

RECIPE BY FRÉDÉRIC HAWECKER

Origins 70% Framed Ganache

Recipe in 1 step

1 Origins 70% Ganache

UHT 35% fat cream	425g	31.8 %	Classic ganache method.
Sorbitol powder	70g	5.2 %	
Glucose syrup DE60	61g	4.5 %	
Inverted sugar	52g	3.8 %	
Dairy butter	52g	3.8 %	
Pures Plantations dark chocolate 70%	676g	50.5 %	
Total	1336g	100%	