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Day 18



LFOVV GANACHE (Lactose Free Organic Vegan/Vegetarian)

#GANACHE #RECIPE for all!

ATTENTION all you lactose avoiders, you organic-only subscribers, you vegetarians, and you vegan chocolate lovers, too!

My toppers need frosted cakes to sit on and I want the best possible frosting between the toppers and the cake. The most difficult part about making this ganache will likely be the gathering of the ingredients. Make it easy and check out Amazon first.

This Ganache is intended to be frosting but can be used as filling for a cake, for fondue and for candy making and as I always say - for finger dipping...(Sorry, No dogs allowed).

I am working on a white chocolate/vegan/organic ganache recipe...see you back here when that is a go.

LFOVV GANACHE

(Lactose Free Organic Vegan/Vegetarian) Ganache

1# melted 52% organic dark chocolate cooled to 95 degrees F

2 ounces melted organic, culinary grade Cocoa Butter (not white chocolate)...you can find this online or in some health food stores - cooled to 95 degrees F

2 ounces or 1/4 cup thick organic agave (or corn) syrup

16.6 ounces organic coconut coffee creamer (not Coconut Cream!)-heated to 90 degrees Fahrenheit

1 Tablespoon Vanilla extract (or espresso coffee)

If you would like an even more luxurious taste and mouth-feel, add:

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(Lactose Free Organic Vegan/Vegetarian) Ganache

6 ounces clarified organic Beurre Noisette (browned butter without the browned solid bits that have fallen to the bottom after cooking the butter).

NOTE: feel FREE to eliminate the Cocoa Butter completely and add 2 ounces more clarified Browned Butter instead. The ganache will no longer be vegan, but still vegetarian and lactose-free.

Instructions:

Mix and whisk together in a large bowl. Will be fairly thick. This gets thicker as it sits at room temperature and will be soft-solid if placed in the fridge. Use immediately as a frosting when thick enough, then store, covered in fridge or freezer.

Use as is (cold) for truffle candy (roll into teaspoon-sized balls and roll in nuts or cocoa and keep them cold to maintain solid form), or at room temperature for frosting.

If too stiff, loosen it by carefully warming it. This can be done by microwaving a few seconds at a time and stirring with a whisk until smooth or by placing the entire container in a shallow bowl of hot water - like using a Ban Marie, or whip using a stand mixer fitted with a whip attachment.

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Thanks and props go to that fabulous, culinary ground-breaker and confectionery pioneer, Rose Levy Beranbaum - I did spell your name correctly, dear Rose. I checked-we discussed this ~_^).

This is a variation of a recipe previously published by Ms. Rose on her website, www.bakingwithRose.com.

“Rose certainly lives up to the title draped lovingly upon her like so much velvety white chocolate rolled fondant: "Diva of Dessert" and is the genius provider of my very favorite cake recipe of all time: "Cordon Rose Banana Cake" found in her "Cake Bible" cookbook. Many thanks, Rose! I hope you never get tired of hearing your fans sing your praises...I know I will never stop". Patty Holmes, 2008