



Chocolate Ganache



by Shannon Vavich

This chocolate sauce is so versatile. Use it warm and you have a drizzly accent for your cookies, cakes or pastries. Use it at room temperature and you have an exciting "drip" for drip cakes. Use it cold out of the fridge and you have the center of a truffle.

It's so easy to whip up and only needs two ingredients!

For the recommended amount to cover my "Candy Till Ya Puke Cake" (plus a little extra) whip up the following quantity:

Ingredients:

Equal parts semi-sweet chocolate chips and heavy whipping cream.
2 cups heavy whipping cream, heated to a scald in the microwave or stovetop
2 cups semi-sweet chocolate chips

Optional: You may add a teaspoon of vanilla or up to 2 Tablespoon liqueur of your choice (brandy, schnaaps, rum, etc).

Using a medium bowl, pour the scalding heavy whipping cream over the chocolate chips. Stir with a whisk until fully mixed. Temperature is of the utmost importance when deciding what to do with this ganache, so pay attention to the temperature of the ganache.

See photo: The top jar of ganache has been chilling in the fridge overnight. It's like the center of a Lindt Truffle. The jar on the bottom contains ganache that has just been made and has cooled to room temperature. This consistency is right for a "drip" effect on a cake, although the warmer it is the thinner it will be and the further it will run down the side of the cake. The cooler it is, the slower and thicker it will run. You must make the determination of how you want your drip to look. Remember, mistakes will only help you to become proficient at a skill in the future.

You can store this chocolate ganache in the fridge for up to six weeks. Warm to thin the consistency if needed. Microwave at twenty second intervals, stirring in-between each interval until desired consistency is achieved.

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