



# CHOCOLATE GANACHE FOR COCONUT TRES LECHE



## QimiQ BENEFITS

- Deep freeze stable
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 632 G

**350 g** QimiQ Classic, unchilled

**226 g** Carma Chocolate Venezuela, 70%

**56 g** Glucose

## METHOD

1. In a double boiler or microwave melt chocolate. Add glucose, whisk smooth and reserve warm.
2. Whisk QimiQ Classic smooth, add chocolate glucose mixture and mix well.