



# Komuntu 80%

*Created with you for you*

## HISTORY

To celebrate together our 100th anniversary, we have created with you Komuntu. Suppliers, cocoa partners, employees, customers, you were all involved in every step of the way: from finding a unique taste to choosing a packaging design with symbolic patterns which reflects the diversity of our different cocoa-producing countries. All stakeholders of the ethical chocolate world, we embody Komuntu. Its name is a contraction of "Komunumo" which means community in Esperanto and "Ubuntu" an African concept which states "I am, because we are". Komuntu is a chocolate created with you, for you.

## ORIGIN

The whole supply chain has helped create Komuntu's flavor. It tells the story of all the people we have met around the world. Thus, the blend of its cocoas has a singular aromatic character. Because Komuntu is the physical embodiment of our commitment to a fair, sustainable chocolate sector and creative, responsible gastronomy, during our 100th anniversary year we are redistributing all the profits made to cocoa producers.



*Mélanie Morea*

PASTRY CHEF TECHNICAL SUPPORT  
ÉCOLE VALRHONA

“

Anyone who loves intense chocolate will appreciate Komuntu in pastries or chocolates. Its woody character with hints of toasted cocoa nibs works as well with nuts as it does with tangy or sweet berries.

”

## SENSORY PROFILE

MAJOR CHARACTERISTIC:

BITTERSWEET

MINOR NOTE: WOODY

EXCEPTIONAL NOTE: ROASTED

COCOA NIBS

Like a travel diary with multiple destinations, Komuntu tells the story of flavors and meetings of the world through its cocoa blends, revealing a strong, bittersweet and woody aroma with underlying notes of roasted cocoa nibs.



## PACKAGING

3kg Fèves bag

Code : 48579

## COMPOSITION

Cocoa min. 80 %

Fat 45%

Sugar\*\*21%

## INGREDIENTS

Cocoa beans, sugar, cocoa butter, vanilla.

## USE WITHIN\*

18 months

## STORING

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

\* calculated based on the date of manufacture

\*\* added sugar

## APPLICATIONS

KOMUNTU 80%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX  
& GANACHES

ICE CREAMS  
& SORBETS

TECHNIQUE



Ideal application



Recommended application

## PAIRINGS



BERRY VINEGAR



RED BERRIES



BITTER ALMONDS



BLACK CHERRY



AMBER OR TRIPLE  
ALE



CHAI TEA



BUTTERSCOTCH



# Romana



*Arthur Gavelle*  
**PASTRY CHEF INSTRUCTOR**  
 ÉCOLE VALRHONA

## PLANT-BASED BANANA CARAMEL

10 g 100% passion fruit purée  
 85 g Banana purée  
 1 g Fine salt  
 30 g Pure raw almond paste  
 60 g Cocoa butter  
 45 g Water  
 145 g Sugar  
 15 g Glucose DE35/40  
 391 g Total weight

Bring the fruit purées, salt, pure almond paste and cocoa butter to a simmer.  
 Use the sugar, glucose and water to make a caramel.  
 Cook the caramel at 365°F (185°C).  
 Use the first mixture to deglaze the caramel.  
 Cook at 220°F (104°C), mix and pour into a container.

## HAZELNUT COCOA NIBS FRAMED PRALINÉ

205 g 66% hazelnut fruity praliné  
 125 g KOMUNTU 80%  
 35 g Cocoa nibs  
 35 g Crispy wheat flake cereal  
 1 g Fleur de sel  
 401 g Total weight

Mix the praliné with the melted couverture.  
 Add the cocoa nibs, crispy wheat flake cereal and fleur de sel.  
 Heat to 115°F (45°C). Leave to set at 75/80°F (24/25°C) and pour into a frame.

## KOMUNTU 80% SOFT GANACHE

145 g Heavy cream 36%  
 65 g Glucose DE60  
 20 g 30 Baume syrup  
 140 g KOMUNTU 80%  
 30 g Clarified butter  
 400 g Total weight

Heat the cream with the glucose and the 30 Baume syrup.  
 Slowly combine the hot mixture with the partially melted chocolate.  
 Mix using a spatula to create an emulsion with an elastic and shiny texture.  
 Mix with an immersion blender.  
 At 100°F (37°C), add the liquid butter and mix again.

## KOMUNTU 80% SPRAY MIX

150 g Cocoa butter  
 350 g KOMUNTU 80%  
 500 g Total weight

Melt all the ingredients together then spray at a temperature of 86/88°F (30/31°C).

## COCOA NIBS NOUGATINE

10 g Mineral water  
 125 g European-style butter  
 50 g Glucose DE35/40  
 150 g Sugar  
 3 g Pectin NH  
 175 g Cocoa nibs  
 513 g Total weight

Heat the water, butter and glucose in a saucepan.  
 At 105°F (40°C), add the sugar and pectin.  
 Cook on a low heat until the ingredients come together.  
 Do not stir too much. Leave to simmer for a few seconds.  
 Add the cocoa nibs. Spread onto a tray lined with a silicone mat.  
 Bake in the oven at 355/375°F (180/190°C) for approximately 12/15 minutes.  
 Leave to cool.

## ASSEMBLY AND FINISHING

Make the banana caramel, leave to cool in the tray.  
 Make and frame the hazelnut-cocoa praliné between 1cm rules.  
 Leave to set at 60°F (16°C) and a 60% relative humidity level.  
 Cut into 1x1cm cubes.  
 Blend some cocoa nibs.  
 Sprinkle some cocoa nibs into the bottom of the molds (Silikomart Quadro 01: 25x25x15mm).  
 Spray the pre-crystallized Komuntu spray mix into tempered molds with a spray gun.  
 Trim away any excess and leave to set.  
 Mold some tempered Komuntu couverture into bonbons.  
 Trim away any excess.  
 Use a piping bag to pipe in approximately 2g of banana caramel.  
 Make the soft Komuntu ganache.  
 At 85°F (30°C), pipe 2g ganache onto the banana caramel.  
 Then insert a praliné cube.  
 Pipe ganache to cover the praliné, taking care to leave about 1mm.  
 Leave to set.  
 Seal the bonbon with some tempered Komuntu couverture and cover with a transfer sheet.  
 Leave to set.  
 Make and cook the cocoa nibs nougatine.  
 Leave to cool then break into shards and stick them on with a little tempered Komuntu couverture in a cone.