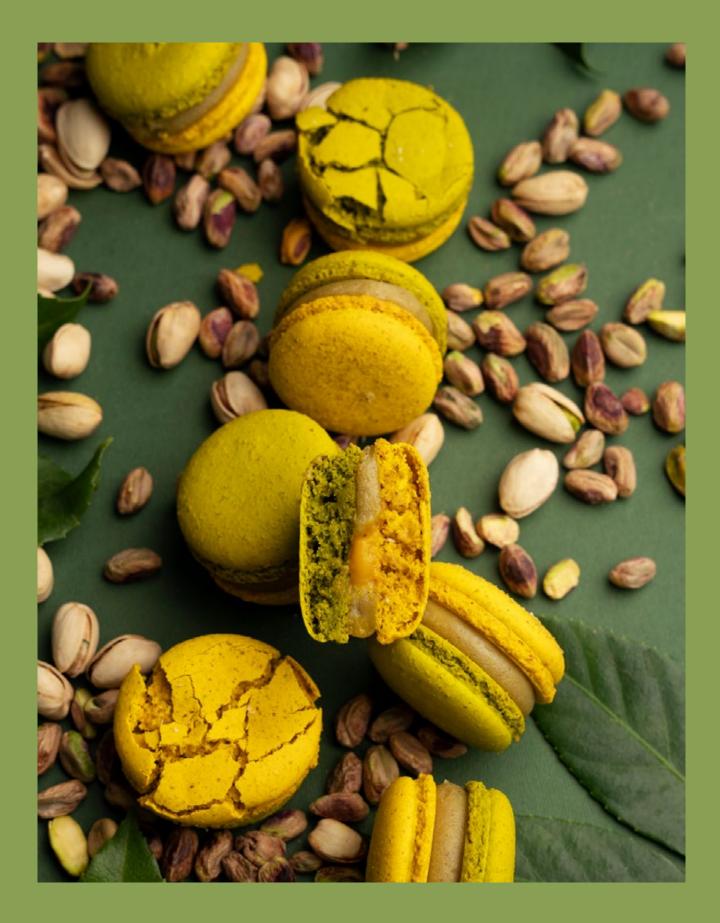
Pistachio Ganache

| 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	lg	<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.











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