

# 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

- Add all ingredients other than the chocolate.
- 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.



AAK UK Ltd  
King George Dock  
Hull  
HU9 5PX  
United Kingdom

Phone + 44 (0) 1482 701271  
Fax + 44 (0) 1482 709447

Registered in England No.1585686  
[www.aak.com](http://www.aak.com)

For samples of raw materials or application products please contact Jodie Spriggs – [Jodie.spriggs@AAK.com](mailto:Jodie.spriggs@AAK.com) / 07773258041