



The Perfect Ganaché

This simple step-by-step guide has been designed to offer your bakery new and exciting cake, cupcake and tart base ideas, using our easy to make, 2 step chocolate ganaché.

Creative ideas will drive NPD and new offerings allowing greater flexibility. Our simple to make Ganaché offers decadent product, enabling you to completely re-invent your traditional baked product into delicious masterpieces.

To find out more about the Rich's® Toppings & Icings range, please visit our website: www.richuk.com

Chocolate Ganache

500g dark or white chocolate (chopped)
500g Rich's® Bettercreme or WTB

Place liquid product and chocolate pieces into a microwaveable bowl and heat on high for 30-60 seconds. Stir and repeat until a smooth consistency is reached. Cool to room temperature before using.

Shelf Life: 14 Days Bettercreme, 3 days WTB

Different ratios of Bettercreme to Chocolate, as well as different cocoa levels within the chocolate will give different results:

30% Bettercreme / 70% Chocolate

For use anywhere a hard firm chocolate is required

50% Bettercreme / 50% Chocolate

To coat & set eg : choux, éclair topping

70% Bettercreme / 30% Chocolate

Where a gooey consistency is required eg: centred products or sticky choc covered products



TIP

Add a white chocolate ganache layer to give an extra burst of flavour!

Recipe ideas and suggested uses...

Chocolate Ganache Cupcake



Take a baked vanilla cupcake, use a star nozzle to pipe a 50/50 ratio ganache rosette on top. Finish by adding any desired inclusions.

Chocolate Ganache Tart



Spread Salted Caramel evenly over the base of the pastry case. Prepare a 50/50 ratio ganache and pour on top of the salted caramel until the pastry case is full. Chill for 2 hours.

Chocolate Eclairs



Prepare a 50/50 ratio ganache and spread on top of a pre-prepared Choux pastry or Eclair and fill with WTB. Chill for 2 hours.

Chocolate Doughnuts



Prepare a 50/50 ratio ganache and spread over the entire to of a pre-baked doughnut, refrigerate for 5 minutes and decorate by adding any desired inclusions.

Chocolate Mousse Cake



Make a dark chocolate mousse, by taking a ratio of 2:1 pre-whipped, WTB and dark chocolate ganache. Pipe onto a base of a sponge with a fruit layer and finish with dark chocolate ganache. Decorate as desired.

Chocolate Potted Dessert



Make a dark chocolate mousse, by taking a ratio of 2:1 pre-whipped, WTB and dark chocolate ganache. Pipe alternative layers of chocolate mousse, plain WTB, sponge or brownie pieces and neat ganache. Decorate and flavour as desired.