

# Amatika Blanche 35%

A new colour  
in the Valrhona  
range of the  
plant-based  
couvertures

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Plants and indulgence  
can go hand in hand





## Working towards bold, creative plant-based pastry-making

According to a survey conducted by the IFOP Group in November 2021 that was taken over by BPI France, **42% of French people believe that their consumption of plant-based products will increase in the coming years.** In 2021, Kantar Worldpanel estimated that one in two French households included at least one flexitarian\* person, compared with 1 in 4 six years previously.

The world of sweet cuisine is no exception, which has seen **growing consumer interest in plant-based patisserie** in recent years, not only from those with allergies or intolerance (to lactose, eggs, or gluten), but also from vegans, vegetarians, flexitarians, or simply curious foodies on the lookout for new sweet specialties.

While this new demand, which is **rich in opportunities**, is a **source of inspiration** and a **chance to stand out** for professionals, it also comes with many challenges. Among them is the need to **find products that can replace conventional animal-based ingredients**, which are difficult to mimic without sacrificing taste or texture.

Convinced that plant-based pastries can be just as delicious and delightful as conventional ones, **Valrhona has supported professionals in this area for several years in their quest to redefine recipe bases**, reinvent pastry-making techniques, test new flavors and create the right textures. This endeavor is all the more beneficial as it promotes **pastry-making that is more health-conscious and environmentally friendly**, with indulgent pleasures that make a positive impact on both people and the planet (using high-quality, seasonal plant-based ingredients).

**Amatika Blanche 35%** is the latest addition to **Valrhona's plant-based range**, which is the result of extensive research and meticulous work to offer professionals an exceptional plant-based alternative.

*\* Vegetarian diet that allows occasional meat consumption.*



# A plant-based white couverture that rewrites the rules of indulgence

In line with Amatika 46%, the first plant-based single origin Madagascan couverture, which was launched by Valrhona in 2021, Amatika Blanche 35% rounds out the plant-based range with a new color.

Amatika Blanche 35% is the first white plant-based couverture that has a taste, color and utility comparable to white chocolate. It adds a **new shade to the color palette of plant-based couvertures**. This new Valrhona addition lends itself to **plant-based pastry-making that is bold and resolutely modern**, allowing chefs to concoct new plant-based creations.

## SENSORY PROFILE



MAJOR CHARACTERISTIC: NUTS  
MINOR NOTE: ALMOND

## PACKAGING

3kg bag of fèves

## COMPOSITION

Cocoa 35% min.

Fat 41%

Sugar\* 42%

## INGREDIENTS

Sugar, cocoa butter, cold-pressed almond flour (22%), emulsifier (sunflower lecithin), natural vanilla extract.

**USE WITHIN\*\***

12 months

## STORING

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

## AVAILABILITY

September 18, 2023

\* added sugar

\*\* calculated based on the date of manufacture

**Lactose-free**, it makes it possible to create recipes appropriate for a wide range of diets, inclusive of those with **allergies or intolerances** who will be able to rediscover the pleasure of eating a pastry.

Amatika Blanche is **ideal for creating crèmeux and ganaches**, such as ganaches for macarons. But it also has **many different applications** such as molding, chocolate bars, and even ice cream, enabling chefs to **easily create gourmet and original plant-based delights**.

## APPLICATIONS

AMATIKA BLANCHE 35%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX ET GANACHE	ICE CREAM & SORBETS
TECHNIQUE						


 idéal use  Recommended use



# A smooth and fruity aromatic profile

The **smoothness of almond** and **nutty notes** of Amatika Blanche blend perfectly with cherry and rhubarb. Its aromatic profile will be fully expressed when paired with notes of violet, rosemary, or spices (aniseed, hojicha tea)... or even with black truffle!

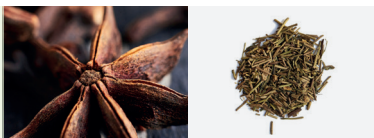
FRUITS



CHERRY

RHUBARB


SPICES



ANISEED


HOJICHA TEA

FLOWERS



VIOLET

PLANT-BASED



BLACK TRUFFEL

ROSEMARY



*R mi Poisson*  
CHEF PASTRY INSTRUCTOR  
 COLE VALRHONA


“  
Amatika Blanche’s smooth almond notes and light color are the key to beautiful classic pastry creations, both plant-based and lactose-free. Amatika Blanche is also used in many recipe bases to add flavor to chefs’ creations.  
”




## A LOOK BACK AT AMATIKA 46%

Launched in 2021, Amatika 46% was the first plant-based single origin Madagascan couverture, combining the soft smoothness of almonds with the aromatic power of this single origin cocoa. With this product, like Amatika Blanche 35%, it is easy to make gourmet, original plant-based creations.

AMATIKA 46%





Single Origin Madagascar cocoa

SENSORY PROFILE

MAJOR CHARACTERISTIC: COCOA-RICH

MINOR NOTE: CEREALS

UNIQUE NOTE: TOASTED ALMONDS

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





# Immaculada

Frédéric Ban

EXPERIMENTAL PASTRY CHEF  
MAISON VALRHONA



## PLANT-BASED AMATIKA 46% CRÉMEUX

20 g	Potato starch	⋮	Mix the starch with 100g of water. Heat the water and glucose to 175°F (80°C), add the water and starch mixture and bring to
680 g	Water	⋮	a boil for 2/3 minutes. Gradually pour the hot mixture onto the melted couverture. Mix straight away thoroughly using an
68 g	Glucose DE60	⋮	immersion blender to make a perfect emulsion. Leave to set in the refrigerator, preferably for 12 hours.
670 g	AMATIKA 46%	⋮	
1438 g	Total weight	⋮	

## AMATIKA BLANCHE 35% WHIPPED GANACHE

720 g	Water	⋮	Mix a small amount of water with the starch and flaxseed, and set aside.
26 g	Potato starch	⋮	Heat the water to approximately 185°F (85°C), then add the water, starch and flaxseed mixture and bring to a boil for
11 g	Flax fiber	⋮	1 to 2 minutes.
570 g	AMATIKA BLANCHE 35%	⋮	Gradually pour the hot mixture over the partially melted couverture chocolate and cocoa butter.
120 g	Cocoa butter	⋮	Immediately mix to make a perfect emulsion.
710 g	Coconut pulp	⋮	Add the cold coconut purée and blend again.
2157 g	Total weight	⋮	Leave to set in the refrigerator, preferably for 12 hours.

## PLANT-BASED COCONUT SPONGE

570g	Coconut pulp	⋮	Mix together the coconut purée, sugar and grated coconut.
270g	Sugar	⋮	Leave to hydrate for 15 minutes.
110g	Grated coconut	⋮	Add the sifted dry ingredients.
9.5g	Potato protein isolate 95%	⋮	Store in the refrigerator before cooking or use straightaway.
15g	Baking powder	⋮	
310g	Mix of chickpea, rice and buckwheat flours	⋮	
6g	Salt	⋮	
1290.5g	Total weight	⋮	

## AMATIKA BLANCHE 35% COATING

18 g	Sugar	⋮	Mix together the sugar, carob gum and kappa.
0,6 g	Carob gum	⋮	Add the mixture to the water and bring to a boil.
0,6 g	Kappa carrageenan	⋮	Gradually pour this onto the couverture and start emulsifying with a spatula, before finishing off with an immersion blender.
260 g	Water	⋮	Immediately pour the emulsion onto a completely flat hot plate (heated to approx. 175°F or 80°C).
110 g	AMATIKA BLANCHE 35%	⋮	Tilt the tray to one side and the other so the coating is level across the entire surface.
390 g	Total weight	⋮	Store in the refrigerator.

## COCONUT NECTAR

31 g	Sugar	⋮	Mix together the sugar and Iota.
2,45 g	Pro-Pannacotta Iota	⋮	Sprinkle them onto the cold coconut purée.
320 g	Coconut purée	⋮	Blend until homogeneous. Heat to 185°F (85°C).
353,5 g	Total weight	⋮	Immediately pour into a tray. Store in the refrigerator.

## AMATIKA BLANCHE 35% SPRAY MIX

18 g	Cocoa butter	⋮	Melt the ingredients together.
42 g	AMATIKA BLANCHE 35%	⋮	To give your spray mix a velvety finish, heat the mixture to 105/115°F (40/45°C) and spray it onto your frozen product.
60 g	Total weight	⋮	

## ASSEMBLY AND FINISHING

Make the Amatika 46% crèmeux and the Amatika Blanche and coconut whipped ganache a day in advance.  
Make the coconut sponge on the day you make your dessert. Pipe 215g of the mix into a 14cm ring. On a baking sheet at 340/355°F (170/180°C) for 6/8 minutes. Once the sponge has cooled, use a piping bag to pipe out 220g of Amatika 46% crèmeux. Freeze. Using a mixer fitted with a whisk, whisk the Amatika Blanche and coconut whipped ganache until stiff peaks form. Place the sponge and crèmeux insert in the center of a 16cm ring, then pipe the Amatika Blanche whipped ganache all the way around, taking care not to make any air bubbles. Smooth the top of the ring, then add some more ganache, creating a wavy effect on the surface. Trim any excess from the ring's edges. Freeze.  
Once frozen, remove the dessert from its mold and set it aside.  
Place a 40×40cm tray for ganache in an oven set to 175°F (80°C). Make the Amatika Blanche coating, then immediately let it run all around the tray, tilting it to one side and the other to level it. Leave to cool for 30 minutes before cutting it into strips to decorate the dessert. If you use the full amount of coating (390g), you can make a slightly thicker and silkier coating. Make the Amatika 46% or Amatika Blanche 35% spray, depending on your preferences, then use at 105°F (40°C) in a spray gun to create a beautiful velvety effect. Finish by gently placing drops of coconut nectar on the top of the dessert.

Valrhona: Amatika 46% (28074), Amatika Blanche 35% (43096), Cocoa butter (160).







AMATIKA BLANCHE 35% MIX FOR SIPHONS

660 g	Almond drink	⋮	Warm the almond drink and whisk in the sugar combined with the pectin. Bring to a boil while stirring. Gradually pour some of the hot milk onto the previously melted couverture chocolate and mix it in using the spatula, so that an elastic texture starts to form in the center. Continue to gradually add the milk, taking care to maintain the emulsion until mixing is complete.
45 g	Sugar	⋮	
4 g	Pectin X58	⋮	
290 g	AMATIKA BLANCHE 35%	⋮	Leave the mixture to set in the refrigerator.
999 g	Total weight	⋮	

SORBET WITH AN OAT DRINK BASE

385 g	AMATIKA BLANCHE 35%	⋮	Mix the oat drink, inulin and Gelcrem. Heat.
1268 g	Oat drink	⋮	At 85°F (30°C), add the sugars (sugar, glucose powder and dextrose).
71 g	Cold inulin	⋮	Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approx. 10%).
11 g	Gelcrem Hot	⋮	At 140°F (60°C), gradually pour it onto the couverture chocolate and blend as soon as possible until the emulsion is flawless.
86 g	Sugar	⋮	Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
85 g	Glucose powder DE33	⋮	Leave to sit for at least 4 hours at 40°F (4°C).
43 g	Invert sugar	⋮	Mix using an immersion blender and churn while between 15/20°F (-6°C to -10°C).
43 g	Dextrose	⋮	Freeze at -20°F (-30°C).
9 g	Combined stabilizer	⋮	Store in the freezer at 0°F (-18°C).
2000 g	Poids total	⋮	

IOTA APRICOT CONFIT

45 g	Sugar	⋮	Mix the sugar and iota, then sprinkle them onto the apricot purée at 40°F (4°C).
2,5 g	Pro-Pannacotta Iota	⋮	Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while.
450 g	100% Flavor Cot and Lido apricot purée	⋮	Set aside.
497,5 g	Total weight	⋮	<i>Tip: You can use red berries or tropical fruit instead of apricot.</i>

PINE NUT GRANOLA

25 g	Chopped blanched almonds	⋮	Mix together the almonds, pine nuts, cereals and maple syrup.
40 g	Tuscan pine nuts	⋮	Roast in the oven at 300°F (150°C) until golden brown.
70 g	5-grain cereal	⋮	Add the apricots, fleur de sel and Tadoka.
45 g	Maple syrup	⋮	Set aside.
15 g	Soft dried apricots	⋮	
1 g	Fleur de sel	⋮	
1 g	Tadoka vanilla	⋮	
197 g	Total weight	⋮	

EGG WHITE SUBSTITUTE

5g	Potato protein isolate 95%	⋮	Mix the potato protein isolate powder with the cold Gelcrem.
10g	Gelcrem Cold	⋮	Add the water and mix until well combined, which may take a while.
150g	Water for the gelatin	⋮	Leave it to rehydrate overnight. Whip until firm.
165g	Total weight	⋮	

PINE NUT SPONGE

45 g	Extra fine blanched almond flour	⋮	Mix all the ingredients together except the pine nuts, but take care not to beat them.
165 g	Egg white substitute	⋮	Spread the mixture into a tray and sprinkle with pine nuts.
75 g	Invert sugar	⋮	
175 g	Pastry flour	⋮	
75 g	Confectioner's sugar	⋮	
5 g	Baking powder	⋮	
3 g	Salt	⋮	
85 g	Olive oil	⋮	
35 g	Soy yogurt	⋮	
35 g	Tuscan pine nuts	⋮	
698 g	Total weight	⋮	

VANILLA-FLAVORED ROASTED APRICOTS

650g	Fresh apricot	⋮	Cut the apricots in half. Fry them in a frying pan coated with olive oil.
to taste	Olive oil	⋮	Once they are cooked, grate some Tadoka onto the apricots. Set aside.
to taste	Tadoka vanilla	⋮	
650g	Total weight	⋮	<i>Tip: Roast the apricots just before serving to give your dessert contrasting hot and cold sensations.</i>

ASSEMBLY AND FINISHING

to taste	AMATIKA BLANCHE 35%	-	Whole raw almonds	-	Tadoka vanilla	-	Melissa cress
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Make the mix for siphons, sorbet, confit and granola. Make the egg white substitute, followed by the sponge. Spread the sponge over half a 40×60cm silicone mat. Sprinkle with pine nuts and cook at 355°F (180°C) for 12 minutes. Freeze. Cut into rounds using a 5.5cm cutter. Set aside. Plating: Put the mixture in a siphon and infuse it with gas twice. Make the roasted apricots when you are ready to serve. Place 20g of apricot confit in a bowl. Add 25g of roasted apricots. Place a piece of sponge over the roasted apricots and add 8g of crunch around its edges. Place a scoop of ice cream on the sponge and cover with 40g of Amatika siphon mix. Use a microplane to grate on a fève of Amatika Blanche, some raw almond and Tadoka. Using a piping bag to arrange some dabs of apricot confit, as well as some Melissa cress shoots.

Valrhona: Amatika Blanche 35% (43096)



## About Valrhona

### AT VALRHONA, TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement “Together, good becomes better” conveys the strength of its commitment. Together with its employees, chefs and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this *raison d'être*, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal and environmental performance. This distinction emphasizes our “Live Long” sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

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

#### Media Contact:

Mathilde Buffiere

T. +33 7 50 62 50 42

M. [mathilde.buffiere@valrhona-selection.com](mailto:mathilde.buffiere@valrhona-selection.com)

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