

# Amatika Coconut & Hazelnut





*Johann Vanier.*

**PASTRY CHEF**  
LA PAV

## VEGAN PAVLOVA BASE

300 g	Water	:	Blend water, potato whip and soy whip together.
10 g	Potato whip	:	Whip up like a meringue and add sugar gradually.
45 g	Soy whip	:	
600 g	Sugar	:	
65 g	Vanilla sugar	:	

## CHOCOLATE DIP

1000 g	<b>AMATIKA 46%</b>	:	Melt chocolate and oil together.
85 g	Grape seed oil	:	Use around 31°.

## AMATIKA 46% GANACHE

500 g	Coconut cream	:	Bring coconut cream and glucose to simmer, pour onto chocolate and blend.
390 g	<b>AMATIKA 46%</b>	:	Rest overnight.
40 g	Glucose	:	

## AMATIKA 46% CREMEUX

500 g	Soy milk	:	Cook coconut cream and cornflour like a cream patissiere.
125 g	<b>AMATIKA 46%</b>	:	Bring to boil.
60 g	Cornflour	:	Pour onto chocolate and coconut oil, blend.
28 g	Coconut oil	:	Rest overnight

## COCONUT PRALINE

504 g	Toasted coconut pieces	:	Roast nuts at 165 for 14min (until golden).
285 g	Sugar	:	Cook Caramel to 175° and add the warm coconut in.
66 g	Glucose	:	Stir really well and finish cooking together Cool down onto a silpat.
92 g	Water	:	Once cold, blend until paste with vanilla and salt.
1	Tahitian vanilla bean	:	
3 g	Salt	:	

## COCONUT CREMEUX

250 g	Coconut puree	:	Cook coconut cream, vanilla, sugar and cornflour like a cream patissiere.
250 g	Coconut cream	:	Bring to boil.
50 g	Coconut liquor	:	Add coconut liquor and coconut oil, blend.
1	Tahitian vanilla bean	:	Rest overnight
50 g	Sugar	:	
60 g	Cornstarch	:	
28 g	Coconut oil	:	

## ASSEMBLY AND FINISHING

Dip the base into chocolate dip and refrigerate a few minutes.  
 Pipe a layer of Amatika ganache, Fill the middle with coconut praline and sprinkle with toasted hazelnuts.  
 Pipe the Amatika cremeux to cover the praline and form a dome.  
 Then pipe the coconut cremeux using a turntable.  
 Garnish with fresh coconut chips, chocolate decor, roasted hazelnut, edible linara and gold leaf.

*+ The Chef's Word +*

### What do you think of Amatika?

Amatika is a 'strong' milk chocolate. At 46%, you can definitely taste the cocoa flavours more than the usual milk chocolate. Combine to the almond/nutty flavour, it is different but it gives it a lot of character. Regarding the textures, I have found it less 'milky' but lighter and smoother than other milk chocolate.