



Easy 2 Step Chocolate Ganaché



Rich's Indulgent Chocolate Ganache

Our smooth and creamy, easy to make, two step Chocolate Ganache, is perfect for indulgent deserts, tempting tarts, delicious cake frostings and fabulous fillings.



Supplied Frozen



Suitable for vegetarians



GMO Free



HVO Free



Ambient when whipped



Freeze thaw stable when whipped

Step 1

50/50 ratio:

Bettercreme - 500g or WTB - 500g

Dark Chocolate Chunks - 500g

- Receive Product and store frozen.
- To use, thaw under refrigeration 2° to 7° C for 24 to 48 hours.
- Shake product before using.
- Pour 500g of Bettercreme or WTB into a microwaveable bowl.
- Add 500g of Dark Chocolate chunks.

Step 2

- Microwave, stirring regularly until all the chocolate has melted and a smooth consistency is achieved
- Place into piping bag and use.
- Bettercreme product can be kept ambient for up to 14 Days
- WTB product can be kept chilled for up to 3 Days
Make up large batch, pour or spoon out required amount, re-heat and use again.

See reverse for some fabulous recipe ideas and suggested uses.

For further information please visit:

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