

Amatika Coconut & Hazelnut



VALRHONA
Let's imagine the best of chocolate®



Johann Vanier

PASTRY CHEF
LA PAY

VEGAN PAVLOVA BASE

300 g	Water
10 g	Potatowhip
45 g	Soywhip
600 g	Sugar
65 g	Vanilla sugar

Blend water, potatowhip and soy whip together.
Whip up like a meringue and add sugar gradually.

CHOCOLATE DIP

1000 g	AMATIKA 46%
85 g	Grape seed oil

Melt chocolate and oil together.
Use around 31°.

AMATIKA 46% GANACHE

500 g	Coconut cream
390 g	AMATIKA 46%
40 g	Glucose

Bring coconut cream and glucose to simmer, pour onto chocolate and blend.
Rest overnight.

AMATIKA 46% CREMEUX

500 g	Soy milk
125 g	AMATIKA 46%
60 g	Cornflour
28 g	Coconut oil

Cook coconut cream and cornflour like a cream patissiere.
Bring to boil.
Pour onto chocolate and coconut oil, blend.
Rest overnight.

COCONUT PRALINE

504 g	Toasted coconut pieces
285 g	Sugar
66 g	Glucose
92 g	Water
1	Tahitian vanilla bean
3 g	Salt

Roast nuts at 165 for 14min (until golden).
Cook Caramel to 175° and add the warm coconut in.
Stir really well and finish cooking together Cool down onto a silpat.
Once cold, blend until paste with vanilla and salt.

COCONUT CREMEUX

250 g	Coconut puree
250 g	Coconut cream
50 g	Coconut liquor
1	Tahitian vanilla bean
50 g	Sugar
60 g	Cornstarch
28 g	Coconut oil

Cook coconut cream, vanilla, sugar and cornflour like a cream patissiere.
Bring to boil.
Add coconut liquor and coconut oil, blend.
Rest overnight

ASSEMBLY AND FINISHING

Dip the base into chocolate dip and refrigerate a few minute.
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.