

Sojawhip Recipe

An original L'École Valrhona recipe

Vegan Ganache for Piping



- 180g** Almond milk
- 1g** SOSA Sojawhip
- 45g** SOSA Dextrose
- 25g** Invert sugar
- 50g** SOSA Glucose DE 38/40
- 490g** GUANAJA 70%
- 160g** Almond oil

Heat the almond milk to 75°F (25°C) and add in the dextrose and Sojawhip, followed by the glucose and invert sugar. Heat to 175°F (80°C). Add the almond oil and chocolate.

Combine the almond milk and sugar mixture (in four batches) with the chocolate to make an emulsion.

Mix using an immersion blender for a few minutes until you obtain a perfect emulsion. Leave to rest at 60°F (16°C) for a few hours or overnight.

Use a piping bag to pipe out with the nozzle of your choice.