

martha stewart

## Whipped Ganache

**Yield:** Makes about 4 cups

Use this recipe when making our Luscious Chocolate Cake.



### Ingredients

1 pound bittersweet chocolate

2 1/2 cups heavy cream

### Directions

Chop chocolate finely using a serrated knife, and place in a large heat-proof bowl.

Bring cream to a boil over medium-high heat; pour directly over chopped chocolate. Allow to sit for 10 minutes; use a rubber spatula or a small whisk to gently stir chocolate and cream until totally combined.

Chill ganache; stir every 5 minutes until mixture is cool to the touch. Remove bowl from refrigerator; whip ganache with a wire whisk until it just barely begins to hold its shape and is slightly lighter in color. Do not overwhip, or mixture will become grainy. Ganache will keep thickening after you stop whisking. Use immediately.

### Cook's Notes

The ganache must be cold to whip properly.

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