



VALRHONA

Let's imagine the best of chocolate®

Amatika 46%

ALL THE INDULGENCE OF MILK CHOCOLATE,
NOW PLANT-BASED.



VEGAN

Certified



Corporation

Amatika 46% VEGAN CHOCOLATE

Valrhona has created its first ever vegan Grand Cru, born from the unique cocoa of Madagascar. This 46% chocolate couverture combines the smooth sweetness of almond with the powerful aroma of single origin cocoa from Madagascar. The flavor and texture are unlike anything else, meeting the demands and creativity of pastry chefs around the world.

VEGAN PASTRY: A WHOLE WORLD OF CREATIVITY TO EXPLORE



PLANT-BASED

Vegan pastry promotes the use of natural, plant-based and seasonal ingredients. Rather than using ingredients of animal origin such as eggs, cream, butter and milk, it opts for ingredients with natural origins, and often organic farming.

UNABASHEDLY BOLD

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

ETHICAL

The vegan philosophy involves taking care of the planet and everything it provides us with by considering the consequences of our actions.

ACCESSIBLE

Vegan pastries are suitable for various diets, so everyone can rediscover the joy of pastry.

INDULGENT

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

AMATIKA 46% follows the movement for plant-based, indulgent food which is accessible and ethical. Savor the unique flavor profile, which highlights the single origin Madagascan cocoa.

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

Vegan pastries are enjoyed by a wide array of 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 allergic 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 has an effect on texture and flavor. Not every ingredient is replaceable, but here are a few fundamentals for going vegan. Be sure to select ethically sourced ingredients!

ALTERNATIVES TO MILK & CREAM

1. SUSTAINABLY SOURCED VEGAN MILK ALTERNATIVES

- Coconut
- Soy
- Oat
- Millet
- Almond

2. OTHER ALTERNATIVES

- Silken tofu
- Rice, Nut, and Bean based beverages and creams
- Coconut-based ingredients
- Cashew
- Macadamia

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

- Potato starch
- Pea protein
- Soy protein

3. OTHER ALTERNATIVES

- Almond butter
- Lupin flour
- Bread flour
- Corn Starch

ALTERNATIVES TO BUTTER

1. FRUIT & VEGETABLES

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

2. NUT PRODUCTS

- Almond butter
- Cashew butter
- Sesame butter

3. OILS

- Coconut
- Grapeseed
- Olive
- Palm (from an ethical source)

4. Aged Alternative Butters

- Coconut
- Cashew
- Cocoa



SENSORY PROFILE



MAJOR CHARACTERISTIC: COCOA
SECONDARY NOTES: CREAMY GRAINS
FINISHING NOTES: 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 garden in Madagascar.



PACKAGING

3kg blocks Code: 28074

INGREDIENTS

Cocoa 46% min. Fats 43% Sugar 39%

INGREDIENTS

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

SHELF LIFE*

12 months

CONSERVATION

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

*Shelf life from time of production

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 Application ○ 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 46% VEGAN CRÉMEUX

400g	Oat milk	Mix the sugar, Iota and SOSA Natur Emul. Add the oat milk 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 emulsify.
4g	Pro-Pannacotta Iota	Pour in the rest of the liquid and continue mixing until you obtain a perfect emulsion with a nice, creamy texture.
1.5g	SOSA Natur Emul	Leave to set in the refrigerator.
250g	AMATIKA 46%	
30g	Coconut oil	

VEGAN AMATIKA MOUSSE

3% POTATO PROTEIN WHIPPED BASE

7g	SOSA Potato Whip	Mix the Potato Whip with the GelCrem Cold.
210g	Water	Add the water and mix until well combined, which may take a while.
12g	Sosa GelCrem Cold	Leave it to rehydrate overnight. Whip.

VEGAN MOUSSE

260g	Oat milk	Mix the Natur Emul with the oat milk while cold and heat to 170°F (80°C).
2.5g	SOSA Natur Emul	Melt the coconut oil and add it to the chocolate.
330g	AMATIKA 46%	Pour 1/3 of the hot liquid over the chocolate and stir with a spatula.
40g	Refined coconut oil	Add the rest of the liquid in two additions and finish mixing using an immersion blender to make a perfect emulsion.
230g	3% whipped base using 80% potato protein	In a stand mixer, whisk the whipped base. As soon as it reaches a mousse-like texture, gradually add the inulin mixed with the sugar to get a texture similar to stiff egg whites.
30g	Sosa Inulin Cold	When the ganache is at 108/113°F (42/45°C), mix in a small amount of the whipped mixture.
30g	Sugar	Add the rest and gently finish mixing. Store in the deep-freezer.

VEGAN AMATIKA AND COCONUT MOUSSE

VEGAN CUSTARD-STYLE SAUCE

880g	Oat milk	Mix the starch and sugar together. Warm the oat milk and add the starch and sugar.
29g	Cornstarch	Heat to 200°F (95°C). Strain, then mix using an immersion blender.
68g	Sugar	<i>Chefs Note: Use an oat milk with 14% oat content for best results.</i>

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. Use immediately.
1600g	AMATIKA 46%	
1300g	Coconut cream (17% fat)	

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. Mix together.
50g	Water	Leave to set in the refrigerator for 24 hours before use.
		Reheat the glaze slowly and mix it using an immersion blender to remove air bubbles. Use at 85-95°F (30-35°C).

AMATIKA 46% JELLY

600g	Oat milk	Mix the sugar and pectin together.
20g	Sugar	Warm the oat milk and whisk in the sugar-pectin mixture.
4g	SOSA Pectin Acid Free	Bring the mixture to a boil, stirring throughout.
250g	AMATIKA 46%	Gradually combine with the melted AMATIKA 46%, mixing with a spatula to obtain a smooth, shiny, elastic texture.
		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 into a mold or tray.
		<i>Chefs Note: This jelly cannot be frozen.</i>

AMATIKA 46% GANACHE FOR FRAMING (FOR USE WITH A 34 x 1CM FRAME)

475g	Oat milk	Bring the oat milk, Natur Emul and glucose to a boil. Cool to 140/149°F (60/65°C), then pour half onto the chocolate and coconut oil.
30g	Glucose	Mix using an immersion blender, add the rest of the liquid and mix until you make a perfect emulsion.
4.5g	SOSA Natur Emul	At 90-95°F (32-34°C), pour the ganache into a frame affixed with a guitar sheet covered with a fine layer of couverture.
897g	AMATIKA 46%	Leave to set for 24 to 36 hours at 60-65°F (16-18°C) and a 60% relative humidity level.
45g	Refined coconut oil	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.

100% Vegan

FRÉDÉRIC BAU

L'École Valrhona Pastry Chef and Creative Director

DRÔME PROVENÇALE ALMOND MILK

1000g	Water	:	Rinse the almonds in water then add them to a blender with the water and xanthan.
200g	Raw Almonds	:	Blend for 2 minutes at high speed.
2g	Xanthan gum	:	Bring to a boil and then quickly cool the mixture.
		:	Store the pressed almonds and almond milk in the refrigerator.
		:	Strain and press as much as possible through a cloth.

CRUNCHY ALMOND AND COCOA DOUGH

125g	Raw almond flour	:	Knead the ingredients together.
90g	Sugar	:	Leave to rest overnight before knocking it back.
250g	Whole spelt flour	:	Line the tart rings with 28-30g per tartlet.
20g	COCOA POWDER	:	
6g	Baking soda	:	
40g	Almond or hazelnut oil	:	
150g	Almond milk	:	
4g	Fleur de sel	:	

ALMOND CREAM WITH MADAGASCAN VANILLA

90g	Almond milk	:	Scrape the ½ vanilla bean, then mix the seeds in the almond milk with sugar and 4g of starch. Bring to a boil.
4g	Potato Starch	:	Reserve the beans for other recipes.
300g	Pressed Almonds from Almond Milk	:	Add the pressed almonds and the remaining 4g of starch.
100g	Sugar	:	Store in the refrigerator before baking.
4g	Potato Starch	:	Use 20g per tartlet.
½ ea	Norohy Vanilla Bean	:	

AMATIKA CRÉMEUX

375g	AMATIKA 46%	:	Mix the lota and almond milk together while cold. Get rid of any lumps. Bring to a boil, stirring throughout. Pour 1/3 of the mixture over the chocolate and start forming an emulsion.
625g	Almond milk	:	Finish by progressively adding the remaining hot liquid to obtain a smooth, shiny and elastic mixture.
3g	SOSA Pro Pannacotta lota	:	Pour into a shallow container, cover with plastic wrap and leave to set in the refrigerator overnight.

HIBISCUS CUBES

200g	Water	:	Mix all the ingredients together and bring to a boil.
25g	Sugar	:	Cover and leave to infuse for 5-6 minutes. Then strain and pour into a shallow tray to a thickness of approx. 2cm.
3g	Dried hibiscus flowers	:	Leave out to set before storing in the refrigerator.
2g	Agar agar	:	

ASSEMBLY AND FINISHING**ABSOLU CRISTAL NEUTRAL GLAZE (as needed)**

Beat approx. 400g of the Amatika Crèmeux to the consistency of a whipped ganache. On circles of guitar sheets that are slightly smaller than the tartlet, randomly pipe small balls of different sizes that are all touching. Flatten slightly with another guitar sheet and freeze.

Use a spray gun to coat with ABSOLU CRISTAL NEUTRAL GLAZE mixed with 10% water. Store in the freezer.

Place the Dough in the tartlet molds and bake at 300-310°F (150-155°C) for approx. 25-30 minutes.

Use a 8mm nozzle to pipe out the Almond Cream onto silicon mats with a slightly smaller diameter than the tartlet.

Bake at 345-355°F (175-180°C) for approx. 8-9 minutes.

Once cooled, coat the tart shells with melted Amatika and add in the Almond Cream disks while the chocolate is still liquid.

Cover with Amatika Crèmeux and leave to set in the refrigerator for at least 30 minutes.

Place the glazed, piped disks of Whipped Amatika Crèmeux and then add the Hibiscus Cubes.

Finish off by adding a thin chocolate leaf decoration.



Allergens: 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.*

Ezama

BAPTISTE BLANC

L'École Valrhona Pastry Chef

PLANT-BASED CAKE BATTER

1900g	Sugar
120g	Chia seeds
1300g	Water
810g	Coconut cream (17% fat)
12g	Salt
1400g	Bread flour
60g	Baking powder
450g	Refined coconut oil

- Grind the chia seeds to a powder.
- Combine the sugar, ground chia seeds, water, coconut cream and salt. Whisk to mix.
- Add the sifted flour and baking powder.
- Add the melted coconut oil at 150°F (65°C) and beat lightly.
- Lightly coat the molds with coconut oil and parchment paper trimmed to the size of the molds.
- Weigh out 250g of cake mixture into each mold.
- Leave in the refrigerator, preferably overnight.
- Bake at 310°F (155°C) for 40 minutes.

WHIPPED HAZELNUT PRALINÉ

1100g	60% HAZELNUT PRALINÉ
380g	AMATIKA 46%

- Melt the couverture at 115°F (45°C), then mix into the praliné.
- 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).

AMATIKA CAKE GLAZE

910g	AMATIKA 46%
91g	Grapeseed oil

- Melt the couverture at 115°F (45°C).
- Add the oil and mix.
- Use at 85-105°F (30-40°C).

CHOCOLATE RICE CLUSTERS

250g	Wild black rice
250g	AMATIKA 46%

- Pop the wild black rice in a non-stick pan like popcorn.
- Once cooled, cover the rice in tempered AMATIKA 46% couverture.
- Chefs Note: You can use puffed rice, millet, quinoa, or any other already puffed grain.

VANILLA AND DARK BROWN SUGAR SYRUP

360g	Water
140g	Dark brown sugar
2g	Vanilla bean

- Bring the water, sugar, and split and scraped vanilla bean to a boil.
- Place in the refrigerator.

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 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.

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.*



THE VALRHONA APP



DOWNLOAD
YOUR
ESSENTIAL
PASTRY
TOOLKIT
TODAY

VALRHONA