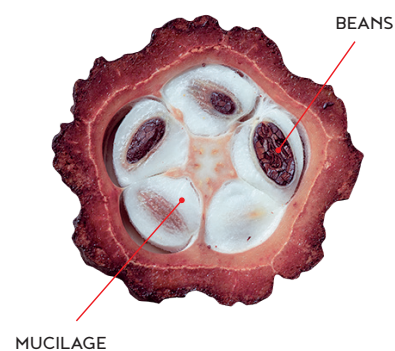
In promoting this exceptional raw material, Valrhona is continuing its commitment to making the cocoa industry fair and sustainable, by using another part of the pod and enabling cocoa producers to generate additional revenue from selling this co-product.

The extraordinary taste of cocoa fruit

When you taste Oabika, you will experience the extraordinary flavor of cocoa fruit, with powerful acidity and surprising aromas. It has a very nuanced profile, oscillating between subtle fermented notes, fruity notes of small, tangy berries such as redcurrant and more gourmet notes of candied fruit.

Oabika is an ode to creative escapism. The unusual taste instantly transports you deep inside cocoa plantations to uncover a mysterious fruit, with an exceptional treasure hidden inside the pod.

Cocoa pod cut



Oabika is an all-new material to work with and an inexhaustible source of creativity for chefs and artisans, whose imagination is fed by new sensations. It is an ingredient that will satisfy the needs of all gastronomy professionals—pastry chefs, chocolatiers, ice cream makers, restaurateurs, caterers and mixologists.

It can be used pure or diluted for sweet and savory recipes alike, to make toppings, sauces, glazes, ganaches, jellies, mousses, creams, ice creams, sorbets, drinks and much more.



PACKAGING

5kg Bag-in-Box (metallic bag fitted with a cap and placed in a cardboard box).
Code: 34200

INGREDIENT

Cocoa pulp

CONSUME WITHIN

12 months

STORING

Before opening, store in a dry place away from light, between 60°F and 65°F (16°C and 18°C), or keep chilled below 40°F (4°C) in order to preserve the optimal organoleptic qualities of the product.

After opening, keep chilled below 40°F (4°C).

*Calculated based on the date of manufacture.



Meet the chefs

Eric Verbauwheide

Eric is originally from Caen in Calvados. He passed his CAP (Certificat d'Aptitude Professionnelle - Certificate of Professional Competence) and BEP exams as an independent candidate, then continued on to take a BTS (Brevet de Technicien Supérieur - Advanced Vocational Training Certificate) in cuisine and with a specialization in restaurant desserts. "Le Petit Nice" (Gérald Passédât's 3-Michelin star restaurant) in Marseille, "Le Casadelmar" in Corsica, "Le Chabichou" are some of the restaurants he worked at before joining Anne-Sophie Pic in April 2011, as second pastry chef and then as executive pastry chef for the PIC group. His desserts stand out for their taste and always surprising combinations.

Jérémie Runel

Jérémie Runel is a young and quirky but expert chef who spent his early years in the kitchen among the pots and pans of three generations of great chefs. Then, when he hit his teenage phase, he decided to become a pastry chef! A discipline requiring meticulous attention to detail while allowing him to express his creativity and vivid imagination. After fifteen years spent working in high-end establishments with the best pastry chefs ("Fauchon", "Le Bristol", Valrhona), he embarked on a quest to find the ultimate ice cream and launched the "La Fabrique Givrée", which now has ten stores.

David Briand

After being awarded a BEP in bakery in 2004, David went on to obtain a BEP as well as a BTM (Brevet Technique des Métiers - Vocational Diploma) in pastry. He then joined the prestigious team of Oriol Balaguer, the "Meilleur Maître Artisan Pâtissier d'Espagne" (Best Master Pastry Maker of Spain), in Barcelona, where he gained valuable experience. After working there for six years, including two as Executive Chef, he decided he wanted to share his knowledge by joining the Valrhona School as Pastry Chef Trainer in 2014. Finalist of the International Confectionery Art Competition in 2016 with the French Team, David was awarded the title of one of the "Meilleurs Ouvriers de France" in 2019.

Rémy Havetz

Self-taught and without any official pastry-making qualifications, Rémy started working in the restaurant business with a first experience at "Le Val d'Auge" in the Lille area. He then went to live in London for nine years and worked for several of the biggest names around ("Alain Ducasse at the Dorchester", "The Square" and "Pollen Street Social"). Now based in Lyon, he works as pastry chef for the "La Bijouterie" and "Sapnà" restaurants, where he explores, tests and invents daring and improbable combinations and aims to show that no recipe is set in stone.

Victor Delpierre

Victor is a passionate expert beverages consultant who received the World Champion Coffee In Good Spirits award in 2013. Creator of "La Cuisine des Boissons", this artist enjoys collaborating with renowned figures from the world of gastronomy to push the boundaries of taste and to create exciting new ways of serving drinks. Victor likes to mix different worlds, and tear up the rulebook. His mission is to protect the environment and our health but in a fun way, giving unlimited pleasure to others while caring for the planet! Victor organizes training courses and coaching sessions all over the world and has launched a YouTube channel which aims to educate people on how to "consume better".

Baptiste Sirand

After obtaining his BEP (Brevet d'Études Professionnelles - National Vocational Qualification) in Cuisine in 2010, and then the Professional Baccalaureate in Cuisine in 2012, Baptiste joined Anne-Sophie Pic's 3-star Michelin restaurant in Valence in 2013, where he worked for three years. In 2016, he gained further experience working with Philippe Rigolot in Annecy. The following year, Baptiste joined Anne-Sophie Pic's restaurant at the "Beau Rivage Palace" in Lausanne, Switzerland. He worked there as a Pastry Chef until October 2019, when he joined the Valrhona School as a Pastry Chef Instructor.

Frédéric Bau

A talented and non-conformist pastry chef, founder of L'École Valrhona, and today a Experimental Pastry Chef for the Valrhona brand, Frédéric Bau has already written five reference works about chocolate. Curious and passionate about everything, this pastry maestro and virtuoso of creativity has also invented many delicious recipes, always finding new sources of inspiration to revamp the standard repertoire of sweet treats. For him, breaking the rules is essential to help the profession to progress and to anticipate social change: this is what he set out to demonstrate with his latest book entitled "Gourmandise Raisonnée".

Julia Canu

Passionate about gastronomy and science from a very young age, as a little girl, Julia dreamed of becoming an artisan ice cream maker. After obtaining her scientific baccalaureate, she joined the Paul Bocuse Institute in Ecully, to learn all the basics of our profession: cooking, baking and pastry-making. Julia's always dreamed of opening her own store, and after working abroad for some of the major names in ice cream, she returned to Lyon to open the "Único" and "Fresco" stores. For four years now, with the help of her husband Tiago, they have been sharing their know-how with producers in order to create the most sublime ice cream products around.





Oabika Turnip Dessert

Rémy Havetz



David Briand



Two chefs, one recipe

"Working in pairs is always very interesting and motivating. We come from two different worlds and it's rewarding to combine our know-how while remaining open-minded. The idea of putting turnip in a dessert is innovative and works really well! Developing this recipe has been a real challenge, as well as a source of inspiration."

Oabika in the recipe

"We decided to focus on the cocoa juice's country of origin, Ghana. So it was only natural that we included Nyangbo 68% chocolate in the dessert; its very cocoa-like, slightly toasted flavor blends perfectly with the acidity of Oabika and contrasts beautifully with the sweetness of the turnip. In this dessert, the contrasting textures are paramount, which is why we worked the cocoa in different forms, creamy, crunchy, crisp, sorbet, and so on. In terms of the visual presentation, we decided to continue the theme by producing a very raw-looking, earthy dessert with a rather dark monochrome color. In this dessert, Oabika is really used as a seasoning, it spices things up and adds character."

Makes 24 pieces.

CRÈME ANGLAISE

310g Heavy cream 36%
310g Whole milk
130g Egg yolks
65g Sugar

Bring the cream and milk to a boil and combine with the egg yolks and sugar you have previously combined without beating. Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

NYANGBO CRÈMEUX

750g Crème Anglaise
290g NYANGBO 68%

Once the crème anglaise is warm and strained, slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

ALMOND STREUSEL

80g European-style butter 84%
80g Brown sugar
80g All-purpose flour
80g Extra-fine blanched almond powder

Cut the cold butter into small cubes. Sift the dry ingredients together. Add the butter and mix using the paddle attachment in a stand mixer. Small balls will form. Stop mixing. Store in the refrigerator or freeze until you are ready. To cook, distribute the streusel evenly over a baking sheet and bake at 300-320°F (150-160°C) until it is a warm golden color.

NOUGATINE WITH OABIKA COCOA NIBS

150g Sugar
2.4g Pectin NH
120g European-style butter 84%
10g Mineral water
50g OABIKA
170g COCOA NIBS

Mix together the sugar and pectin, then add the butter, water and OABIKA. Cook on a low heat – Do not stir too much until the mixture starts to thicken. Leave to boil for a few seconds. Add the COCOA NIBS and spread as thinly as possible between two sheets. Cook in the oven at 355-375°F (180-190°C). Leave to cool.

OABIKA PACOJET SORBET

700g Mineral water
300g OABIKA

Bring half of the amount of water to a boil with the OABIKA. Stir in the remaining cold water and mix together. Place in a Pacojet bowl. Store at 0°F (-18°C). Put in the Pacojet for one minute.

OABIKA SAUCE

100g OABIKA
20g Mineral water

Mix the OABIKA and water together.

OABIKOMB

340g Sugar
110g Glucose DE 35/40
46g OABIKA
46g Mineral water
18g Baking soda

Cook all the ingredients except the sodium bicarbonate to 275°F (135°C). Strain the baking soda through a sieve and stir in. Remove from heat and set aside. Leave to set at room temperature.

TURNIP AND OABIKA COMPOTE

1000g Turnip
130g Mineral water
150g OABIKA

A pinch of Maldon salt

Peel and finely chop the turnips. Cook everything together until the turnips are cooked through. Mix together, and strain through a sieve.

ASSEMBLY AND FINISHING

In the center of the plate, place a ring of 8cm in diameter. Arrange the crèmeux, cover with the streusel and Maldon salt. Pipe the turnip compote on top of the streusel. Add the strips of nougatine with nibs on the top. Add a generous quenelle of OABIKA sorbet. Place a few pieces of Oabikomb on top of the quenelle. Lastly, add a small amount of OABIKA sauce on the side of the dessert.



Pure Iced Cocoa

Julia Caru



Eric Verbanwhede



Makes 12 frozen desserts (1 dessert = 2 servings).

OABIKA NYANGBO 68% ICE CREAM

For 4kg of mixture

2.25kg	Fresh pasteurized whole cow's milk
592g	Heavy cream 36%
536g	NYANGBO 68%
520g	OABIKA
240g	COCOA NIBS
140g	Fresh pasteurized egg yolks
133g	1% fat milk powder
88g	Brown sugar
9g	Organic carob
5g	Camargue salt
4g	Madagascan vanilla bean

Infuse the milk and cream with the COCOA NIBS at least 48 hours in advance, mixing well with an immersion blender.
Make the ice cream by heating the infused mixture to 150°F (65°C) and adding the egg yolks.
Add the milk powder, carob, sugar, salt and vanilla which have been previously mixed together. Heat the mixture to 185°F (85°C).
Pour over the dark chocolate and mix well with a immersion blender.
Leave to cool in a blast chiller until the mixture reaches 37°F (3°C).
Add the OABIKA and blend well.
Keep chilled for 48 hours. Blend well then strain out the COCOA NIBS using a sieve.
Churn and then put in the freezer immediately.

OABIKA GEL GARNISH

480g	Water
385g	OABIKA
9g	Agar-agar

Heat the mixture of OABIKA, water and agar-agar to 185°F (85°C).
Leave to cool, mix well and pour onto a guitar sheet on a baking sheet.
Leave to set overnight in the refrigerator, then unmold and dice finely.

COCOA STREUSEL

325g	All-purpose flour
280g	NYANGBO 68%
278g	Butter
222g	Brown sugar
108g	Sugar
55g	COCOA POWDER
9g	Baking soda
6g	Salt

Emulsify the butter and sugar in a mixer bowl using the paddle attachment.
Add flour, salt, baking soda, cocoa powder and mix.
Add the butter, which you have melted in advance. Mix well again and leave to rest in the refrigerator for 1 hour.
Spread coarsely (like crumble) onto a baking sheet.
Bake at 355°F (180°C) for about 8 minutes (depending on the size) to obtain a smooth texture and then leave to cool.

OABIKA MARBLING

348g	Water
240g	OABIKA
2.5g	Brown sugar
1.2g	Carob

Heat the mixture of water and OABIKA to 185°F (85°C) then allow to cool off the heat for a few moments.
Add the carob and brown sugar mixture when the previous mixture has reached about 150°F (65°C).
Cook for 2 minutes and set aside.
Once the mixture is cold, mix it using a food processor.

ASSEMBLY AND FINISHING

Use a chocolate "pod" type mold for the presentation.
Fill a half chocolate pod with approximately 172g of OABIKA NYANGBO 68% dark chocolate ice cream, while adding a marbled effect with the OABIKA marbling.
Store in the freezer.
Take out 8 minutes before serving and garnish with the finely diced OABIKA gel garnish and the cocoa streusel. Put an additional half chocolate pod on the plate as decoration.

Two chefs, one recipe

"We're both constantly looking for new and complex flavors by using clever dosing and playing with textures: that's why we created this recipe with a multitude of textures, in part thanks to Oabika. We decided to pay homage to this wonderful fruit, the cocoa pod, using its mucilage (with Oabika) and its beans (with the cocoa nibs and Nyangbo 68% dark chocolate)."

Oabika in the recipe

"Oabika adds a pleasant acidity that refreshes the palate and makes the mouth water just like when tasting chocolate. The product also gives our ice cream a softer texture thanks to its high fiber content. It also has very good nutritional properties and is an eco-friendly sweetening agent."

Banana Whiskey Cocoa and Oabika Dessert



Eric Verbanwhede



Baptiste Sirand

Makes 24 desserts.

ALMOND COCOA STREUSEL

- 40g European-style butter 84%
- 40g Brown sugar
- 45g Raw hazelnut flour
- 0.5g Fleur de sel
- 30g All-purpose flour
- 10g **COCOA POWDER**

Cut the cold butter into small cubes. Sift the dry ingredients together. Add the butter and mix using the paddle attachment in a stand mixer. Small balls will form. Stop mixing. Store in the refrigerator or freeze until you are ready. Evenly spread out on a silicone mat and bake at 300-320°F (150-160°C) until an attractive golden color is achieved.

COCOA NIB AND HAZELNUT PRESSED STREUSEL

- 160g Almond Cocoa Streusel
- 40g **NYANGBO 68%**
- 20g **COCOA NIBS**

Once the streusel has been cooked and cooled, weigh it and break it up slightly. Mix it together with the melted topping and the finely chopped **COCOA NIBS**. Form into small rock-like shapes. Store in the refrigerator.

OABIKA-FLAVORED CRÈME ANGLAISE

- 120g Heavy cream 36%
- 50g Whole milk
- 25g Egg yolks
- 74g **OABIKA**

Bring the cream and milk to a boil and pour onto the egg yolks which you have previously mixed (but not beaten) with the **OABIKA**. Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

OABIKA NYANGBO 68% CRÉMEUX

- 250g **OABIKA**-flavored crème anglaise
- 130g **NYANGBO 68%**
- 2g Gelatin powder 220 Bloom
- 10g Water for the gelatin
- 130g **OABIKA**

Add the rehydrated gelatin to the warm, strained crème anglaise. Using a spatula, emulsify with the melted chocolate (in the same way as a ganache) to obtain a smooth, shiny and springy texture. To complete the emulsion, mix using an immersion blender – Be careful not to incorporate any air and make sure you work at a temperature higher than 95°F (35°C). Leave to set in the refrigerator.

OABIKA COCOA NIB CRISTALLINE

- 160g Fondant
- 110g Glucose DE 35/40
- 75g Isomalt
- 60g **COCOA NIBS**
- 75g **OABIKA**

Heat the fondant, glucose and isomalt to 340°F (170°C). Lower the temperature with the **OABIKA** and **COCOA NIBS**, then pour onto a baking sheet. Leave to cool. Grind into a fine powder and store in a dry place. Sprinkle on to a silicone mat in small circles of about 8cm in diameter. Melt in the oven at 300°F (150°C) for 2 minutes. Shape them immediately after taking them out of the oven.

BANANA AND WHISKEY COMPOTE

- 250g Banana
- 25g Brown sugar
- 25g **OABIKA**
- 2g Gelatin powder 220 Bloom
- 10g Water for the gelatin
- 2g Madagascan vanilla bean
- 25g Whiskey

Bake the bananas in the oven at 300°F (150°C) with the skin on for about 10/15 minutes depending on their ripeness. Leave aside for 10 minutes after taking them out of the oven. Peel them and blend them, adding the rehydrated gelatin to the still warm bananas and brown sugar. Finish off by adding the vanilla, **OABIKA** and whiskey.

OABIKA-INFUSED BANANA

- 100g Banana
- 100g **OABIKA**

Cut the bananas into strips of about 4mm thick and cook sous-vide with the **OABIKA** for 30 minutes to 1 hour depending on their ripeness. Leave to drain on some paper for a few seconds and serve.

Banana Whiskey Cocoa and Oabika Dessert

(Cont.)

OABIKA NIB PACOJET ICE CREAM

250g	OABIKA	Heat the liquid mixture to 120°F (50°C) then add the mixture of brown sugar, glucose
500g	Whole milk	powder, milk powder, the COCOA NIBS previously reduced to powder and the
200g	Heavy cream 36%	stabilizer. Bring to a boil. Add the egg yolks and pasteurize.
100g	Egg yolks	Pour into the Pacojet bowl and freeze at -13 to 0°F (-18 to -25°C).
25g	1% fat dry milk	Use the Pacojet and use within 2 hours.
25g	Glucose powder DE 33	
25g	Brown sugar	
5g	Combined stabilizer	
25g	COCOA NIBS	

OABIKA MINI PEARLS

100g	OABIKA	Boil water and OABIKA with agar and add gelatin. Pipe while hot into “micro pearl”
50g	Mineral water	molds (such as Silikomart(r) ref 11608).
1g	Agar-agar	
2g	Gelatin powder 220 Bloom	
10g	Water for the gelatin	

COCOA NIB VIENNESE SPONGE

90g	Egg yolks	Whisk together the egg yolks, whole eggs and the larger portion of sugar in a mixer.
240g	Eggs	Beat the egg whites with the smaller portion of sugar.
190g	Sugar	Mix the stiffened whites with the other mixture and finally add the sifted flour.
150g	Egg whites	Spread onto baking sheets and sprinkle with the COCOA NIBS ground into a powder.
60g	Sugar	Bake for 7/8 minutes at 390°F (200°C).
120g	Pastry flour	
A few	COCOA NIBS	

OABIKA WHISKEY SOAKING SYRUP

50g	Water	Bring all the ingredients to a boil, cover with film and leave to infuse for 30 minutes,
50g	OABIKA	strain and then use.
5g	Fresh ginger	
10g	COCOA NIBS	
5g	Chocolate liqueur	
5g	Whiskey	

ASSEMBLY AND FINISHING

Soak the Viennese sponge strips on the side without the cocoa nib powder. Place a thin strip, previously soaked and cut into a point, arranged in a wave shape in the center of the plate. Decorate with dots of the crèmeux and whiskey banana compote on top. Add the pieces of pressed streusel and banana slices. Add a quenelle of ice cream, then finish with the OABIKA mini pearls and the cristallines.

Two chefs,
one recipe

“We had already worked together at Maison Pic and shared a common approach to desserts in terms of ingredient combinations and flavors.”

Oabika in the recipe

“We decided to go with distinct and natural flavors, with undertones of cocoa nib, the indulgent roundness of the banana complementing the tropical taste of Oabika, and a hint of whiskey that brings a touch of complexity to the whole with its peaty and smoky notes. The result is a perfect balance with little added sugar, and great flavors which linger on the palate. The acidity adds a nice touch at the end of the meal in order to cleanse the palate and finish on a delicious note while discovering a new flavor.

The overall idea was to express as much of the fundamental taste of Oabika on the plate as possible, and to enhance it in relation to the other products within this flavor pairing: an intense taste, with tropical and honeyed notes with an acidity similar to a ripe citrus fruit. We have tried to accentuate the Oabika as much as possible, incorporating it into each different stage to sweeten the dish or using it as a condiment. What’s interesting about this approach is that visually you get the impression that the banana and cocoa beans are the star products of the dessert when it’s really the Oabika that stands out as the outstanding flavor.”



Abyss

Frédéric Bau



Victor Delpierre



Makes 10 cocktail-desserts.

IN THE SPIRIT OF A MADAGASCAN VANILLA PANNA COTTA

600g	Half-fat milk
60g	Sugar
5g	Pectin X58
1	Madagascan vanilla bean

Dissolve the pectin with the sugar, and finely chop the vanilla bean into small pieces. Bring the milk to a boil with the vanilla, cover and leave to infuse for about 10 minutes. Whisk the pectin into the milk while still warm and cook the mixture on a high heat for a few minutes. Strain the mixture and place immediately in dessert glasses of your choice.

OABIKA DIAMOND GEL

150g	OABIKA
100g	Mineral water
1g	Agar-agar

Bring the mixture of ingredients to a boil for a few minutes, and pour out to a thickness of about 2cm. Allow to set without touching it, and place in the refrigerator, covered with film.

DELICIOUS WATER

1L	Mineral water
125g	OABIKA
55g	Fresh ginger
20g	Hibiscus, peach, apricot and apple infusion (such as Aquasummer by Kusmi Tea®)

Wash and peel the ginger. Grate it finely with a Microplane-type grater or equivalent, add to the water and leave to infuse. Leave to infuse at room temperature for about 2 hours, then strain the mixture. Lastly, add the OABIKA and keep cold.

OABIKA FOAM

150g	Mineral water
150g	OABIKA

Put the ingredients in a siphon. Add two cartridges of gas, and shake. Keep in the refrigerator for a minimum of 2 hours before serving, the foam will be all the more beautiful and long-lasting.

COCOA NIB BATONS

125g	All-purpose flour
125g	COCOA NIBS
100g	Butter
100g	Sugar
100g	Raw almond flour

Cut the cold butter into cubes, put it in a mixer using the paddle attachment and beat the mixture to achieve a sand-like texture. As soon as the dough starts to come together, add the egg whites and finish by kneading for a few seconds. Remove from the mixer and immediately roll the mixture out between two sheets of baking paper to a thickness of about 6mm. Sprinkle the COCOA NIBS evenly over the top, cover with paper and roll again to crush the nibs into the dough. Cool before cutting the batons to the size of your choice. Bake at 300-310°F (150-155°C). Store in a dry place.

GUANAJA ELIXIR

125g	GUANAJA 70%
50 cl	Unflavored fruit brandy 40%

Leave the GUANAJA fèves to infuse in the brandy at room temperature for 4 days. Strain with a muslin or a sheet of coffee filter paper.

ASSEMBLY AND FINISHING

Fill transparent dessert glasses with approximately 65g of vanilla panna cotta. Store in a cool place for a maximum of 3 days, preferably covered with plastic wrap. Using a paring knife, break up the OABIKA diamond gel to create ice crystal-like shard shapes. Place them around the edge of the panna cotta and stick carefully to the glasses. Fill with about 60g of delicious water and just before serving, gently cover with the OABIKA foam using a siphon. Serve with the cocoa nib batons and the Guanaja elixir shooter (drink ice-cold from the freezer).

Two chefs, one recipe

"We both decided to forget the worlds that we know, chocolate for one and coffee for the other, to create a level playing field and set ourselves a new culinary challenge. Each brought their own individuality and vision for the product to some fabulously enriching, unexpected and gourmet meetings and discussions. We initially decided not to use alcohol in the recipe, but after the first tasting, we wanted to add complexity to the recipe as a whole, for an even more indulgent experience. The result is a lavish cocktail-dessert that can be drunk and eaten at the same time, with a layered visual effect and soft, gourmet melt-in-the-mouth, crunchy and crispy textures."

Oabika in the recipe

"Oabika offers a complete and fun experience. It is a magic ingredient that accentuates, enhances and balances flavors. It represents an exceptional moment in time, deliciously refreshing, taking us on a journey deep inside the pod at the heart of a cocoa plantation."

Baba Oabika

Jérémie Runel



David Briand



Makes 24 pieces.



KNEADED BABA DOUGH

- 230g Strong flour
- 180g Whole eggs
- 40g Live yeast
- 4g Fleur de sel
- 60g Sugar
- 140g European-style butter 84% fat

Use your hands to thoroughly mix together the flour, eggs, baking powder and fleur de sel. Knead. Once the dough starts to come away from the edges, gradually add the sugar then the room-temperature butter. Once the dough is very smooth, stop kneading. Leave it to rise for 10 minutes. Use a piping bag to fill the greased molds with dough. Leave it to rise until each one has doubled in size and bake at 345°F (160°C) for approx. 15 minutes.

OABIKA SYRUP

- 1.5L Mineral water
- 220g Brown sugar
- 300g OABIKA

Bring the ingredients to a boil. Set aside.

VANILLA AND RUM WHIPPED GANACHE

- 210g Heavy cream 36%
- 20g Invert sugar
- 20g Glucose DE 35/40
- 150g OPALYS 33%
- 320g Heavy cream 36%
- 2g Tahiti vanilla bean
- 25g Aged rum
- 0.7g Lime zest

Heat the small amount of cream, glucose, invert sugar and lime zest and then pass through a strainer. Gradually combine the hot mixture with the melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Add the second portion of cold heavy cream, then the rum. Mix with the blender again. Leave to set in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

ABSOLU NEUTRAL SPRAY MIX

- 450g ABSOLU CRISTAL NEUTRAL GLAZE
- 45g Mineral water

Bring the ABSOLU CRISTAL NEUTRAL GLAZE to a boil in water. Immediately apply using a spray gun at approx. 175°F (80°C).

PINEAPPLE AND LIME BRUNOISE

- 150g Victoria pineapple
- 0.2 Limes

Peel and dice the pineapple, zest the limes and mix with the brunoise. Set aside.

VANILLA CHANTILLY CREAM

- 140g Heavy cream 36%
- 11g Sugar
- 2g Madagascar vanilla bean

Beat together the chilled cream, vanilla seeds and sugar. Store in the refrigerator.

PREPARATION

Prepare the whipped ganache and shortcrust pastry. Place about 24g of the baba dough in each mold, leave it to rise to 3/4 of the mold and then bake at 320°F (160°C) for about 20 minutes. Set aside. Make the soaking syrup and let the babas soak in the hot syrup for about 15 minutes. Set aside for the excess liquid to drain off. Make the pineapple brunoise and place about 5g of the mixture in each baba. Pipe the firm whipped ganache onto a silicone mat using a smooth 20mm nozzle (about 30g) and flatten slightly with a guitar sheet, then freeze. Apply a thin layer of neutral glaze to the whipped ganache. Place the rum-flavored whipped ganache on the top of the babas.

DECORATIONS AND FINISHES

Place dots of pre-crystallized OPALYS 33% chocolate on a strip of guitar sheet, cover with a second guitar sheet and press together. Separate the two sheets and on one side, place about 3g of OABIKA directly onto the chocolate. Cover with the second sheet so that the OABIKA is caught between the two drops of chocolate then cut out disks of about 6cm in diameter. Leave to set in the refrigerator. Place a disk on top of the whipped ganache. Make the chantilly cream, and create decorative swirls.

Two chefs, one recipe

“Jérémie and I like to revisit the classics. That’s why we decided to use Oabika in the iconic rum baba recipe.”

Oabika in the recipe

“The honeyed, acidic notes of Oabika go perfectly with an aged rum and the tropical taste of pineapple. Oabika is in the soaking syrup which, because of the mellowness of the baba itself, releases all its flavors. We also decided to simply incorporate it into the decoration which further enhances the aromatic profile of this very special product.”

Oabika Transparent Tart

Frédéric Bau



Baptiste Sirand



Makes 10 tartlets.

SWEET ALMOND PASTRY

- 220g European-style butter
- 100g Whole eggs (2)
- 60g Almond flour
- 180g Confectioner's sugar
- 120g All-purpose flour
- 340g All-purpose flour
- 3g Fine salt

Cream the butter, and sift the dry ingredients, flour and almond flour. Using the paddle attachment, mix the sugar, salt, flour and almond flour into the butter, and finally the eggs. Be careful not to overwork the dough. Add the remaining flour very quickly without working in elasticity. Roll out, cover and refrigerate for at least one night before working. Make tarts that are 8cm in diameter and 2cm high. Bake at 300-320°F (150-160°C) maximum.

SOFT ALMOND SPONGE

- 120g Water
- 12g Rice or corn starch
- 50g Sugar
- 120g Egg whites
- 100g Almond flour
- 80g Egg whites
- 60g Sugar

Boil the water with the starch and sugar. As soon as the texture is smooth and shiny, remove from the heat and add the almond flour and the 120g of liquid egg whites. Beat the remaining egg whites with the sugar to form soft peaks and gently fold into the mixture prepared before. Roll out to a thickness of about 1cm and bake at 355-375°F (180-190°C). Once cooled, cut out disks of 7cm in diameter.

LIGHT ALMOND CRÉMEUX

- 325g Half-fat milk
- 15g Sugar
- 2g Pectin X58
- 30g 70% ALMOND PASTE
- 65g ALMOND INSPIRATION

(40g approximately per tart)

Combine the pectin with the sugar. Add to the warm milk while whisking to avoid any lumps of pectin forming. Stir with a spatula without stopping until it starts to boil. Emulsify the ALMOND INSPIRATION with the diced almond paste. Blend with an immersion blender for a few seconds to ensure the perfect emulsion and a perfect velvety mouthfeel. Immediately pour into the white chocolate-coated tart cases.

OABIKA SHARDS AND DRAPE

- 260g Water
- 260g OABIKA
- 1g Carob gum
- 1.5g Kappa

(15g of OABIKA shards per tart)

Mix the ingredients together cold, bring to a boil for a few minutes. Pour about 200g into a tub, to make the OABIKA shards later, and immediately pour the rest onto a stainless steel tray, taking care to tilt it right away to obtain the thinnest possible film. If necessary, and to make it easier to do, heat the tray in the oven beforehand, the gel will take longer to set.

ASSEMBLY AND FINISHING

The tart cases are baked in the oven on a low heat at 300-310°F (150-155°C), to obtain a golden color and to preserve the crispness for longer when in the store window. The OABIKA drape and shards are stored ready to use in the refrigerator, and covered with cling film. Brush on some hot, melted Ivoire couverture and immediately place the soft almond sponge disks on top, pressing firmly to ensure they stay in place. Leave to set in the refrigerator. In the meantime, make the almond crèmeux. Fill the tarts to the brim with the almond crèmeux while still warm. Leave to set in the refrigerator for about 1 hour. Place tangerine segments or another fruit of your choice on top and garnish with a few OABIKA shards to enchant the taste buds. Finish by covering with your exotic, gourmet drape, to experience a real moment of pleasure.

Oabika in the recipe

"With this dessert, we want to take your taste buds on a journey into the yet unknown taste of the cocoa pod nectar. Far from notes of cocoa, it takes us to the limits of fruity, tangy, exotic and floral flavors. The sweetness of almond delicately and elegantly takes us further still into the heart of the cocoa tree fruit."



Oabika Madeleine

Jerémie Runel



David Briand



Makes 30 pieces.

MADELEINE DOUGH

300g	All-purpose flour
10g	Baking powder
265g	Whole eggs
240g	Sugar
2.5g	Salt
3.5g	Lemon zest
1g	Madagascan vanilla bean
60g	Whole milk
125g	CLARIFIED BUTTER

Sift the flour and baking powder together.
Mix the eggs, sugar, salt, lemon zest and vanilla using a paddle attachment in a stand mixer or a food processor.
Add the sifted dry ingredients, milk and the hot clarified butter at a temperature of 115-120°F (45-48°C) – This temperature is important here.
Store your product in the refrigerator for 24 hours before use.

OABIKA MADELEINE FROSTING

60g	Icing sugar
385g	Mineral water
60g	OABIKA

Sift the icing sugar and mix together all the ingredients.

ASSEMBLY AND FINISHING

Make the madeleine dough and fill the molds 3/4 of the way up.
Bake at 340°F (170°C) for about 12 minutes.
Garnish with Oabika after taking out of the oven.
Leave to cool.
Make the glaze, heat gently and glaze the bottom of the madeleines.
Put in the oven for a few minutes to dry out.



Two chefs, one recipe

"Once again we wanted to revisit a classic recipe and chose to work with the madeleine, a simple recipe that is so tasty!"

Oabika in the recipe

"The madeleine is one of the simplest delicacies around and that's why we chose to associate it with Oabika to add indulgence, from the hot filling to the glaze, without denaturing the flavor of Oabika."



Oabika Brew

Victor Delpierre



Remy Havetz



Makes one glass.

COLD BREW COFFEE

- 35g Coarsely ground coffee
- 500g Filtered water
- 50g Fresh ginger, peeled and cut into small pieces

Cold brew the ingredients using the Toddy method. If you cannot use the Toddy method, mix all the ingredients together in a container and leave to macerate for 6 hours. Strain through a cloth.

SMOKED PEATED WHISKEY WITH COCOA NIBS

- 250g Organic lightly peated whiskey such as Sequoia
- 80g COCOA NIBS
- 80g Vine shoot

Toast the COCOA NIBS and vine shoots with a blowtorch. Pour the whiskey over the toasted cocoa nibs and vine shoots. Leave to cool. Put the mixture in a sous-vide pouch. Cook at 115°F (45°C) for 4 hours. Filter it twice using a sieve and filter paper.

Variation: ask your wine merchant for advice on choosing a peated and smoky whiskey like "18-year-old Caol Ila®": it has a very smoky, peaty flavor that becomes lighter over time, with notes of sweet almond and a long-lasting smoky taste on the palate.

*BLACK TEA INFUSION

- 400g Filtered water
- 6g Lapsang souchong-type black tea

Mix 6g of tea with 400g of water and leave it to infuse at room temperature for 6 hours. Strain through a cloth.

ASSEMBLY AND FINISHING

Alcoholic version: Pour 3 cl of cocoa nib-flavored smoked peated whiskey, 10 cl of cold brew coffee and 2 cl of OABIKA into a glass. Top up with 10 cl of IPA-type beer. Stir and serve

Alcohol-free version: For a non-alcoholic variation, replace the cocoa nib smoked whiskey with a black tea infusion*. Pour 5 cl of of black tea infusion, 7 cl of cold brew coffee and 2 cl of OABIKA into a glass. Stir and serve.

Two chefs, one recipe

"We very quickly started working in tune with each other without having to talk about it much. We understood each other's different worlds and immediately it seemed obvious that peated whiskey, beer and coffee should take center stage. Then, we calibrated our palates in order to find the right dose of smokiness, peatiness and acidity for the recipe. The vision we had each imagined on paper was perfectly harmonized here too. The result is an ultra-refreshing and light drink with an explosive taste and a smoky, subtly peaty finish. Its dark beer color evokes a vigorous, masculine drink but it appeals to many palates with its perfect marriage of flavors."

Oabika in the recipe

"Oabika is used here to bring the flavors together, the ingredient that balances, seasons and enhances the drink."

Brazilian Granita



Recipe calculated to make 24 pops.

OABIKA PINEAPPLE TATIN INSERT

- 650g Pineapple flesh cut into 2cm cubes
- 155g OABIKA
- 65g Brown sugar

Start by making a dry caramel with the brown sugar, then roast the pineapple cubes in the caramel.
Once roasted, deglaze with the OABIKA and blend everything together until smooth.
Pour into the small insert molds (ice pop-type) and dip the baton in.
Put in the freezer for at least 30 minutes.
Unmold and set aside in the freezer.

OABIKA ROAST PINEAPPLE GARNISH

- 85g Finely diced pineapple
- 50g OABIKA

Roast the finely diced pineapple in OABIKA and immediately set aside on a small tray with parchment paper.
Store in the refrigerator.

OABIKA GRANITA

- 1L Mineral water
- 335g OABIKA

Mix the water with the OABIKA, pour 1cm of the mixture into the ice pop molds and then place in the freezer.

ASSEMBLY AND FINISHING

After placing the OABIKA granita for 10 minutes in the freezer, add the OABIKA roasted pineapple garnish and pour on more OABIKA granita, then place the frozen OABIKA pineapple tatin insert inside and finish by pouring on the OABIKA granita one last time.

Two chefs, one recipe

"When we tasted the product for the first time, we immediately realized that it had a unique flavor. So we wanted to retain this flavor, without changing it beyond recognition through a complex process or combining it with products that would overpower it. Based on our experience as artisan ice cream makers, where we are always looking for the latest innovations while respecting the raw ingredients we use, we wanted to enhance the Oabika flavor with an 'ice pop' recipe, which is an original way to showcase the fresh taste of the cocoa tree fruit found on certain beaches in Brazil."

Oabika in the recipe

"Oabika is a noble and delicate product. Its distinctive acidity, which is still not well known in Europe, is highlighted and nuanced here thanks to a roasted pineapple interior which adds gourmet candied notes without masking the freshness of the recipe. Oabika evokes the flavors of faraway destinations, a characteristic acidity that makes the mouth water: it's an invitation to travel."



Oabika Gel

An original L'École Valrhona recipe



David Briand



Baptiste Sirand



Makes 50 pieces.

CITRIC ACID SOLUTION

1.5g Mineral water
1.5g Citric acid

Warm the water slightly and incorporate the citric acid. Mix and leave to dissolve.

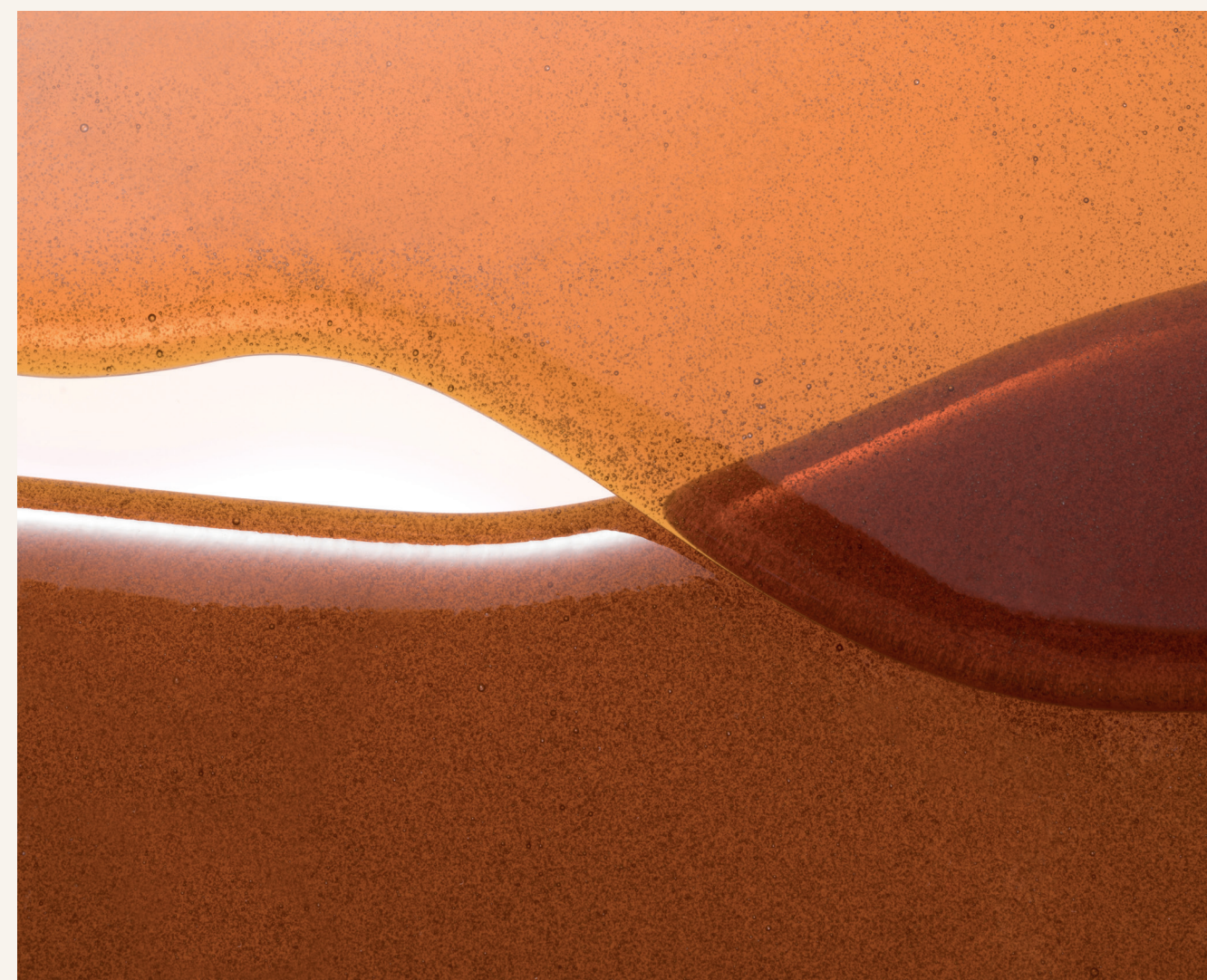
OABIKA 74°B GEL

200g Mineral water
180g OABIKA
25g Sugar
5g Yellow Pectin
130g Sugar
3g Citric acid solution

Heat the water along with the OABIKA.
Once the temperature has reached 105°F (40°C), add the pectin and smaller portion of sugar.
Bring to a boil before adding the remaining sugar.
Cook the mixture at 229°F (108°C) i.e. about 74°Brix.
Add the citric acid solution.
Pour into silicone molds.
Roll in sugar after 24 hours of leaving to set.

Oabika in the recipe

*"Through this recipe, we wanted to create a simple sweet treat, to stand the test of time, while preserving the character of this unique product.
The composition of Oabika allows it to be made into a jelly, which is less sweet than a fruit paste, with floral notes, a freshness and natural acidity that is unique to concentrated Oabika.
Oabika retains its amber color, and when cooked at 74°B, produces the perfect texture for tasting."*





Molded Oabika Chocolate Bonbon

An original L'École Valrhona recipe



David Briand



Baptiste Sirand

Makes 240 pieces.

GANACHE FOR MOLDED OABIKA BONBONS

500g Heavy cream 36%
230g OABIKA
190g Glucose DE 60
490g NYANGBO 68%
100g CLARIFIED BUTTER

Heat the cream, **Oabika** and the glucose DE 60 to 160°F (70°C).
Slowly pour the hot mixture on the melted chocolate and unmelted clarified butter.
Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny, elastic texture.
Maintain this texture throughout the mixing process.
Mix.

ASSEMBLY AND FINISHING

Using a spray gun, spray the molds with tempered red cocoa butter (85-90°F/30-32°C) on a low pressure to create a “speckled” effect on the molds.
Scrape off any excess and leave to set.
Put into molds with the pre-crystallized NYANGBO 68% couverture.
Turn out and leave the chocolate to spread for a few moments, then smooth away any excess.
Drain the molds holding them suspended over two pastry rulers and before the mixture sets completely, remove any excess from the half-spheres.
Leave to set.
Use a piping bag to fill the molded bonbons with the OABIKA ganache heated to 85-90°F (30-32°C). (about 6g).
Leave to set for 24 hours at 60°F (17°C) and at 60% relative humidity.
To seal, heat the edges of the half-spheres with a heat gun and then seal with some pre-crystallized NYANGBO couverture.
This way, the joints will be seamless.

Tip: To ensure that the underside of the bonbons is smooth, apply a thin layer of tempered couverture chocolate, cover with a guitar sheet and press down, making sure to remove all the air with a thin spatula.

Leave to set at 60°F (17°C) then remove from the molds.

Oabika in the recipe

“A smooth, melt-in-the-mouth ganache combining a balance between the hints of cocoa from the Nyangbo 68% chocolate topping and the acidity provided by the Oabika, all in a crispy shell. A balancing act made possible by Oabika’s unique aromatic profile.”



Oabika Nyangbo Chocolate Bonbon

An original L'École Valrhona recipe



David Briand



Baptiste Sirand

Recipe calculated for one 34cm x 10mm frame; Makes 165 pieces.

OABIKA NYANGBO GANACHE FOR COATING

220g OABIKA
340g Heavy cream 36%
480g NYANGBO 68%

Heat the cream along with the OABIKA to 165°F (75°C), pour half of the mixture over the chocolate beans.
Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.
Pour the ganache at a temperature of 93-95°F (34-36°C) into a frame previously fixed to a pre-coated guitar sheet.
Leave to set for 24 to 36 hours at 60-65°F (16-18°C) and a 60% relative humidity level.
Turn out the ganache, coat it with a fine layer of couverture and cut it into your chosen shape.

CITRIC ACID SOLUTION

4g Mineral water
4g Citric acid

Warm the water slightly and incorporate the citric acid. Mix and leave to dissolve.

OABIKA 74°B GEL

500g Mineral water
450g OABIKA
62g Sugar
12g Yellow Pectin
320g Sugar
7.5g Citric acid solution

Heat the water along with the OABIKA.
Once the temperature has reached 105°F (40°C), add the pectin and smaller portion of sugar.
Bring to a boil before adding the remaining sugar.
Cook the mixture at 226°F (108°C) i.e. about 74°Brix. Add the citric acid solution.
Pour out.

ASSEMBLY AND FINISHING

Pour the fruit gel into a 34 x 34cm tray of 4mm in height on a silicone mat.
Leave to cool.
Place a 6mm high tray on top of the fruit gel and pour in the chocolate ganache.
Leave to set for 24 to 36 hours at 60°F (17°C) and a 60% relative humidity level.
Once the ganache has set, coat both sides of the frame with the set dark chocolate topping and cut out 15 x 30mm rectangles with a guitar cutter.
Coat with the dark chocolate topping, then before removing from the mat, sprinkle cocoa powder on each bonbon and cover with a guitar sheet, applying light pressure to each bonbon.
Leave to set.

Oabika in the recipe

“Its acidity and honey flavor make Oabika a unique ingredient that awakens the palate and gives the recipes some pizzazz. We included an Oabika gel on the bottom and a Nyangbo-Oabika ganache on the top, all coated with a Nyangbo 68% topping. And let me tell you, this 100% Ghana bonbon has some character!”

Oabika

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