

GANACHE (USING BAKELS CHOCKEX SUPREME)

INGREDIENTS

Group 1

Ingredient

Chockex Supreme

Fresh or Imitation Cream

KG

1.000

0.600

Total Weight: 1.600

METHOD

1. Melt the CHOCKEX SUPREME in a bain-marie to about 44°C.
2. Boil the cream and pour this immediately into the chocolate.
3. Stir well together and place in a cool position for 24 hours.

Notes: The percentage of CHOCKEX SUPREME to cream can be increased or decreased to obtain the consistency required.

If the GANACHE shows signs of separation during mixing, this can be rectified by the addition of a small amount of melted CHOCKEX SUPREME or alternatively place a bowl of hot water under your mixing bowl.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Ganache