

Ready-to-use All Natural Chocolate Ganache

This delicious ganache has many uses – a great product for bakeries, confectioners, restaurant and caterers.

Popular Uses

- Cover cakes
- Dip cupcakes, fruit and cake pops
- Drizzle on desserts
- Drip on cakes
- Fill tart shells and other pastries
- Use as fillings for pralines
- Make truffles
- Make Mousse
- Can be colored (with oil-based colors)



- Microwave until recommended temperature is reached
- Stir gently to distribute heat evenly
- Apply and let set

DARK CHOCOLATE GANACHE
Palm kernel oil, sunflower oil, sugar, cocoa powder, milk powder, sunflower lecithin, natural vanilla flavoring

WHITE CHOCOLATE GANACHE
Palm kernel oil, sunflower oil, sugar, milk powder, sunflower lecithin, natural vanilla flavoring



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