



/ Home / Recipes & Pairings / Dessert Recipes / Chocolate Ganache for Coating

## Chocolate Ganache for Coating



Provided by: K+M: Thomas Keller + Armando Manni

### INGREDIENTS:

Heavy Cream 500ml

K+M Dark Chocolate (77% Ecuador) 600g.

Butter (unsalted) 160g.

Trimoline 40g.

Glucose 40g.

### METHOD:

1. Combine heavy cream, trimoline, and glucose and bring up to a quick scald.
2. Pour into mixing bowl, and whisk in chocolate that has been cut into  $\frac{1}{4}$ " pieces, whisk to emulsify.
3. While whisking, seed in  $\frac{1}{4}$ " cubed butter.
4. Continue whisking until all contents are emulsified.

## Featured in this Recipe



77% DARK BLENDED MORCEAUX



HEAVY CREAM