

BACHOUR S WHIPPED GANACHE (WHITE OR COLOR)

The Recipe

<https://www.cuisinedaubery.com/recipe/whipped-ganache-white-or-color/>

Bachour's Whipped Ganache (White or Color)

Chef: Antonio Bachour

Preparation Time: 10 Minutes

Ready in: 4 H

Yield: 760 grammes

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Cream And Custard, Thick Cream, Whipped Ganache,

Ingredients

1 Cup Whipping Cream (200 grams)

2 teaspoons Inverted Sugar (20 grams)

2 teaspoons Glucose syrup (20 grams)

1/2lbs White Chocolate (220 grams)

1 1/3 Cup Whipping Cream (300 grams)

*En Option

A few drops of Food Coloring

Half quantities...

1/2 Cup Whipping Cream (100 grams)

1 teaspoon Inverted Sugar (10 grams)

1 teaspoon Glucose syrup (10 grams)

1/4 lbs White Chocolate (110 grams)

2/3 Cup Whipping Cream (150 grams)

*En Option

A few drops of Food Coloring

Quarter quantities...

4 Tablespoons Whipping Cream (50 grams)

1/2 teaspoon Inverted Sugar (5 grams)

1/2 teaspoon Glucose syrup (5 grams)

2 oz White Chocolate (55 grams)

1/3 Cup Whipping Cream (75 grams)

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*En Option

A few drops of Food Coloring

Steps

1. Right away, refrigerate the second Whipping Cream (1 1/3 Cup or 300 g) (we will use it later)
2. We are using tow separate bowls of cream, in order to chill the batter, we will see this later...
3. Place the Whipping Cream (1 Cup or 200 g) in a saucepan and add in the Inverted Sugar (2 teaspoons or 20 g) and the Glucose syrup (2 teaspoons or 20 g)
4. Inverted Sugar is not always easy to find... You may substitute with Light Corn Syrup or even Honey
5. Same with the Glucose syrup : you may substitute with Light Corn Syrup
6. If you live in the Los Angeles area, I find my Inverted Sugar at Jane's Cake & Chocolate Supply :
Jane's Cake & Chocolate Supply
645 Foothill Blvd
La Cañada Flintridge, CA 91011
USA
7. Bring the cream to a boil and then pour onto the bowl with the White Chocolate (1/2lbs or 220 g)
8. The chocolate will melt faster if you chopped it
9. Wait 2 minutes without stirring
10. With a a wire whip, stir slowly
11. If you notice some bits of chocolate that don't see to melt, you may mix with an immersion blender (sometimes called 'hand blender')

Color?

12. If you want to add Food Coloring, do it now...
13. If you want a white cream, you may skip this step

Flavor?

14. Sometimes, you want to add flavor to your cream
15. The trick is to add an ingredient that will not "deteriorate" the ganache texture. You want to avoid liquids for instance
16. I recommend adding : zests (lemon, orange), a pistachio paste, an almond paste, (here), or a powder (cocoa powder for instance)
17. If you want to add a liquid, add only a tablespoon, otherwise you may end up with a batter that is too liquid, and you won't be able to whip it
18. You may now add the Whipping Cream (1 1/3 Cup or 300 g) that you had previously chilled
19. The temperature drops

Chill down

20. Refrigerate for at least 4 hours (you cannot whip a cream if it's not chilled)

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Whisking time!

21. Place the mixing bowl and the whisking blades in the freezer for 10 minutes
22. Whip at Maximum Speed
23. You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
24. Place the whipped ganache in a Pastry Bag and start using in your cakes !