



Amatika Blanche 35%

Amatika Blanche is the first plant-based white couverture Valrhona

HISTORY

Amatika Blanche 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 and lactose-free alternative.

THE PROCESS

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.



Rémi Poisson

**PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA**

“ *Amatika Blanche's sweet almond notes and light color are the key to beautiful classic pastry creations, both plant-based and lactose-free. Amatika Blanche is also ideal for adding flavor to many basic recipes.* ”

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

Code: 43096

50g sample

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

APPLICATIONS

AMATIKA
BLANCHE 35%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &
GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



 Ideal use  Recommended use

PAIRINGS



CHERRY



RHUBARB



ANISEED



HOJICHA TEA



VIOLET



BLACK
TRUFFLE



ROSEMARY



**AMATIKA BLANCHE 35%
IS THE FIRST VEGAN
GRAND CRU VALRHONA.**

Amatika Blanche 35%'s vegan certification guarantees that it is free from animal-based products, both in terms of ingredients and the various processes that go into making it.



Turrón



Paul Bricchon
ASSISTANT PASTRY CHEF
 ÉCOLE VALRHONA

AMATIKA BLANCHE 35% TURRON

185 g	55% dark chocolate pearls
185 g	Whole Piemont hazelnuts
185 g	Raw Sicilian pistachios
125 g	Soft cranberries
150 g	Candied cubed orange
2650 g	AMATIKA BLANCHE 35%
3480 g	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.