

The Crystallization of Ganache

The temper of the chocolate and the temperature of the cream are the key variables in making ganache for slabbed confectionery use.

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The objective of this paper is to observe the textural and visual differences in ganache made by varying techniques in order to determine the effect of chocolate precrystallization on the finished ganache, and arrive at the optimum method for making ganache for slabbed confectionery use.

This informal investigation was performed by a chocolatier, confectioner and pastry chef with over 25 years' experience in the field, and essential knowledge of confectionery technology. The work performed and observations made were under professional kitchen conditions, not in a laboratory. The results were evaluated in a qualitative way, based on the senses and experience of the author, and the conclusions reached are intended for practical application. The ultimate goal is to help confectioners gain a clearer understanding of how the method used to make ganache affects the outcome of the product. Further investigation of the topic under laboratory conditions using instruments to obtain quantitative results would provide another perspective on the subject.

The experiment utilizes a relatively stan-

dard formulation for a confectionery ganache: two parts dark chocolate to one part liquefier, which includes 50 g of Grand Marnier as a flavor. Glucose syrup has been added as a stabilizer for the emulsion, as well as for preservation. The heavy cream used was 40 percent butterfat; the chocolate was 64 percent total cacao, 38 percent total fat (cocoa butter) (Figure 1).

Each batch of ganache was made using the identical formula, with the variables of different forms of chocolate and different temperatures of cream. The specific variables were chosen because they represent some of the more common variables in making ganache, and because they help to illustrate the effects of the temper of the chocolate and the temperature of the cream.

After mixing, each ganache was immediately poured into a frame one-half inch thick on a sheet of plastic, and allowed to

Standard Confectionery Ganache	
Heavy Cream	250 g
Glucose Syrup	75 g
Dark Chocolate, 64% Cacao	600 g
Grand Marnier	50 g

Figure 1



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