

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

For 760 g (1 lbs 11 oz)

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

For 1 kg (2 1/4 lbs)

1 1/4 Cup Whipping Cream (263.1 grams)

1 Tablespoon Inverted Sugar (26.3 grams)

1 Tablespoon Glucose syrup (26.3 grams)

10 oz White Chocolate (289.4 grams)

1 3/4 Cup Whipping Cream (394.7 grams)

*En Option

A few drops of Food Coloring

For 600 g (1 lbs 5 oz)

2/3 Cup Whipping Cream (157.8 grams)

2 teaspoons Inverted Sugar (15.7 grams)

2 teaspoons Glucose syrup (15.7 grams)

6 oz White Chocolate (173.6 grams)

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1 Cup Whipping Cream (236.8 grams)

*En Option

A few drops of Food Coloring

For 500 g (1 lbs 2 oz)

1/2 Cup Whipping Cream (131.5 grams)

1 teaspoon Inverted Sugar (13.1 grams)

1 teaspoon Glucose syrup (13.1 grams)

5 oz White Chocolate (144.7 grams)

3/4 Cup Whipping Cream (197.3 grams)

*En Option

A few drops of Food Coloring

For 380 g (13 oz)

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

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. Add the White Chocolate (1/2lbs or 220 g) into a large mixing bowl
4. Use the best quality, chocolate grade. Professional brands like Valrhona, or Cacao Barry. Avoid supermarket products, as they are not "real" chocolate (they lack the cocoa butter), and may become grainy
5. 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)
6. Inverted sugar is a blend of several sugars. If you can't find it, substitute it with Corn Syrup, or Honey, or Liquid Glucose. Otherwise, Sugar
7. Professionals use it, as it is sweeter than regular sugar, and as it retains moisture better and also crystallize less easily
8. Same with the Glucose syrup : you may substitute with Light Corn Syrup
9. 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

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10. Cook until the liquid boils
11. Bring the cream to a boil and then pour onto the bowl with the White Chocolate (1/2lbs or 220 g)
12. The chocolate will melt faster if you chopped it
13. Wait 2 minutes without stirring
14. With a a wire whip, stir slowly
15. 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?

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

Flavor?

18. Sometimes, you want to add flavor to your cream
19. The trick is to add an ingredient that will not "deteriorate" the ganache texture. You want to avoid liquids for instance
20. I recommend adding : zests (lemon, orange), a pistachio paste, an almond paste, (here), or a powder (cocoa powder for instance)
21. 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
22. You may now add the Whipping Cream (1 1/3 Cup or 300 g) that you had previously chilled
23. The temperature drops

Chill down

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

Whisking time!

25. Place the mixing bowl and the whisking blades in the freezer for 10 minutes
26. Whip at Maximum Speed
27. You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
28. Make sure to not overwhip, or the cream will become "grainy"
29. Place the whipped ganache in a Pastry Bag and start using in your cakes !