Chocolate ganache

NZBK-083 · Bakery Foundations · About 475 g

INGREDIENTS

260 g dark chocolate

215 mL cream



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Chop chocolate.
2. Heat cream just to a simmer and pour over chocolate.
3. Rest 2 min, stir smooth and cool to the consistency needed.
4. Handle and store under the food control plan.

ALLERGEN CHECK

Milk. Check chocolate for soy.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-083-chocolate-ganache