



Amatika


VALRHONA
Let's imagine the best of chocolate®



Eddie Shepherd.

PASTRY CHEF

THE WALLED GARDENS UNDERGROUND

AMATIKA & OSMANTHUS GANACHE SPHERES

275 g	AMATIKA	⋮	Melt Chocolate to 45C then allow to slowly cool to around 40C
80 g	Soy milk	⋮	Warm the soy milk & glucose to fully dissolve the glucose.
40 g	Osmanthus infused olive oil (see below)	⋮	Remove the soy milk and glucose mixture from the heat and blend in the Osmanthus infused olive oil. The olive oil will emulsify in easily due to the natural lecithin in the soy milk
30 g	Glucose syrup	⋮	Cool the soy milk and olive oil emulsion to around 40C
25 g	Osmanthus spirit (see below)	⋮	In 3 additions mix the soy milk emulsion into the melted chocolate
10 g	Tempered cocoa butter (see below)	⋮	Wait for the chocolate mixture to drop below 33C then blend in the tempered cocoa butter.
3,5 g	Lemon juice	⋮	Now emulsify in the Osmanthus infused spirit, lemon juice and salt using a stick blender.
2,5 g	Salt	⋮	Pipe the ganache into silicone sphere moulds (alternatively if you don't have moulds let the ganache cool and set then shape into spheres by hand)
		⋮	Freeze the ganache in the sphere mould overnight then de-mould the sphere and store them in the fridge or freezer until a few hours before you are ready to serve
		⋮	Bring the ganache spheres to room temperature for 2-3 hours before serving, they should hold their shape well but be very soft to eat thanks to the tempered cocoa butter.

OSMANTHUS SPIRIT

25 g	Osmanthus	⋮	Combine and infuse for one week at room temperature then strain and reserve.
300 g	Vodka or Neutral grain spirit at 40ABV	⋮	

OSMANTHUS OIL

500 g	Mild olive oil	⋮	Combine and infuse for one week at room temperature then strain and reserve.
25 g	Osmanthus	⋮	

RASPBERRY GLASS

For the raspberry base:

500 g	Water	⋮	Heat all the ingredients together to 85°C, just below a simmer and hold at this temperature for 20 minutes, then blend the mixture well and strain it through a fine sieve.
360 g	Caster sugar	⋮	
325 g	Raspberries	⋮	
160 g	Fresh lemon juice	⋮	
150 g	Pomegranate molasses	⋮	
2,5 g	Citric acid	⋮	
QS	Vanilla pod	⋮	

For the Raspberry Glass:

600 g	Raspberry base	⋮	Combine all the ingredients except for the nibs together in a pan and bring to a simmer whilst whisking. Pour the hot liquid into a tub and allow it to cool and set into a gel in the fridge. Warm some of the gel gently to 55°C at which point it should be liquid. Pour some of the warm raspberry liquid onto a dehydrator sheet and roll the liquid around the sheet to form as thin of a layer as possible. Sprinkle the raspberry sheet with crushed cocoa nibs Dry the thin layer of raspberry at 40°C in a dehydrator for one hour, until it forms a semi-dry flexible sheet. Tear small sections of the fruit glass sheet off and arrange them on a fresh dehydrator sheet. Finally dehydrate the raspberry pieces a second time at 60°C for 12 hours until crisp, dry and brittle. Store the finished 'glass' in an airtight container with silica until ready to use.
300 g	Water	⋮	
50 g	Caster sugar	⋮	
16 g	NH Pectin	⋮	
	Valrhona Cocoa nibs	⋮	
		⋮	
		⋮	
		⋮	
		⋮	
		⋮	

TEMPERED COCOA BUTTER

To temper cocoa butter in a waterbath vacuum pack cocoa butter and set it in a waterbath at 33.6C. Let the cocoa butter sit in the waterbath at 33.6C for at least 24 hours. This temperature is perfect for the development of type V cocoa butter crystals and after 24 hours the cocoa butter is ready to incorporate into your recipe or to use to temper chocolate.

You can buy tempered cocoa butter but my preference is to make it overnight using a waterbath and then use the tempered cocoa butter in its still melted form as it makes it much easier to combine into recipes like a ganache or even for straight tempering of chocolate instead of the seeding technique (use 1-1.5% tempered cocoa butter in place of seeding chocolate if tempering chocolate – add the tempered cocoa butter while it is still liquid at 33.6C once the chocolate you are tempering has just dropped below this temperature).

What uses do you recommend?

I think the ganache is great because it is really versatile and really shows off the chocolate and its hard to get a good vegan version of a milk chocolate ganache. But I have also used it just shaved over the top of a dish to finish it and add some texture. It's extremely versatile.

+ The Chef's Word +