



Recipes

MISSIONFOODSERVICE.COM

Dark Chocolate Kahlua® Ganache

Serves 1

Ingredients:

14 oz. Dark Chocolate , cut into small pieces

1.5 oz. Unsalted Butter

6 oz. Heavy Cream

4 oz. Kahlua® Liqueur

Directions:

1. Melt butter and chocolate together until chocolate is just melted. Set aside.
2. In separate bowl bring Kahlua® and heavy cream to a simmer over a double boiler.
3. Lower heat and gently fold in ½ ounce of melted chocolate, until chocolate is melted in hot milk.
4. Continue to temper in chocolate until smooth.
5. Remove from heat and place in storage container.
6. Cool in refrigerator at least two hours or until chocolate stiffens like a thick ganache (similar to the texture of truffles).