

## DARK CHOCOLATE GANACHE



## **QimiQ BENEFITS**

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





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## **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 pan (at approx. 50° C). and blend smooth with a stick blender.
- 2. Allow to rest at room temperature overnight.