

# Ganache

Preparation / cook time 15 minutes  
(plus 1 hour for the mixture to thicken)  
Makes 275 grams (9.7 ounces or a little more than 1 cup)

## Ingredients

- 115 grams (4 ounces or  $\frac{3}{4}$  cup) semisweet or dark chocolate, chopped into small pieces
- 60 milliliters (2 ounces or  $\frac{1}{4}$  cup) heavy cream
- pinch of salt

## Method

1. Measure ingredients.
2. Heat cream in a medium saucepan until bubbles form around the edges of the pan but the cream is not vigorously boiling.
3. Place the chocolate and salt in a metal bowl and pour the hot cream over it. Let stand for 1-2 minutes to allow the hot cream to soften the chocolate.
4. Stir the chocolate into the cream until smooth and homogenous. Scrape down the sides of the bowl with a rubber spatula.
5. Set aside, stirring occasionally, for about an hour to allow the mixture to come to room temperature and thicken.
6. Use as a filing for cakes, pastries or cookies or as a base for making chocolate truffles.
7. Excess ganache can be stored in an airtight container in the refrigerator for up to 5 days. When you wish to use the ganache again, place the chilled mixture in a bowl at room temperature for 15 minutes. Then stir or beat it for a few minutes until it becomes a spreadable mass. Do not mix it too much or the ganache will become grainy or it may separate.



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