



Dark Chocolate Ganache

STORAGE: Keeps for 2 days outside in airtight container, 1 week in the fridge or 3 months in freezer.

Ingredients

400g Dark Chocolate (minimum 50% cocoa content but not more than 60%)
1 Cup Thickened Cream (use good quality e.g. Bulla, Paul's, Dairy Farmers etc.)

Method:

- 1) Break up or roughly grind chocolate in a heat proof bowl
- 2) Bring cream to just boiling then pour over chocolate.
- 3) Leave for 1 minute then gently stir until the mixture comes together to form a smooth consistency. Allow to cool and set for a few hours on the bench.
- 4) If using the next day, cover with cling wrap and store in the fridge. When ready to use, warm it up in the microwave, 10 to 15 seconds at a time until you have the desired consistency.

N.B. - Do not over heat or heat more than a few times as the ganache will begin to split. If this happens, you will need to make a new batch....so be careful ☺

White Chocolate Ganache

Ingredients

500g White Chocolate Melts (I prefer Nestle)
125g Thickened Cream (good quality e.g. Bulla etc.)

Method:

Follow the same method as above for the dark chocolate ganache.

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