



**HEART SHAPE  
GANACHE**

**Heart Shape Ganache**

Raspberry Puree .....	181g
Pâtissier Artisan Milk 36% Chocolate .....	366g
Trimoline/Inverted Sugar .....	47g
Butter .....	55g
Sorbitol Powder .....	16g
Cream .....	83g

1. Boil Trimoline/Inverted Sugar, Sorbitol Powder and Cream together before pouring over Pâtissier Artisan Milk 36% Chocolate.
2. Once the mixture cools to 40 to 45°C, blend Butter in.
3. Pipe accordingly.

**Spray**

Pâtissier Artisan Cerise Red Cocoa Butter .....	200g
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1. Melt at 45°C and hand-blend.
2. Temper to 32°C and spray the mould 2 times.



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[www.patissierchocolate.com](http://www.patissierchocolate.com) | [sales@patissierchocolate.com](mailto:sales@patissierchocolate.com)