



Recipes

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Irish Stout Dark Chocolate Ganache

Serves 1

Ingredients:

- 2 oz. vol. Irish Stout
- 14 oz. vol. Bittersweet Chocolate , chopped
- 7 oz. vol. Heavy Cream
- 2 Tbsp. Butter , softened
- 1 1/2 Tbsp. Light Corn Syrup

Directions:

1. Place chopped bittersweet chocolate and Butter in food processor.
2. Bring the cream and corn syrup to a boil in a small saucepan over medium heat.
3. Immediately pour cream over chocolate. Let cream settle with chocolate in food processor for 2 minutes.
4. Pulse on high 3 times. Scrape down bowl and pulse again until all chocolate is melted.
5. Add the beer and stir to combine.
6. Pour the chocolate on parchment lined pan or shallow bowl. Cool until firm (2-3 hours in refrigerator).