VALRHONA SELECTION

PLANT-BASED

THE EGGLESS EGG

Exclusive Recipe by L'École Valrhona

7 STEPS

DF GF V

FROM THE CHEF

"We see a big demand for plant-based options and Valrhona Selection is at the forefront of developing solutions. This dessert encompasses the R&D work at SOSA, with **Potatowhip Cold**, Valrhona with the new **Amatika White vegan couverture** and **l'École Valrhona** in recipe development to offer you new plant-based recipes without compromise."

– Luke Frost, Executive Pastry Chef, L'École Valrhona North America

STEP 1

Egg Whites Substitute

INGREDIENTS

- 9.3 g **Sosa Potatowhip Cold**
- 12.4 g **Sosa Gelcrem Cold**
- 1.2 g **Sosa Konjac**
- 287 g hydration water
- 309 g total weight

METHOD

- Mix together the Sosa Potatowhip Cold with the Sosa Gelcrem Cold.
- Add to water and mix for a long time to bind the mixture well. Leave to hydrate overnight.

STEP 2

Vegan Vanilla Meringue

INGREDIENTS

- 309 g Egg Whites Substitute
- 38 g **Sosa Trehalose Powder**
- 247 g caster sugar
- 3.8 g **Sosa Xantham Gum**
- 2 g **Nordqvist Organic Madagascar Vanilla Powder**
- 600 g total weight

METHOD

- Whisk the Egg Whites Substitute.
- Mix the sugar with the Trehalose, Vanilla and Xanthan Gum and add to the Egg White Substitute 1/3 at a time.
- Pipe on a tray with a sheet of baking paper or on a greased silpat.
- Bake for 4 hours minimum at 194°F/ 90°C

STEP 3

Apricot Confit

INGREDIENTS

- 247 g **Adamance 100% Apricot Purée**
- 42 g **Sosa Glucose Syrup DE 38/40**
- 42 g sugar
- 4 g **Sosa Pectin NH**
- 16 g lemon juice
- 320 g total weight

METHOD

- Heat the Purée and Glucose to 104°F (40°C) and then add the sugar mixed with the Pectin NH.
- Bring to a boil, add the lemon juice and set aside in the refrigerator.

STEP 4

Vegan Whipped Blancmange Ganache

INGREDIENTS

- 225 g almond milk
- 9 g potato starch
- 31 g **Sosa Glucose DE 60**
- 185 g **Valrhona Amatika White 35%**
- 450 g total weight

METHOD

- Mix together a small portion of the cold water with the potato starch. Set aside.
- Heat the rest of the water with the glucose between 185°F (85°C) and 195°F (90°C). Pour part of the hot mixture over the starch mixture. Put everything back in the pan and bring to a boil.
- Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
- Immediately mix using an immersion blender to create a perfect emulsion. Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C). While until the texture is firm enough to use in a piping bag or with a spatula.

STEP 5

Absolu Cristal Spray Glaze

INGREDIENTS

- 455 g **Valrhona Absolu Cristal Neutral Glaze**
- 45.5 g mineral water
- 500 g total weight

METHOD

- Bring the glaze to a boil with the Absolu Cristal and blend.
- Spray immediately at around 176°F (80° C.)

STEP 6

Amatika Milk 46% Glaze

INGREDIENTS

- 455 g **Valrhona Absolu Cristal Neutral Glaze**
- 45.5 g mineral water
- 500 g total weight

METHOD

- Bring the glaze to a boil with the Absolu Cristal and blend.
- Spray immediately at around 176°F (80° C.)

STEP 7

The Eggless Egg

INGREDIENTS

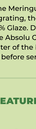
- 320 g Apricot Confit
- 450 g Vegan Whipped Blancmange Ganache
- 500 g Absolu Cristal Spray Glaze
- 500 g Amatika Milk 46% Glaze
- 600 g Vegan Vanilla Meringue
- 2370 g total weight

METHOD

- Prepare the Egg Whites Substitute a couple days ahead.
- Make the Whipped Ganache and prepare the Confit. Set the Confit in a small sphere mold, set in the fridge, then transfer to a freezer.
- Very lightly grease the outside of your chosen half sphere mold. Make the meringue, and pipe onto the top of the sphere, allowing it to drop and cover the dome. Bake at 194° F (90°C) for at least 4 hours, then transfer to a dehydrator.
- Whip the Ganache and pipe 1/2 way up the inside of the same sphere mold. Press the frozen apricot confit into the center and freeze.
- Once the Meringue is dry, flatten the base by lightly grating, then spray with the Amatika Milk 46% Glaze. Demold the Ganache, spray with the Absolu Cristal Glaze, then place in the center of the Meringue and leave to defrost before serving.

FEATURED PRODUCTS

Valrhona Amatika Milk 46%



Valrhona Amatika White 35%

Sosa Potatowhip

Sosa Gelcrem Cold

Adamance 100% Apricot Purée

VALRHONA SELECTION

GREEN IS THE NEW BLACK