

CHOCOLATE GANACHES

Fruit puree	% sugar	°Brix	PH	GANACHES	Fruit puree in g	Dairy butter in g	Invert sugar in g	Atomised glucose in g	Sorbitol powder in g	Dark couverture 55% in g	Total weight in g
Red berries purees				GANACHES red berries							
Blackcurrant 100%	-	14	2.8 +/-0.5	Ganache Blackcurrant 100%	260	120	20	30	50	520	1 000
Raspberry 100%	-	10	3.0 +/-0.5	Ganache Raspberry 100%	260	120	20	30	50	520	1 000
Raspberry 100%		10	3.0 +/-0.5	Ganache Raspberry 100%	260	120	20	30	50	520	1 000
Citruses purees				GANACHES citruses							
Bergamot 100%	-	9	2.5 +/-0.5	Ganache Bergamot 100%	230	140	20	35	50	525	1 000
Lemon 100%	-	8	2.2 +/-0.5	Ganache Lemon 100%	230	140	20	35	50	525	1 000
Lime 100%	-	9	2.3 +/-0.5	Ganache Lime 100%	230	140	20	35	50	525	1 000
Kalamansi 100%	-	8	2.3 +/-0.5	Ganache Kalamansi 100%	230	140	20	35	50	525	1 000
Konatsu 100%	-	11	2.5 +/-0.5	Ganache Konatsu 100%	230	140	20	35	50	525	1 000
Sudachi 100%	-	7	2.0 +/-0.5	Ganache Sudachi 100%	230	140	20	35	50	525	1 000
Yuzu 100%	-	8	2.5 +/-0.5	Ganache Yuzu 100%	230	140	20	35	50	525	1 000



OUR AMBASSADORS' TIPS FOR A PERFECTLY EMULSIFIED GANACHE:

It is important to mix the ganache for at least 3 to 4 minutes. This shearing time allows for the best possible emulsion and guarantees a smooth and creamy texture.