

# Amatika 46%

Grand cru  
Vegan single  
origin  
Madagascar

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When indulgence goes  
Vegan



**VEGAN**



**VALRHONA**

Let's imagine the best of chocolate®





# Amatika 46%

## THE 1<sup>ST</sup> VEGAN GRAND CRU FROM THE HEART OF MADAGASCAR'S PLANTATIONS

Valrhona's curiosity and passion is what guides us on our never-ending journey to explore the infinite possibilities of pleasure that chocolate has to offer. And with the birth of **Amatika 46%**, we have marked a milestone in the history of decadence by creating the first **Vegan Grand cru, with single Madagascar origin**. The result of passionate teamwork between **sourcing teams, cacao producers, innovation and sensory experts and L'École Valrhona's pastry chefs**, Amatika 46% represents the premium chocolate that contemporary vegan pastry-making has been longing for. A true showcase of chocolatier expertise.

## VEGAN PASTRY MAKING, A NEW WORLD OF GOURMET POSSIBILITIES

From fashion to beauty, the vegan trend has permeated all industries, firmly establishing itself as a bona fide lifestyle in the process. And thanks to the audacity of a few renowned chefs, it didn't take long for it to make its impression on haute cuisine, and desserts shortly after. With **Amatika 46%**, Valrhona is giving artisans of taste the opportunity to see vegan pastry-making as a new source of inspiration and a way to stand out from the crowd. This new couverture provides another chance for them to invest in a booming market while at the same time expanding their savoir-faire and pastry-making technique.



# Vegan pastry-making, a promise of gourmet pleasure

Common judgements and misconceptions construe vegan pastry-making to be bland, boring and inherently 'lacking'. But the time has come for us to cast these flawed assumptions aside. Vegan pastry-making is actually the doorway into an unexplored world of creativity and flavor, blending the lightness and pleasure that today's consumers seek. The true embodiment of modern-day values.

- **Gourmet**, stimulating creativity and deliciously impressing with new gustatory sensations.
- **Uninhibited and audacious**, with an unbeatable combination of assertive flavor, modernity and natural colors.
- **Healthier and more eco-friendly**, using the best quality and seasonal plant-based ingredients, making it better for both the body and planet.
- **Accessible and open**, attracting connoisseurs from a wide range of backgrounds and offering a guilt-free, conscientious dessert experience.

## DESSERTS FOR EVERYONE!

Vegan pastry-making is not only aimed at vegetarians and vegans, who remain a minority amongst consumers. It also appeals to the increasing number of flexitarians, people looking to reduce the amount of animal-based products in their diet. The new art form also caters to the needs of those with allergies or intolerances – such as to lactose, eggs and gluten – as well as any epicureans needing to reduce their fat or sugar intake for health reasons. Lastly, it presents a new sensory experience to all inquisitive hedonists looking to explore uncharted territories of confection.

# A milk chocolate couverture à la vegan

Powerful yet melt-in-the-mouth... **Amatika 46%** combines the sweetness and creaminess of almond with the aromatic potency of pure Madagascan cacao. Unparalleled taste and texture to meet the needs and creativity of pastry chefs and artisans the world over.

Born at the heart of Madagascar's plantations, **Amatika 46%** personifies its homeland, like all of Valrhona's single origin chocolate. The fruit of a long-term partnership with producers, it is made from from cacao beans especially selected for their aromatic intensity. The first Grand cru to be vegan certified, **Amatika** is another unique chocolate added to the Valrhona collection: sweet and creamy like a milk chocolate couverture, powerful like a single origin.



*"Amatika 46% is a bold and expert work of art created by our gourmet engineers. With its truly gourmet appearance, it marries all the sweetness, delicacy, creaminess and warm colors of a milk chocolate... with none of the milk."*

*Frédéric Ban.*

**PASTRY EXPLORER**  
VALRHONA





## An almond-based Vegan Chocolate

A Vegan Grand cru of single origin, the unique aromatic profile of **Amatika 46%** sets it apart from other milk chocolate.

Amatika's melt-in-the-mouth texture reveals notes of cacao, toasted almonds and a hint of acidity, for a sensuous journey to the shade of a Madagascan garden. Amatika matches perfectly with aromas of orange blossom, Grand Marnier and jasmine. It also goes well with almond paste, and fruits such as banana, peach, lemon zest.



**Amatika 46% is vegan certified by the French Vegetarian Association**

This certification guarantees no animal-based products were used as ingredients or in any stage of its production.





# A provocative chocolate with multiple uses

Amatika is a premium vegan base ingredient that throws open the door to **vegan pastry-making**. The balance between cacao, fat and sugar delivers the perfect texture for all classical pastry making techniques with a vegan twist. It is especially suited to providing an exquisitely creamy addition to ganache and mousse.

APPLICATIONS						
AMATIKA 46%	COATING	MOLDING	BARS	MOUSSE	CRÉMEUX ET GANACHE	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	●	○

Ideal use  Recommended application



# Valrhona helps artisans of taste make the vegan shift

For many years, Valrhona has been on a mission to better the many facets of **gastronomy**, including by helping artisans adopt more sustainable practices

And vegan pastry clearly has a key part to play in this crusade to create indulgent pleasures that positively impact both people and the planet. However, it still presents a real challenge to pastry chefs, who must rethink their traditional techniques and revise their tried-and-tested methods. The task of the pastry chefs at École Valrhona is to support them on their road to success and provide a helping hand in overcoming the challenges that lie ahead.

To mark the launch of **Amatika 46%**, Valrhona has worked with experts in the field to create a large range of **vegan desserts**. In each country, a leading pastry chef has created a recipe; in Middle East this is Sahar Parham Al Awadhi, Head Pastry Chef at the Burj Al Arab Jumeirah hotel, Dubai. This recipe will be part of a recipe leaflet alongside with the "100% Vegan" tartelette by Frédéric Bau and 3 other recipes from L'École Valrhona.

In 2021, workshops on the topic of alternative desserts will be organised by L'École Valrhona to give professionals the chance to discover new sources of inspiration.

## VALRHONA’S THE “ESSENTIALS”

### The perfect laboratory aid.

Used by thousands of artisans and restaurateurs across the world, “The Essentials” is a fundamental recipe book perfectly attuned to all of Valrhona’s products. An essential aid for getting the best out of Valrhona’s chocolates.



Recipe calculated for 8 pce/s.

# Rose Almond Tart



Sahar Parham Al Awadhi.

HEAD PASTRY CHEF  
BURJ AL ARAB JUMEIRAH HOTEL

## AMATIKA BRETON SABLE

110 g	AMATIKA 46%	Melt together the Amatika chocolate, cocoa butter and oil.
95 g	Cocoa butter	Add the water to the chocolate mixture in 3 additions.
95 g	Grapeseed Oil	Finally, emulsify with a hand blender. Allow to set in the chiller for at least 6 hours.
105 g	Water	Transfer the ganache base into the bowl of a stand mixer, add the sugar and salt and paddle into a smooth
4 g	Sea salt	homogenous paste.
180 g	Sugar	Sift together the flour, starch and baking powder and add to the base mix in 2 additions.
330 g	Flour T55	Mix until completely combined. Allow to rest in the chiller overnight.
21 g	Corn starch	Roll out the dough to 5-6 mm thickness and place inside 8 cm greased perforated tart rings on perforated silpat.
21 g	Baking powder	Bake at 165°C 16 minutes.

## ALMOND JELLY

100 g	Almond milk	Heat together the almond milk and water to 45°C.
800 g	Water	Combine the agar agar with 1 tablespoon of sugar and rain into the heated liquid while whisking at the same time.
100 g	Almond milk	Continue cooking for a few minutes (3-4 minutes) to activate the agar agar.
9 g	Agar agar	Portion into 4 cm dome molds to set.

## AMATIKA 46% GANACHE

118 g	Corn starch	Combine the sugar and starch together.
25 g	Sugar	Heat the almond milk and add the starch mixture while whisking.
440 g	Rostaed almond milk	Continue to cook until mixture thickens.
500 g	AMATIKA 46%	Pour the milk mixture over the scaled chocolate, cocoa butter and rose extract and mix until combined.
20 g	Cocoa butter	Emulsify with hand blender.
8 drops	Rose extract	Allow to set in the chiller.
1 g	Sea salt	

## HOMEMADE ALMOND PRALINE

150 g	Sugar	Scale the almonds and vanilla and set aside.
50 g	Water	Combine the sugar and water.
1 pc	Vanila	Bring to 121°C then remove from the heat.
250 g	Blanched whole almonds	Add the almonds and vanilla and continue to stir until dusty and coated completely.
		Return to the low medium heat, mixing continuously until sugar melts and caramelizes.
		Transfer to a lined baking sheet and allow to cool completely.
		Transfer to a food processor and grind to a fine praline paste. Reserve.

## ALMOND ONCTUEUX

135 g	Water	Heat together the water, inverted sugar and glucose syrup.
15 g	Invert sugar	Meanwhile, scale together the almond paste, praline and cocoa butter and heat slightly.
35 g	Glucose syrup	When the sugar mixture has boiled, pour over the almond base in 3 additions until completely mixed.
170 g	Almond paste 50%	Emulsify with a hand blender.
95 g	Homemade almond praline	Transfer the mixture to a container, cover with contact film and allow to set in the chiller.
30 g	Cocoa butter	

## CARAMELIZED ALMONDS

100 g	Almond flakes	Bring the water and sugar to a boil.
200 g	Water	Remove from the heat and add the almond flakes. Allow to soak for a few minutes then strain.
200 g	Sugar	Spread the almond flakes on a baking sheet lined with parchment paper and bake at 150°C for 8-10 minutes or until golden brown.

## ASSEMBLY AND FINISHING

Arrange the baked breton sable in a tray. Pipe a small amount of the almond onctueux in the middle and top with a disc of tempered chocolate. Place the almond jelly dome in the center and pipe the almon onctueux to cover the dome. Whip the Rose Amatika Cremeux until light and airy. Piper around the dome. Begin to arrange the caramelized almond flakes around the cremeux, starting from the bottom to the top. Dust with gold powder or dusting sugar, place a dried rose petal as garnish. Serve.

Makes 24 tartlets (diameter:7cm).

# 100% Vegan



Frédéric Bau.

PASTRY EXPLORER  
VALRHONA

## DRÔME PROVENÇALE ALMOND WATER

1000 g	Mineral water	Rinse the almonds in water then add them to the blender with the water and xanthan.
200 g	Raw almonds	Blend for 2 minutes at high speed. Strain and press as much as possible through a cotton muslin.
2 g	Xanthan	Bring to a boil and then quickly cool the mixture.
		Store the pressed almonds in the refrigerator or freezer for relevant recipes.

## CRUNCHY ALMOND AND COCOA DOUGH

125 g	Raw almond flour	Knead the ingredients together without allowing the dough to rise.
90 g	Sugar	Leave to rest overnight before knocking it back.
250 g	Whole spelt flour	28-30g per tartlet.
20 g	COCOA POWDER	
6 g	Bicarbonateof soda	
40 g	Almond or hazelnut oil	
150 g	Water or almond water	
4 g	Fleur de sel	

## CREAMED ALMONDS WITH MADAGASCAN VANILLA

90 g	Almond water	Scrape the ½ vanilla bean, then mix the seeds in the almond water with sugar and 4g of starch. Bring to a boil.
4 g	Potato starche	Keep the beans to be infused in other recipes, after which they can be washed and dried to make vanilla
300 g	Pressed almonds	sugar you can use for making sweet pastries.
100 g	Sugar	Add the pressed almonds and the remaining 4g of starch.
4 g	Potato starch	Store in the refrigerator before baking.
1/2	Vanilla bean	20g per tartlet.

## AMATIKA CRÉMEUX

375 g	AMATIKA 46%	Mix the gelling agent and almond water together while cold. Get rid of any lumps. Bring to a boil, stirring all the while. Pour in 1/3 of the chocolate and start forming an emulsion.
625 g	Almond water	Finish by progressively adding the remaining hot liquid to obtain a smooth, shiny and elastic mixture.
3 g	Gelling agent	Pour out into a tin, cover with plastic wrap and leave to set in the refrigerator overnight.

## HIBISCUS PIECES

200 g	Water	Mix all the ingredients together and bring to a boil.
25 g	Sugar	Cover with lid and leave to infuse for 5-6 minutes, then strain and pour out to a thickness of approx. 2cm.
3 g	Dried hibiscus flowers	Leave out to set before storing in the refrigerator
2 g	Agar agar	

## ASSEMBLY AND FINISHING

### QS ABSOLU CRISTAL NEUTRAL GLAZE

Beat approx. 400g of the Amatika crèmeux to the consistency of a whipped ganache. On circles that are slightly smaller than the tartlet, randomly pipe small balls of different sizes that are all touching. Flatten slightly and freeze. Use a spray gun to coat with ABSOLU CRISTAL NEUTRAL GLAZE and 10% water mix. Store in the freezer. Place the dough in the tartlet molds and bake at 300-310°F (150-155°C) for approx. 25-30 minutes. Use a 8mm nozzle to pipe out the creamed almonds onto silicon sheets with a slightly smaller diameter than the tartlet. Bake at 345-355°F (175-180°C) for approx. 8-9 minutes. Once cooled, coat the tartlets with melted Amatika and add in the creamed almond disks while the chocolate is still liquid. Garnish with Amatika crèmeux and leave to set in the refrigerator for at least 30 minutes. Place the glazed, piped disks of whipped Amatika crèmeux and then add the hibiscus pieces. Finish off by adding a thin chocolate leaf, and you're done!





## About Valrhona

### VALRHONA, TOGETHER, GOOD BECOMES BETTER

Valrhona has been a partner of artisans of taste since 1922, and is a pioneer and reference in the world of chocolate. Its mission, "Together, good becomes better," expresses the strength of its commitment. With its partners, chefs and cacao producers, Valrhona imagines the best in chocolate to create a fair and sustainable cacao industry and to inspire gastronomy that is good, beautiful and just.

Building direct relationships over the long term with producers, seeking the next chocolate innovation and sharing expertise are what move Valrhona on a daily basis. At chefs' side, Valrhona supports artisans. By constantly pushing the boundaries of creativity, the company helps them in their quest for singularity.

Thanks to its ongoing advocacy for this purpose, Valrhona is proud to have obtained in January 2020 the demanding B Corporation® certification that rewards those companies in the world who are the most committed to success, transparency and social and environmental responsibility. This distinction is recognition for Valrhona's "Live Long" sustainable development strategy, characterized by the aspiration to build together with producers, employees, taste professionals and chocolate amateurs a model that has positive impact for all.

To choose Valrhona is to choose a commitment to chocolate that respects people and the planet.

[www.valrhona.com](http://www.valrhona.com)

