



VALRHONA

Let's imagine the best of chocolate®



*Amatika*

PLANTS AND INDULGENCE CAN GO HAND IN HAND



VEGAN

# Amatika

Two couverture chocolates that finally make it easy to create indulgent, original plant-based creations



## PLANT-BASED PASTRIES: A NEW SOURCE OF CREATIVITY

Plant-based pastry-making involves **replacing conventional animal-based ingredients with plant-based ingredients** that offer identical or similar properties. This is an ideal solution for anyone who wishes to **make plant-based preparations without sacrificing taste or texture.**

### *Indulgent*

Plant-based pastry-making is far from flavorless or lacking in texture. On the contrary, it is helping to redefine recipes' fundamental concepts, reinvent pastry techniques, find new flavors and uncover just the right textures.

### *Bold*

Bold and resolutely modern, plant-based pastry-making daringly chooses pure and intense flavors and natural colors.

### *Healthier and more enlightened*

It promotes indulgent pleasures that have a positive impact on both people and the planet (using high-quality, seasonal plant-based ingredients).

### *Accessible*

It is suitable for various diets, helping people to rediscover the pleasures of a good pastry.

## A RANGE EVERYONE CAN LOVE

**Plant-based pastry-making is aimed in part at vegetarians and vegans - but they aren't the only audience!** The target markets are diverse and, since only limited numbers of outlets stock plant-based food, it opens up an extra opportunity to invest in a booming market.

**Plant-based pastries are also aimed at flexitarians and people with allergies and intolerances** (to lactose, eggs and gluten), but we shouldn't forget those of us who are simply curious and on the lookout for new sensory experiences who will relish the chance to discover sweet new pleasures.



## RETHINK YOUR RECIPES

Going without dairy products and eggs is a real challenge. To find the right substitute for a conventional ingredient, first and foremost we need to **understand the product's composition and its role in the recipe**. Pastry-making is an exact science, with each ingredient having its specificities and every last gram counting towards the desired textures and tastes. For example, eggs' role

differs depending on the recipe (it can bind a cake or aerate a mousse).

You need to identify the ingredients you have to replace and find the plant-based equivalent for their role. Below, we give you a few pointers for finding plant-based alternatives for your recipes. Just make sure you select ethically sourced ingredients!

### BEATING

#### EGGS:

- **Water from oily nuts and seeds:**  
chickpea cooking water,  
water used to soak chia seeds  
or cashews
- **Rehydrated proteins:**  
soya, potato, pea

#### CREAM:

- **Cream of coconut**

### BINDING AND ADDING TEXTURE

#### EGGS:

- **Puréed oily nuts and seeds:**  
almond
- **Flours:**  
lupin, flaxseed
- **Fibers:**  
Citrus, flaxseed

#### BUTTER:

- **Puréed oily nuts and seeds:**  
almonds, cashews, sesame seeds
- **Vegetable oils:**  
coconut, grape seed, olive, flaxseed

### WATER-BASED INGREDIENTS' ROLE

#### MILK OR CREAM:

- **Drinks:**  
coconut, soy, oat, almond,  
millet, etc.



An exclusive Cercle V recipe, available in the booklet entitled "Vegan Pastry: Prepare to be Amazed".

## PERFECT YOUR COMMUNICATION

- **Focus on indulgence and pleasure**, rather than on the plant ingredients.
- **Describe your pastries as "plant-based"**. The word "vegan" can put off some consumers.
- Feel free to **offer tasters** to convince potential customers and reassure people that there are no allergenic ingredients such as milk, eggs and gluten!
- Tell your customers something they haven't heard before by mentioning the plant-based ingredients and your ethical commitments.

# Amatika Blanche 35%

Valrhona is transforming gourmet desserts by creating the first plant-based white couverture that's as easy to work with as any other chocolate. Its texture and mellow taste offer an infinite field of possibilities.

## SENSORY PROFILE



**MAJOR CHARACTERISTIC:** NUTS  
**MINOR NOTE:** ALMOND

The sweetness of the almonds and Amatika Blanche's nutty notes conjure up images of a calm summer river catching the light as it ripples.



### PACKAGING

3kg bag of fèves  
50g sample

Code: 43096  
Code: 43097

### 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).

\*calculated based on the date of manufacture

\*\*added sugar

## TEMPERING TEMPERATURES

T1 (105/115°F OR 40/45°C)	T2 (78/80°F OR 26/27°C)	T3 (82/84°F OR 28/29°C)
MELTING	SETTING	WORKING BY HAND

## APPLICATIONS AND PAIRINGS

AMATIKA BLANCHE 35%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	●	○

● Ideal use    ○ Recommended use



FRUIT

CHERRY

RHUBARB



SPICES

ANISEED

HOJICHA TEA



FLOWERS

VIOLET



PLANT-BASED

BLACK TRUFFLE

ROSEMARY

# Amatika 46%

Valrhona has created the first-ever plant-based couverture chocolate, combining the mellowness and smoothness of almonds with the aromatic power of single origin Madagascan cocoa. Its unmatched flavor and texture live up to the demands and creativity of pastry chefs and makers around the world.

## SENSORY PROFILE



### Single Origin Madagascar cocoa

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.



## PACKAGING

3 x 1kg slabs  
50g sample

Code: 28074  
Code: 31968

## COMPOSITION

Cocoa 46% min.                      Fat 43%                      Sugar\*\* 38%

## INGREDIENTS

Madagascan cocoa beans, sugar, cocoa butter, almond flour (16.1%), emulsifier (sunflower lecithin), natural vanilla extract.

## USE WITHIN\*

12 months

## STORING

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

\*calculated based on the date of manufacture

\*\*added sugar

## 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	WORKING BY HAND

## APPLICATIONS AND PAIRINGS

AMATIKA 46%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						

Ideal use    Recommended use

FLAVORS				NUTS	
	ORANGE BLOSSOM	GRAND MARNIER®	JASMINE		ALMOND PASTE
FRUIT					
	BANANA	LEMON ZEST	PEACH		

# Immaculada

Frédéric Bau

EXPERIMENTAL PASTRY CHEF  
VALRHONA



## PLANT-BASED AMATIKA 46% CRÉMEUX

20g	Potato starch
680g	Water
68g	Glucose DE60
<b>670g</b>	<b>AMATIKA 46%</b>
1438g	Total weight

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 a boil for 2/3 minutes. Gradually pour the hot mixture onto the melted couverture. Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator, preferably for 12 hours.

## AMATIKA BLANCHE 35% WHIPPED GANACHE

720g	Water
26g	Potato starch
11g	Flax fiber
<b>570g</b>	<b>AMATIKA BLANCHE 35%</b>
<b>120g</b>	<b>Cocoa butter</b>
710g	Coconut pulp
2157g	Total weight

Mix a small amount of water with the starch and flaxseed, and set aside. Heat the water to approximately 185°F (85°C), then add the water, starch and flaxseed mixture and bring to a boil for 1 to 2 minutes. Gradually pour the hot mixture over the partially melted couverture chocolate and cocoa butter. Immediately mix to make a perfect emulsion. Add the cold coconut purée and blend again. Leave to set in the refrigerator, preferably for 12 hours.

## PLANT-BASED COCONUT SPONGE

570g	Coconut pulp
270g	Sugar
110g	Grated coconut
9.5g	Potato protein isolate 95%
15g	Baking powder
310g	Mix of chickpea, rice and buckwheat flours
6g	Salt
1290.5g	Total weight

Mix together the coconut purée, sugar and grated coconut. Leave to hydrate for 15 minutes. Add the sifted dry ingredients. Store in the refrigerator before cooking or use straightaway.

## AMATIKA BLANCHE 35% COATING

18g	Sugar
0.6g	Carob gum
0.6g	Kappa carrageenan
260g	Water
<b>110g</b>	<b>AMATIKA BLANCHE 35%</b>
390g	Total weight

Mix together the sugar, carob gum and kappa. Add the mixture to the water and bring to a boil. Gradually pour this onto the couverture and start emulsifying with a spatula, before finishing off with an immersion blender. Immediately pour the emulsion onto a completely flat hot plate (heated to approx. 175°F or 80°C). Tilt the tray to one side and the other so the coating is level across the entire surface. Store in the refrigerator.

## COCONUT NECTAR

31g	Sugar
2.45g	Pro-Pannacotta Iota
320g	Coconut purée
353.45g	Total weight

Mix together the sugar and Iota. Sprinkle them onto the cold coconut purée. Blend until homogeneous. Heat to 185°F (85°C). Immediately pour into a tray. Store in the refrigerator.

## AMATIKA BLANCHE 35% SPRAY MIX

18g	Cocoa butter
<b>42g</b>	<b>AMATIKA BLANCHE 35%</b>
60g	Total weight

Melt the ingredients together. 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.

## 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 40x40cm 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.

# Abrikado

Baptiste Sirand

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA



## AMATIKA BLANCHE 35% MIX FOR SIPHONS

660g	Almond drink
45g	Sugar
4g	Pectin X58
<b>290g</b>	<b>AMATIKA BLANCHE 35%</b>
999g	Total weight

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. Leave the mixture to set in the refrigerator.

## AMATIKA BLANCHE 35% PLANT-BASED SORBET (SEE PAGE 14 FOR MORE INFORMATION) 2000g

### IOTA APRICOT CONFIT

45g	Sugar
2.5g	Pro-Pannacotta Iota
450g	100% Flavor Cot and Lido apricot purée
497.5g	Total weight

Mix the sugar and Iota, then sprinkle them onto the apricot purée at 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while. Set aside.

*Tip: You can use red berries or tropical fruit instead of apricot.*

### PINE NUT GRANOLA

25g	Chopped blanched almonds
40g	Tuscan pine nuts
70g	5-grain cereal
45g	Maple syrup
15g	Soft dried apricots
1g	Fleur de sel
1g	Tadoka vanilla
197g	Total weight

Mix together the almonds, pine nuts, cereals and maple syrup. Roast in the oven at 300°F (150°C) until golden brown. Add the apricots, fleur de sel and Tadoka. Set aside.

### EGG WHITE SUBSTITUTE

5g	Potato protein isolate 95%
10g	Gelcrem Cold
150g	Water for the gelatin
165g	Total weight

Mix the potato protein isolate powder with the cold Gelcrem. Add the water and mix until well combined, which may take a while. Leave it to rehydrate overnight. Whip until firm.

### PINE NUT SPONGE

45g	Extra fine blanched almond flour
165g	Egg white substitute
75g	Invert sugar
175g	Pastry flour
75g	Confectioner's sugar
5g	Baking powder
3g	Salt
85g	Olive oil
35g	Soy yogurt
35g	Tuscan pine nuts
698g	Total weight

Mix all the ingredients together except the pine nuts, but take care not to beat them. Spread the mixture into a tray and sprinkle with pine nuts.

### VANILLA-FLAVORED ROASTED APRICOTS

650g	Fresh apricot
to taste	Olive oil
to taste	Tadoka vanilla
650g	Total weight

Cut the apricots in half. Fry them in a frying pan coated with olive oil. Once they are cooked, grate some Tadoka onto the apricots. Set aside.

*Tip: Roast the apricots just before serving to give your dessert contrasting hot and cold sensations.*

### ASSEMBLY AND FINISHING

to taste **AMATIKA BLANCHE 35%** - Whole raw almonds - Tadoka vanilla - Melissa cress

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.**



# Rosaée

*Baptiste Sirand*  
**PASTRY CHEF INSTRUCTOR**  
 ÉCOLE VALRHONA

## ALMOND DRINK

840g Mineral water  
 150g Almond  
 790g Total weight

Soak the whole blanched almonds in cold water and leave to infuse for 24 hours at 40°F (4°C).  
 Mix and strain.

*You can also roast the almonds to add toasted notes to your almond drink.*

## AMATIKA PLANT-BASED ICE CREAM

445g Almond drink  
 25g Cold inulin  
 30g Sugar  
 30g Glucose powder DE33  
 15g Dextrose  
 15g Invert sugar  
 4g Gelcrem Hot  
 3g Combined stabilizer  
**135g AMATIKA 46%**  
 702g Total weight

Mix the almond drink and the inulin. Heat.  
 Once the temperature has reached 85°F (30°C), add the sugars (sugar, powdered glucose, dextrose and invert sugar).  
 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%).  
 At 140°F (60°C), slowly combine with the chocolate.  
 Immediately mix to make a perfect emulsion.  
 Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).  
 Set aside in a Pacojet bowl in the freezer.

## PLANT-BASED COFFEE INFUSION

345g Almond drink  
 35g Lomi coffee  
 380g Total weight

Heat the almond drink.  
 Add the ground coffee.  
 Leave it to infuse for 15 minutes. Strain.

## AMATIKA & COFFEE WHIPPED GANACHE

345g Plant-Based Coffee Infusion  
 6g Natur Emul  
**300g AMATIKA 46%**  
 651g Total weight

Bring the coffee infusion to a boil with the Natur Emul.  
 Slowly combine the hot mixture with the melted couverture chocolate.  
 Immediately mix to make a perfect emulsion.  
 Leave to set in the refrigerator, preferably for 12 hours.  
 Whisk until the texture is firm enough to use in a piping bag or with a spatula.

## RASPBERRY INSPIRATION PLANT-BASED CRÉMEUX

225g 100% Meeker raspberry purée  
 20g Glucose powder DE33  
 8g Hot inulin  
 20g Sugar  
 2g Pectin NH  
 2g Natur Emul  
**60g RASPBERRY INSPIRATION**  
 10g Deodorized coconut oil  
 15g Lemon juice  
 362g Total weight

Heat the raspberry purée, glucose and inulin to approx. 75/80°F (25/30°C), then add the mixed sugar to the pectin NH and Natur Emul.  
 Bring to a boil.  
 Slowly and in several stages, pour this mixture into the melted Raspberry Inspiration couverture chocolate and coconut oil.  
 Mix immediately with an electric mixer to get a perfect emulsion.  
 Add the lemon juice and blend again.  
 Leave to set in the refrigerator.

## RASPBERRY COOKING JUICE

910g Raspberry  
 75g Water  
 70g Sugar  
 25g Raspberry eau de vie  
 10g Lime juice  
 1090g Total weight

Place all ingredients in a vacuum bag.  
 Cook in a steam oven or in a pan of water at 185°F (85°C) for 45 minutes.  
 Drain while still hot and leave until completely cooled.

## RASPBERRY COOKING WATER JELLY

---

455g	Raspberry cooking juice	:	Heat the cooking juice.
4g	Agar-agar	:	Add the agar-agar and bring to a boil.
7g	Gelatin powder 220 Bloom	:	Add the rehydrated gelatin.
35g	Water for the gelatin	:	Pour out immediately.
501g	Total weight	:	

## PLANT-BASED COFFEE SHORTCRUST PASTRY

---

100g	Deodorized coconut oil	:	Melt the coconut oil and rub all the dry ingredients together except the espresso coffee.
130g	Almond flour	:	Add the coconut oil, followed by the espresso coffee.
130g	Brown sugar	:	Stop mixing as soon as the dough is homogeneous.
2.5g	Fleur de sel	:	Roll out between two sheets of parchment paper to your preferred depth.
115g	Rice flour	:	Leave to rest in the refrigerator for 12 hours.
2g	Instant coffee powder	:	
30g	Espresso coffee	:	
509.5g	Total weight	:	

## ASSEMBLY AND FINISHING

---

350g Raspberries  
As needed Instant coffee powder

### Preparation:

Make the almond drink for the ice cream and the coffee infusion. Make the ice cream, whipped ganache, Raspberry Inspiration crèmeux, cooking juice and jelly. Make the coffee shortcrust and spread it to a depth of 2mm between two guitar sheets.

Freeze it, then cut it into small flowers of two different sizes, as well as a larger flower laid flat on a micro-perforated silicone sheet. Place the small flowers in half-sphere molds to give them a curved shape. Bake the shortcrust pastries at 300°F (150°C) for 15 minutes. Set aside. Cut out the raspberry jelly using the same flower cutter you used for the largest coffee shortcrust pastry. Store at 40°F (4°C).

### Plating:

Process the ice cream in a Pacojet. Make the Amatika whipped ganache. Using a piping bag with a "PF10" petit-four 10mm nozzle, pipe 25g onto the left side of the plate, leaving some gaps in between. Using a piping bag with a 10mm plain nozzle, pipe 15g of Raspberry Inspiration crèmeux between the dabs of whipped ganache.

Cut the raspberries into slices and place 6 slices of raspberry between the piped arrangements of crèmeux.

Place 5 coffee shortcrust flowers on the dabs of whipped ganache and crèmeux. Place the largest shortcrust pastry in the middle of the plate. Use a slightly dampened thin spatula to place the raspberry jelly on the coffee shortcrust pastry, taking care to arrange the petals so they are at a slight angle (see photo).

*Tip*

As the raspberry jelly is very thin, remember to moisten your spatula to make it easier to handle and slide onto your plate.

# Turrón

*Paul Bricchon*

ASSISTANT PASTRY CHEF  
ÉCOLE VALRHONA



## AMATIKA BLANCHE 35% TURRON

<b>185g</b>	<b>55% dark chocolate pearls</b>
185g	Whole Piemont hazelnuts
185g	Raw Sicilian pistachios
125g	Soft cranberries
150g	Candied cubed orange
<b>2650g</b>	<b>AMATIKA BLANCHE 35%</b>
3480g	Total weight

Mix all the ingredients together except the Amatika Blanche couverture.

## ASSEMBLY AND FINISHING

Place 10g of the nut mixture in the textured part of a "Turrón" mold (ref. 11558).

Place 50g of the tempered white couverture chocolate in the mold.

Sprinkle 6g of the nut mixture over the white couverture chocolate in the part of the mold not coated with nuts so you end up with nuts across the entire bar.

Leave to set.

Turn out.

*Tip*

Use other nuts and candied fruit for other flavor combinations.



# Chunky Monkey

*Sandra Ornelas*  
**PASTRY CHEF INSTRUCTOR**  
 ÉCOLE VALRHONA

## BANANA-FLAVORED CARAMEL

79g Sugar  
 120g Banana purée  
 10g Yuzu purée  
 53g Glucose DE38/40  
 33g Deodorized coconut oil  
 295g Total weight

Use the sugar to make a dry caramel.  
 In another pan, warm the fruit purées and glucose.  
 Stop the caramel from cooking by adding in the the warm fruit purées.  
 Heat to 217°F (103°C).  
 Cool to 105°F (40°C) and emulsify it with the coconut oil until smooth and elastic.

## CRUNCHY PEANUT PRALINÉ

400g 70% Peanut Paste  
 98g AMATIKA 46%  
 20g Cocoa butter  
 27g Wafers  
 545g Total weight

Mix the peanut paste with the melted chocolate and cocoa butter.  
 Heat to at least 115°F (45°C).  
 Start to temper the chocolate at 75/79°F (25/26°C).  
 Then add the wafer broken into small pieces.

## WAFERS

80g Butter  
 80g Brown sugar  
 45g Water  
 1g Fine salt  
 80g Rice flour  
 5g Potato starch  
 291g Total weight

Melt the butter and mix it with the brown sugar and water.  
 Add the salt, sifted flour and potato starch.  
 Spread the mixture out in a thin layer using an angled spatula.  
 Cook at 375°F (190°C) until the mixture is golden-brown, then set aside in a dry place.

## ASSEMBLY AND FINISHING

As needed AMATIKA 46%  
 As needed Orange cocoa butter  
 As needed Yellow cocoa butter  
 As needed Salted & roasted peanuts

Use a sponge to help you partially cover the half-sphere molds with the orange and yellow cocoa butters warmed to 85°F (30°C).

Remove any excess and leave to set.

Mold the bonbons using the Amatika chocolate.

Turn them over to allow the chocolate to run down for a few moments, then smooth the surface.

Place the molds between 2 racks to allow the chocolate to drain downwards, then remove any excess before the chocolate has set. Leave to set.

Use a piping bag to fill the half-spheres with caramel (approx. 2g).

Immediately add half a salted peanut.

Leave until the caramel has set slightly, then finish filling the molds with the tempered peanut praliné (4g). Allow to set for

24 hours at 60°F (17°C) and a relative humidity of 60%.

To close off the bonbons, melt the half-spheres' edges using a heat gun. This will help the base to stick perfectly to the rest of the bonbon.

Finally, seal any gaps with tempered Amatika.

To make the lower part of the sweets smooth, apply a thin layer of tempered chocolate, then immediately cover them over with a sheet of confectionery dipping paper.

Use a thin spatula to get rid of any air bubbles.

Leave to set at 60°F (17°C) before turning out.

*Cooking the caramel at a precise temperature will give it the perfect consistency and texture.*

*Similarly, when you are filling the molds, the caramel must be no hotter than 85°F (30°C) so you don't melt the outer shell.*



# Plant-Based Essentials

## AMATIKA PLANT-BASED CRÉMEUX

10g Potato starch  
250g Water  
15g Glucose DE60

AMATIKA BLANCHE 35%	AMATIKA 46%
150g	150g

Mix the starch with 50g of water.  
Heat the water and glucose to 175°F (80°C), add the water and starch mixture and bring to a boil.  
Gradually pour the hot mixture onto the melted couverture.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Leave to set in the refrigerator, preferably for 12 hours.

## PLANT-BASED AMATIKA JELLY

600g Oat drink  
20g Sugar  
+ Pectin X58

AMATIKA BLANCHE 35%	AMATIKA 46%
260g	250g
+ 4g	+ 4g

Heat the oat drink to 105/115°F (40/45°C).  
Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.  
When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Pour out at 105/115°F (40/45°C).

*Important: This jelly cannot be frozen.  
If you want to use it at a later date, reheat it to 120°F (50°C).*

## AMATIKA PLANT-BASED WHIPPED GANACHE

500g Water  
15g Potato starch  
70g Glucose DE60

AMATIKA BLANCHE 35%	AMATIKA 46%
410g	350g

Mix a small amount of water with the starch and set aside.  
Heat the water to approximately 185°F (85°C), then add the water and starch mixture and bring to a boil.  
Gradually pour the hot mixture onto the partly melted couverture.  
Immediately mix to make a perfect emulsion.  
Leave to set in the refrigerator, preferably for 12 hours.  
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

## TRADITIONAL-STYLE PLANT-BASED MOUSSE

### LIQUID STARCH PLANT-BASED

5g Cornstarch  
10g Sugar  
150g Oat drink

Mix the starch and sugar together.  
Warm the oat drink and add the starch and sugar.  
Cook until it reaches 205°F (95°C). Sieve through a fine strainer and blend.

*Tip: Use a 14% oat drink.*

### EGG WHITE SUBSTITUTE

7g Potato protein isolate 95%  
15g Gelcrem Cold  
210g Water for the gelatin

Mix the potato protein isolate powder with the cold Gelcrem.  
Add the water and mix until well combined, which may take a while.  
Leave it to rehydrate overnight. Whip until firm.

### PLANT-BASED MOUSSE

150g Plant-based liquid starch  
30g Cold inulin  
10g Sugar  
230g Egg white substitute  
+ Cocoa butter

AMATIKA BLANCHE 35%	AMATIKA 46%
350g	330g
+ 40g	+ 35g

Gradually pour the hot liquid starch onto the couverture chocolate and the melted cocoa butter.  
Immediately mix to make a perfect emulsion.  
Mix together the inulin and sugar in the egg white substitute and beat them in a food processor.  
Check the temperature of the mousse (it should be 85/90°F or 30/32°C) and gently fold it into the whipped base you have made with the egg white substitute.  
Use immediately.

## PLANT-BASED GANACHE FOR FRAMES

Makes one 34 x 10cm frame

	AMATIKA BLANCHE 35%	AMATIKA 46%
Couverture	780g	897g
Oat drink	365g	475g
Dextrose	100g	-
Glucose DE60	90g	30g
Natur Emul	7g	5g
Deodorized coconut oil	110g	45g
<b>Total</b>	<b>1452g</b>	<b>1452g</b>

Heat and bring to a boil the oat drink, dextrose, glucose and Natur Emul. Leave to cool to 140/150°F (60/65°C), then pour half onto the chocolate and coconut oil. Blend, add the rest of the liquid and blend again extensively until completely emulsified. Pour the ganache at a temperature of 90/93°F (32/34°C) into a frame which you have attached to a guitar sheet covered with a fine layer of couverture. Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level. Turn out, coat with chocolate and cut into your chosen shape. Allow it to set completely if necessary, then coat.

## SORBET WITH AN OAT DRINK BASE

	AMATIKA BLANCHE 35%	AMATIKA 46%
Couverture	385g	400g
Oat drink	1268g	1270g
Cold inulin	71g	70g
Gelcrem Hot	11g	10g
Sugar	86g	82g
Glucose powder DE33	85g	80g
Invert sugar	43g	-
Dextrose	43g	80g
Combined stabilizer	9g	8g
<b>Total</b>	<b>2000g</b>	<b>2000g</b>

Mix the oat drink, inulin and Gelcrem. Heat. At 85°F (30°C), add the sugars (sugar, glucose powder and dextrose). 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%). At 140°F (60°C), gradually pour it onto the couverture chocolate and blend as soon as possible until the emulsion is flawless. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Leave to sit for at least 4 hours at 40°F (4°C). Mix using an immersion blender and churn while between 15/20°F (-6°C to -10°C). Freeze at -20°F (-30°C). Store in the freezer at 0°F (-18°C).

## PLANT-BASED AMATIKA SOFT GLAZE

250g Water  
50g Cocoa butter  
600g Absolu Cristal neutral glaze

AMATIKA BLANCHE 35%	AMATIKA 46%
400g	400g

Heat the water. Gradually combine this with the couverture and melted cocoa butter. Mix using an immersion blender to form a perfect emulsion. Bring the Absolu Cristal glaze to a boil and add it in, then blend again with an immersion blender. Leave to set in the refrigerator for 24 hours before use. Gradually reheat the glaze, and blend it to remove as many air bubbles as possible. Use at 85/90°F (30/32°C).

# Classic Essentials

## AMATIKA NAMELAKA

200g Whole milk  
4g Heavy cream 36%  
+ Gelatin powder

AMATIKA BLANCHE 35%	AMATIKA 46%
260g	280g
+ 4g	+ 4g

Bring the milk to a boil and add the rehydrated gelatin.  
Slowly combine with the partially melted chocolate to make an emulsion using a spatula.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Add the cold heavy cream and mix again using an immersion blender.  
Leave to set in the refrigerator.

## AMATIKA JELLY

600g Whole milk  
20g Sugar  
+ Pectin X58

AMATIKA BLANCHE 35%	AMATIKA 46%
180g	160g
+ 4g	+ 4g

Heat the milk to 105/115°F (40/45°C).  
Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.  
When the pectin milk is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Pour out at 115/120°F (45/50°C).

*Important: This jelly cannot be frozen.  
If you plan to use it at a later date, heat it to 120°F (50°C), then pour it out and leave it to set.*

## AMATIKA INTENSE WHIPPED GANACHE

### LIQUID STARCH

1080g Whole milk  
30g Potato starch

Mix together a small portion of the cold milk with the potato starch and set aside.  
Heat the rest of the milk to between 185°F (85°C) and 195°F (90°C).  
Pour part of the hot milk over the milk-starch mixture.  
Put everything back in the cooking appliance and bring to a boil.

### INTENSE WHIPPED GANACHE

1000g Liquid starch  
400g Heavy cream 36%  
+ Gelatin powder

AMATIKA BLANCHE 35%	AMATIKA 46%
650g	600g
+ 8g	+ 6g

Weigh out the amount of hot liquid starch required for the recipe and add the rehydrated gelatin.  
Slowly combine with the partially melted chocolate to make an emulsion using a spatula.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Add the cold heavy cream. Mix again.  
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).  
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

## INTENSE AMATIKA GANACHE FOR DESSERTS & TARTS

300g Whole milk  
200g Heavy cream 36%  
16g Sugar  
4g Pectin X58  
+ Cocoa butter

AMATIKA BLANCHE 35%	AMATIKA 46%
570g	570g
+ 40g	+ 60g

Heat the milk and cream to 105/115°F (40/45°C).  
Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.  
When the pectin base is hot, emulsify it with a spatula by gradually combining it with the cocoa butter and partially melted chocolate.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Pour out at 105/115°F (40/45°C).

For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).  
For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).  
The small amount of sugar in the recipe is required to disperse the pectin.

## INTENSE AMATIKA CRÈMEUX



### EGG-BASED CRÈME ANGLAISE

630g Whole milk  
270g Heavy cream 36%  
180g Whole eggs  
18g Sugar

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.  
Heat the mixture to 183°F (84°C) and mix with an immersion blender until it is homogeneous.  
Use immediately or cool down quickly and store in the refrigerator.

### INTENSE CRÈMEUX

1000g Egg-based crème anglaise  
+ Gelatin powder

Weigh out the amount of hot crème anglaise needed for the recipe, then add the rehydrated gelatin.  
Slowly combine with the partially melted chocolate to make an emulsion using a spatula.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

AMATIKA BLANCHE 35%	AMATIKA 46%
610g	610g
+ 6g	+ 8.5g

## INTENSE AMATIKA CRÈME ANGLAISE MOUSSE



### EGG-BASED CRÈME ANGLAISE

385g Whole milk  
80g Glucose DE60  
80g Egg yolks

Bring the milk and glucose DE60 to a boil and combine it with the egg yolks.  
Heat to 185°F (84°C).  
Use immediately or cool down quickly and store in the refrigerator.

### INTENSE CRÈME ANGLAISE MOUSSE

500g Egg-based crème anglaise  
850g Heavy cream 36%

Weigh out the amount of hot crème anglaise required for the recipe.  
Slowly combine with the partially melted chocolate to make an emulsion using a spatula.  
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.  
Check the temperature (95/99°F or 35/37°C) and gradually fold in the airy whipped cream using a spatula.  
Use immediately and freeze.

AMATIKA BLANCHE 35%	AMATIKA 46%
620g	620g

 Reasonable Indulgence recipe

  
**VALRHONA**  
Let's imagine the best of chocolate®