



# ABSOLU CRISTAL NEUTRAL GLAZE

**Perfectly Neutral & Crystal Clear**

# ABSOLU CRISTAL NEUTRAL GLAZE

## PERFECTLY NEUTRAL AND CRYSTAL CLEAR

For you, Valrhona has created a basic frosting for use on all your desserts.  
An innovative product set to match your wildest expectations, it can be used for all your applications.

Transparent and with a neutral flavor, Absolu Cristal Neutral Glaze is ideal for so many uses.  
Used at the heart of your desserts, entremets, or even in unusual chocolate bonbon fillings, this unique product guarantees an exceptional texture for all your compositions.



### WHAT MAKES IT SPECIAL

- A **ready-to-use** product, even on its own
- Diluted, it serves as a **basis** for all your frosting needs
- A **shiny** result, and a completely **neutral**

SHINY

TEXTURIZING

*i*

#### PACKAGING

5kg tub                      Code: 5010

#### COMPOSITION

water 39.5%                      sugar 36.7%  
glucose syrup 22.5%  
gelling agent: pectin <1%  
thickener: carrageenan <1%  
acidifier: citric acid <1%

#### INGREDIENTS

Water, sugar, glucose syrup, gelling agent: pectin,  
thickener: carrageenan, acidifier: citric acid.

#### BEST-BEFORE\*

12 months

#### CONSERVATION

Store in a cool, dry place below 70°F (20°C)

\* Calculated based on the date of manufacture.



## Frosting

Frosting is a fine layer of sugar coating generally applied to the entire surface of the product. Used on its own, with a colorant or blended with other ingredients, frosting is a protective coating for your recipes and makes them even more pleasing to the eye. It's the finishing touch. Frosting provides a mirror effect.

### • 3 Application Techniques:

- Spray
- Pour
- Dip

• Uses: Desserts, frozen desserts, mini cakes, verrines, Yule Logs, etc.

## 2 Usage Techniques:

## Glazing

As a general rule, glaze added to water, fruit purees, or infusions stops the product from drying out and gives it a more attractive appearance.

### • 2 Application Techniques:

- Brush
- Spray

• Uses: Tartlets, fruit tarts, baba au rhum, etc.

## Hot

Absolu Cristal Neutral Glaze can be used pure or diluted with water, with added colorant, fruit juice or pulp\*, depending on the desired texture (firm or soft).

Heated to at least 195°F (90°C), you will obtain a very liquid texture which you can use to glaze, dip or spray all your products.

## Cold

Break up the Absolu Cristal Neutral Glaze with a spatula.

Place in a microwave oven and soften a little, but do not overheat, to around 85-95°F (30-35°C). Blend the glaze vigorously until it has a soft, homogeneous texture.

\* Up to 30% for use when hot, and up to 10% for use when cold.



## FROSTINGS

### SOFT CHOCOLATE FROSTING (In this frosting, flavor is key. It is not overly sweet but it is very chocolatey)

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 225g UHT cream 35%
- > 60g Water
- > CHOCOLATE
- > \*: Gelatin powder (220 Bloom)

Warm the cream then pour slowly over the chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Finish with the Absolu Cristal which you have simmered with the water. Mix in the electric mixer again.  
Use at 85-105°F (30-40°C).  
For recipes using Ivoire, Opalys, Blond Orellys, Waina and Blond Dulcey, only use 150g of Absolu Cristal Neutral Glaze.

### Grand Cru de Terroir

ARAGUANI 275g	KALAPAÏA 290g	ANDOA NOIRE 295g	NYANGBO 275g	ALPACO 300g	KALINGO 310g	MANJARI 310g	TAÏNORI 310g	ILLANKA 330g	MACAÉ 320g
BAHIBÉ 325g	ANDOA LACTÉE 340g	TANARIVA 370g							

### Mariage de Grands Crus Blends

P125 240g	ABINAO 250g	GUANAJA 295g	ASHANTI 295g	CARAÏBE 300g	EXTRA BITTER 325g	ACAoba 325g	CARAQUE 350g	GUANAJA LACTÉE 340g	JIVARA 340g
ORIZABA 335g + 1g*	BITTER LACTÉE 370g								

### Double Fermentation

MANANKA 320g	ITAKUJA 330g
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### Professional Signature

EXTRA AMER 300g	ÉQUATORIALE NOIRE 350g	EXTRA NOIR 380g	ÉQUATORIALE LACTÉE 375g
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### Gourmet Creation

XOCOLINE 315g	CAFÉ NOIR 350g	NOIR ORANGE 350g	XOCOLINE LACTÉE 345g	CARAMÉLIA 370g	WAINA 375g + 3g*	IVOIRE 375g + 3g*	AZÉLIA 395g	BISKÉLIA 350g	LAIT ORANGE 375g
OPALYS 375g + 3g*	DULCEY 375g + 3g*	ORELYS 375g + 3g*							

### PRALINE FROSTING

- > 400g ALMOND PRALINE 60% or HAZELNUT PRALINE 60% or ALMOND & HAZELNUT PRALINE 66%
- > 200g UHT cream 35%
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water
- > 10g Gelatin powder (220 Bloom)
- > 50g Water for the gelatin

Warm the cream with the rehydrated gelatin and then pour slowly over the praline. Immediately mix using an electric mixer to make a perfect emulsion. Finish with the Absolu Cristal which you have simmered with the water. Mix in the electric mixer again.  
Use at 85-105°F (30-40°C).



# FROSTINGS

## GIANDUJA FROSTING

- > 135g HAZELNUT PRALINE 50% OR 60%
- > 200g UHT cream 35%
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 145g Water

DARK GIANDUJA WITH  
HAZELNUT 33%  
535G

MILK GIANDUJA WITH  
HAZELNUT 36%  
670G

Melt the Gianduja and add the praline. Warm the cream, then pour slowly over the Gianduja and praline mix.

Immediately mix using an electric mixer to make a perfect emulsion.

Finish with the Absolu Cristal which you have simmered with the water.

Mix in the electric mixer again.

Use at 85-105°F (30-40°C).

## CARAMEL & IVOIRE CHOCOLATE FROSTING

- > 500g Caster sugar
- > 900g UHT cream 35%
- > 28g Gelatin powder (220 Bloom)
- > 140g Water for the gelatin
- > 1000g IVOIRE 35%
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 2 Vanilla pods

Infuse the vanilla pods in the warmed cream.

Sieve through a chinois then add the rehydrated gelatin. Use the sugar to make a caramel, then deglaze with the infused cream.

Slowly pour over the melted chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Finish with the Absolu Cristal which you have simmered with the water.

## FROSTING FOR FROZEN DESSERTS



- > 240g Water
- > 360g Sugar
- > 1000g Glucose syrup
- > 120g COCOA POWDER
- > 270g GUANAJA 70%
- > 1000g ABSOLU CRISTAL NEUTRAL GLAZE

Boil the water, sugar and glucose syrup.

Add the cocoa powder. Mix in an electric mixer and bring back to the boil.

Slowly pour over the melted chocolate.

Immediately mix using an electric mixer to make a perfect emulsion.

Finish with the Absolu Cristal which you have brought to the boil.

Store in the refrigerator for 24 hours, and then allow to come to room temperature before use.

## DARK CHOCOLATE FROSTING



- > 275g Water
- > 275g Dextrose
- > 125g Glucose DE 38
- > 275g UHT cream 35%
- > 62g 0% fat powdered milk
- > 350g COCOA POWDER
- > 875g Caster sugar
- > 75g Gelatin powder (220 Bloom)
- > 375g Water for the gelatin
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Heat the larger portion of water with the dextrose and glucose to 105°F (40°C).

Add the cream, powdered milk, cocoa powder and then the sugar, and bring to the boil.

Bring the Absolu Cristal to the boil, add it to the smaller portion of water. Add the rehydrated gelatin and mix in an electric mixer.

Leave to harden for 24 hours before use.

USE:

Reheat the frosting to 90-95°F (33-35°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice. Allow the frosting to drain.

For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1640g for this recipe.

## CARAÏBE FROSTING



- > 225g Water
- > 300g Caster sugar
- > 375g Glucose syrup
- > 300g Sweetened condensed milk
- > 480g CARAIBE 66%
- > 75g COCOA BUTTER
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Make a syrup by cooking the larger portion of water, sugar and glucose at 220°F (104°C).

Incorporate the sweetened condensed milk then gradually pour the mix out over the melted couverture and cocoa butter. Immediately mix using an electric mixer to make a perfect emulsion. Bring the Absolu Cristal to the boil, add it to the smaller portion of water and mix in an electric mixer.

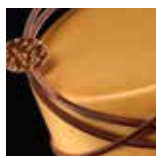
Store in the refrigerator.

Leave to harden for 24 hours before use.

USE:

Reheat the frosting to 95-100°F (36-38°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1205g for this recipe.



## FROSTINGS

### DULCEY FROSTING\*

- > 300g Water
- > 400g Caster sugar
- > 500g Glucose syrup
- > 400g Sweetened condensed milk
- > 32g Gelatin powder (220 Bloom)
- > 160g Water for the gelatin
- > 600g DULCEY 32%
- > 100g COCOA BUTTER
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Make a syrup by cooking the larger portion of water, sugar and glucose at 220°F (104°C). Add the sweetened condensed milk and rehydrated gelatin. Slowly pour over the melted chocolate. Immediately mix using an electric mixer to make a perfect emulsion.

Bring the Absolu Cristal to the boil, add it to the smaller portion of water and mix again in an electric mixer.

Leave to harden for 24 hours before use.

USE:

Reheat the frosting to 90-95°F (32-34°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1575g for this recipe.

### JIVARA FROSTING\*

- > 280g Water
- > 375g Caster sugar
- > 470g Glucose syrup
- > 375g Sweetened condensed milk
- > 25g Gelatin powder (220 Bloom)
- > 130g Water for the gelatin
- > 675g JIVARA 40%
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Make a syrup by cooking the larger portion of water, sugar and glucose at 220°F (104°C). Add the sweetened condensed milk and rehydrated gelatin. Slowly pour over the melted chocolate. Immediately mix using an electric mixer to make a perfect emulsion.

Bring the Absolu Cristal to the boil, add it to the smaller portion of water and mix again in an electric mixer.

Leave to harden for 24 hours before use.

USE:

Reheat the frosting to 90-95°F (32-34°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1495g for this recipe.

### OPALYS FROSTING\*

- > 300g Water
- > 400g Caster sugar
- > 500g Glucose syrup
- > 400g Sweetened condensed milk
- > 36g Gelatin powder (220 Bloom)
- > 180g Water for the gelatin
- > 600g OPALYS 33%
- > 100g COCOA BUTTER
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Make a syrup by cooking the larger portion of water, sugar and glucose at 220°F (104°C). Add the sweetened condensed milk and rehydrated gelatin. Melt both the Opalys and cocoa butter and then gradually pour the condensed milk on top. Immediately mix using an electric mixer to make a perfect emulsion.

Bring the Absolu Cristal to the boil, add it to the smaller portion of water and mix again in an electric mixer.

Leave to harden for 24 hours before use.

USE:

Reheat the frosting to 90-95°F (32-34°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1590g for this recipe.

### ALMOND INSPIRATION FROSTING\*

- > 300g Water
- > 400g Caster sugar
- > 500g Glucose syrup
- > 400g Sweetened condensed milk
- > 28g Gelatin powder (220 Bloom)
- > 140g Water for the gelatin
- > 560g ALMOND INSPIRATION
- > 100g COCOA BUTTER
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Make a syrup by cooking the larger portion of water, sugar and glucose at 220°F (104°C). Add the sweetened condensed milk and rehydrated gelatin. Melt both the Almond Inspiration and cocoa butter and then gradually pour the condensed milk on top. Immediately mix using an electric mixer to make a perfect emulsion.

Bring the Absolu Cristal to the boil, add it to the smaller portion of water and mix again in an electric mixer.

Leave to harden for 24 hours before use.

USE:

Reheat the frosting to 90-95°F (32-34°C), then mix it in an electric mixer to homogenize and to get rid of as many air bubbles as possible. Ice.

For application using a spray gun, make up a further 50% of the total weight of the recipe with Absolu Cristal, so 1545g for this recipe.



## ABSOLU SPRAY

### ABSOLU SPRAY\*

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water

Bring the Absolu Cristal to the boil in the water.  
Immediately apply using a spray gun at about 175°F (80°C).

### SPARKLING ABSOLU SPRAY\*

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 60g Water
- > SQ Sparkling Powder

Bring the Absolu Cristal to the boil in the water.  
Add the Sparkling Powder.  
Immediately apply using a spray gun at about 175°F (80°C).

### JIVARA ABSOLU SPRAY\*

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 90-140g JIVARA 40%
- > 60g Water

Bring the Absolu Cristal to the boil in the water.  
Slowly pour over the chocolate.  
Mix and use at around 175°F (80°C).

### GUANAJA ABSOLU SPRAY\*

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 120-160g GUANAJA 70%
- > 60g Water

Bring the Absolu Cristal to the boil in the water.  
Slowly pour over the chocolate.  
Mix and use at around 175°F (80°C).

### DARK CHOCOLATE ABSOLU SPRAY\*

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 1200g ABSOLU NAPPAGE TENDRE
- > 60g Water

Mix all the ingredients together and bring to the boil..  
Use at 175°F (80°C).

### COLD FROSTING FOR ICE-CREAMS\*

- > 120g Water
- > 120g Dextrose
- > 40g Glucose DE 60
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE

Bring the water, dextrose and glucose to the boil.  
Add the boiled Absolu Cristal.  
Mix and use at around 175°F (25°C).



## GLAZES

### APRICOT GLAZE

- > 1kg ABSOLU CRISTAL NEUTRAL GLAZE
- > 200g Apricot pulp

Mix the Absolu Cristal and the apricot pulp together.  
Apply with a spatula.

### VODKA & LIME GLAZE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 45g Vodka
- > Juice of 2 limes
- > Zest of 2 limes
- > 60g Water

Mix the glaze with the water, vodka, lime juice and zest.  
Use at 70-75°F (20-25°C) to glaze the tart.



## CHOCOLATE BONBON FILLINGS

### BONBON FILLING

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 240g FRUITY PRALINÉ 50%
  - > SQ Lemon essential oil
- Mix together.  
Set aside.

### COGNAC BONBON FILLING

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 240g Cognac
- Mix together.  
Set aside.

### RUM BONBON FILLING

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 240g Mature rum
- Mix together.  
Set aside.



## GELS

### FRUIT GELS

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- Smooth the pulp – Do not heat.  
Mix all the ingredients together then store in the refrigerator.

Mixed Whole Lemon Gel	Orange Gel	Apricot Gel	Raspberry Gel
180g Mix whole lemon 30g Lemon juice	200g Orange pulp 40g Orange concentrate	250g Apricot pulp	200g Raspberry pulp 50g Raspberries

### VANILLA GEL

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 35-40g Water
  - > 2 Vanilla pods
- Remove the vanilla pod seeds.  
Mix all the ingredients together.

### RUM & LIME GEL

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 300g White rum
  - > Zest of 3 limes
- Mix all the ingredients together then store in the refrigerator.

### COFFEE GEL

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 60g Coffee liqueur
  - > 65g Water
  - > 20g Instant coffee
- Dissolve the coffee in the water, then mix all the ingredients together whilst cold.  
Store in the refrigerator.

### SPARKLING GEL

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
  - > 40g Water
  - > SQ Sparkling Powder
- Bring the Absolu Cristal to the boil in the water.  
Add the Sparkling Powder.  
Immediately apply using a spray gun at about 175°F (80°C).





## COULIS

### APRICOT COULIS

- |   |   |
|---|---|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 600g Apricot pulp</li></ul> | <ul style="list-style-type: none"><li>Smooth the pulp – Do not heat.</li><li>Mix with the Absolu Cristal, taking care not to incorporate any air bubbles.</li></ul> |
|---|---|

### STRAWBERRY COULIS

- |  |   |
|--|---|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 500g Strawberry pulp</li></ul> | <ul style="list-style-type: none"><li>Smooth the pulp – Do not heat.</li><li>Mix with the Absolu Cristal, taking care not to incorporate any air bubbles.</li></ul> |
|--|---|

### MANGO COULIS

- |   |   |
|---|---|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 650g Mango pulp</li></ul> | <ul style="list-style-type: none"><li>Smooth the pulp – Do not heat.</li><li>Mix with the Absolu Cristal, taking care not to incorporate any air bubbles.</li></ul> |
|---|---|

### RASPBERRY COULIS

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|---|---|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 800g Raspberry pulp</li></ul> | <ul style="list-style-type: none"><li>Smooth the pulp – Do not heat.</li><li>Mix with the Absolu Cristal, taking care not to incorporate any air bubbles.</li></ul> |
|---|---|

### SPECIAL ICE-CREAM COULIS

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|--|---|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 600g Apricot pulp</li><li>&gt; 60g Apricot liqueur</li></ul> | <ul style="list-style-type: none"><li>Smooth the pulp – Do not heat.</li><li>Mix with the Absolu Cristal, taking care not to incorporate any air bubbles.</li></ul> |
|--|---|



## SAUCES

### EXOTIC SAUCE

- |  |  |
|--|--|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 600g Passionfruit pulp</li><li>&gt; 600g Mango pulp</li><li>&gt; SQ Passionfruit seeds</li></ul> | <ul style="list-style-type: none"><li>Mix the fruit pulps with the Absolu Cristal Neutral Glaze in an electric mixer.</li><li>Mix in the fresh passionfruit seeds.</li></ul> |
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### GREEN APPLE SAUCE

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|--|--|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 1800g Granny Smith apple juice</li><li>&gt; 12g Xanthan</li><li>&gt; 30g Lemon juice</li><li>&gt; SQ Lemon</li></ul> | <ul style="list-style-type: none"><li>Mix all the ingredients together then store in the refrigerator.</li></ul> |
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### PINK GRAPEFRUIT SAUCE

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|--|---|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 1900g Pink grapefruit pulp</li><li>&gt; 9g Xanthan</li></ul> | <ul style="list-style-type: none"><li>Mix the cold pink grapefruit pulp with the Absolu Cristal Neutral Glaze.</li><li>Store in the refrigerator.</li><li>Add the xanthan powder and mix again.</li></ul> |
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### BALSAMIC SAUCE

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|--|--|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 1200g Balsamic vinegar</li></ul> | <ul style="list-style-type: none"><li>Reduce the balsamic vinegar over a gentle heat until you obtain 200g of liquid.</li><li>Mix with the Absolu Cristal Neutral Glaze and store in the refrigerator.</li></ul> |
|--|--|

### LIME SAUCE

- |   |  |
|---|--|
| <ul style="list-style-type: none"><li>&gt; 600g ABSOLU CRISTAL NEUTRAL GLAZE</li><li>&gt; 300g Lime juice</li><li>&gt; 150g Water</li></ul> | <ul style="list-style-type: none"><li>Slightly warm the Absolu Cristal Neutral Glaze.</li><li>Mix all the ingredients together in an electric mixer.</li></ul> |
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## SAUCES

### PASSIONFRUIT SAUCE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 540g Passionfruit

Slightly warm the Absolu Cristal Neutral Glaze.  
Mix all the ingredients together in an electric mixer.

### VODKA & LIME SAUCE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 230g Vodka
- > 80g Lime juice

Blend all the ingredients together then store in the refrigerator.

### PARSLEY SAUCE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 115g Parsley juice
- > 75g Water
- > 75g Lemon juice

Blend the juice (obtained with a juicer) into the rest of the ingredients.  
Store in the refrigerator.

### APRICOT & PRALINE SAUCE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 1500g Whole milk
- > 300g Glucose
- > 1500g Apricot pulp
- > 3000g Almond Praline 50%
- > 300g Apricot extract 50°

Bring the milk and glucose to the boil.  
Gradually pour over the praline.  
Immediately mix using an electric mixer to make a perfect emulsion.  
Continue with the warmed pulp and add the boiled Absolu Cristal.  
Lastly, add the apricot extract.

### BEETROOT SAUCE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 1800g Raw beetroot juice
- > 600g Raspberry pulp

Mix all the ingredients together while cold, and blend.  
Set aside.

### CHOCOLATE SAUCE

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 280g UHT cream
- > CHOCOLATE

Make a ganache with the UHT cream and chocolate, then add the melted Absolu Cristal Neutral Glaze at 140-160°F (60-70°C).  
Blend for a few seconds. Sieve through a chinois.

#### Grand Cru de Terroir

ARAGUANI 225g	KALAPAÏA 285g	ANDOA NOIRE 295g	NYANGBO 295g	ALPACO 300g	KALINGO 305g	MANJARI 310g	TAÏNORI 310g	ILLANKA 320g	MACAÉ 315g
BAHIBÉ 275g	ANDOA LACTÉE 290g	TANARIVA 370g							

#### Mariage de Grands Crus Blends

P125 240g	ABINAO 250g	GUANAJA 295g	ASHANTI 295g	CARAÏBE 300g	EXTRA BITTER 325g	ACAوبا 325g	CARAQUE 350g	GUANAJA LACTÉE 340g	JIVARA 340g
ORIZABA 335g	BITTER LACTÉE 370g								

#### Double Fermentation

MANANKA 320g	ITAKUJA 330g
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#### Professional Signature

EXTRA AMER 300g	ÉQUATORIALE NOIRE 350g	EXTRA NOIR 380g	ÉQUATORIALE LACTÉE 375g
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#### Gourmet Creation

XOCOLINE 315g	CAFÉ NOIR 350g	NOIR ORANGE 350g	XOCOLINE LACTÉE 345g	CARAMÉLIA 370g	WAINA 375g	IVOIRE 375g	AZÉLIA 395g	BISKÉLIA 350g	LAIT ORANGE 375g
OPALYS 375g	DULCEY 310g	ORELYS 360g							



## COMPOTES

### STRAWBERRY COMPOTE

- > 750g Strawberry pulp
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 90g Lemon juice
- > 900g Diced strawberries

Mix the pulp with the Absolu Cristal and lemon juice.  
Gently stir in the diced fruit.  
Store in the refrigerator.

### PINEAPPLE COMPOTE

- > 9000g Pineapple
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE

Peel and dice the pineapple. Gently cook the pineapple and Absolu Cristal Neutral Glaze over a low heat for 10 minutes. Store in the refrigerator.

### MANGO JULIENNE

- > 1000g Mango
- > 120g Wolfberger Kéva spirit
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE

Peel and julienne the mangoes.  
Mix the spirit with the Absolu Cristal Neutral Glaze at 75°F (25°C) and pour this mixture over the julienne mangoes. Leave to marinate in the refrigerator.

### GREEN APPLE COMPOTE

- > SQ Granny Smith apple
- > SQ Lemon
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE

Wash and dice the unpeeled Granny Smith apples into small cubes.  
Add a few drops of lemon juice to prevent the diced apples from discoloring, and a little melted neutral glaze to coat them. Store in the refrigerator.

### RASPBERRY AND CRAISIN CRUSH

- > 1200g Craisins
- > 1200g Raspberries
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 300g Water

Rehydrate the craisins in boiling water for 5 minutes.  
Drain off the water, and then mix the craisins in a pan with the raspberries, water and Absolu Cristal Neutral Glaze.  
Warm for 10 minutes to allow all the ingredients to blend together into a compote.  
Store in the refrigerator.

### APRICOT COMPOTE

- > 500g Apricot pulp
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 80g Lemon juice
- > 800g Diced apricots

Mix the pulp with the Absolu Cristal and lemon juice.  
Gently stir in the diced fruit.  
Store in the refrigerator.





## TIPS

### CRISPY FRAGMENTS

Use a small spoon to chip off some ABSOLU CRISTAL NEUTRAL GLAZE, without working it beforehand, to obtain translucent fragments.

### DROPS ON VELVET

Use the gels (page 7) to create drops on your velvet finishes.



### PEARLED EFFECT

Use a spray gun to apply a light coating of glaze on a velvet finish, to obtain a pearl-like, shiny effect.

### MATT-SHINY EFFECT

Use a spray gun to apply a light coating of glaze, followed by a light velvet effect coating.

### ABSOLU FROSTING

- > 100g Water
- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 2400g ABSOLU NAPPAGE TENDRE

Mix the Absolu Cristal glaze and the Absolu Tendre glaze with water and melt in the microwave at 95°F (35°C). Stir the glaze before use and apply at around 95°F (35°C).

### LIKE A SORBET

- > 600g ABSOLU CRISTAL NEUTRAL GLAZE
- > 1100g Raspberry pulp

Mix the raspberry pulp with the Absolu Cristal. Freeze. Use a Pacojet.



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