



RECIPE BY FRÉDÉRIC HAWECKER

Coffee Ganache

Recipe in 1 step



1 Coffee ganache

| | | |
|-----------------------------|-------|--------|
| UHT cream 35% | 363g | 36.1 % |
| Spray-dried glucose | 45g | 4.4 % |
| Sorbitol powder | 68g | 6.7 % |
| Dark chocolate TEMPO 56% | 378g | 37.6 % |
| COCOA BUTTER | 64g | 6.3 % |
| Soluble coffee | 50g | 4.9 % |
| Invert sugar | 29g | 2.8 % |
| Dairy butter | 8g | 0.7 % |
| Total | 1005g | 100% |