

Amatika 46%

Grand cru
Vegan single
origin
Madagascar

When indulgence goes
Vegan



VEGAN



VALRHONA

Let's imagine the best of chocolate®



Amatika 46%

THE 1ST 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	<i>O</i>	<i>O</i>	<i>O</i>	<i>O</i>	<i>●</i>	<i>O</i>
<i>●</i> Ideal use <i>O</i> 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 UK this is Eddie Sheperd from The Walled Gardens Underground Restaurant. This recipe will be part of a recipe leaflet alongside with the "100% Vegan" tartelette by Frédéric Bau and 3 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.



OSMANTHUS SPIRIT

25 g	Osmanthus	Combine and infuse for one week at room temperature
300 g	Vodka or Neutral grain spirit at 40ABV	then strain and reserve.

OSMANTHUS OIL

500 g	Mild olive oil	Combine and infuse for one week at room temperature
25 g	Osmanthus	then strain and reserve.

AMATIKA & OSMANTHUS GANACHE SPHERES

275 g	AMATIKA 46%	Melt Chocolate to 45°C then allow to slowly cool to around 40°C.
80 g	Soy milk	Warm the soy milk & glucose to fully dissolve the glucose.
40 g	Osmanthus infused olive oi	Remove the soy milk and glucose mixture from the heat and blend in the Osmanthus infused olive oil.
30 g	Glucose syrup	The olive oil will emulsify in easily due to the natural lecithin in the soy milk.
25 g	Osmanthus spirit	Cool the soy milk and olive oil emulsion to around 40°C.
10 g	Tempered cocoa butte	In 3 additions mix the soy milk emulsion into the melted chocolate.
3,5 g	Lemon juice	Wait for the chocolate mixture to drop below 33°C then blend in the tempered cocoa butter.
2,5 g	Salt	Now emulsify in the Osmanthus infused spirit, lemon juice and salt using a stick blender.
		Pipe the ganache into silicone sphere moulds (alternatively if you don't have moulds let the ganache cool and set then shape into spheres by hand)
		Freeze the ganache in the sphere mould overnight then de-mould the sphere and store them in the fridge or freezer until a few hours before you are ready to serve
		Bring the ganache spheres to room temoperature for 2-3 hours before serving, they should hold their shape well but be very soft to eat thanks to the tempered cocoa butter.

RASPBERRY BASE

500 g	Water	Heat all the ingredients together to 85°C, just bellow a simmer and hold at this temperature for 20 minutes, then blend the mixture well and strain it through a fine sieve.
360 g	Caster sugar	
325 g	Raspberries	
160 g	Fresh lemon juice	
150 g	Pomegranate molasses	
2,5 g	Citic acid	
QS	Vanilla pod	

RASPBERRY GLASS

600 g	Raspberry base	Combine all the ingredients except for the nibs together in a pan and bring to a simmer whilst whisking.
300 g	Water	Pour the hot liquid into a tub and allow it to cool and set into a gel in the fridge.
50 g	Caster sugar	Warm some of the gel gently to 55°C at which point it should be liquid.
16 g	NH Pectin	Pour some of the warm raspberry liquid onto a deshydrator sheet and roll the liquid around the sheet to form as thin of a layer as possible.
QS	Cocoa nibs	Sprinkle the raspberry sheet with crushed cocoa nibs
		Dry the thin layer of raspberry at 40°C in a dehydrator for one hour, until it forms a semi-dry flexible sheet.
		Tear small sections of the fruit glass sheet off and arrange them on a fresh dehydrator sheet.
		Finally deshydrate the raspberry pieces a second time at 60°C for 12 hours until crisp, dry and brittle.
		Store the finished 'glass' in an airtight container with silica until ready to use.

ASSEMBLY AND FNISHING

Découper un rectangle de brownie chocolat croustillant d'environ 1 cm de large et 9 cm de long.
Sur chaque longueur, appliquer une coque de macaron chocolat.
Garnir sur environ 1 cm de hauteur de crème chocolat au thé jasmin.
Puis recouvrir avec la ganache montée à la fleur d'oranger.
À l'aide d'une douille, dresser le reste de ganache.
Parsemer la pâtisserie avec le croquant et les zestes d'orange.
Votre Monki est prêt à être dévoré.



100% Vegan



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	Bicarbonat eof 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.

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