

Côte d'Ivoire 56%

Developing reasoned cocoa farming



IVORY COAST
Dibobly, Guémon
6°44'32"N
7°0'44.2"W

2018
THE PARTNERSHIP
IS SIGNED

2,871
MEMBERS



HISTORY

Our cocoa comes from the Coopérative Agricole Persévérance de Dibobly-Guezon (or CAPEDIG), a member of ECOOKIM (Union des Sociétés Coopératives Kimbê (or ECOOKIM). ECOOKIM promotes and draws attention to the **quality of its cocoa** on the international market so it can **further rural communities' sustainable development**. To help further its ambition to make **the cocoa industry fairer and more sustainable**, we have been working with ECOOKIM/CAPEDIG since 2014 and signed a partnership in 2018.

ECOOKIM has **pioneered cocoa with Fairtrade** (2010), UTZ (2012), Rainforest Alliance (2014) and now Agriculture Biologique (2018) certifications in Ivory Coast.

THE PROJECT

Through our long-term partnership, Valrhona has **taken part in numerous projects** supporting a **fair and sustainable local cocoa industry**:

Access to education
(building four schools)

Diversifying incomes
(poultry and fish farms, beekeeping)

Access to water
(new infrastructure built)

Training
(about agricultural, environmental, social, and financial best practice)

Along with the range of actions taking place to support producer communities, **100% of its plots have been geolocated and mapped** since 2016 to ensure that no cocoa comes from a protected natural area.

This chocolate supports the cooperative's work to make **cocoa farming environmentally friendly**.

SENSORY PROFILE

**COCOA-RICH · TOASTED
COCONUT · CREAMY MILK**

Like the rich vegetation of Ivory Coast, this chocolate has surprising and intense cocoa notes, with hints of toasted coconut and a dash of milk.



Stephane Sabourin
VALRHONA SOURCER

“ I'm very proud to support ECOOKIM, CAPEDIG and the producers' ongoing hard work via this chocolate by promoting the cocoa that they grow. ”

The Essentials

Uses and technical information

INTENSE CRÉMEUX

CRÈME ANGLAISE

630g Whole milk
270g Whipping cream 35% fat
18g Eggs
50g 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).
Use immediately or cool quickly in the refrigerator.

MILK CHOCOLATE CRÉMEUX

1000g Crème anglaise
300g **CÔTE D'IVOIRE 56%**
+ Powdered gelatin

Weigh out the amount of hot crème anglaise needed for the recipe, then add the bloomed gelatin. 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

630g Whole milk
270g Glucose syrup DE60
18g Egg yolks

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

CHOCOLATE CRÈME ANGLAISE MOUSSE

1000g Crème anglaise
850g Whipping cream 35% fat
300g **CÔTE D'IVOIRE 56%**

Weigh out the amount of hot crème anglaise required for the recipe. If necessary, add the bloomed gelatin. 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 and gradually fold in the airy whipped cream using a spatula. Use immediately and freeze.

WHIPPED GANACHE

630g Water
270g Potato starch
18g Glucose DE60
300g **CÔTE D'IVOIRE 56%**

Mix a small amount of water with the starch and set aside. Heat the water to approximately 185°F (85°C), then add the water and starch mixture and bring to a boil. Gradually pour the hot mixture onto the partly melted couverture. Immediately mix to make a perfect emulsion. Leave to set in the refrigerator, preferably for 12 hours. Whisk until the texture is firm enough to use in a piping bag or with a spatula.

GANACHE FOR FRAMES

630g Whipping cream 35% fat
270g Glucose syrup DE60
18g **CÔTE D'IVOIRE 56%**
50g 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 (34×34cm – 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
IVORY COAST 56%						
	 Ideal use  Recommended use					

TEMPERING TEMPERATURES

T1 (115/120°F OR 45/50°C)	T2 (80/82°F OR 27/28°C)	T3 (84/86°F OR 29/30°C)
MELTING	SETTING	WORKING BY HAND



PACKAGING

3kg fèves Code: 44772
50g sample Code: 44771

COMPOSITION

Cocoa 56% min. Fat 49% Sugar** 17%

INGREDIENTS

Ivory Coast cocoa beans*, cocoa butter*, full-fat MILK powder*, cane sugar*, emulsifier: sunflower lecithin, vanilla*. May contain gluten, nuts, and soy.

USE WITHIN***

15 months

STORING

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

* product made using organic farming techniques

** added sugar

*** calculated based on the date of manufacture.