

P 125
CŒUR DE GUANAJA
Chocolate Concentrate



VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®



Fall in love with the first ever dark chocolate concentrate, P125 Cœur de GUANAJA.

P125 Cœur de GUANAJA, intense chocolate for every occasion.
Check out our chefs' tips alongside the recipes.

Advantages



An intense chocolate flavor



A smooth, melt-in-the-mouth texture



A deep chocolate color



Easy to use

Valrhona has developed innovative technology to help it create the **first ever dark chocolate concentrate, P125 Cœur de GUANAJA.**

Thanks to the **low cocoa butter content**, you can achieve creamy, soft, melting textures which work beautifully with the product's **intense chocolate flavor**.

P125 Cœur de GUANAJA is **less sweet** than a couverture chocolate, and it has double the aromatic power. This is because we use almost two times the amount of dry cocoa, which lends products a chocolatey flavor.

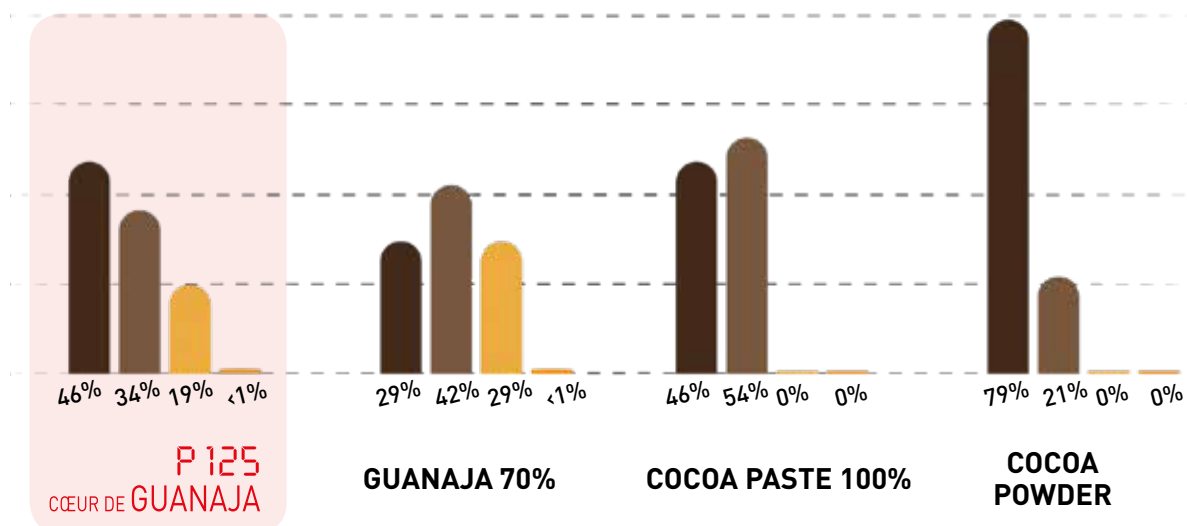
Just like GUANAJA, this chocolate concentrate undergoes a long period of conching, giving it aromas that are as fine and complex as a classic Valrhona couverture.

It contains only the slightest quantity of cocoa butter, so it provides intense flavor **without adding any toughness to your textures**.

Because it's a concentrate, you can use it in **smaller amounts** than you would for your regular chocolates. You can also switch up the proportion you use to suit how intensely chocolatey you want your final product to be. And don't forget to check out the recipes created by **L'École du Grand Chocolat**.

Composition

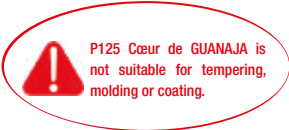
● Reduced fat cocoa ● Cocoa fats ● Sugar ● Lecithin + Vanilla extract



Chocolate Concentrate

Made using the same blend of fine cocoas as Guanaja couverture chocolate,
P125 Cœur de GUANAJA lets you up the chocolatey intensity for lots of recipes.

Applications



Mousse	Sauce	Chocolate Beverages	Glazing	Cream Mix	Ganache for Molded Bonbons	Sorbets & Ice Creams	Pastry-Making Ganache

Ideal Application
 Recommended Application

Pairings

SPICES

Tonka beans

Fruity black pepper

Ginger

FLAVORS

Fresh mint

Chestnut honey

FRUIT AND NUTS

Pear

Red berries

Fig

NUTS

Chestnut

Hazelnut

Our Chefs' Say

“Bringing out the ideal flavor in all your pastry or dessert ingredients is every chef’s dream. P125 Cœur de GUANAJA has revolutionized our profession’s technical possibilities. This chocolate concentrate is rich in cocoa fibers but has a very low cocoa butter content, which allows you to intensify lots of recipes’ chocolate flavor, including crème pâtissière, ice creams, soft ganaches, fillings, souffés and your very own creations too. Don’t forget to use your P125 Cœur de GUANAJA and see just how intense chocolate can get!”



L'École Valrhona pastry chefs

P125 CŒUR DE GUANAJA_ Tart

Pastry
chef

• Shortcrust Pastry

360g Butter
200g P125 Cœur de GUANAJA
6g Salt
270g Icing sugar
90g Powdered almonds
150g Whole eggs
180g Flour
520g Flour

- Make an initial mixture using the butter and chocolate at 115°F (45°C), then add the salt, icing sugar, powdered almond, whole eggs and smaller portion of flour.
- Take care not to incorporate any air into the mixture.
- Once the mixture is well incorporated, quickly add the second portion of flour.
- Leave to rest in the refrigerator for a few hours.
- Spread out the dough and leave to rest in the refrigerator for half an hour.
- Bake the dough at 300-320°F (150-160°C) for approx. 20 minutes.

• P125 Cœur de Guanaja Cream Mix

385g Crème fraîche 35%
385g Milk
155g Egg yolks
75g Caster sugar

P125 Cœur de Guanaja Crème Anglaise

920g Crème anglaise
285g P125 Cœur de GUANAJA

- Bring the cream to the boil with the milk and pour onto the egg yolks and sugar, which you have already mixed together, but not beaten.
- Cook the mixture at 180-185°F (82-84°C), sift through a metal chinois and use immediately or cool down quickly in the refrigerator.
- Use a spatula to make an emulsion with the melted P125 Cœur de GUANAJA (as you would for a ganache), until you obtain a creamy, shiny and elastic texture. To ensure a perfect emulsion, finish it off with a hand mixer, taking care not to incorporate any air and to keep the temperature at approx. 95°F (35°C) – Be sure it goes no higher than 115°F (45°C). This method guarantees that the texture stays creamy and flexible, even after defrosting.
- Leave your preparation in the refrigerator.

• Chocolate Disk

300g Guanaja 70% Couverture

- Temper the GUANAJA COUVERTURE.
- Pour between two sheets of confectionery dipping paper and spread out using a pastry rolling pin.
- Once the chocolate starts to set, cut out circles on the plastic using a 65mm-diameter cutter.
- Leave to harden at 60-65°F (16-18°C). Use a metal brush to brush one side of the disk, making sure you make a mark on the chocolate.

Tips for cream mixes:

“To get a perfect P125 Cœur de GUANAJA emulsion, make sure you add a larger initial quantity of liquid than you would for a standard couverture.”

“At the end of the mixing process, don’t forget to blast your product in a blender to give it a super-creamy texture.”

P125 CŒUR DE GUANAJA Panna Cotta

Caterer

• Panna Cotta Base

800g Whole milk
200g Liquid whipping cream 35%
80g Caster sugar
12g Gelatin
210g P125 Cœur de GUANAJA

- Heat the milk, cream and sugar to 120°F (50°C).
- Soak then wring out the gelatin and add to the mixture.
- Emulsify it with the melted P125 Cœur de GUANAJA chocolate.
- Finish off by gently mixing the emulsion in an electric mixer until it is completely smooth – Make sure there are no air bubbles.
- Pour the emulsion out at a temperature of 85°F (30°C), then put it in the refrigerator with a sheet of plastic wrap on top to protect the surface.

• Almond & Cocoa Streusel

50g P125 Cœur de GUANAJA
75g Dry butter 84%
65g Brown sugar
90g Toasted powdered hazelnuts
90g Strong white bread flour
0.5g Salt

- Melt the P125 Cœur de GUANAJA chocolate at 105-115°F (40-45°C) and pour it over the tempered butter.
- Mix until the butter is creamed – Make sure it does not melt.
- Add the brown sugar, powdered hazelnuts, flour and salt all in one go.
- Use the flat beater in an electric mixer to mix the ingredients until small balls form.
- Evenly spread out the streusel mix on a silicone mat and bake it at 300-320°F (150-160°C).

• P125 Cœur de GUANAJA SAUCE

120g Whole milk
30g Glucose
72g P125 Cœur de GUANAJA

- Bring the milk to the boil with the glucose.
- Pour a small quantity of hot milk over the melted chocolate and start making an emulsion.
- Your mixture should eventually have an elastic texture and a shiny look.
- Finish by adding the rest of the liquid while it's hot, and mix in an electric mixer until you have a perfect emulsion.
- Leave to harden in the refrigerator or serve hot at 150°F (65°C).

Tips for the panna cotta:

“So that your panna cotta crystallizes really well, leave it to set for at least 4 to 6 hours and eat it within 24 hours.”
“Thanks to P125 Cœur de GUANAJA and its low cocoa butter content, we’ve managed to obtain a texture very like a traditional panna cotta.”

P125 CŒUR DE GUANAJA Milk Ice Cream

Gelatiere

•Ice Cream

1280g Whole milk
72g Powdered milk 0%
88g Caster sugar
100g Atomized glucose
80g Inverted sugar
12g Cream 35%
8g Stabilizer / Emulsifier
360g P125 Cœur de GUANAJA

- Carefully weigh all the ingredients.
- First pour the milk or water into your cooking pot (a saucepan or pasteurizing machine).
- Once it is at 75°F (25°C), add the 0% powdered milk.
- At 85°F (30°C), add the sugars (the inverted sugar, atomized glucose and caster sugar, which you have mixed together in advance).
- Once it is at 105°F (40°C), incorporate the cream.
- At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer and emulsifier mixture which has been added to approx. 10% of the sugar. Pour a small portion of the liquid (2/3 of the chocolate's weight) onto the partially melted chocolate or the praline, mixing in the center to create an elastic texture and shiny look – Once you see these, it means your emulsion is starting to form.
- Continue, adding the rest of the liquid little by little.
- Mix to form a perfect emulsion.
- Add to a pan and pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
- If possible, homogenize the mixture to make any fat crystals as tiny as possible.
- Leave the mixture to sit for at least 12 hours at 40°F (4°C).
- Mix in an electric mixer and churn at between 15-20°F (-6°C to -10°C). Store in the freezer at 0°F (-18°C).

Tips:

"P125 Cœur de GUANAJA boosts your ice creams' chocolatey intensity without adding any cocoa powder. You get an ultra-chocolatey ice cream without sacrificing the texture."



P125 CŒUR DE GUANAJA_

Raspberry Chocolate Bonbons

Chocolatier

•Raspberry Chocolate Bonbons

- 10g Yellow pectin
- 25g Caster sugar
- 110g Raspberry pulp
- 140g Water
- 225g Caster sugar
- 80g Glucose syrup
- 130g P125 Cœur de GUANAJA
- 5g Citric acid
- 5g Water

- Mix the yellow pectin and a small portion of the sugar.
- Heat the raspberry pulp and water to 105°F (40°C), then pour in the sugar and pectin mixture.
- Bring to the boil. Then add the second portion of sugar and glucose.
- Cook the mixture to 220°F (104°C) or until it reaches a Brix temperature of 74°.
- Add the melted P125 Cœur de GUANAJA into the preparation and mix.
- At the last minute, add the citric acid, which you have diluted in advance with the water.
- Pour the preparation into the bean molds, which you have greased in advance.
- Leave to harden at 60-65°F (16-18°C).
- Turn out the bonbons and leave them to set in your refrigerated cupboard.

Chocolatier



P125 CŒUR DE GUANAJA_

Neptune

•Soft Ganache

- 300g Liquid whipping cream 35%
- 150g Inverted sugar*
- 100g Clarified liquid butter
- 320g P125 Cœur de GUANAJA

- Bring the cream and the inverted sugar to the boil.
- Pour an initial portion of the hot mixture onto the melted P125 Cœur de GUANAJA chocolate, which you have mixed with the liquid butter using a spatula to create an emulsion.
- Finish by progressively adding the remaining liquid. Mix to form a perfect emulsion.
- Leave the mixture to temper at 80-85°F (28-30°C) and use a disposable piping bag to fill your hollow molds.
- Leave to harden for 24 hours at 60°F (17°C) and a 60% relative humidity level.

**If you think the chocolate flavor is too intense, you can increase the amount of caster sugar up to 180g.*

Tips:

"P125 Cœur de GUANAJA is the ideal product if you want molded chocolate bonbons with a soft, melt-in-the-mouth ganache, because it brings so much intensity with a low cocoa butter content."

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IMAGINONS LE MEILLEUR DU CHOCOLAT ®