

PÂTISSIER ARTISAN

Ganache

Foundational Recipe

Pastry Ganache

INGREDIENTS (in g)	70% Dark Couverture	64% Dark Couverture	58% Dark Couverture	40% Milk Couverture	32% White Couverture
Cream 35% fat	985	950	868	662	568
Unsalted Butter	179	190	174	132	114
Sorbitol		-		5	5
Pâtissier Artisan Couverture	747	865	971	1239	1362
Invert sugar	98	95	87		
Cocoa butter	38				
TOTAL	2100	2100	2100	2100	2100
Quantity Required	2100	2100	2100	2100	2100
Factor	1.9	1.8		1.3	1.3

Pastry Ganache Procedure:

1. Heat the cream, butter (and sorbitol) to liquid temperature.
2. Add the chocolate buttons and invert sugar in a deep jug. Pour the liquid mixture onto chocolate couverture buttons. Emulsify.
3. Cover with contact wrap and allow to cool to pouring temperature without agitating the ganache.
4. Use the ganache as directed in the assembly procedure.

Liquid Temperature: 80 to 85°C, Pouring Temperature: 33°C

This card provides a clear, standardised foundational recipe for making Pâtissier's ganache using any SKU in the range. The purpose of this sheet is to ensure consistency, reduce trial-and-error, and give users a dependable base recipe they can apply across kitchens, applications, and product development.

A good ganache should be smooth, stable, and creamy - holding its structure while delivering a rich, well-emulsified chocolate flavour.

Quick Tips:



For an all-rounder that works across multiple usages & applications, use the 58% Dark Chocolate.



Our 40% Milk Couverture pairs well with coffee, nut & banana flavours.



For general use and cost optimisation, use our standard Dark Couverture.



Our 28% White Couverture is the ideal base for creative flavour pairings.

Common Challenges



Grainy Texture

Gently reheat the ganache over a double boiler and stir until smooth.



Oil/Split Ganache

If the ganache separates, add a small amount of warm milk and gentle stir until the ganache smooth.



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Ganache Tasting Notes



32% WHITE COUVERTURE

Features:

Visual: Develops a slightly warmer, yellowish tone in ganache compared to the standalone chocolate.

Taste: Sweet and versatile, acting as a neutral canvas that supports fruity, boozy, floral, or tea-infused flavour pairings.

Texture/Structure: Creates a glossy, smooth, creamy ganache with excellent consistency; becomes noticeably silkier when prepared as ganache and offers a spreadable, pipeable texture suitable for fillings and decorations.

Benefits:

Ideal Base for Creative Flavour

Pairings: Perfect for chefs building layered flavours—especially fruit-forward, tea-based, floral, or infused applications.

Supports Structural Components:

Works well as a base for fruity ganaches, mousses, and crèmeux, providing stability while allowing other flavours to shine.



40% MILK COUVERTURE

Features:

Visual: Glossy finish with a darker milk-chocolate colour and smooth appearance. Soft, creamy texture that holds shape without being hard or dense.

Mouthfeel: Very creamy, smooth mouthfeel with a clean finish.

Taste: Pronounced milky, creamy flavour with dairy and milky caramel notes, balanced sweetness, and brown/palm sugar layers, delivering a comforting, mellow chocolate profile.

Texture/Structure: Excellent consistency; spreads and pipes easily.

Benefits:

Premium Visual Impact: Darker milk chocolate provides a premium look and a perception of deeper chocolate flavour.

Perfect for Mild, Creamy Desserts: Ideal for applications that aim for a soft, comforting milk chocolate character rather than strong cocoa intensity.

Operator Friendly Ganache: Delivers a smooth, user-friendly ganache with a creamy, approachable flavour.

Pairing Compatibility: Works very well with coffee, nuts, and banana flavours.

Cost Efficiency: Use less volume to achieve the same decent milk chocolate flavour and colour.



58% DARK COUVERTURE

Features:

Visual: Glossy appearance. Produces a vibrant reddish-brown ganache that enhances dessert visual appeal.

Taste and Mouthfeel: Cocoa bitterness, fruity, easy meltability, buttery, and super smooth texture.

Aroma: Cocoa and hint of molasses throughout, which lingers all the way through.

Texture / Structure: Creates a smooth, noticeably silkier ganache with excellent consistency.

Benefits:

Flavour Complexity: The interplay of fruity notes and rich cocoa creates a layered complexity in desserts, adding depth and enhancing the chocolate's overall profile.

Approachable Dark Chocolate Taste: Ideal for those who want a true chocolate experience without overwhelming intensity.

Versatile, All-Rounder Texture: Creates a pourable, spreadable and pipeable texture ideal for piping, fillings and decorations.

Perfect for Everyday, Multi-Application Use: Ideal for chefs seeking a familiar, crowd-pleasing chocolate profile that works across a wide range of applications.



64% DARK COUVERTURE

Features:

Visual: Glossy finish with a warm, medium reddish-brown hue that looks irresistibly creamy and indulgent.

Structure: Crystallised ganache with a smooth, pipeable texture for versatile applications.

Texture: Buttery, melt-in-the-mouth smoothness for a luxurious experience.

Flavour: A ganache with a bold chocolate character starting with gentle sweetness, followed by pronounced cocoa bitterness, and finishing with a subtle hint of fruitiness.

Benefits:

Balanced Visual Tone: The medium reddish-brown colour conveys a balanced flavour profile, appealing to guests without appearing too heavy or intense. It also blends seamlessly into dessert or buffet settings, ensuring colour harmony.

Versatile Structure for Multi-Use: Creates a versatile ganache suitable for multiple applications, from poured fillings for tarts to spreadable layers and decorative piping.

Medium-Intensity Chocolate Profile: The chocolate offers medium intensity that pairs well with other flavours; it won't overpower fruits or infusions, yet its cocoa notes shine through for a layered chocolate experience. In baked applications, the bitterness remains pronounced.



70% DARK COUVERTURE

Features:

Visual: Ganache presents a satin finish with a medium brown colour.

Texture: Creates a smooth, buttery texture that melts in the mouth.

Structure/Form: Medium-bodied with a creamy texture. Once crystallised, the ganache achieves a medium set—making it spreadable & sliceable.

Taste: Delivers a chocolate-forward profile with robust cocoa intensity. Subtle tannins reinforce the perception of a strong chocolate flavour.

Benefits:

Intense Cocoa Identity: Will have the ability to create desserts that provide a strong cocoa identity, appealing to guests and customers seeking an intense chocolate taste.

Bitterness for Balanced Composition: Cocoa bitterness can balance naturally sweeter components in a dessert composition—for example, using a ganache with cocoa bitterness in a macaron (which is naturally sweet) can create a more balanced overall experience.

Medium-Bodied Flexibility in Application:

A medium-bodied crystallised ganache provides flexibility for various applications, such as filling and piping.