



VALRHONA

Let's imagine the best of chocolate®

Amatika 46%

WHEN INDULGENCE BECOMES PLANT-BASED!



VEGAN

Amatika 46%

Vegan Chocolate

Valrhona has created its first ever vegan Grand Cru, born in the heart of Madagascar's plantations. It's a 46% couverture chocolate that combines the smooth sweetness of almond with the powerful aroma of single origin Madagascar cacao. The flavor and texture are unlike anything else, meeting the demands and creativity of pastry chefs and artisans all around the world.

VEGAN PASTRY: A WHOLE NEW WORLD OF CREATIVITY TO EXPLORE



HEALTHIER

Vegan baking and pastry-making promotes the use of natural, plant-based and seasonal ingredients. Rather than using ingredients of animal origin such as eggs, cream, butter and milk, which are often high in fat content, it opts for ingredients with natural origins, which often come from organic farming as well.

UNABASHEDLY BOLD

Vegan pastry-making is audacious, resolutely modern and ready to take on bold flavors and natural colors.

MORE ETHICAL

Taking care of the planet and everything it provides us with by considering the consequences of our actions.

ACCESSIBLE

It is suitable for various diets, so everyone can rediscover the joy of pastry.

INDULGENT

Vegan cooking does not have to be tasteless, bland and flavorless. On the contrary, plant-based baking and pastry-making can be very delicious and inspire a new kind of creativity.

AMATIKA 46% follows this trend for plant-based, indulgent food that is accessible and ethical. Savor the unique sensory profile, which reflects the single origin Madagascar milk chocolate and cacao.

VEGAN PASTRIES AREN'T JUST FOR PEOPLE ON AN ANIMAL-FREE DIET.

They have various different target audiences and, because consumers' options are still quite limited, it is a market that can pay dividends for your business! You can also target flexitarians, people who are intolerant to eggs or dairy, and foodies who are seeking new sensory experiences.

VEGAN ALTERNATIVES

Redesigning your creations to cut out eggs, butter and milk is a real challenge. You have to know each ingredient inside out: Each one has its specific characteristics and the quantities you use have an effect on texture and flavor. Not every ingredient is replaceable, but here are a few fundamentals for going vegan. Take care to select ethically sourced ingredients!

ALTERNATIVES TO MILK & CREAM

1. SUSTAINABLY SOURCED VEGAN MILK ALTERNATIVES

Creamy drinks made using:

- Coconut
- Millet
- Soy
- Almond
- Oats

2. OTHER ALTERNATIVES

- Silken tofu
- Rice or Soy desserts, either fermented or unfermented.
- Coconut-based ingredients

ALTERNATIVES TO EGGS

1. NUT AND LEGUME WATER

- Aquafaba (chickpea water)
- Water used to steep chia seeds and cashews

2. REHYDRATED PROTEINS AS AN EGG WHITE SUBSTITUTE

- Soy protein
- Potato starch
- Pea protein

3. OTHER ALTERNATIVES

- Almond purée
- Lupin flour
- Strong white flour

ALTERNATIVES TO BUTTER

1. FRUIT & VEGETABLES

- Banana
- Carrot
- Avocado
- Apple
- Pear
- Quince

2. NUT PRODUCTS

- Almond purée
- Cashew purée
- Sesame purée

3. OILS

- Coconut oil
- Grape seed oil
- Olive oil
- Linseed oil
- Palm oil (from an ethical source)



SENSORY PROFILE



MAJOR CHARACTERISTIC: **COCOA**

MINOR NOTE: **CEREAL**

UNIQUE NOTE: **ROASTED ALMONDS**

The creamy texture of Amatika gives way to notes of cocoa, toasted almonds, and a hint of tanginess, reminiscent of a picnic in the peaceful ambiance of a Malagasy garden.



PACKAGING

3kg slab

Code: 28074

50g sample

Code: 31968

INGREDIENTS

Cocoa 46% min.

Fats 43%

Sugar 39%

INGREDIENTS

Madagascar cocoa nibs, sugar, cocoa butter, **almond** flour 16.1%, emulsifier (sunflower lecithin), natural vanilla extract.

BEST BEFORE*

12 months

STORING

Store in a cool, dry place between 60-65°F (16-18°C).

*Calculated based on the date of manufacture

TEMPERING TEMPERATURES

T1 (105/115°F OR 40/45°C)	T2 (80/82°F OR 27/28°C)	T3 (86/88°F OR 30/31°C)
MELTING	SETTING	MOLDING

APPLICATIONS AND PAIRINGS

AMATIKA 46%	COATING	MOLDING	BARS	MOUSSE	CRÉMEUX & GANACHE	ICE CREAMS & SORBETS
TECHNIQUE						
	Ideal use Recommended Application					

AROMAS



Orange blossom



Grand Marnier



Jasmine

FRUIT



Banana



Lemon zest



Peach

NUTS



Almond Paste

AMATIKA 46% HAS BEEN CERTIFIED VEGAN BY THE VEGETARIAN ASSOCIATION OF FRANCE.

This label guarantees that it contains no products of animal origin and does not use any such products across all phases of production.



Plant-based Essentials



AMATIKA VEGAN CRÉMEUX

AMATIKA 46% VEGAN CRÉMEUX

400g	Oat drink	Mix the sugar, lota and thickener. Add the oat drink and bring the mixture to a boil.
5g	Sugar	Gradually pour some of the hot liquid onto the chocolate and coconut oil and mix using an immersion blender to get the emulsion started.
4g	Pro-Pannacotta lota	Pour in the rest of the liquid and continue mixing until you obtain a perfect emulsion with a nice, creamy texture.
1.5g	Thickener	Leave to set in the refrigerator.
250g	AMATIKA 46%	
30g	Coconut oil	

VEGAN AMATIKA MOUSSE

3% POTATO PROTEIN WHIPPED BASE

7g	80% potato protein	Mix the potato protein isolate powder with the cold Gelcrem.
210g	Water for the gelatin	Add the water and mix until well combined, which may take a while.
12g	Cold Gelcrem	Leave it to rehydrate overnight.
		Whip until firm.
		This product can be used to replace egg white.

VEGAN MOUSSE

260g	Oat drink	Mix the thickener with the oat milk while cold and heat to 170°F (80°C).
2.5g	Thickener	Melt the coconut oil and add it to the chocolate.
330g	AMATIKA 46%	Pour 1/3 of the hot liquid over the chocolate and coconut oil and start to make an emulsion using a spatula.
40g	Deodorized coconut oil	Add the rest of the liquid in two batches and finish mixing using an immersion blender to make a perfect emulsion.
230g	3% whipped base using 80% potato protein	Weigh out and add the whipped base. Beat the whole mixture using the whisk attachment on a stand mixer.
30g	Cold inulin	As soon as the mixture gets a mousse-like texture, gradually add the cold inulin mixed with the sugar to get a texture similar to stiff egg whites.
30g	Sugar	Check that the temperature of the ganache is at 108/113°F (42/45°C) and mix in a small amount of the whipped mixture.
		Add the rest and gently finish mixing.
		Store in the deep-freezer.

VEGAN AMATIKA AND COCONUT MOUSSE

VEGAN CUSTARD-STYLE SAUCE

880g	Oat drink	Mix the starch and sugar together. Warm the oat drink and add the starch and sugar.
29g	Cornstarch	Cook at 200°F (95°C).
68g	Sugar	Strain, then mix using an immersion blender.
		Note: Use 14% oat drink.

VEGAN AMATIKA AND COCONUT MOUSSE

880g	Vegan custard-style sauce	Gradually combine the hot vegan custard-style sauce (which you have strained) with the melted AMATIKA couverture. Whip the coconut cream. Mix the sauce and when it has reached 90-95°F (32-35°C), add the whipped coconut cream.
1600g	AMATIKA 46%	Use straight away.
1300g	Coconut cream (17% fat)	

AMATIKA AND COCONUT GLAZE

AMATIKA AND COCONUT GLAZE

750g	AMATIKA 46%	Heat the coconut cream.
450g	Coconut cream (17% fat)	Slowly combine with the melted chocolate and cocoa butter.
50g	COCOA BUTTER	Heat the Absolu Cristal with the water until it comes to a boil.
1200g	ABSOLU CRISTAL	When it reaches 105°F (40°C), add it to the base mixture. Mix together.
	NEUTRAL GLAZE	Leave to set in the refrigerator for 24 hours before use.
50g	Water	Reheat the glaze slowly and mix it using an immersion blender to remove as many air bubbles as possible.
		Use at 85-95°F (30-35°C).

AMATIKA JELLY

AMATIKA 46% JELLY

600g	Oat drink	:	Mix the sugar and acid-free pectin together.
20g	Sugar	:	Warm the oat drink and whisk in the sugar-pectin mixture.
4g	Acid-free pectin	:	Boil the mixture, stirring all the while.
250g	AMATIKA 46%	:	Gradually combine with the melted AMATIKA 46%, mixing all the while with a spatula to obtain a smooth, shiny, elastic texture.
		:	This is a sign that you are starting to make an emulsion.
		:	Continue to gradually add the milk, taking care to maintain the emulsion until mixing is complete.
		:	Leave to cool to 85-95°F (30-35°C) and pour out.
		:	Important: This jelly cannot be frozen.

AMATIKA GANACHE (FOR USE WITH A 34 x 1CM FRAME)

AMATIKA 46% GANACHE FOR FRAMING

475g	Oat drink	:	Bring the oat drink, glucose and thickener to a boil.
30g	Glucose DE 60	:	Leave to cool to 140/149°F (60/65°C), then pour half onto the chocolate and coconut oil.
4.5g	Thickener	:	Mix using an immersion blender, add the rest of the liquid and mix until you make a perfect emulsion, which may take a while.
897g	AMATIKA 46%	:	At 90-95°F (32-34°C), pour the ganache into a frame, which you have attached to a guitar sheet covered with a fine layer of couverture.
45g	Deodorized coconut oil	:	Leave to set for 24 to 36 hours at 60-65°F (16-18°C) and a 60% relative humidity level.
		:	Turn out the ganache, coat it with a fine layer of couverture and cut it into your chosen shape.
		:	Allow it to set completely if necessary, then coat.

Allergens: Oats, almonds.

If you wish to provide allergen information, don't forget to mention the allergens given in the ingredient list of the products you use.

Classic Essentials

With notes of cereals and roasted almond, Amatika 46% is also a great addition to non-vegan creations. You can find the equivalences for Namelaka and light chocolate mousse here.

NAMELAKA

AMATIKA 46% NAMELAKA

200g	Whole milk	:	Bring the milk to a boil and add the rehydrated gelatin.
400g	Heavy cream 36%	:	Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
280g	AMATIKA 46%	:	Immediately mix using an immersion blender to make a perfect emulsion.
4g	Gelatin	:	Add the cold cream then mix again.
20g	Water for the gelatin	:	Leave to set in the refrigerator.

LIGHT CHOCOLATE MOUSSE

LIGHT AMATIKA 46% CHOCOLATE MOUSSE

500g	Whole milk	:	Heat the milk and add the rehydrated gelatin.
1000g	Heavy cream 36%	:	Gradually combine the hot milk with the partially melted chocolate, taking care to form a smooth emulsion.
560g	AMATIKA 46%	:	Immediately mix using an immersion blender to make a perfect emulsion.
7g	Gelatin	:	Check the temperature – It should be 80-85°F (31-34°C). Combine with the airy whipped cream.
35g	Water for the gelatin	:	Pour immediately and leave to set.
		:	Freeze.
		:	The ideal serving temperature for this mousse is 40-42°F (4-6°C).

Allergens: Almonds, milk, cream.

If you wish to provide allergen information, don't forget to mention the allergens given in the ingredient list of the products you use.



+ From the chef +

Martin Boutry
PASTRY CHEF

Amatika brings a new plant-based alternative to the world of dark chocolate.
The advantage is that it can be used like a non-vegan chocolate as well.
Whether for vegan uses or not, the notes of roasted almond will add an extra touch of indulgence to any creation.

Xobaco

Rémi Poisson

PLANT-BASED BANANA SPONGE

1000g	Banana	Blend the bananas with the grape seed oil, scraped vanilla pod and almond paste in a food processor.
260g	Grape seed oil	Add the sifted flour, baking powder and almond flour.
3g	Vanilla pod	Beat the mixture for 5 minutes in the food processor.
1000g	50% ALMOND PASTE FROM PROVENCE	On silicone mats, spread out 1300g for each frame and bake for approx. 25 minutes at 310°F (155°C).
220g	Pastry flour	
13g	Baking powder	
160g	Blanched almond flour	

ALMOND STREUSEL

120g	Blanched almond flour	Mix together the almond flour, brown sugar, rice flour and fleur de sel.
120g	Brown sugar	Melt the coconut oil at 105°F (40°C). Add the water at 105°F (40°C).
110g	Rice flour	Mix together.
2g	Fleur de sel	Spread out evenly onto a tray covered with a perforated mat.
100g	Deodorized coconut oil	Bake at 300°F (150°C) until a warm blond color is achieved.
30g	Water	

PLANT-BASED ALMOND AND COCONUT CRUNCH

450g	ALMOND STREUSEL	Break the streusel into crumbs, then incorporate the chocolate and praliné.
150g	AMATIKA 46%	
75g	55% ALMOND & COCONUT PRALINÉ	

RUM BANANA COMPOTE

50g	Sugar	Caramelize 50g of sugar.
480g	Banana	Deglaze the caramel with the blended banana and the warmed passion fruit purée.
170g	Passion fruit purée	When it reaches 105°F (40°C), add 25g of sugar mixed with pectin NH.
25g	Sugar	Add the split vanilla pods, then the cornstarch.
12g	Pectin NH	Bring to a boil and add the rum to finish it off.
2g	Vanilla pod	
50g	Cornstarch	
25g	Rum	

VEGAN CUSTARD-STYLE SAUCE

30g	Cornstarch	Mix the starch and sugar together.
70g	Sugar	Warm the oat drink and add the starch and sugar.
880g	Oat drink	Cook at 200°F (95°C). Strain, then mix using an immersion blender.
		<i>Note: Use 14% oat drink.</i>

VEGAN AMATIKA AND COCONUT MOUSSE

880g	Vegan custard-style sauce	Once the vegan custard-style sauce has been warmed and strained, gradually combine with the partially melted chocolate.
1600g	AMATIKA 46%	Immediately mix using an immersion blender to make a perfect emulsion.
1300g	Coconut cream (17% fat)	Once the mixture is at 90-95°F (32-35°C), incorporate the whipped coconut cream. Use straight away.

AMATIKA AND COCONUT GLAZE

450g	Coconut cream (17% fat)	Heat the coconut cream.
750g	AMATIKA 46%	Slowly combine with the melted chocolate and cocoa butter.
50g	COCOA BUTTER	Heat the Absolu Cristal with the water until it comes to a boil.
1200g	ABSOLU CRISTAL NEUTRAL GLAZE	When it reaches 105°F (40°C), add it to the base mixture.
120g	Water	Mix together. Leave to set in the refrigerator for 24 hours before use.
		Reheat the glaze slowly and mix it using an immersion blender to remove as many air bubbles as possible.
		Use at 85-95°F (30-35°C).

ASSEMBLY AND FINISHING

Make the vegan streusel. Weigh out 80g for each 14cm diameter circle, spread it out and leave to set in the refrigerator.
 Make the banana sponge and compote. Cut out 16 disks with a diameter of 14cm. Spread 45g of banana compote on each disk.
 Place one disk of banana sponge with compote on top of another, to make inserts. Freeze.

Assembly:

Make the vegan mousse and pour 270g into each 16cm diameter ring. Add the insert. Cover with 100g of mousse and finish with crunchy topping. Freeze.

Finishing:

Temper the AMATIKA chocolate and pipe 20g onto a guitar sheet that you have previously sprinkled cocoa powder onto. Place another guitar sheet on top and gently press to flatten. Leave to set between the two sheets for a few hours. Glaze the desserts and place the chocolate decoration on top.

VALRHONA: AMATIKA 46% (28074), ALMOND PASTE FROM PROVENCE 50% (3211), 55% ALMOND & COCONUT PRALINÉ (19822), ABSOLU CRISTAL NEUTRAL GLAZE (5010), COCOA BUTTER (160).

Allergens: Almonds, oats. If you wish to provide allergen information, don't forget to mention the allergens given in the ingredient list of the products you use.



Ezana

Baptiste Blanc.

PLANT-BASED CAKE BATTER

1900g	Sugar	:	Grind the chia seeds to a powder.
120g	Chia seeds	:	Weigh out the sugar, ground chia seeds, water, coconut cream and salt.
1300g	Water	:	Whisk to mix.
810g	Coconut cream (17% fat)	:	Add the sifted flour and baking powder.
12g	Salt	:	Add the melted coconut oil at 150°F (65°C) and beat lightly.
1400g	Bread flour	:	Lightly coat the molds with coconut oil and parchment paper trimmed to the size of the molds.
60g	Baking powder	:	Weigh out 250g of cake mixture into each mold.
450g	Deodorized coconut oil	:	Leave in the refrigerator, preferably overnight.
		:	Cook at 310°F (155°C) for 40 minutes.

66% WHIPPED HAZELNUT PRALINÉ

1100g	66% HAZELNUT PRALINÉ	:	Melt the couverture at 115°F (45°C), then mix into the praliné.
380g	AMATIKA 46%	:	Temper at 75°F (24°C).
		:	Leave to set on a tray.
		:	Use a stand mixer with a paddle attachment to whip up the mixture, but make sure its temperature does not rise above 75-80°F (25-26°C).

46% AMATIKA CAKE GLAZE

910g	AMATIKA 46%	:	Melt the couverture at 115°F (45°C).
91g	Grape seed oil	:	Add the oil and mix.
		:	Use at 85-105°F (30-40°C).

CHOCOLATE & RICE CLUSTERS

250g	Wild black rice	:	Pop the wild black rice in a non-stick pan like popcorn.
250g	AMATIKA 46%	:	Once cooled, cover the rice in tempered AMATIKA 46% couverture.

LEMON AND DARK BROWN SUGAR SYRUP

360g	Water	:	Bring the water, sugar, and split and scraped vanilla bean to a boil.
140g	Dark brown sugar	:	Place in the refrigerator.
2g	Vanilla pod	:	

ASSEMBLY AND FINISHING

Make the whipped praliné and the chocolate & rice clusters. Set aside on a baking sheet.

Make the syrup.

Make and bake the cake mixture.

As soon as you have taken the cakes out of the oven, pour a little syrup over the top of each one.

Freeze.

Using a piping bag fitted with a plain no. 16 nozzle, pipe approx. 60g of whipped praliné along the middle of each cake.

Place pieces of chocolate & rice clusters on the whipped praliné.

Freeze the cakes, then glaze and place a logo on top.



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