



# Amatika 46%

*Amatika is the first plant-based couverture Valrhona*

## HISTORY

With the birth of Amatika 46%, Valrhona has marked a milestone in the history of decadence by creating the first plant-based couverture, with single Madagascar origin. As the result of passionate teamwork between sourcing teams, cacao producers, innovation and sensory experts and L'École Valrhona's pastry chefs, **Amatika 46%** brings a singular sensory profile to contemporary plant-based pastry-making, much like one might experience when tasting a milk chocolate and the typicity of the pure Madagascar cocoa that goes into it.

## PROCESS

**Amatika 46%** combines the sweetness and creaminess of almond with the aromatic potency of Madagascar cacao. Unparalleled taste and texture to meet the needs and creativity of pastry chefs and artisans the world over. An outstanding plant-based ingredient, **Amatika** makes vegan pastry-making easy, delicious, accessible and ethical, offering you a vast range of potential flavors and textures and a great way to unleash your creativity.



*Rémi Poisson*

**PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA**

*“Amatika brings a new plant-based alternative to the world of milk chocolate. The advantage is that it can be used like a non-vegan chocolate as well. Whether for vegan uses or not, the notes of roasted almond will add an extra touch of indulgence to any creation.”*

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **COCOA**  
MINOR NOTE: **CEREAL**  
UNIQUE NOTE: **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 Malagasy garden.



### PACKAGING

3 x 1kg Blocks

Code : 28074

### COMPOSITION

Cocoa min. 46%

Fat 43%

Sugar\*\* 39%

### INGREDIENTS

Sugar, cocoa butter, Madagascar cocoa nibs, 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

## APPLICATIONS

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

● Ideal application    ○ Recommended application

## PAIRINGS



GRAND MARNIER



LEMON ZEST



PEACH



ALMONDS PASTE



ORANGE BLOSSOM



BANANA



JASMINE

**AMATIKA 46% EAMATIKA IS THE FIRST VEGAN GRAND CRU VALRHONA**



Amatika 46%'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.



# Sans pour cent



*Frédéric Ban*  
**PASTRY EXPLORER**  
 VALRHONA

## DRÔME PROVENÇALE ALMOND WATER

**1000 g Mineral water**  
**200 g Raw almonds**  
**2 g Xanthan**  
**1202 g Total weight**

: Rinse the almonds in water then add them to the blender with the water and xanthan.  
 : Blend for 2 minutes at high speed. Strain and press as much as possible through a cotton muslin.  
 : Bring to a boil and then quickly cool the mixture.  
 : Store the pressed almonds in the refrigerator or freezer for relevant recipes.

## CRUNCHY ALMOND AND COCOA DOUGH

**125 g Raw almonds flour**  
**90 g Sugar**  
**250 g Whole spelt flour**  
**20 g Cocoa powder**  
**6 g Bicarbonate of soda**  
**40 g Almonds or hazelnuts oil**  
**150 g Water or almonds water**  
**4 g Fleur de sel**  
**685 g Total weight**

: Knead the ingredients together without allowing the dough to rise.  
 : Leave to rest overnight before knocking it back.  
 : 28/30g per tartlet.

## CREAMED ALMONDS WITH MADAGASCAN VANILLA

**90 g Almonds water**  
**4 g Potatoes starch**  
**300 g Pressed almonds**  
**100 g Sugar**  
**4 g Potatoes starch**  
**1/2 Vanilla bean**  
**498 g Total weight**

: Scrape the 1/2 vanilla bean, then mix the seeds in the almond water with sugar and 4g of starch.  
 : Bring to a boil.  
 : Keep the beans to be infused in other recipes, after which they can be washed and dried to make vanilla sugar you can use for making sweet pastries.  
 : Add the pressed almonds and the remaining 4g of starch.  
 : Store in the refrigerator before baking 20g per tartlet.

## AMATIKA 46% CRÉMEUX

**375 g AMATIKA 46%**  
**625 g Almonds water**  
**3 g Gelling agent**  
**1003 g Total weight**

: Mix the gelling agent and almond water together while cold. Get rid of any lumps. Bring to a boil, stirring all the while. Pour in 1/3 of the chocolate and start forming an emulsion.  
 : Finish by progressively adding the remaining hot liquid to obtain a smooth, shiny and elastic mixture.  
 : Pour out into a tin, cover with plastic wrap and leave to set in the refrigerator overnight.

## HIBISCUS PIECES

**200 g Water**  
**25 g Sugar**  
**3 g Dried hibiscus flowers**  
**2 g Agar-agar**  
**230 g Total weight**

: Mix all the ingredients together and bring to a boil.  
 : Cover with lid and leave to infuse for 5/6 minutes, then strain and pour out to a thickness of approximately 2cm.  
 : Leave out to set before storing in the refrigerator.

## ASSEMBLY AND FINISHING

### QS Absolu Cristal Neutral Glaze

Beat approximately 400g of the Amatika crèmeux to the consistency of a whipped ganache.

On circles that are slightly smaller than the tartlet, randomly pipe small balls of different sizes that are all touching.

Flatten slightly and freeze.

Use a spray gun to coat with Absolu Cristal Neutral Glaze and 10% water mix.

Store in the freezer.

Place the dough in the tartlet molds and bake at 300/310°F (150/155°C) for approximately 25/30 minutes.

Use a 8mm nozzle to pipe out the creamed almonds onto silicon sheets with a slightly smaller diameter than the tartlet.

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

Once cooled, coat the tartlets with melted Amatika and add in the creamed almond disks while the chocolate is still liquid.

Garnish 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 pieces.

Finish off by adding a thin chocolate leaf.

