



# VEGAN SOFT GANACHE (BASIC RECIPES)

👤 Intermediate level

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



**RECIPE CREATED BY:**

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Pastry chef

## 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.