

Coconut Milk Ganache

Ingredients

66.7%	667 g	Bittersweet chocolate, 70% cocoa mass (Revere 70)
27.7%	277 g	coconut cream (20% fat)
5.6%	56 g	coconut oil
as needed		tempered chocolate for enrobing
as needed		coconut chips for garnish

Directions

1. Bring coconut cream and coconut oil to a boil, pour over chocolate.
2. Allow to melt then whisk or use immersion blender to combine & emulsify.
3. Allow to cool to pipeable consistency, stirring frequently.
4. Pipe into domes; allow to set fully.
5. Enrobe in dark chocolate and top with coconut chip if desired.



Blommer
— CHOCOLATE COMPANY —