



DARK GANACHE BROWNIE ICING



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Variable creative possibilities
- Creamy consistency



15



easy

INGREDIENTS FOR 650 G

100 g QimiQ Classic

50 g Glucose

250 g Dark chocolate (40-60 % cocoa)

250 g Heavy cream 36 % fat

METHOD

1. Place the QimiQ Classic with the glucose in a pan and heat up to 90° F.
2. Melt the chocolate to 110° F. Add to the QimiQ mixture and blend with a burr mixer until smooth.
3. Allow to crystalize overnight.