



VALRHONA

Let's imagine the best of chocolate



Celanya

OFFER THE AUTHENTIC INTENSITY
OF A CHOCOLATE BEVERAGE

Celaya

Offer the authentic intensity of a chocolate beverage

Valrhona reimagines its iconic Celaya chocolate beverage with a fresh twist, unveiling two rich and creamy recipes for effortlessly delicious hot and chilled drinks. This new range is crafted from a carefully curated selection of premium ingredients, offering three intense and distinctive flavor profiles: Celaya Dulcey reveals the indulgent notes of blonde chocolate, while Celaya Hazelnut Chocolate blends roasted hazelnut with the depth of cocoa. Celaya embodies the timeless intensity of Valrhona's dark chocolate.

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CELAYA

3209

**The power of chocolate,
a velvety texture.**

Made with a Valrhona chocolate blend, delivering an intense chocolate flavor.



**CELAYA
CHOCOLATE HAZELNUT**

55670

**Notes of roasted
hazelnuts and cocoa.**

Made with pure hazelnut paste, bringing out the unique intensity of the beverage.



**CELAYA
DULCEY**

55669

**Notes of biscuit
and milk caramel.**

An incomparably smooth and enveloping flavor, thanks to Dulcey white chocolate.

NAME	CODE	COMPOSITION	USE WITHIN*	STORAGE
CELAYA	3209	Semi-skimmed milk , water, dark chocolate with minimum 50% cocoa solids (cocoa beans, sugar, emulsifier: lecithins, natural vanilla extract), cocoa powder, thickener: carrageenan.	10 MONTHS	Before opening, store at room temperature. Once opened, keep refrigerated (between 2°C and 6°C) and consume within 5 days.
CELAYA CHOCOLATE HAZELNUT	55670	Semi-skimmed milk 48%, water, hazelnuts 8.1%, chocolate powder 6.3% (sugar, cocoa powder), whole milk powder, sugar, thickener: carrageenan.	12 MONTHS	Before opening, store at room temperature. Once opened, keep refrigerated (between 2°C and 6°C) and consume within 5 days.
CELAYA DULCEY	55669	Semi-skimmed milk 47.5%, water, white chocolate 8% (cocoa butter, sugar, whole milk powder, skimmed milk powder, whhey (milk), butter (milk), emulsifier: lecithins, natural vanilla extract), skimmed milk powder, whhey (milk), sugar, butter (milk), thickener: carrageenan.	12 MONTHS	Before opening, store at room temperature. Once opened, keep refrigerated (between 2°C and 6°C) and consume within 5 days.

PACKAGING: Box of six 1L Tetra Pak cartons with a resealable cap

* Shelf life

Unparalleled simplicity, for endless possibilities

EASY TO USE BOTH HOT AND COLD

HOT



Steam wand



Tetra Pak heater



Saucepan



Microwave
(without Tetra Pak)



Hot chocolate maker

For a frothy texture, use the steam wand.

COLD



On the rocks



“ Celaya allows you to prepare beverages **with exceptional precision** and maximum time savings, **without compromising on quality.** ”

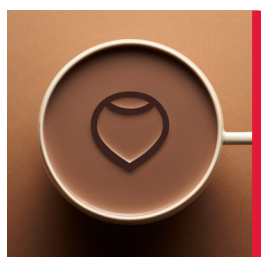


Thomas Trefcon
EXPERT BARISTA
LE VERRE À MÉLANGE

Discover a selection of recipes that bring out the full aromatic richness of the Celaya range, pairing each beverage with ingredients that showcase it at its best (pages 4 and 5).

Explore more refined creations designed to help you craft a distinctive and creative offer. (pages 6 and 7).

Developed by and for baristas, these recipes are tailored to the realities and demands of the coffee shop environment.



TO STAND OUT FROM THE CROWD

Decorate your drinks using a stencil dusted with cocoa powder, or add a bespoke chocolate garnish. Customize your recipes to celebrate your events, mark a special occasion, or strengthen your brand image.

Iced Celaya Dome

INGREDIENTS

Celaya
Cold brew
Milk

METHOD

Fill the glass with ice cubes.
Pour in the cold brew until the glass is two-thirds full.
Add 4 cl of frothed milk.
Whip the classic Celaya using a siphon.
Sprinkle the dome with a pinch of Ground Chocolate.





Dulcey Cloud

INGREDIENTS

Celaya Dulcey
Coconut water

METHOD

Fill the glass with ice cubes.
Half-fill the glass with coconut water.
Froth the Celaya Dulcey using a milk frother.
Gently layer the Dulcey froth on the coconut water using the back of a spoon.
Finish with a sprinkle of shredded coconut.



Nutty and Split

INGREDIENTS

Celaya Hazelnut
Banana Nectar

METHOD

Fill the glass with ice cubes.
Fill to 60% with banana nectar.
Top up the glass with Celaya Hazelnut.
Sprinkle some chopped hazelnuts on top of the glass.



Dulcey Time

Serve chilled

THOMAS TREFCON, EXPERT BARISTA

INGREDIENTS

Celaya Dulcey
Earl Grey tea
Crème fraîche
Salt

METHOD

- Fill the glass with ice cubes.
- Fill the glass to one-third with cold brewed Earl Grey tea
- Top up the remaining two-thirds with Celaya Dulcey.
- Prepare salted foam by lightly whipping the crème fraîche with a pinch of salt using a milk frother.
- Spoon the foam on top.
- Finish by grating a Dulcey fève over the drink.



Double hazelnut

Serve hot

THOMAS TREFCON, EXPERT BARISTA

INGREDIENTS

Celaya hazelnut
100 g PGI Piedmont
pure hazelnut
paste.
350 g sugar syrup
Espresso

METHOD

For the hazelnut sauce:

Combine the ingredients and whisk until smooth.
Place in a flexible bottle.

For the beverage:

Pour 2 cl of the hazelnut sauce into the bottom of the cup.
Add 2 cl of espresso, then a pinch of cocoa powder.
Froth 15 cl of Celaya Hazelnut using a steam wand, then pour the froth into the drink.

Valrhona: Celaya Chocolate Hazelnut (55670)

The hazelnut sauce keeps refrigerated for up to one week. It pairs perfectly with both hot and cold beverages and offers a consistent balance of flavors.




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