



RECIPE BY FRÉDÉRIC HAWECKER

Vegan Ganache

Recipe in 1 step



1

Vegan Ganache 62%

Water	330g	24.5 %	Heat the water and sugars to 65°C.
Dark chocolate TANNEA 62%	680g	50.5 %	Pour over the couverture, emulsify and add the oil in a stream.
Grape seed oil	145g	10.7 %	Let crystallize.
Sorbitol powder	65g	4.8 %	Carve out with the guitar and coat.
Invert sugar	60g	4.4 %	
Glucose syrup DE60	65g	4.8 %	
Total	1345g	100%	