

## Product Evaluation Sheet

Student:

Product Name: Chocolate Ganache

Date:

Recipe Source:

Cost per Portion:

Number of Portions:

### Recipe

Recipe		Ingredients	Inventory		Recipe		Extension	
Amt	Unit		Cost	Unit	Cost	Unit		
1	#	Chocolate chips or chopped dark chocolate						
12	Oz	Heavy Cream						
{Additional ingredients, please use back of sheet}								
Total								

Procedure: In a saucepan bring heavy cream to a boil. Once boiling, pour heavy cream over chocolate and let sit for about a minute. With a mixing utensil, mix together until smooth and lump free. If there are lumps you can return the ganache to heat with a double boiler until smooth.

Quality of Product:

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Instructor's Signature