

ABSOLU CRISTAL

Crystal Clear Neutral Glazing

VALRHONA

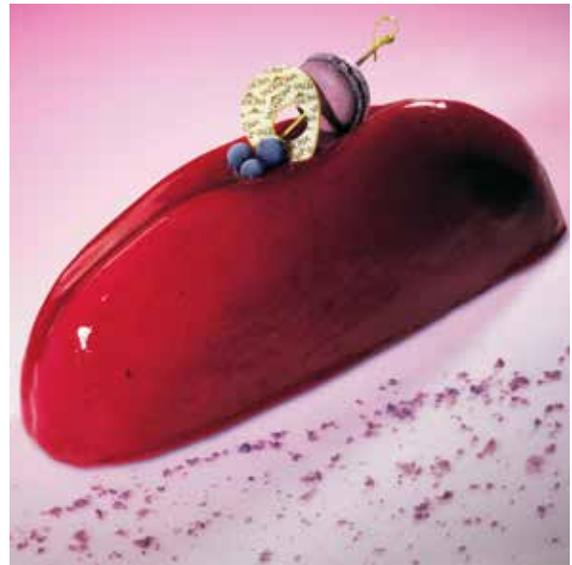
AUX SOURCES DU GRAND CHOCOLAT®

ABSOLU CRISTAL NEUTRAL GLAZE

ABSOLU CRISTAL has quickly become a staple of the Pastry Chef's kitchen. Thanks to Valrhona's advanced technology, ABSOLU CRISTAL has a perfectly neutral taste and is extremely easy to use. Its versatile texture makes it ideal for creative coulis and glazes with exceptional shine.

FOR A PERFECT FINISH

Valrhona's ABSOLU CRISTAL is ready to use for a flawless finish, hot or cold. It provides a beautiful, lasting glaze that freezes and defrosts with perfect results every time. ABSOLU CRISTAL is the ideal base ingredient for all kinds of glazes, including neutral, fruit, chocolate, Praliné, Gianduja or spices.



AN INNOVATIVE PRODUCT FOR ORIGINAL CREATIONS

ABSOLU CRISTAL is much more than a neutral glaze, it brings versatility to your dishes, will ignite your imagination, and will allow you to get even more creative with your patisserie.

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PACKAGING

5 kg sealed tub

Code 5010

INGREDIENTS

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

SHELF LIFE*

12 months in a cool dry place. 1 month refrigerated after opening.

STORAGE

Keep in dry place at a constant temperature between 60.8 - 64.4°F (16 - 18°C).

* SHELF LIFE: from date of production.

NEUTRAL

VERSATILE

SHINE

A WEALTH OF USES, BOTH HOT AND COLD

HOT GLAZE

ABSOLU CRISTAL can be used alone or by adding up to 30% water, fruit juice or purée. Preheated to a minimum of 60°C (140°F) it is used at between 40°- 80°C (104°-176°F) depending on whether it is sprayed or applied by hand.

COLD GLAZE

ABSOLU CRISTAL can be used alone or by adding up to 10% water, fruit juice or purée. Break up the gel with a spatula, with or without extra additions like water or purée, and mix the glaze thoroughly until a smooth texture is obtained.

ABSOLU CRISTAL GLAZE RECIPES

NEUTRAL GLAZE

COLD

- 1000 g ABSOLU CRISTAL NEUTRAL GLAZE
- 100 g water
- 1 ea vanilla pod
- QS passion fruit seeds
- QS citrus fruit zest

HOT

- 1000 g ABSOLU CRISTAL NEUTRAL GLAZE
- 200 g water

COLD

- Scrape the vanilla seeds from the pod and add them to the ABSOLU CRISTAL glaze with the water. Beat vigorously until a smooth texture is obtained. Add the passion fruit seeds and citrus fruit zest and then apply the glaze to the preparation.

HOT

- Heat the glaze and the water to a temperature of at least 80°C (176°F), then glaze the fruit when the temperature falls between 40°-50°C (104°F-122°F) to obtain a glossy and even finish.



MILK CHOCOLATE COUVERTURE PRALINÉ GLAZE

- 350 g JIVARA MILK 40% COUVERTURE
- 125 g 60% HAZELNUT PRALINÉ
- 150 g whipping cream 35%
- 450 g ABSOLU CRISTAL NEUTRAL GLAZE
- 110 g water

HOT

- Chop the JIVARA MILK 40% couverture, then add the 60% HAZELNUT PRALINÉ. Pour the boiling cream into the center of the chocolate praliné mixture to start an emulsion, as for a ganache.

- Add the ABSOLU CRISTAL heated with water to 70°-80°C (158°-176°F) to the ganache using a rubber spatula when mixing the ingredients to avoid air bubbles.

- Strain through a chinois.

- To finish the emulsion and obtain a smooth, shiny texture with no air bubbles, beat for a few moments with a hand blender.

- This glaze should be used between 35°-45°C (95°-113°F).



ICED DESSERT GLAZE

Black Currant Glaze

- 100 g syrup at 30°C
- 125 g glucose
- 700 g ABSOLU CRISTAL NEUTRAL GLAZE
- 100 g black currant puree

COLD

- Bring the syrup, the glucose and the ABSOLU CRISTAL to a boil. Add the blackcurrant purée. Set aside in a refrigerator. When cold, glaze the dessert.



SOFT CHOCOLATE GLAZE

- 450 g whipping cream 35%
- 1200 g ABSOLU CRISTAL NEUTRAL GLAZE
- * For a recipe using Valrhona IVOIRE white chocolate, use only 300g ABSOLU CRISTAL and 6g of gelatin. Glaze at a temperature of between 25°-30°C (77°-86°F)*

HOT

- To make a smooth ganache start with the heavy cream and the chocolate. To finish, add the ABSOLU CRISTAL heated to 70°-80°C (158°-176°F). Use a rubber spatula throughout to avoid incorporating air bubbles. Strain through a chinois. This glaze should be used at between 30°-40°C (86°-104°F).



EQUIVALENCIES

ARAGUANI	NYANGBO	ALPACO	MANJARI	TAINORI	TANARIVA	CAFE NOIR	NOIR ORANGE	*IVOIRE	ABINAO	GUANAJA	CARAIBE
550 g	590 g	600 g	620 g	620 g	745 g	700 g	700 g	750 g	495 g	590 g	600 g
ORIZABA	EQUATORIALE NOIR	EXTRA NOIR	EQUATORIALE LACTÉE	EXTRA BITTER	CARAQUE	JIVARA					
672 g+ 2 g gelatin	700 g	760 g	750 g	650 g	700 g	680 g					

ABSOLU-TELY CARAMÉLIA CHEESECAKE

An original recipe by L'École Valrhona

Calculated for approximately 10 servings

CRUST

75 g butter
75 g brown sugar
75 g almond flour
57 g flour
½ g salt
10 g VALRHONA COCOA POWDER

- Combine together the flour, sugar, almond flour, salt and COCOA POWDER. Sift the dry ingredients together in a kitchen mixer bowl. Dice the butter into small cubes and add all at once into the dry ingredients.
- Using a paddle attachment on the kitchen mixer, mix all of the ingredients at low speed until pea sized lumps of dough are formed.
- Spread out the streusel preferably on a silpain with perforated pan and let the dough relax and dry out at room temperature for a few hours (4-5). Bake at a low temperature of 150°-160°C (302°-320°F) for about 15 minutes.



CREAM CHEESE MIXTURE

160 g ABSOLU CRISTAL NEUTRAL GLAZE
260 g cream cheese
180 g CARAMÉLIA 36% COUVERTURE
170 g whipping cream 35%

- Heat the CARAMÉLIA 36% couverture and cream cheese separately (in a microwave) to reach a temperature of 35°-40°C (95°-104°F). Once the CARAMÉLIA 36% couverture has reached the preferred temperature add a small amount of the warm cream cheese into the melted chocolate in stages until incorporated.
- Using a spatula mix vigorously to obtain good elasticity. Once you've reached a good emulsion finish the mixture with a hand blender and be careful not to get air into the mixture.
- Meanwhile, heat the ABSOLU CRISTAL at 70°C (158°F), then add it to the cream cheese mixture using a hand blender. Once again, avoid getting air into the mixture and mix thoroughly until you obtain a nice shine. Cool down to 40°C (104°F) and fold in the softly whipped cream.

NEUTRAL GLAZE

500 g ABSOLU CRISTAL NEUTRAL GLAZE
100 g water

- Heat both the water and ABSOLU CRISTAL to a temperature of at least 70-80°C (158-176°F), then mix with a hand blender and strain.
- Cool down to 40°C (104°F), then pour on top of the cheesecake batter.
- **OPTION:** You can sprinkle some gold dust on top of the cake before pouring the glaze over it to achieve a special, added effect.

ASSEMBLY & FINISHING

Coat the streusel lightly with some melted CARAMÉLIA 36% couverture and then spread a thin layer of the baked streusel on the bottom of a 6 ½" x 6 ½" pan, making sure to cover the base. Pour the cheesecake batter into the pan over the streusel, then freeze and set aside. Once the cheesecake has been frozen for 6 hours, pour a thin layer of glaze on top. Cut into appropriate portions and serve with garnish.

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