

1 min read

Chocolate Ganache

This silky smooth chocolate ganache is the perfect way to elevate your desserts. You can use it to fill cakes, dip turffles, pour over desserts or just simply enjoy it by the spoonful. It's a really easy and delicious recipe that you need to try.





Ingredients :

- Dark chocolate - 200g
- Heavy cream - 200ml

Instructions :

1. Roughly chop up the dark chocolate and add it to a bowl.
2. Heat the heavy cream on the stove or in the microwave until it's steaming hot.
3. Pour the heated cream on top of the chopped chocolate and let it sit for 2 minutes. Then give it a good mix with a spoon or a whisk until the chocolate is fully melted and everything is well combined and smooth. If the chocolate does not melt completely, you can heat the mixture a bit more till it's fully melted.
4. At this stage, you can add other flavorings if you like. Coffee, orange zest, vanilla extract, etc.
5. To set the ganache, you can either let it sit at room temperature or refrigerate it.
6. I prefer letting it set at room temperature because the consistency turns out just right. Refrigeration can sometimes make the ganache a bit too thick.
7. Once the ganache sets to your desired consistency, it's ready to use



8. You can use it to fill cakes, dip turffles, pour over desserts, etc. It pipes beautifully too!
9. Keep refrigerated for storage.