



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<br>(105/115°F OR 40/45°C) | T2<br>(80/82°F OR 27/28°C) | T3<br>(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  | <b>COCOA POWDER</b>    | : |  |
| 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 | <b>AMATIKA 46%</b>       | : | 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                   | Grind the chia seeds to a powder.   |
| 120g  | Chia seeds              | Combine the sugar, ground chia seeds, water, coconut cream and salt. Whisk to mix.            |
| 1300g | Water                   | Add the sifted flour and baking powder.   |
| 810g  | Coconut cream (17% fat) | Add the melted coconut oil at 150°F (65°C) and beat lightly.                                  |
| 12g   | Salt                    | Lightly coat the molds with coconut oil and parchment paper trimmed to the size of the molds. |
| 1400g | Bread flour             | Weigh out 250g of cake mixture into each mold.  |
| 60g   | Baking powder           | Leave in the refrigerator, preferably overnight.  |
| 450g  | Refined coconut oil     | Bake at 310°F (155°C) for 40 minutes.   |

### WHIPPED HAZELNUT PRALINÉ

|       |                      |   |
|-------|----------------------|---|
| 1100g | 60% 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). |

### AMATIKA CAKE GLAZE

|      |               |                                      |
|------|---------------|--------------------------------------|
| 910g | AMATIKA 46%   | Melt the couverture at 115°F (45°C). |
| 91g  | Grapeseed 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.                         |
|      |                 | Chefs Note: You can use puffed rice, millet, quinoa, or any other already puffed grain. |

### VANILLA 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 bean     |   |

### 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



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