

# THE FUNDAMENTALS



## WHIPPED GANACHE

### METHOD

1. Heat cream, invert sugar and glucose to 85°C/185°F.
2. Pour hot liquid over chocolate. Let stand for 3 min.
3. Create an emulsion with an immersion blender.
4. Add cold cream with immersion blender running.
5. Chill overnight.
6. Whisk to a pipeable consistency.

PRODUCT NAME	CHOCOLATE	GLUCOSE	INVERT SUGAR	CREAM	COLD CREAM	TOTAL
<b>72 % COUCHER DU SOLEIL</b> FLUIDITY ●●●●○	118 g	12.5 g	12.5 g	120 g	250 g	513 g
<b>64% L'ÉTOILE DU NORD</b> FLUIDITY ●●●○○	115 g	12.5 g	12.5 g	115 g	250 g	505 g
<b>61% LEVER DU SOLEIL</b> FLUIDITY ●●●●○	125 g	12.5 g	12.5 g	110 g	245 g	505 g
<b>55% LA NUIT NOIRE</b> FLUIDITY ●●○○○	145 g	12.5 g	12.5 g	110 g	245 g	525 g
<b>41% ÉCLIPSE DU SOLEIL</b> FLUIDITY ●●●●○	155 g	12.5 g	12.5 g	110 g	245 g	535 g
<b>38% SOLEIL D'OR</b> FLUIDITY ●●●●○	175 g	12.5 g	12.5 g	110 g	245 g	555 g
<b>35% SOIE BLANCHE</b> FLUIDITY ●●●●●	175 g	12.5 g	12.5 g	110 g	245 g	555 g
<b>31% CRÈME FRANÇAISE</b> FLUIDITY ●●●●○	175 g	12.5 g	12.5 g	110 g	250 g	560 g