



# DARK CHOCOLATE GANACHE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 2 LB [APPROX.]

**445 g** QimiQ Classic

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

**90 ml** Milk

**130 g** Glucose

## METHOD

1. Melt all the ingredients in a saucepan (at approx. 50° C). and blend smooth.
2. Allow to rest at room temperature overnight.