



Barista

RECIPE BOOKLET

VALRHONA

chocolatree



NOROHY

PARLANI

adamance

Elle & Vire
PROFESSIONNEL

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FiKaTime

Creative, premium and healthier viennoiserie

In this booklet, discover pairings with recipes from the FiKaTime booklet.

Find more information about the FiKa concept on **page 74**.

The coffee shop market

A GROWING PREMIUM BUSINESS
DRIVEN BY ICONIC PRODUCTS
AND IMAGE.

250,000

COFFEE SHOPS
IN THE WORLD

EUROPE
165K

USA
38K

CHINA
35K

FRANCE
3.5K

\$165BN

ANNUAL REVENUE
GENERATED BY
COFFEE SHOPS

\$450BN

THAT'S THE SIZE
OF THE GLOBAL
COFFEE MARKET

6%
ANNUAL
GROWTH



1 COFFEE
SHOP

OPENS EVERY
WEEK IN FRANCE



BETWEEN

X7 OR X8

THAT'S THE MULTIPLIER BETWEEN
COST PRICE AND RECOMMENDED
RETAIL PRICE FOR BEVERAGES IN
COFFEE SHOPS



CREATED IN THE 1970S IN THE U.S., COFFEE SHOPS
HAVE EVOLVED INTO VERSATILE SPACES BLENDING
URBAN CULTURE AND CREATIVITY, OFFERING
MORE THAN JUST COFFEE WITH ARTISANAL
PASTRIES, SNACKS, AND PERSONALIZED DRINKS
TO MEET CHANGING CONSUMER EXPECTATIONS.

DRINKS AT THE HEART
OF VALUE



95%
OF COFFEE SHOPS
OFFER LATTES

70%
OFFER A **SIGNATURE**
OR REIMAGINED
VERSION OF A LATTE

10-15%
OF REVENUE
GENERATED BY CHOCOLATE
BEVERAGES


12%
ANNUAL GROWTH
FOR MATCHA-BASED
BEVERAGES


DIFFERENTIATION IS NO LONGER
BASED SOLELY ON COFFEE, BUT
ON PRODUCT INNOVATION

IMAGE & SOCIAL MEDIA
A KEY DRIVER



X3
MORE ENGAGEMENT
ON SOCIAL MEDIA
FOR PREMIUM
COFFEE SHOPS

60%
OF CUSTOMERS
DISCOVER A COFFEE SHOP
VIA INSTAGRAM
OR TIK TOK

GEN Z
DRIVING DEMAND
FOR HEALTH-FOCUSED,
PHOTOGENIC DRINKS

A hand is shown pouring a thick, yellow sauce from a white plastic squeeze bottle into a clear glass filled with ice cubes. The background is blurred, showing a person in a blue shirt. The scene is set on a light-colored surface, possibly a bar or counter.

Sauces

Crafted for baristas, our sauces deliver consistent flavor and aromatic balance. They enrich ingredients and complement coffee aromas. Easy to prepare, they excel in both hot and cold drinks, saving time without compromising quality. Ideal for any beverage menu, from classic hot drinks to signature cold recipes.

1 CHOCOLATE SAUCE

Prep: 10 minutes | Keeps for: 1 week

In a saucepan, melt the chocolate and the first portion of sugar syrup over a low heat.

Once melted, remove from the heat.

Add the remaining syrup and the water.

Pour into a squeeze bottle.



To prevent the sauce from solidifying, place it in hot water for 20 minutes before use.

PRODUCTS	RECIPE YIELDS (ml)	CHOCOLATE WEIGHT (g)	SUGAR SYRUP 1 st (g)	SUGAR SYRUP 2 nd (g)	WATER (g)
CONFECTION 80%	480	200	140	140	60
TULAKALUM 75%	480	180	100	100	90
ARAGUANI 72%	480	200	140	140	60
GUANAJA 70%	500	180	120	120	90
NYANGBO 68%	500	150	100	300	-
CARAÏBE 66%	480	200	120	100	70
MANJARI 64%	500	180	140	120	70
MACAÉ 62%	500	200	120	100	80
EXTRA BITTER 61%	300	100	60	60	45
CARAMÉLIA 36%	600	200	150	250	-
BLOND DULCEY 35%	600	200	150	250	-

AZÉLIA & IVOIRE SAUCE

Prep: 10 minutes | Keeps for: 1 week

In a saucepan, melt chocolate and milk over a low heat.

Once melted, add the sugar syrup.

Remove from heat and pour into a squeeze bottle.



To prevent the sauce from solidifying, place it in hot water for 20 minutes before use.

PRODUCTS	RECIPE YIELDS (ml)	CHOCOLATE WEIGHT (g)	SUGAR SYRUP (g)	UNSWEETENED CONDENSED MILK (g)
AZÉLIA 35%	500	250	200	90
IVOIRE 35%	500	250	150	100

INSPIRATION SAUCE

Prep: 10 minutes | Keeps for: 1 week

Mix the water and milk.
Melt the Inspiration Matcha feve in a bain-marie.
Remove from heat.
Whisk in the water/milk mixture little by little.
Filter into a squeeze bottle.



To prevent the sauce from solidifying, place it in hot water for 20 minutes before use.

PRODUCTS	RECIPE YIELDS (ml)	INSPIRATION WEIGHT (g)	UNSWEETENED PLANT-BASED MILK (g)	WATER (g)
INSPIRATION MATCHA	500	100	200	140



2 FRUIT SAUCE

Prep: 5 minutes | Keeps for: 1 week

Pour the ingredients together and blend.
Pour into a squeeze bottle.



To prevent the sauce from solidifying, place it in hot water for 20 minutes before use.

PRODUCTS	WEIGHT (g)	VALRHONA ABSOLU CRISTAL	WHITE SUGAR
YUZU CITRUS JUNOS	313	188	63
STRAWBERRY MARA DES BOIS	417	83	42

3 VANILLA SAUCE

Prep: 10 minutes | Keeps for: 1 month

Fold the Madagascar vanilla extract into the sugar syrup and mix.
Pour the preparation into a squeeze bottle.

PRODUCTS	WEIGHT	SUGAR SYRUP
MADAGASCAN VANILLA EXTRACT	5 tsp	500

4 NUT SAUCE

Prep: 5 minutes | Keeps for: 1 week

Combine the ingredients and whisk until smooth.
Pour into a squeeze bottle.



To prevent the sauce from solidifying, place it in hot water for 20 minutes before use.

PRODUCTS	WEIGHT (g)	SUGAR SYRUP
MEDIUM ROASTED «NOCCIOLA PIEMONTE PGI» HAZELNUT PURE PASTE	100	350
SICILIAN PISTACHIO PASTE	100	350

*Iced matcha
latte*

*Matcha
latte*



Strawberry matcha

Iced yuzu matcha





Matcha

In this booklet, we invite you to explore matcha in two different ways :
through recipes featuring **VALRHONA Inspiration Matcha**
or using the traditional matcha preparation detailed below.



A brief history

A vibrant green tea powder that bridges ancient traditions with modern coffee shop trends. Originally cultivated in China and perfected in Japan during the 12th century, matcha is deeply rooted in Zen tea ceremonies, and celebrated for its abilities to enhance concentration and promote serenity.

Today, matcha is making waves in specialty coffee shops as a premium ingredient, offering a unique blend of tradition and innovation. Its rich antioxidants and L-theanine content provides a stable and lasting energy boost, without the jitters often associated with coffee.

Matcha preparation



Sift the **SOSA matcha** powder into a chawan (traditional matcha bowl).



Carefully pour the warm water on top of the powder.

1.5 g SOSA Matcha
80 ml hot water



Vigorously whisk the water and matcha mixture with a chasen (bamboo whisk) for a frothy consistency.



WHY MATCHA ?

- **Menu diversification:** adds a premium caffeine alternative.
- **Brand differentiation:** elevates the coffee shop's artisanal positioning and highlights barista expertise.
- **High visual impact:** the vibrant color and preparation ritual enhance in-store appeal and boost social media visibility.
- **Operational versatility:** adaptable across hot, iced, plant-based, and signature beverage formats.





Matcha latte

A hot drink from Japan, prepared with grade C SOSA matcha powder, hot water and a milk of your choice.

MATCHA LATTE

1.5 g **SOSA Matcha**
80 ml Water (70-75°C)
180 ml Milk (dairy or plant-based)

Prepare the matcha following the basic recipe.
Pour the preparation into a cup.
Carefully pour the frothy milk on top of the matcha to obtain a creamy yet refined drink.



Add a sauce for extra indulgence. We recommend **Valrhona's chocolate Ivoire 35%** sauce. Add the sauce into the milk before frothing with the steam wand.



Fika Pairing

Matcha Latte - Fikaccia

The Fikaccia's sweet, floral notes of orange blossom brioche and raspberry filling contrast beautifully with the earthy bitterness of matcha. This pairing offers a harmonious balance of flavors and textures, perfect for a cozy afternoon treat.





Iced matcha latte

A delicious and original fresh drink combining the freshness of matcha with the creaminess of Adamance's coconut cream.

ICED MATCHA LATTE

1.5 g	SOSA Matcha
80 ml	Water (70-75°C)
120 ml	ADAMANCE 100% Cocos Nucifera Coconut Cream
60 ml	Milk (dairy or plant-based)

Prepare the matcha following the basic recipe.

In a stainless-steel milk jug, blend the coconut cream with your choice of milk using a milk frother.

Fill a glass with ice cubes.

Pour the coconut cream & milk mixture into the glass. Gently pour the matcha over the top.



Sprinkle a little of the SOSA matcha powder **on top of the drink** for a decorative yet aromatic touch.



Fika Pairing

Iced Matcha Latte - Hazelnut Fikaroll

Enjoy the Hazelnut Fikaroll alongside an iced matcha latte for a delightful balance of flavors and textures. The Fikaroll's buttery brioche and creamy hazelnut filling bring a rich, nutty sweetness that pairs beautifully with the iced matcha latte's fresh, grassy notes and gentle bitterness.





with VALRHONA
Inspiration Matcha



Iced Matcha latte

A refreshing blend of creamy milk and matcha, crafted with VALRHONA's new Inspiration Matcha. Fresh and smooth, this latte offers a delicious balance between sweetness and vegetal notes.

ICED MATCHA LATTE

50 ml VALRHONA Inspiration
matcha Sauce
180 ml Milk (dairy or plant-based)

Fill the glass with ice cubes.
Froth the milk using an electric milk frother.
Slowly pour the milk into the glass.
Pour the Inspiration Matcha sauce into the glass.



Decorate with a touch of grated **Inspiration Matcha** on top.



Fika Pairing

Iced Matcha Latte - Pistachio FikaBun

Enhance your Fika experience by pairing the rich, nutty Pistachio FikaBun with a refreshing iced matcha latte made with Inspiration Matcha Sauce. The creamy sweetness of the matcha complements the buttery pistachio flavors, creating a delightful contrast in textures and a harmonious taste sensation.





with VALRHONA
Inspiration Matcha



Iced dirty Matcha

The sweetness of milk and **Valrhona Inspiration Matcha** is balanced by the intensity of espresso. A smooth and refreshing drink with vegetal and roasted notes

ICED DIRTY MATCHA

- 50 ml **VALRHONA Inspiration matcha Sauce**
- 180 ml Milk (dairy or plant-based)
- 1 Espresso

Fill the glass with ice cubes.
Froth the milk using the milk frother.
Slowly pour the milk into the glass.
Pour the Matcha Inspiration sauce into the glass.
Prepare an espresso and add it on top.



For a more comforting drink,
prepare it hot.



Fika Pairing

Iced Dirty Matcha - Hazelnut FikaFinger

Pair the Iced Dirty Matcha with the hazelnut FikaFinger. Its rounded hazelnut notes balance the intensity of the espresso, while the vegetal notes of Valrhona Inspiration Matcha add a soft and indulgent touch to the pairing.





with VALRHONA
Inspiration Matcha



Cacao Matcha

A duo of **Valrhona Inspiration Matcha** and cocoa, bringing together two intense profiles: the vegetal notes of matcha and the depth of cocoa. A pairing that is intense, rounded, and comforting.

CACAO MATCHA

6 g	VALRHONA Cocoa powder	Mix the cocoa powder and hot water.
10 cl	Hot water	Pour 5 cl of this preparation into a cup.
40 g	VALRHONA Inspiration matcha	Put the Inspiration Matcha and the milk into a milk jug.
140 g	Milk (dairy or plant-based)	Heat the preparation with a steam wand.
		Pour into the cup.



For an elegant presentation, finish off with latte art to highlight the contrast between the green hue of the matcha and the cocoa's chocolatey tones.



Fika Pairing

Cacao Matcha - FiKaFlow

Pair the indulgent Cocoa Matcha drink with the rich FiKaflow for a luxurious fika experience.

The earthy cocoa and vibrant matcha blend complements the deep chocolate flavors of the FiKaflow, creating a harmonious and decadent treat





with Inspiration
Matcha VALRHONA



Mango matcha

Discover a tropical fusion with our Mango & Matcha drink. Served over ice, this refreshing blend creates a delicious contrast, combining the sweetness of mango purée with the herbaceous notes of **Valrhona Inspiration Matcha**.

MATCHA MANGUE

- 1/3 **ADAMANCE 100% Mango**
Késar & Alphonso purée
- 2/3 **VALRHONA Inspiration**
matcha Sauce
Milk (dairy or plant-based)

Fill the glass with ice cubes.
Fill a third of the glass with the mango purée.
Mix the milk and Inspiration Matcha sauce using an electric milk frother.
Pour the preparation into the glass.



For extra indulgence, spoon some milk foam over the top of the drink.



Fika Pairing

Mango matcha - Hazelnut FikaRoll

Pair this Mango Matcha with the hazelnut FikaRoll for a delicious contrast of flavors. The fruity sweetness of the mango complements the FikaRoll's rich hazelnut notes, creating a truly delightful Fika experience.





Strawberry matcha

A deliciously original drink that fuses vibrant SOSA matcha with fruity Adamance strawberry sauce—layered for an eye-catching, refreshing treat.

STRAWBERRY MATCHA

1.5 g	SOSA Matcha	Prepare the matcha following the basic recipe.
80 ml	Water (70-75°C)	Fill a glass with ice cubes.
70 ml	ADAMANCE Strawberry sauce	Pour the strawberry sauce at the bottom of the glass.
120 ml	Milk (dairy or plant-based)	Add your choice of milk.
		Slowly pour the matcha on top.



Prepare this drink in a clear glass to offer a unique visual experience: the matcha, milk, and strawberry gradually blend, creating a lovely gradient effect.

Ideally, serve with a straw for a flavor explosion with every sip.



Fika Pairing

Strawberry matcha - Fikabun

Originally a plain pistachio-filled brioche bun , a strawberry filling pairs perfectly with the Strawberry matcha.

Accompanied by this drink, the natural sweetness and acidity of strawberries perfectly complement the earthy and slightly bitter notes of matcha.





Iced yuzu matcha

A vibrant and refreshing drink that blends the earthy notes of matcha with the bright citrus zing of yuzu, topped off with sparkling water for a lively, effervescent finish.

ICED YUZU MATCHA

1.5 g SOSA Matcha

80 ml Water (70-75°C)

40 ml ADAMANCE Yuzu sauce

80 ml Sparkling water

QS Ice cubes

Prepare the matcha following the basic recipe.

Fill a clear glass with ice cubes.

Pour the Yuzu sauce at the bottom of the glass.

Slowly add the sparkling water to prevent the layers from mixing too quickly.

Carefully pour the matcha on top to create distinct, colorful layers.



Serve this drink in a clear glass to highlight the beautiful visual effect of the matcha and yuzu slowly mixing.

This drink could be topped up with a splash of tonic water or ginger beer to create a mocktail-like drink.



Fika Pairing

Iced yuzu matcha - Fikafinger

Soft, airy brioche fingers filled with creamy Piedmont hazelnut are topped with crunchy hazelnut pieces for a delightful mix of textures. The rich, nutty filling pairs beautifully with the vibrant, citrusy notes of our iced matcha yuzu, creating a refreshing contrast between the pastry's smooth sweetness and the drink's zesty, green freshness.

Flat white



Mocha



Cappuccino



Celaya





Mocha

A traditionally comforting hot drink, mocha is a harmonious blend of intense cocoa and rich coffee notes.

MOCHA

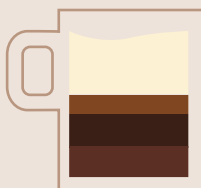
- 1 Espresso
- 30 ml **VALRHONA**
Confection 80%
or Nyangbo 68%
- 180 ml Milk (dairy or plant-based)
- QS **VALRHONA**
Cocoa powder

Pour the chocolate sauce into a cup.

Prepare an espresso shot and pour it directly over the sauce.

Sprinkle a little cocoa powder on top of the espresso. Froth the milk using the milk steamer until it reaches a creamy consistency.

Slowly pour the hot milk over the espresso and chocolate mixture.



STEAMED MILK
COCOA POWDER
ESPRESSO
SAUCE



The **Confection 80%** sauce adds an intense chocolate flavor whilst **Nyangbo 68%** offers more subtle and rounded chocolate tones.



Fika Pairing

Mocha - Fikatwist

Enjoy the Raspberry Fikatwist: a tender brioche, braided and filled with tangy raspberry cream, finished with roasted Sicilian almonds and a glossy syrup glaze. Pair with a rich mocha for a delightful balance of fruity brightness and chocolatey depth—perfect for a vibrant coffee break or sweet treat.



Celaya



All chocolate's intense flavor, with a velvety soft texture



1 MOCCACINO

100 ml VALRHONA Celaya
 100 g Crushed ice
 40 ml Espresso
 50 ml Milk

Put all the ingredients in a blender.
 Blitz for 30 seconds.
 Pour into a cup.

If you don't have a blender, mix the ingredients using a spoon. You should still be able to see the crushed ice.

2 CELAYA CHANTILLY

30 ml VALRHONA Celaya
 30 ml Chantilly cream

As soon as you have poured the hot Celaya into a mug, use a siphon to make a swirl of chantilly cream on top.
 Sprinkle some cocoa powder onto the chantilly cream.



Fika Pairing

Celaya - Ground Chocolate Brioche

Enjoy our decadent ground chocolate brioche—soft, rich, and infused with hazelnut oil, cocoa, and Ground Chocolate. Its creamy chocolate notes pair beautifully with a Celaya chocolate drink, creating a harmonious blend of deep cocoa flavors and smooth textures. Perfect for a gourmet breakfast or an indulgent snack.





Flat white

A smooth and comforting drink, the flat white with Valrhona's white chocolate Ivoire sauce is a harmonious blend of intense ground coffee beans and silky chocolate, creating a sweet and warm treat - an iconic drink and the ideal canvas for all your latte designs.

FLAT WHITE

2 Espresso
180 ml Milk (dairy or plant-based)
40 ml **VALRHONA**
Ivoire 35% sauce

Pour the chocolate sauce into a cup.

Extract a double espresso and pour it over the sauce.

Froth the milk until a silky-smooth consistency is achieved.

Tap the stainless-steel milk jug on the counter to eliminate larger air bubbles.

Carefully pour the frothed milk over the espresso and chocolate mixture to create a velvety texture.



A wide variety of sauces is available (Valrhona, Pariani, Norohy), depending on the season and the desired flavors. You can also flavor the cream with a sauce to make it even more indulgent.



Fika Pairing

Flat white - Hazelnut Fikaroll

The Hazelnut Fikaroll's rich, nutty sweetness beautifully complements the flat white's smooth espresso and velvety milk, creating a harmonious balance of flavors. The subtle bitterness of the coffee enhances the roasted hazelnut notes, making this duo an irresistible treat for any coffee break.





Cappuccino

A comforting drink with a beautiful milk foam,
perfect for a delicious and cozy break.

CAPPUCCINO

- 2 Espresso
- 180 ml Milk (dairy or plant-based)
- 40 ml **VALRHONA**
Confection 80% or
Nyangbo 68% sauce
- QS **VALRHONA Cocoa powder**

Pour the chocolate sauce into a cup.

Extract a double espresso and pour it directly over the sauce.

Sprinkle a little cocoa powder over the espresso.

Steam the milk with the steamer until you achieve a generous, airy foam.

Gently pour the hot milk and its foam over the espresso-chocolate mixture.

Sprinkle a little cocoa powder on top.



For an even more indulgent experience, use **Valrhona Azélia 35%** chocolate sauce for its nutty notes.



Fika Pairing

Cappuccino - FikaFlow

Pair this creamy cappuccino with the FikaFlow – the smooth espresso and frothy milk perfectly complement the rich, intense chocolate for an irresistible coffeehouse experience.

*Iced latte
macchiato*



*Coffee
frappé*



Iced yuzu coffee



Iced latte







Iced latte macchiato

A cool and elegant drink, the iced chocolate latte macchiato delights with its distinct layers of frothy milk, rich chocolate, and espresso.

ICED LATTE MACCHIATO

180 ml Milk (dairy or plant-based)
1 Espresso
30 ml **VALRHONA**
Chocolate sauce
QS Ice cubes

Pour the chocolate sauce into the bottom of a tall clear glass.

Add ice cubes to the milk, then froth the milk using a frother.

Pour the frothed milk over the chocolate sauce.

Prepare an espresso and gently pour it over the top to create the “macchiato” effect with beautiful layers.



For an indulgent texture, make sure to froth the milk well before pouring it. Use a clear glass to show off the different layers of the drink.

We recommend the Azélia sauce, to give a little ‘café-noisette’ taste.



Fika Pairing

Iced latte Macchiato - Hazelnut FikaRoll

Pair with the FikaRoll: a soft, swirled brioche with a sweet filling, perfect for a refreshing break –the cool, creamy coffee highlights the FikaRoll’s buttery layers for a deliciously balanced treat, ideal for warm afternoons.





Coffee frappé

A creamy, extra-indulgent drink, the coffee frappé combines the bold kick of coffee with the subtle softness of hazelnut chocolate, pulled together by the richness of cream.

COFFEE FRAPPÉ

- 2 Espresso
- 50 ml Milk
- 50 ml **ELLE & VIRE**
PROFESSIONNEL
Excellence whipping cream
35% fat
- 30 ml **VALRHONA Azélia 35%**
sauce
- QS **VALRHONA Cocoa powder**

Prepare two espressos.
Pour the chocolate sauce into a large glass.
Fill the glass with ice cubes.
Pour the espressos over the ice cubes and the sauce.
In a stainless-steel milk jug, add the milk and cream.
Mix thoroughly using a blender or shaker until a creamy and smooth texture is achieved.
Pour it over the drink.
Dust with cocoa powder.



A wide variety of sauces can be used (Valrhona, Pariani, Norohy), depending on the season and the desired flavors.
You can also flavor the cream with a sauce to make the drink even more indulgent.



Fika Pairing

Coffee frappé - Hazelnut Fikaroll

Enjoy the hazelnut FikaRoll: a soft, nutty brioche swirl, perfectly suited to a chilled coffee frappé.
The creamy hazelnut notes and the frosty, bold coffee create a refreshing and luxurious duo—ideal for a cool coffee break!





Iced yuzu coffee

A refreshing and tangy drink, the Iced yuzu coffee is a delightful summer offering. It combines the boldness of espresso with the zesty notes of yuzu, creating a vibrant and invigorating experience perfect for warm days.

ICED YUZU COFFEE

- 1 Espresso
- 30 ml **ADAMANCE Yuzu sauce**
- 80 ml Sparkling water
- QS Ice cubes

Prepare an espresso shot.

Fill a tall clear glass with ice cubes.

Pour the yuzu sauce over the ice.

Add the sparkling water.

Gently pour the espresso on top, allowing it to slowly spread through the glass and create beautiful, visually striking layers.



Use a clear glass to show off the beautiful visual effect of the coffee and yuzu slowly mixing together.



Fika Pairing

Iced yuzu coffee - Fikafinger

The hazelnut FikaFinger—a delicate, nutty pastry—meets the zesty freshness of an iced yuzu coffee.

The citrusy yuzu adds zing to the rich hazelnut flavors, creating a lively and refreshing treat, perfect for a sunny coffee break!.





Iced latte

Perfect for latte lovers, this iced latte is the refreshing summer version of a classic, combining creamy milkiness with the bold intensity of coffee.

ICED LATTE

1 Espresso
200 ml Milk (dairy or plant-based)
40 ml **VALRHONA Dulcey 35%
sauce**
QS Ice cubes

Pour the chocolate sauce into the bottom of a tall clear glass.

Add ice cubes to the milk, then stir gently.

Pour the chilled milk over the chocolate sauce.

Prepare an espresso and gently pour it on top to create beautiful layers.



Serve this drink in a clear glass to enjoy the visual effect of the espresso slowly mixing with the milk and chocolate.

Offer a straw for an even more enjoyable tasting experience!



Fika Pairing

Iced latte - Fikatwist

Enjoy your FikaTwist with an iced latte topped with Dulcey sauce: the creamy, caramelized notes of Dulcey pair perfectly with the fruity, nutty flavors of FikaTwist for a refreshing and indulgent coffee break.





Dulcey latte

A rich, comforting, light latte with intense notes of Dulcey, complemented by roasted coffee flavors. Its creaminess, enhanced by mascarpone whipped cream, offers a smooth and generous experience.

DULCEY LATTE

- 200 ml Milk (dairy or plant-based)
- 40 ml **VALRHONA Dulcey 35% sauce**
- 1 Espresso
- QS Ice cubes
- QS **ELLE & VIRE PROFESSIONNEL Sublime Cream with mascarpone**

Pour the Dulcey 35% sauce into the bottom of the glass.
Add ice cubes to the milk, then stir gently.
Pour the chilled milk over the chocolate sauce.
Prepare an espresso and gently pour it on top.
Add the Sublime Cream with mascarpone to a siphon with two cartridges.
Top the latte with the foam.



Serve this drink in a clear glass to create a great customer experience with the sauce at the bottom and the contrast between the coffee and the ELLE & VIRE cream with mascarpone.



Fika Pairing

Dulcey latte - Fikatwist

Enjoy your FikaTwist with this Dulcey latte: the biscuity Dulcey notes pair perfectly with the fruity, nutty flavors of FikaTwist for a refreshing and indulgent coffee break.

White frappé

Hot Dubai



Chocolate frappé







White frappé

An ultra-indulgent and refreshing drink: the White Frappé combines fragrant vanilla with delicate white chocolate for an irresistible sweet treat.

VANILLA SYRUP

1000 ml Semi-rich syrup
10 sp **NOROHY Madagascar vanilla extract**

Add the vanilla extract to the semi-rich syrup.
Blend.
Pour the mixture into a bottle.

WHITE FRAPPÉ

180 ml Milk (dairy or plant-based)
20 ml **NOROHY Vanilla syrup**
30 ml **VALRHONA Ivoire 35% sauce**
QS Ice cubes
QS NOROHY vanilla whipped cream

Pour the Ivoire 35% sauce into the bottom of a large glass.
In a shaker, combine the vanilla syrup and milk.
Add ice cubes to the shaker.
Shake vigorously until the mixture is chilled and frothy.
Pour the entire contents of the shaker into the glass over the Ivoire 35% sauce.



Feel free to add a generous layer of Norohy vanilla-flavored whipped cream to enhance the indulgence and bring an even creamier touch to your white frappé!



Fika Pairing

White frappé - FikaRoll

Pair with the FikaRoll - the white frappé with NOROHY vanilla and VALRHONA Ivoire white chocolate sauce creates a truly harmonious experience with the nutty undertones of the FikaRoll.





Chocolate frappé

Dive into pure chocolate bliss with this decadent drink: rich Celaya hot chocolate blended with creamy milk and a swirl of Valrhona Nyangbo sauce, finished with a dusting of Valrhona cocoa powder.

CHOCOLATE FRAPPÉ

- 180 ml VALRHONA Celaya
- 60 ml Milk (dairy or plant-based)
- 20 ml VALRHONA Nyangbo 68%
sauce
- QS VALRHONA Cocoa powder
- QS Ice cubes

Pour the chocolate sauce into the bottom of the glass.
Combine the Celaya and your choice of milk, and steam.
Mix the preparation and ice cubes.
Pour the mixture into the glass over the chocolate sauce.
Top with a generous layer of chantilly whipped cream and sprinkle with cocoa powder.



Feel free to add the sauce before the whipped cream rather than at the bottom of the glass.
The sauce is thick enough to hold its shape and has an even stronger chocolate flavor.



Fika Pairing

Chocolate frappé - FiKaflo

Pair with the FiKaflo—a soft chocolate brioche bun filled with rich Guanaja cream. The deep, velvety notes of the chocolate drink blend perfectly with the intense, creamy filling of the FiKaflo, creating a symphony of textures and flavors. Each sip and bite amplifies the chocolatey richness.





Hot Dubai

An ultra-indulgent hot drink, the Hot Dubai Drink combines the boldness of Nyangbo 68% chocolate, the smoothness of Celaya, and the intensity of pistachio for a comforting and luxurious break, inspired by Dubai's latest trends.

HOT DUBAI

- 200 ml VALRHONA Celaya
- 20 ml VALRHONA Nyangbo 68% sauce
- 40 ml PARIANI Pistachio sauce
- QS PARIANI Pistachio-infused whipped cream
- QS PARIANI crushed pistachios

Pour 20 ml of pistachio sauce into the bottom of the glass.

In a jug, add 20 ml of pistachio sauce, 20 ml of Nyangbo 68% sauce, and 200 ml of Celaya.

Steam the chocolate and pistachio mixture with the milk steamer until you achieve a hot and creamy texture.

Pour the mixture into the glass, over the pistachio sauce. Add a generous layer of pistachio-flavored whipped cream.

Finish with a sprinkling of crushed pistachios.



For an even more indulgent experience, make homemade whipped cream with Pariani pistachio sauce and add a few crushed pistachios just before serving for extra crunch and a pop of color!



Fika Pairing

Hot Dubai - FikaBun

Discover a luxurious pairing: the Pistachio FiKabun, a Swedish-inspired brioche bun filled with creamy pistachio and topped with crunchy pistachio nougatine, perfectly matched with a hot Dubai bar drink for a unique East-meets-North treat.

Limited-time offers

From seasonal specials to viral menu drops, LTOs are one of the most effective ways coffee shops capture attention and boost sales.

Here is a selection of six LTOs created by Ecole Valrhona Asia pastry chef Yunting Ye.



Araguani Brew Ice Tea

Nutty Mandarin

Yuzu Mocha Inspiration

Nyangbo & Pear Hot Chocolate

Citrus Breeze

Pistachio Blossom





Araguani Brew Ice Tea

ARAGUANI BLACK TEA

625 g	Water	Heat the water to 95° C. Add to the black tea.
375 g	Ice	Cover it and let it brew for 10 min.
25 g	Lapsang Souchong	Strain it on ice to cool down the tea.
250 g	VALRHONA Araguani 72%	Use a food processor to blend the Araguani into small pieces. Use the tea to cold brew Araguani overnight. Strain the Araguani water and keep the chocolate.

ARAGUANI ESPUMA

400 g	Water	In a mixing jar blend together water with sugar,
15 g	Caster sugar	Proespuma Cold and Guar gum.
10 g	SOSA Proespuma cold	Heat the water base to 50 °C and mix with the drained
1,6 g	SOSA Guar gum	Araguani, melted at 40°C.
100 g	VALRHONA Araguani 72%	Blend well until smooth and glossy. Put into the siphon in one load.

ASSEMBLY & FINISHING

In a glass add ice untill half full, then add in the Araguani black tea to 70%.
Put the espuma on the top. Use some drained Araguani as decoration.





Nutty Mandarin

MANDARIN JASMINE ICE TEA

700 g	Water	Heat the water to 80°C.
200 g	Ice	Add to the jasmine tea.
20 g	Jasmine tea leaves	Let brew for 7 min.
		Strain on ice to cool down the tea.
400 g	Jasmine tea	Mix the tea with mandarin purée, lemon purée
150 g	ADAMANCE 100% Ciacculi Tangerine purée	and syrup.
10 g	ADAMANCE 100% Femminello Lemon purée	
55 g	Semi-rich syrup	

HAZELNUT ESPUMA

40 g	VALRHONA Hazelnut Praliné 60%	In a mixing jar, blend together the tea with sugar, proespuma cold and hazelnut praliné 60%.
400 g	Jasmine tea	Put into the siphon in one load.
20 g	Caster sugar	
25 g	SOSA Proespuma cold	

ASSEMBLY & FINISHING

Pour the Mandarin Jasmin Ice Tea into a glass.
Put the espuma on top.
Decorate with caramelized hazelnut.





Yuzu Mocha Inspiration

INSPIRATION YUZU BASE

500 g	Water	In a mixing jar, blend together the cold water and xanthan.
1 g	SOSA Xanthan gum	
500 g	VALRHONA Inspiration yuzu	Heat the water base to 50°C and mix with melted chocolate. Blend well until smooth and glossy.

YUCHA INSPIRATION

80 g	Inspiration yuzu base	Blend together the Inspiration yuzu base and milk.
120 g	Milk	In a glass, add ice and Inspiration yuzu milk.
75 g	Ice	Add espresso on top.
38 g	Espresso	





Nyangbo and Pear Hot Chocolate

NYANGBO BASE

500 g Water
1 g **SOSA Xanthan gum**
500 g **VALRHONA**
Nyangbo 68%

In a mixing jar blend together the cold water and xanthan.

Heat the water base to 50°C and mix with melted chocolate.

Blend well until smooth and glossy.

NYANGBO & PEAR HOT CHOCOLATE

60 g Nyangbo base
xx g **ADAMANCE 100%**
150 g **Williams Pear purée**
3 g Milk
NOROHY Vanilla bean
extract

Warm the milk and Nyangbo base to 65°C and add pear purée and NOROHY Madagascan vanilla extract. Use a shaker or milk foamer for a foamy texture.

NYANGBO BRETON SABLÉ

160 g Egg yolk
320 g Caster sugar
320 g Butter
450 g All-purpose flour
30 g Baking powder
4 g Fine salt
3 g Ginger powder
4,5 g Cinnamon powder
140 g **VALRHONA Nyangbo 68%**

Mix the yolks and sugar using the flat beater in a food processor.

Add the creamed butter, then sift in the flour, ground spices, baking powder and salt.

Store in the refrigerator or tray up immediately.

Bake at 150°C.

Serve the drink while it is hot, put a piece of Nyangbo Breton Sablé on the side.





Citrus breeze

NYANGBO BASE

1000 g	Water	Cold brew the Caraïbe and coffee separately overnight.
250 g	VALRHONA Caraïbe 66%	
500 g	Water	
50 g	Coffee	

CITRUS VANILLA SYRUP

100 g	Water	Peel the orange and lemon.
100 g	Caster sugar	Remove the white part as much pith as possible.
1	Orange	Combine all ingredients and boil.
1	Lemon	Strain before use.
10 g	NOROHY Vanilla bean extract	

ASSEMBLY

200 g	Cold brew Caraïbe	Put into a siphon with one nitrogen load.
100 g	Cold brew coffee	Shake well.
5 g	Citrus vanilla syrup	Store in the fridge.
		Slowly pour into the glass, decorate with some lemon zest.
		Drink immediately.





Pistachio Blossom

ORANGE BLOSSOM PISTACHIO FOAM

62 g	PARIANI Pistachio paste	Use a blender to mix the cream, milk, pistachio paste and orange blossom water thoroughly. Put into a siphon in one load. Shake approximately six times.
25 g	NOROHY Orange blossom	
150 g	Milk	
240 g	Cream	

COCONUT WATER BASE

150 g	Coconut water	In a glass with ice, add the coconut water to 70% full. Add the foam on top.
100 g	Ice	

ASSEMBLY & FINISHING

Roasted pistachio powder.

FiKaTime

The birth of a concept

FiKa, an indulgent break

FiKa is inspired by the Danish pastry and the cinnamon roll, a type of pastry found in Scandinavia, especially in Sweden. It is traditionally enjoyed during a coffee break with a sweet snack. In Sweden, this indulgent moment is called... FiKa!

It is more than just a break – FiKa is all about relaxation and fostering connections. It's a chance to share a moment with friends, colleagues or family. FiKa is always widely appreciated and fosters stronger social ties. It's so deeply rooted in everyday life that in Sweden it's seen as a form of art of living!



A new vision of pastries

When we say 'pastries', we often think about puff pastry, but there's also a whole world of products based around brioche dough, such as babkas or cinnamon rolls, which are an invitation to indulge. FiKaTime captures the essence of these enjoyable occasions and, in a selection of recipes, brings together all the ingredients for an experience combining joy and togetherness.

In line with the “Reasonable Indulgence” movement launched by Frédéric Bau and Valrhona, we have applied these principles to the world of bakeries and pastries, more specifically to the Fika concept.

Each recipe in this booklet has been created with this approach in mind: **healthier pastries that are just as tasty.**

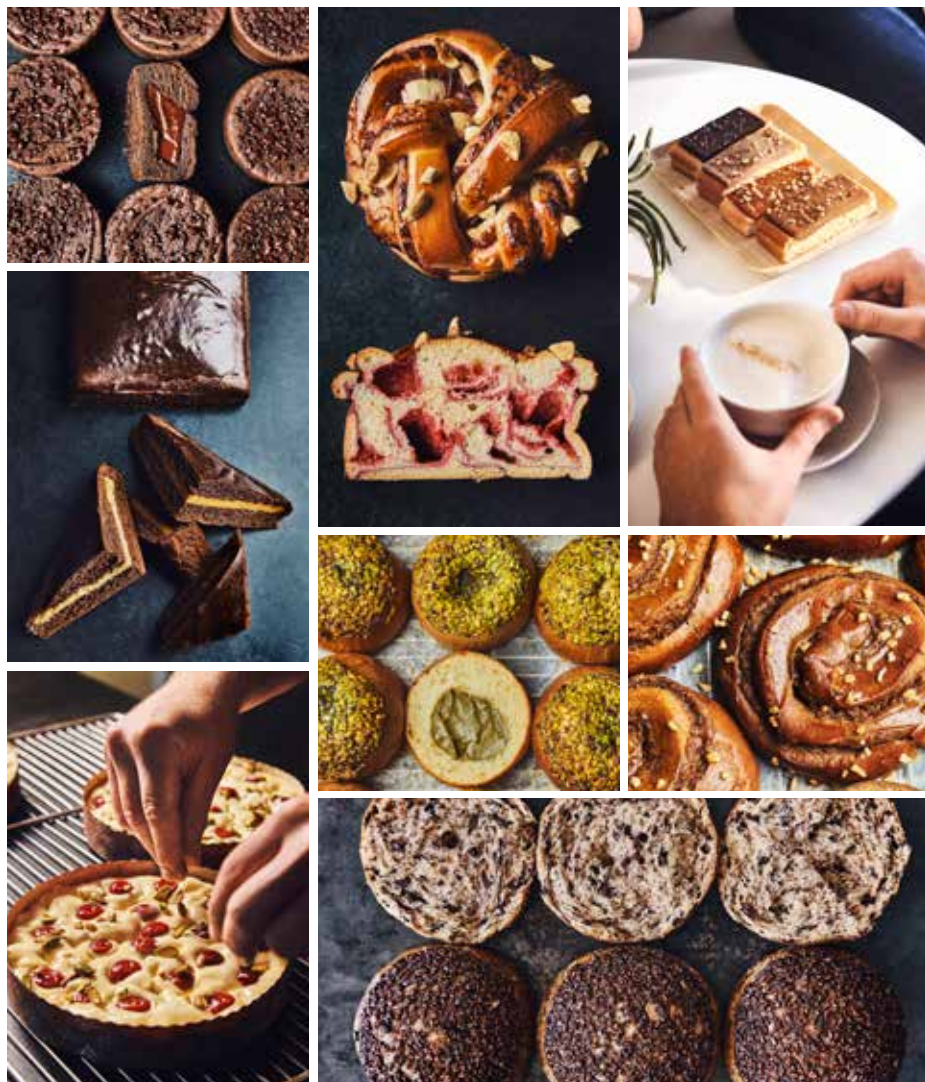
More than just a shared
moment of indulgence,
FiKaTime promises an enjoyable
and generous way of life.

New at your point of sale

FiKa is also an opportunity to gain a foothold alongside the great bakery classics, by offering a gourmet brioche in snack format.

Bringing FiKa to your sales outlet will unlock a new world of shapes and flavors: with choices like FiKatine Raspberry, FiKaflow Chocolate, and FiKabun Pistachio, along with numerous variations, you will elevate your customers' experience and satisfaction!

Why not enjoy your drink with one
of our delicious Fika creations ?





VALRHONA
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