

Ganache Base



Plan a base by hand — the chocolate, what softens it, and how it should set. Work it out here, then file it in RC's Corner.

Base name _____ Date _____

THE CHOCOLATE

The chocolate this base is built on.

Brand _____ Cocoa % _____

Type ☐ Dark ☐ Milk ☐ White ☐ Other

TASTING NOTES

What this chocolate gives you to work with.

Dominant flavours _____

Sweetness _____ Unexpected _____

Notes _____

THE FORMULA

Chocolate plus what softens it. Amounts in grams.

Chocolate _____ g

SOFTENING AGENTS

1 _____ g

2 _____ g

3 _____ g

BASE RATIO **1 :** _____ *total softening ÷ chocolate*

Structure & usage How it sets, and what you'd use it for.
