**Valrhona Inspiration Almond and Passion Fruit couvertures**

Valrhona, the leading French chocolate manufacturer for the top pastry chefs throughout the world, has announced the launch of its new Inspiration Range.

Since Almond and Passion Fruit, the first ever fruit and nut couvertures have the benefit of containing no water content, now for the first time ever, molding, coating, more vibrant ganaches, and countless other preparations are possible, offering new tools with which chefs can play. Valrhona has made fruits and nuts as versatile as chocolate.

Harnessing nearly a century of its chocolate-making expertise, and after 5 years of research and development, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts. Indeed, chefs can now work with Valrhona Inspiration the same way they work with any other chocolate couverture.

This advanced technique developed by Valrhona combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts. These innovative new couvertures offer chefs intense, natural flavor and color which shines through in all preparations.

Another strong advantage for Chefs is that the range is natural and preservative free in addition to being naturally dairy and gluten free. Comprised of only cocoa butter, a pinch of lecithin, sugar, and either fruit or nuts.

Almond Inspiration

The first of its kind, Almond Inspiration features the creamy texture of chocolate with the sweet intensity of pure natural almond. Ground almonds are mixed with cocoa butter, sugar, and lecithin to create a completely unique product with all the freshness of almonds in the form of a chocolate. Almond Inspiration is made the same way as any other couverture, but with the mass being de-fatted ground almonds instead of cocoa. It has a natural nutty flavor without the sugary, roasted, or caramelized flavors of pralinés or pastes and allows new applications for nuts: coating, molding and even tablettes and bars (thanks to the presence of cocoa butter in the formula)!

Passion Fruit Inspiration

With the development of Passion Fruit Inspiration, our experts were able to innovatively replace cocoa mass with powdered Passion Fruit juice, making it possible to use passion fruit like you would a chocolate. Passion Fruit Inspiration allows chefs to play with the fruit intensity as much as they want and reach an explosion of flavors that wasn’t possible before with fruit purées.