

# Chocolate Ganache

## Ingredients

- 200ml double cream
- 250g dark chocolate- broken into small pieces



## To make the ganache

1. Place the cream in a bain- marie over a low heat making sure that the bowl doesn't touch the water below.
2. Heat the cream till very hot but not boiling - it will burn very quickly and you don't need it that hot.
3. Remove the bowl from the heat and add the chocolate pieces.
4. Stir until all the chocolate and cream is combined.
5. Set aside to cool then pipe or spread over your cake with a palette knife.

## Tips with Ganache

- You can add half as much chocolate again to your mix (ie another 125g) to make your ganache a thicker consistency. Much more chocolate than that and it will be very firm and won't be easy to spread on a cake.
- For a dairy free ganache use dark chocolate (Bourneville is buttermilk free - most others aren't) and a soya dairy free cream. Soya based alternatives are so creamy that I tend to use them for buttercream over regular cream. Even if it is single cream the ganache will still taste fab - just add a few more squares of chocolate.
- Milk and white chocolate both work well with this recipe too.
- This recipe is great for making truffles. Simply add a tablespoon of flavour - alcohol always works well, once the cream and chocolate are combined. Set aside to cool then roll into balls. cover in cocoa powder, icing sugar or anything your heart desire.