

# Pistachio Ganache



# Pistachio Ganache

## PISTACHIO GANACHE

Ingredients	Total weight: ~ 250 g	100%
• Whipping cream 35%	110 g	44%
• Glucose syrup	9 g	4%
• White chocolate Valrhona Opalys 33%	100 g	40%
• Pistachio paste	30 g	12%
• Sea salt	1 g	<1%

1. Pour the whipping cream into a saucepan, add the sea salt and the glucose syrup. Bring the mixture to a boil and take it off the heat.
2. Add pistachio paste and white chocolate to a measuring cup.
3. Pour in the hot cream mixture and process everything with a hand blender for about a minute until smooth.
4. Transfer the ganache into a clean mixing bowl, cover it with cling film in contact and put it in the fridge for at least 6 hours to set.
5. The ganache is ready to be used.





**KICA** international  
culinary  
academy

[www.kica-academy.com](http://www.kica-academy.com)



+380 (068) 863 15 86



[info@kica-online.com](mailto:info@kica-online.com)

Copyright©2022 International Culinary Academy KICA, All rights reserved. Photo credit: Nataliya Khoroshayeva