



## SERVICE PRODUCTS

# ABSOLU CRISTAL

## CRYSTAL-CLEAR NEUTRAL GLAZING

The product pastry chefs have been waiting for.

Thanks to Valrhona's advanced technology, Absolu Cristal has a perfectly neutral taste and is extremely simple to use. Its versatile texture makes it ideal for creative coulis and glazes with exceptional shine.

### ■ PACKAGING AND STORAGE

**Code** 5010

**NAME** Absolu Cristal

**DESCRIPTION** Neutral glaze

**PACKAGING** 5-kg sealed tub



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

**STORAGE** 10 months in a cool dry place. One month refrigerated after opening.

### ■ FOR A PERFECT FINISH

Valrhona's Absolu Cristal is ready to use for a flawless finish, hot or cold. It provides a beautiful and lasting glaze, and freezes and defrosts with perfect results every time. Absolu Cristal is the ideal base ingredient for all kinds of glazes, including neutral glazes or those made with fruit, chocolate, praline, gianduja or spices.

### ■ AN INNOVATIVE PRODUCT FOR ORIGINAL CREATIONS

Absolu Cristal is much more than a neutral glaze; it brings real texture to your dishes, with its slightly sweetened taste. Absolu Cristal frees your imagination, and helps you get truly creative with your patisserie. Absolu Cristal is perfect for coulis and perfumed jellies for plated desserts and its high transparency is ideal for individual sweet dishes.



RECIPES FROM L'ÉCOLE DU GRAND CHOCOLAT VALRHONA

A wealth of applications, both hot and cold:

Hot glaze

Absolu Cristal can be used alone, or enriched with up to 30% water, fruit juice or pulp. Pre-heated to a minimum of 60°C it is used at between 40-80°C, depending on whether it is sprayed or applied by hand.

Cold glaze

Absolu Cristal can be used alone or enriched with up to 10% water, fruit juice or pulp. Break up the gel with a spatula, with or without extra additions like water or pulp, and mix the glaze thoroughly until a smooth texture is obtained.

Neutral glaze

- Cold  
1-kg Valrhona Neutral Glaze  
100-g water  
1 vanilla pod  
QS passion fruit seeds  
QS citrus fruit zest
- Hot  
1-kg Valrhona Neutral Glaze  
200-g water

Scrape the vanilla seeds from the pod, and add them to the glaze with the water. Beat vigorously until a smooth texture is obtained. Add the passion fruit seeds and the citrus fruit zest and then apply the glaze to your preparation. Heat the glaze and the water to a temperature of at least 60°C, then glaze the fruit when the temperature falls to between 40° and 50°C to obtain a glossy and regular finish.



Cold



Hot

Milk chocolate couverture praliné glaze

- Hot  
350-g Jivara Lactée 40% couverture  
125-g Praliné 50% or 60% fruit  
150-g single cream 35%  
450-g Valrhona Neutral Glaze  
110-g water

Chop the Jivara Lactée couverture and add the praliné. Pour the boiling cream into the centre to start an emulsion as for a ganache. Continue mixing, softening the glaze with the water. Use a rubber spatula when mixing the ingredients to avoid incorporating air bubbles. To finish the emulsion and obtain a smooth, shiny texture with no air bubbles, beat for a few moments with a mixer. This glaze should be used at between 40° and 45°C.



Milk Chocolate

Soft chocolate glaze

- Hot  
450-g single cream 35%  
1200-g Valrhona Neutral Glaze

(For a recipe using Ivoire, use only 300 g Valrhona Neutral Glaze and 6-g of gelatine. Glaze at a temperature of between 35° and 40°C)

Make a smooth ganache. Start with the single cream and the chocolate and, to finish, add the Valrhona Neutral Glaze heated to 70/80°C. (Use a rubber spatula throughout to avoid incorporating air bubbles). Sieve through a chinois. This glaze should be used at between 40° and 45°C.



Dark Chocolate



Ivoire

Araguani	Guanaja	Caraïbe	Manjari	Extra Bitter	Café noir, Caraque or Equatoriale	Extra noir 53%	Extra amer 67%	Jivara, Guanaja Lactée	Tanariva	Equatoriale Lactée	Ivoire
550 g	590 g	600 g	620 g	650 g	700 g	760 g	600 g	680 g	745 g	750 g	750 g

Iced dessert glaze

- Cold  
Blackcurrant glaze  
100-g syrup at 30°C  
125-g Glucose  
700-g Valrhona Neutral Glaze  
100-g blackcurrant pulp

Bring the syrup, the glucose and the Valrhona Neutral glaze to the boil. Add the blackcurrant pulp. Set aside in a refrigerator. When cold, glaze the dessert.



Cassis