

Formula

A formula is a full recipe built on a ganache base. Work it out here in the same two steps RC's Corner walks you through, then type it in.

1 Name it *the base you build on seeds the recipe below*

Formula name _____ Type _____ *e.g. truffle*
 Built on base _____

2 Build the recipe

● STEP ■ INGREDIENT

Write the process in order: each numbered step, then the ingredients used at that step with their grams. Add as many steps and ingredients as your process needs when you type it in.

1 _____ *e.g. warm the cream over low heat*

■ _____	g	■ _____	g
■ _____	g	■ _____	g
■ _____	g	■ _____	g

2 _____ *e.g. pour over the chocolate, rest, emulsify*

■ _____	g	■ _____	g
■ _____	g	■ _____	g
■ _____	g	■ _____	g

3 _____ *e.g. scoop, roll, and coat*

■ _____	g	■ _____	g
■ _____	g	■ _____	g

RECIPE NOTES — BRANDS, SUBSTITUTIONS, TEMPERATURES TO HOLD

AFTER YOU MAKE AND TASTE IT ☐ Accept recipe ☐ Test recipe