



MilLOT 74%

MilLOT 74% is the exceptional organic Grand Cru

HISTORY

The first ever 74% organic couverture chocolate whose cocoa is sourced from just one plantation in Madagascar: MilLOT. This exceptional Grand Cru is the fruit of 30 years of close partnership. It reveals the immense aromatic power, intensely tangy and fruity, of its terroir. There was only one name we could give it – the name of its origin.

ORIGIN

Since 1990, we've been fostering an exclusive partnership with the MilLOT Plantation in Madagascar where we buy all the cocoa grown. We agreed together to strengthen this longstanding partnership and mutual commitment with Valrhona becoming a shareholder of the MilLOT Plantation in 2016. A true fulfillment of our joint ambitions, this association guarantees technical and financial stability for projects aimed at developing the sustainability of the MilLOT Plantation's activity.



Veronique Huchede

**COCOA PURCHASING MANAGER
VALRHONA**

“**MilLOT 74%** marks the fruition of MilLOT and Valrhona's commitment to working together to create a fair, sustainable cocoa industry.”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**

MINOR NOTE : **TANGY**

EXCEPTIONAL NOTE : **FULL-BODIED**

This chocolate reflects the intensity of the vibrant natural climate of Madagascar through the strength of its tangy and bittersweet flavors and its notes of fruit and cocoa nibs.



PACKAGING

3kg Fèves bag
12kg Fèves box

Code : 31508
Code : 30357

COMPOSITION

Cocoa min. 74% Fat 44% Sugar*** 27%

INGREDIENTS

Madagascar cocoa nibs*, cane sugar*, cocoa butter*.

USE WITHIN**

18 months

STORING

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

* product made using organic farming techniques, FR-BIO-01 certified
** calculated based on the date of manufacture
*** added sugar

APPLICATIONS

MILLOT 74%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						
					 Ideal application	 Recommended application

ASSOCIATIONS



COFFEE



TOAST



NUTS



CANDIED
APRICOTS



DATE



BLACKCURRANT



DARK
RHUM

MILLOT 74% IS CERTIFIED ORGANIC



Our organic certification embodies the high standards Valrhona sets as a constant part of its work. It guarantees that all the ingredients which go into MilLOT 74% are naturally produced in a way that respects the environment, helping the agroecosystem to develop sustainably and safeguarding our producers' livelihoods long into the future.



Calao

An original L'École Valrhona recipe

MILLOT 74% COCOA NIBS SHORTCRUST PASTRY

250 g MILLOT 74% 
 470 g European-style butter
 220 g Eggs
 860 g Bread flour
 330 g Confectioner's sugar
 75 g Extra fine almond flour
 40 g Cocoa nibs
 7 g Fleur de sel
 2252 g Total weight

Mix the chocolate melted at 95°F (35°C) with the creamed butter.
 Gradually add the cold eggs. Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and fleur de sel.
 Briefly mix all these ingredients together. Immediately spread the mixture out.
 Bake at 300°F (150°C).

TONKA CARAMEL

160 g Heavy cream 36%
 2 g Madagascan vanilla bean
 0,5 g Tonka beans
 20 g Glucose DE38/40
 160 g Sugar
 45 g Salted butter
 387,5 g Total weight

Infuse the cream with the vanilla and grated tonka.
 Sift out any pieces of bean, add in more cream if necessary and combine the glucose.
 Cook the sugar in several stages to make a light-colored caramel.
 Deglaze with the salted butter.
 Add the hot cream and cook the mixture at 235°F (108°C).

MILLOT 74% DESSERT GANACHE

390 g Heavy cream 36%
 65 g Invert sugari
 300 g MILLOT 74% 
 755 g Total weight

Bring the cream and the invert sugar to a boil.
 Slowly combine with the chocolate.
 Immediately mix using an immersion blender to make a perfect emulsion.
 Use your ganache straight away or leave to set until you are satisfied.

CARAMELIZED NIBS

35 g Sugar
 12 g Water
 65 g Cocoa nibs
 5 g European-style butter
 117 g Total weight

Cook the sugar and water at 244°F (118°C) then take it off the heat and add in the cocoa nibs.
 Mix until the sugar sets.
 Separate out the nibs.
 Put the mixture back on the heat and caramelize it.
 Once it is cooked, add a knob of butter and cool it on a marble surface, stirring all the while, so you can separate out all the nibs.

MONTAGE ET FINITION

Prepare the shortcrust pastry, caramel and ganache.
 Between two guitar sheets, spread the shortcrust pastry out to a thickness of 2mm.
 Cut it into 7cm disks and make a 4cm hole in the middle of two out of every three to create rings.
 Bake at 300°F (150°C) for 20 minutes. Give them a coating of cocoa butter.
 Spread the disks out between two guitar sheets decorated with pre-set chocolate.
 Cut out 7cm thick disks and pierce some 3cm holes.
 Use a piping bag with a plain, round nozzle to pipe the ganache onto the disk, then put a chocolate ring in place.
 Repeat at the other side to make a third layer.
 Finish by filling the middle of the disk with a spiral of caramel and adding on some caramelized cocoa nibs.

VALRHONA

Société Millot SA

Madagascar



MADAGASCAR

Andzavibe, Ambanja
13°36'49.3"S
48°26'2.3"E

1986

START OF THE
PARTNERSHIP

Valrhona became a
shareholder in 2016

EXCLUSIVE
RIGHT

TO THE COCOA

from Société Millot

1,285

PRODUCERS

And 500 employees

In 1906, Lucien Millot created the plantation in Andzavibe that today still bears his name. The Société Millot manages nearly 1,300 hectares and employs almost 500 people.

AN EXCLUSIVE PARTNERSHIP FOR OVER 30 YEARS

Valrhona has had a relationship in Madagascar with Millot for over 30 years. Today, we have exclusive purchasing rights over all of the cocoa grown on the Millot plantation - an organic certified plantation spanning around 600 hectares - as well as over the cocoa grown by a network of local producers.

In 2016, Valrhona and Millot decided to take their historic partnership even further, and Valrhona became a shareholder in the Société Millot. This significant investment allows us to cement our shared ambitions and together build our long-term development plan.



OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2014/2018

Renovation of a village for Millot employees and their families

2015

Construction of a primary healthcare center, providing Millot employees and their families with rapid access to healthcare, including consultations and free medication

2016/2021

Setting up a varietal collection and clonal garden to preserve Millot's genetic heritage.

2017

Launch of an agroforestry project in North East Madagascar. The aim is to educate producers about growing cocoa with other crops such as vanilla, thus reducing their vulnerability to the extreme fluctuations in the price of vanilla

2021

300 producers completed questionnaires on the themes of water, health, income and education to get a sense of people's needs and build community projects for the coming years.

2021-2022

Carrying out a carbon assessment (including emissions and sequestration), covering the whole process from the producer's plot to the cocoa's port of departure and forming a plan to reduce emissions.

THE IMPACT

45

NEW HOUSES

built

151,400

COCOA TREES

planted in agroforestry systems + 5,000 shading trees planted

2,468

MEDICAL
CONSULTATIONS

in 2022, with 99% of minor pathologies