

VEGAN SOFT GANACHE (BASIC RECIPES)

Soft ganache perfect for filling desserts such as cakes, single portions, macarons or molded pralines.

Final composition

Form the ganache bring the vegetable cream to the boil 1 and add it to the chocolate drops, mixing with a whisk or mixing with an immersion mixer. Add the cold vegetable cream slowly while continuing to mix. Place in the refrigerator for at least 3 hours, (ideally overnight). Whip with a whisk at medium/low speed until a soft and creamy consistency is obtained.