

# Blackberry & Strawberry Ganache Bars

ANDROS Professional brings an indulgent twist to these Blackberry & Strawberry Ganache Bars. Silky white chocolate ganache delivers a smooth, luxurious bite, while ANDROS Blackberry Spreads add deep, berry-forward intensity. For contrast, strawberry balsamic ganache introduces bright sweetness with a subtle tang, as ANDROS Strawberry Spreads and white balsamic create a refined, balanced finish. It's our take on the Dubai chocolate bar, without nuts!

## INGREDIENTS

### Blackberry Ganache Filling

- 67 g (2 oz) **ANDROS Blackberry Spreads**
- 160 g (5.6 oz) Dark Chocolate
- 75 ml (2.5 fl oz) Heavy Cream
- 10 g (.35 oz) Butter

### Strawberry Balsamic Ganache Filling

- 67 g (2 oz) **ANDROS Strawberry Spreads**
- 160 g (5.6 oz) White Chocolate
- 75 ml (2.5 fl oz) Heavy Cream
- 10 g (.35 oz) Butter
- 14 g (.5 oz) white balsamic vinegar

## INSTRUCTIONS

### Instructions for Blackberry Ganache Filling

1. Finely chop white chocolate and set aside.
2. Heat heavy cream and pour over white chocolate; let sit 1 minute and then stir together.
3. Add butter and Blackberry Spreads, strain and store in piping bag once cooled for use.



## FEATURED INGREDIENT



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## **Instruction for Strawberry Balsamic Ganache Filling**

- 1.** Finely chop white chocolate and set aside.
- 2.** Heat heavy cream and pour over white chocolate; let sit 1 minute and then stir together.
- 3.** Add butter, Strawberry Spreads and white balsamic, strain and store in piping bag once cooled for use.

**Yield: 3 chocolate bars**