

Ganache

Ingredients:

- 8-12 oz any chocolate
- 1 cup heavy cream

Directions:

1. Heat cream in a saucepan until you reach boiling point
2. Put chocolate in a heatproof bowl and pour hot cream onto the chocolate
3. Stir
4. If the ganache is too liquidy: add more chocolate. If too stiff: add more cream
5. Eat 🍴