



CHOCOLATE GANACHE FOR COCONUT TRES LECHE



QimiQ BENEFITS

- Freezer stable
- Quick and simple preparation



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easy

INGREDIENTS FOR 632 G

350 g QimiQ Classic, room temperature

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.