



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%