

PLANT-BASED

AMATIKA PLANT-BASED WHIPPED GANACHE

Exclusive Recipe by L'École Valrhona

1 STEP



STEP 1

Amatika Plant-Based Whipped Ganache

INGREDIENTS

- 500 g water
- 15 g potato starch
- 70 g Sosa Glucose Syrup DE60
- 410 g Valrhona Amatika White 35% OR
350 g Valrhona Amatika Milk 46%

1,452 g total weight

METHOD

- Mix a small amount of water with the starch and set aside.
- Heat the water to approximately 185°F (85°C), then add the starch mixture and bring to a boil.
- Gradually pour the hot mixture onto the partially melted couverture.
- Immediately mix to make a perfect emulsion.
- Leave to set in the refrigerator, preferably for 12 hours.
- Whisk until the texture is firm enough to use in a piping bag or with a spatula.

FEATURED PRODUCTS



Valrhona Amatika White 35%



Valrhona Amatika Milk 46%



Sosa Glucose Syrup DE60