



# DARK GANACHE BROWNIE ICING



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Variable creative possibilities
- Creamy consistency



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easy

## INGREDIENTS FOR 650 G

**100 g** QimiQ Classic

**50 g** Glucose

**250 g** Dark chocolate (40-60 % cocoa)

**250 g** Cream 36 % fat

## METHOD

1. Place the QimiQ Classic with the glucose in a pan and heat up to 32° C.
2. Melt the chocolate to 45° C. Add to the QimiQ mixture and blend smooth.
3. Allow to crystalize overnight.