

Vanuatu 66%

A rare and unique cocoa in the Pacific



VANUATU
Northwest Malekula
island
16°09'41.8"S
167°23'57.1"E

2017
THE VANUATU
COCOA PREMIUM
IS LAUNCHED

2022
WE BUY OUR
FIRST BEANS

197
FAMILIES WORK
IN COCOA
PRODUCTION

HISTORY

In 1983, just after Vanuatu became independent, the CDC (or Commonwealth Development Corporation) and Vanuatu's government reached an agreement to form the **Metenesel plantation**. Various companies have managed the plantation one by one over the years.

Located in **North-Western Malekula Island**, in the Vanuatu Archipelago, this plantation has a **total surface area of 3,500 hectares**. This includes **500 hectares of cocoa** which are themselves divided into 343 blocks. These blocks are owned by **197 families** whose role is to grow and sell fresh beans. Cocoa is grown in combination with coconut trees, various shade trees, vanilla and pepper plants, and kava (a plant endemic to the island).

In 2015, Valrhona got in touch with the plantation and started monitoring **how it was developing its cocoa-growing work**. When the **Vanuatu Cocoa Premium (VCP)** company came onto the scene in 2017 and Valrhona visited the site again in 2020, it was clear that the two had a shared interest in collaborating. Valrhona had never purchased cocoa from Vanuatu before - but the plantation's ambitions, quality cocoa and the VCP project encouraged us to buy our first beans in 2022!



VCP'S PROJECTS

Improving
producers' living
conditions

Developing a
rare and unique
cocoa

Reviving
500 hectares
of plantations

Creating an
additional
100 hectares

SENSORY PROFILE

**ROASTED COCOA NIBS ·
WARM SPICES · NUTS**

Notes of grilled cocoa, warm spices, and nuts take us to the heart of the Pacific Ocean and the island of Vanuatu, where we discover a rare and unique cocoa.



Julien Desmedt
VALRHONA SOURCER

“ Vanuatu gave us the chance to do exploratory sourcing in the truest sense by going to far-flung corners of the world, meeting new people and uncovering extraordinary projects! ”

The Essentials

Uses and technical information

INTENSE CRÉMEUX

CRÈME ANGLAISE

600g	Whole milk
255g	Whipping cream 35% fat
170g	Eggs
70g	Sugar

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures. Heat to 185°F (84°C) and blend until smooth. Use immediately or cool quickly in the refrigerator.

DARK CHOCOLATE CRÉMEUX

1000g	Crème anglaise
465g	VANUATU 66%

Weigh out the amount of hot crème anglaise required for the recipe. Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

INTENSE CHOCOLATE CREME ANGLAISE MOUSSE

CRÈME ANGLAISE

385g	Whole milk
80g	Glucose syrup DE60
80g	Egg yolks

Bring the milk and glucose DE60 to a boil and combine it with the yolks. Heat to 185°F (84°C) and blend until smooth. Use immediately or cool quickly and store in the refrigerator.

CHOCOLATE CRÈME ANGLAISE MOUSSE

500g	Crème anglaise
850g	VANUATU 66%
530g	Whipping cream 35% fat

Weigh out the amount of hot crème anglaise required for the recipe. Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Check the temperature, which should be 113/116°F (45/47°C), and gradually fold in the airy whipped cream using a spatula. Use immediately and freeze. This mousse's ideal serving temperature is 43/46°F (6/8°C).

INTENSE WHIPPED GANACHE

LIQUID STARCH WITH GLUCOSE

1000g	Whole milk
30g	Potato starch
80g	Glucose syrup DE60

Mix a small amount of the cold milk with the potato starch, set aside. Heat the glucose and the rest of the milk to 185/195°F (85/90°C). Add a little of the warm milk and glucose syrup to the starch and milk mixture. Pour this back into your cooking pot and bring to a boil.

INTENSE WHIPPED GANACHE

1000g	Liquid starch with glucose
620g	VANUATU 66%
360g	Whipping cream 35% fat

Weigh out the necessary amount of warm liquid starch with glucose. Gradually add to the partly melted chocolate, stirring with a spatula to begin creating an emulsion. Quickly mix with an immersion blender to perfect the emulsion. Add the cold cream. Mix again briefly. Leave to set in the refrigerator, ideally for 12 hours, at 40°F (4°C). Beat until firm enough to use in a piping bag or with a spatula.

GANACHE FOR FRAMES

560g	Whipping cream 35% fat
120g	Glucose syrup DE60
700g	VANUATU 66%
70g	European-style butter

Heat the cream and glucose to 165/175°F (75/80°C). Combine half with the chocolate fèves. Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion. Once the ganache is at 95/105°F (35/40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix using an immersion blender again. At 95/100°F (34/36°C), pour the ganache into a frame (34 x 34cm – H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture. Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level. Turn out, coat with chocolate and cut into your chosen shape. Allow the ganache to set completely and coat it.

USES

	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
VANUATU 66%	○	○	●	●	●	○
				● Ideal use	○ Recommended use	

TEMPERING TEMPERATURES

T1 (120/130°F OR 50/55°C)	T2 (82/84°F OR 28/29°C)	T3 (88/90°F OR 31/32°C)
MELTING	SETTING	WORKING BY HAND



PACKAGING

3kg fèves	Code: 44722
50g sample	Code: 45147

COMPOSITION

Cocoa 66% min.	Fat 40%	Sugar* 32%
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INGREDIENTS

Vanuatu cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin. Milk (made in premises which use milk). May contain nuts and soy.

USE WITHIN**

18 months

STORING

Store in a cool, dry place between 60/65°F (16/18°C).

* added sugar

** calculated based on the date of manufacture.