



BLOMMER CHOCOLATE COMPANY

GANACHE

Ganache is an emulsion of chocolate with liquid, traditionally cream. It may include additional ingredients which provide additional functionality such as mouthfeel (butter), shelf life (corn syrup, glucose, etc.), or flavorings.

Ganache is traditionally made by bringing cream with any sugar ingredients (corn syrup, etc.) to a boil, pouring it over finely chopped chocolate, and then emulsifying the mixture with a whisk or immersion blender, being careful not to incorporate air. It can also be made by warming cream and mixing the cream with melted, tempered chocolate. The ganache made from tempered chocolate will set more quickly than the boiled cream method.

By varying the ratio of chocolate to liquid, one can create a ganache that is firmer or softer, depending on the application. Applications for ganache range from sauce (softer) to hand rolled truffles (firmer). The perfect ratio will depend upon the chocolate you are using and the desired end texture for your application.

Suggested starting ratios for ganache with heavy cream:

TYPE OF GANACHE	TYPE OF CHOCOLATE	CREAM TO CHOCOLATE RATIO
Soft ganache	Dark	1:1
(sauce, cake coating, moulded truffles)	Milk & White	1:1.5
Firm Ganache	Dark	1:2
(hand rolled truffles)	Milk & White	1:2.5

Compound coatings can be used to create ganache as well. One will need to experiment in order to determine exact ratios of coating to cream for the desired application, as it will differ based upon the coating being used. Generally speaking, the compound-based ganache will require less cream. The texture of the final ganache once set may also be stickier than one expects from chocolate-based ganache. For this reason, if one desires to create a less brittle coating for a cake than straight compound coating, a mixture of soybean oil with the coating is suggested as an alternative to a poured ganache.

Blommer

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