

PLANT-BASED

PURE AMATIKA WHITE GANACHE

Exclusive Recipe by L'École Valrhona

2 STEPS



STEP 1

Plant-Based Ganache For Frames

INGREDIENTS

780 g Valrhona Amatika White 35%

365 g oat milk

100 g Sosa Dextrose Powder

90 g Sosa Glucose Syrup DE60

9 g Sosa Natur Emul

110 g deodorized coconut oil

1,452 g total weight

METHOD

- Bring the oat milk, Dextrose, Glucose, and Natur Emul to a boil.
- Cool to 140/150°F (60/65°C), then pour half over the Amatika 35% white chocolate and coconut oil.
- Blend, add the rest of the liquid, and blend again extensively until completely emulsified.
- Pour the ganache at 90/93°F (32/34°C) into a frame which you have attached to a guitar sheet covered with a fine layer of couverture.
- Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level.

STEP 2

Framing

INGREDIENTS

1,452 g Plant-based Ganache for Framing

AN Valrhona Amatika Milk, Amatika White, or dairy-free dark couverture of your choosing

METHOD

- Makes 1 34 x 10 cm frame
- Unframe, coat with the Amatika or dark couverture of your choice and cut into your chosen shape.
- Allow to set completely if necessary, then coat again.

FEATURED PRODUCTS



Valrhona
Amatika White 35%



Sosa
Glucose Syrup DE60



Sosa
Dextrose Powder



Sosa
Natur Emul