

# LUKER Chocolate®



Approx. Diameter .625"

## NEW! Plant-based 43% Oat M!lk Chocolate Drops

PRODUCT CODE: LUK PB203-1K

This smooth and creamy plant-based chocolate has a sweet aroma, medium cocoa notes, and low bitterness, with a subtle cereal-like flavor and hints of caramel.

The exquisite flavor of Colombian Fino de Aroma Chocolate combines with the natural benefits of real oats to create this unique recipe.

This great tasting couverture is ideal for confectionery, bakery, and ice cream products while also being the perfect inclusion in vegan cookies, cupcakes, and muffins.

### Features:

- All Natural
- Clean Label
- Vegetarian & Vegan
- Non-dairy
- Gluten Free
- GMO Free
- Kosher

### Packaging:

- 22lb box (1k drops/lb)

## Chef-developed, Vegan Recipes [View Full Recipes on the Next Page](#)



MOUSSE



CAKE & BUTTERCREAM



GANACHE



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# Recipes Using Luker Oat M!lk Chocolate:



Vegan Buttercream Pictured

## Vegan Chocolate Ganache

### Ingredients:

90g **43% Luker Oat M!lk Chocolate**  
60g Plant-based Creamer (we used oat milk creamer)  
10g Invert Sugar

### Instructions:

1. Melt chocolate over double boiler to 95°F (35°C)
2. In small sauce pot, scald plant-based creamer and invert sugar to 167°F (75°C).
3. Cool slightly to 149°F (65°C). Stir into melted chocolate.

## Vegan Chocolate Mousse

### Ingredients:

120g **43% Luker Oat M!lk Chocolate**  
40g Maple or Agave Syrup  
2g **Vanilla Extract** (60000)  
40g Plant-based Creamer (we used oat milk creamer)  
100g Aquafaba (unsalted)

### Instructions:

1. In a bowl over a double boiler, combine chocolate, syrup, vanilla extract, and plant-based creamer.
2. Melt to combine. Stir well. Remove from heat. Cool to 95°F (35°C)
3. In the bowl of a stand mixer with whip attachment, whip Aquafaba for 8-10 minutes until stiff peaks form.
4. Gently fold in 10% of aquafaba meringue into chocolate mixture.
5. Add the remaining 90% of aquafaba meringue and fold from the outside of bowl to the inside until completely combined with chocolate mixture.
6. Chill to set or fill glasses and/or mold then freeze to set.

Note: Aquafaba used is the strained liquid from chick peas, canned or fresh.

## Vegan Chocolate Cake & Buttercream

### VEGAN CHOCOLATE CAKE

#### Wet Ingredients:

150 g Very Ripe Bananas  
62 g Unsweetened Applesauce or Plant-based Yogurt  
8 g **Dreidoppel Vanilla Bourbon Paste** (DRE 21804 5)  
7 g **Dreidoppel Espresso Paste** (DRE 26704 3)  
32 g Almond Butter, Peanut Butter, Cashew Butter or Your Favorite Nut Butter  
230 g Maple Syrup  
96 g Brown Sugar  
300 ml Oat Milk, Almond Milk, or Other Plant-based Milk

#### Dry Ingredients:

160 g Bob's Red Mill Gluten Free Flour or Baking Flour  
280 g Fine Almond flour  
96 g **Luker Cocoa Powder** (LUK CP1)  
6.4 g Baking Powder  
9.4 g Baking Soda  
2 g Sea Salt

#### Instructions:

1. Preheat oven to 350F.
2. Place all wet ingredients in food processor to combine until bananas are pureed. Set aside.
3. Combine dry ingredients and sift together in a large bowl.
4. Make a well in the center and pour in the wet ingredients. Mix until all ingredients are combined.
5. Spray two 8" pans with oil spray and place parchment pan liner on the bottom. Divide the batter evenly between the two pans. Alternatively, you can pour batter into cupcake liners in a muffin tin.
6. Bake 30 - 40 minutes for cake rounds or 15 - 20 minutes for cupcakes. Cake is done when toothpick inserted into center comes out without crumbs, you may see a little brown color which is okay. The edges will be dry and slightly pull away from the pan. Do not overbake.
7. Allow to cool on a cooling rack for 15 minutes before removing from cake pan.

### VEGAN CHOCOLATE BUTTERCREAM

#### Ingredients:

250 g **43% Luker Oat M!lk Chocolate** (melted and cooled)  
227 g Miyoko's Creamery European Style Vegan Butter (unsalted, room temperature)  
300 g Powdered Sugar (sifted)  
58 g Coconut Cream \*Not Coconut Milk (unsweetened)  
5 gr **Dreidoppel Vanilla Bourbon Paste** (DRE 21804 5)

#### Instructions:

1. Whip vegan butter and powdered sugar until fluffy
2. Add coconut cream and vanilla. Continue to whip.
3. Add melted and cooled Oat M!lk chocolate and whip until fluffy. Use as desired.