







Ganache

Ingredients for 1 litre preparation:

CHOCOLATE	
66% COCOA	750 g
LIGHT CREAM	580 ml

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Chocolate	750 g	Place in cold bowl		2,000 rpm pulse	4 to 5 Pulse	Closed	
2	Light cream at 85°C	580 ml	Pour in	 55°C	OIOI intermittent speed	15 min	Closed	Possibility of adding light cream heated to 85°C
3			Make creamier if necessary		1,000 rpm	30 sec		Taste and adjust seasoning
4			Pour into mould					



CHEF'S TIP

The higher the cocoa butter content in the chocolate, the firmer the ganache will be.