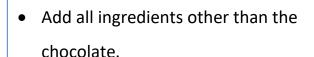
## Vegan Chocolate Ganache

Product Code: CIO005

Using: Chocfill NH18

Plant Based Confectionery Drops SG

Icing Sugar	- 4.00
Glycerine	- 2.00
Salt	- 0.10
Chocofil NH 18	- 8.00
Vegan Cream	- 30.00
AAK Confectionery drops	- 25.00
Dark Chocolate	- 30.00
Emulsifier	- 1.00



- Heat to 90°C whilst stirring
- Remove from the heat and add the chocolate
- Once melted, heat to 70°C whilst stirring
- Leave to cool and thicken

Ingredient Declaration: Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier (Soya Lecithin), Lentil Protein Preparation (Water, 1.1% Lentil Protein), 31% Vegetable Oils (Coconut, Rapeseed), Sugar, Modified Corn Starch, Emulsifiers (Sunflower Lecithin, Sugar Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Stabilizers (Guar Gum, Locust Bean Gum), Natural Flavours, Salt, Colourant (Beta-Carotene), Sugar, Vegetable Fat (Palm, Shea), Gluten-Free Oat Flour, Cocoa Powder, Emulsifier: Sunflower Lecithin, Vegetable Oil (Palm), Icing Sugar, Glycerine, Emulsifier Soya Lecithin, Salt.



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