



WHITE 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.]

300 g QimiQ Classic

670 g White chocolate

30 g Glucose

METHOD

1. Place all the ingredients in a saucepan and heat until completely melted (approx. 240° C). Blend smooth with a stick blender.
2. Allow to rest at room temperature overnight.