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Soft Ganache



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INGREDIENTS:

Heavy Cream 500ml

Dark Chocolate (77% Ecuador) 575g.

Butter (unsalted) 160g.

Trimoline 50g.

Glucose 50g.

METHOD:

1. Combine heavy cream, trimoline, and glucose and bring up to a quick scald.
2. Pour into mixing bowl, and whisk in chocolate that has been cut into ¼” pieces, whisk to emulsify.
3. While whisking, seed in ¼” cubed butter.
4. Continue whisking until all contents are emulsified.

Featured in this Recipe



77% DARK BLENDED MORCEAUX



BUTTER