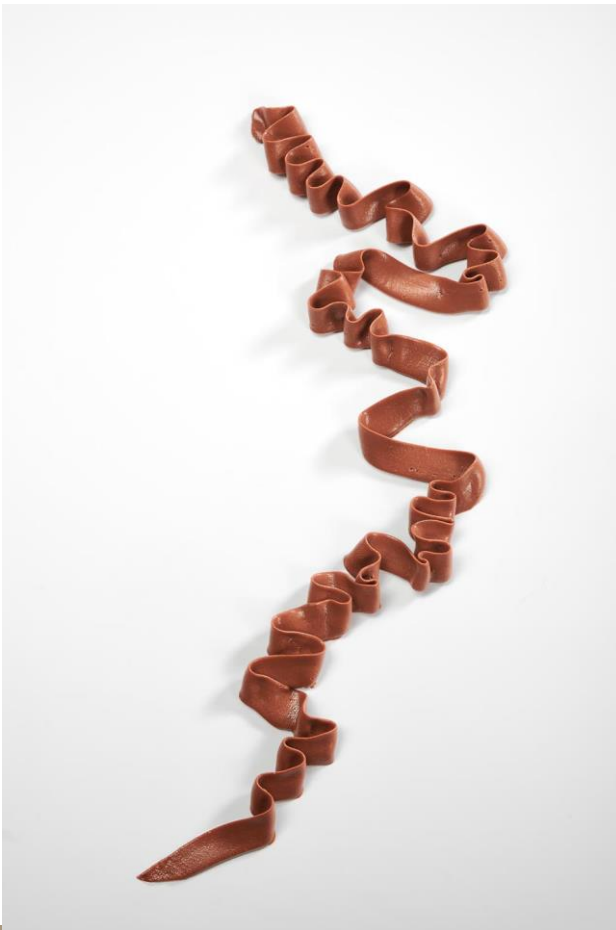


## NATUR EMUL Recipes

An original École Valrhona recipe



### Vegan Guanaja Chocolate Crémeux

- 530 g** Oat milk
- 70 g** SOSA Gelatin Powder DE 33
- 10 g** SOSA Natur Emul
- 315 g** GUANAJA 70% COUVERTURE
- 80 g** Coconut oil

Warm the milk and gradually whisk in the pre-mixed glucose powder and Natur Emul emulsifier.

Bring all these ingredients to the boil together. Gradually combine the liquid with the chocolate and coconut oil, and mix until an emulsion starts to form.

Use an immersion blender to finish off the emulsion so it takes on an attractive creamy texture.

Leave to set in the refrigerator.