



# Anatika

Make plant-based  
pastries with  
Valrhona

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When indulgence and  
plant based go hand in  
hand



VALRHONA

Let's imagine the best of chocolate®





## **When indulgence and plant based go hand in hand**

Valrhona has opened a whole new chapter in pastry-making for gastronomes with the launch of AMATIKA. Its two 100% plant-based pastry-making couvertures are as indulgent as they are innovative. This brand-new range is for all enthusiasts who want to explore making pastries that are ethical, without ever giving up on taste, texture or creativity.



## Creative, indulgent plant-based pastry-making for everyone

With AMATIKA, Valrhona is breaking new grounds in *home baking* by finally making plant-based products accessible to pastry fans. Long the preserve of chefs, plant-based pastry-making is now becoming bolder, more accessible and more inspiring. Designed to appeal to everyone – vegetarians, vegans, flexitarians or novices – AMATIKA is now within easy reach of anyone who wants to bake differently.

Far from the clichés of “free from” cuisine (which can mean no taste, no pleasure and no texture for some), Valrhona’s plant-based pastry-making opens up a whole new world of melt-in-your-mouth textures and original tastes, for a healthier, more conscious and creative approach.

This range is designed for all food enthusiasts/ foodies and all uses, including home baking of course, but also hot drinks and snacks. AMATIKA can be used to create a wide range of everyday recipes.



## Two new plant-based products for original homemade creations



### AMATIKA 46%

AN EXCEPTIONAL PLANT-BASED  
ALTERNATIVE TO MILK CHOCOLATE

This couverture combines the mellowness of almonds with the aromatic power of single origin cocoa from Madagascar. Thanks to its high cocoa content, it offers an intense taste and a melt-in-the-mouth texture, and goes wonderfully well with orange blossom, jasmine, banana or lemon zest.

### AMATIKA BLANCHE 35% AN EXCEPTIONAL PLANT-BASED ALTERNATIVE TO WHITE CHOCOLATE

This mellow new product offers notes of almonds and nuts, and it has been designed to broaden home baking’s possibilities. Whether you pair it with rhubarb, cherry, aniseed or even rosemary, this creative base ingredient makes modern, elegant plant-based desserts.





## A pioneering range in line with the times

With AMATIKA, Valrhona is meeting customers' needs by offering a quality plant-based alternative for home baking, whilst also affirming its commitment to a more ethical dessert gastronomy. This certified vegan range has emerged out of professional kitchens and embraces a plant-based approach, in line with developments in pastry and chocolate-making and consumer expectations.



Through this range, Valrhona is a member of 1% for the Planet®.

This means we donate 1% of our annual sales from the AMATIKA range to environmental nonprofits that support causes we hold dear. These include sustainable cocoa farming, agroforestry, reforestation, and improving cocoa producers' living conditions.

### Amatika

#### AMATIKA 46%

A plant-based alternative to milk chocolate.  
Sugar, cocoa butter, Madagascan cocoa beans,  
almond flour, emulsifier: sunflower lecithin,  
natural vanilla extract.

#### AMATIKA BLANCHE 35%

A plant-based alternative to white chocolate  
Sugar, cocoa butter, de-oiled almond flour,  
emulsifier: sunflower lecithin, natural vanilla  
extract.

Format: 250g

RPP: €19,90

Product certifications: Vegan

Uses: Pastries, drinks,  
home-made snacks

Distribution: Available from  
September 2025 from Valrhona  
Collection and specialist retailers





# Amatika 46% plant-based coconut flan

AN ORIGINAL RECIPE BY *L'École Valrhona*

Makes one 14cm-diameter flan

Difficulty level 🍳🍳🍳

## Prepare a day in advance:

Cocoa shortcrust pastry

## Make on the day:

AMATIKA 46%  
coconut flan mix

## You will need:

14cm-diameter ring  
Stand mixer  
Spatula  
Paddle attachment

## COCOA SHORTCRUST PASTRY

Preparation time: 30 minutes

Freeze for: 4 hours

75g	Lupin flour
100g	Potato starch
25g	<b>Cocoa powder</b>
60g	Almond flour
60g	Confectioner's sugar
2g	Salt
50g	Flavorless oil
30g	Water

Sift all the dry ingredients together. Add the flavorless oil and mix using the paddle attachment of a stand mixer until the texture is crumbly. Add water and stir until a homogeneous dough forms. Immediately spread out the dough to a depth of 2.5mm between 2 sheets of parchment paper.

Use a 14cm-diameter ring to cut out a circle of dough, then cut out some strips to make the flan's edges.

Place the dough in the freezer for 4 hours to make lining the mold easier.

## AMATIKA 46% COCONUT FLAN MIX

Preparation time: 15 minutes

30g	Cornstarch
55g	Sugar
500g	Coconut cream
60g	<b>AMATIKA 46%</b>

Mix the cornstarch with the sugar, then add 50g of chilled coconut cream. At the same time, heat the remaining coconut cream to a simmer.

Combine a small amount of the hot cream with the first mixture, then return it to the pan.

Bring it to a boil and pour it onto the **AMATIKA 46%** couverture chocolate. Whisk until the beans are completely melted and use immediately.

## ASSEMBLY

Preparation time: 30 minutes

Refrigerate for: 1 hour

Bake for: 2 x 25 minutes

Grease the ring, then line it with the cocoa shortcrust pastry. Layer on an ovenproof sheet of plastic, then put in place some rice, lentils or something similarly weighty, so that the case's edges don't collapse during baking. Bake the pastry at 300°F (150°C) for approx. 25 minutes. Leave to cool, then remove the weight and plastic sheet. Make the flan mixture and pour it into the pastry case. Refrigerate for 1 hour, then bake at 390°F (200°C) for approx. 25 minutes.





# Amatika 35% plant-based brownies

AN ORIGINAL RECIPE BY *L'École Valrhona*

Serves 8 people

Difficulty level 🍳👩🍳👨🍳

## Make on the day:

Brownie mix

## You will need:

Mixing bowl

Spatula

Whisk

## AMATIKA 35% PLANT-BASED BROWNIES

Preparation time: 20 minutes

180g Soy yogurt  
90g Raw cane sugar  
90g All-purpose flour  
4g Potato starch  
20g Almond flour  
4g Baking powder  
25g **Cocoa powder**  
1g Fleur de sel  
50g **AMATIKA 35%**  
20g Grapeseed oil  
35g Flavorless coconut oil  
100g Pecans  
100g **AMATIKA 35%**

Whisk together the soy yogurt and brown sugar.

Mix together the all-purpose flour, potato starch, almond flour, baking powder, **cocoa powder** and salt. Add the dry ingredients to the first mixture.

Melt together the 50g of **AMATIKA 35%**, grapeseed oil and flavorless coconut oil. Add this mixture to the first, then stir until smooth.

Finally, use a spatula to add in the pecans and the 100g of solid **AMATIKA 35%**.

## ASSEMBLY

Bake for: 30 minutes

Pour into the mold and bake at 340°F (170°C) for approx. 30 minutes.





## About Valrhona

### VALRHONA: TOGETHER, GOOD BECOMES BETTER

Valrhona has been a partner to flavor professionals since 1922 and a pioneer in setting the standard in the world of chocolate. Today, it defines itself as a company whose mission – “together, let’s do good things with good food” – expresses the strength of its commitment. Together with its colleagues, chefs and cocoa growers, Valrhona imagines the best of chocolate to create a fair and sustainable cocoa industry and inspire gastronomy that tastes good, looks good and does good.

Every day, Valrhona is driven by a determination to build direct, long-term relationships with producers, seek out chocolate’s next innovation and share expertise. Valrhona works with chefs to support skills and craftsmanship, guiding them on their quest for a unique identity by constantly pushing back creativity’s boundaries.

In January 2020 Valrhona became a B Corporation®. The company is proud to have been awarded this demanding label for the second time in January 2024. It rewards the world’s most ethically conscious companies, all of which combine economic performance with social and environmental responsibility. This distinction is a recognition of “Live Long”, the company’s sustainable development strategy shaped by our desire to co-construct a model that would have a positive impact on producers, employees, flavor professionals and everyone who loves chocolate.

Choosing Valrhona means making a commitment to ethical chocolate. 100% of our cocoa beans are traced back to our producers, so you know exactly where they come from, who harvested them and that they were produced in the right conditions. Choosing Valrhona means choosing chocolate that respects people and the planet.

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

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<https://bit.ly/4dMzTHc>

