



Ganache



Ganache is chocolate mixed with hot heavy cream. It can be whipped before icing a cake, or left to set up overnight, then used to ice the cake to form a firmer shell around the cake.

Ingredients:

- Good quality chocolate (white, milk, semi-sweet or dark) If using white chocolate, make sure it actually contains cocoa butter.
- Heavy cream

Ratios for firm ganache:

White Chocolate: 3-4 parts white chocolate to 1 part cream

Milk Chocolate: 3 parts milk chocolate to 1 part cream

Semi-Sweet Chocolate: 2 parts semi-sweet chocolate to 1 part cream

Dark Chocolate: 2 parts dark chocolate to 1 part cream

For a three layer, eight inch round cake (not including filling-I normally use buttercream for the filling) you'll need about 30 oz of ganache:

For White Chocolate Ganache: 22.5 oz white chocolate to 7.5 oz of cream

For Milk Chocolate Ganache: 22.5 oz milk chocolate to 7.5 oz of cream

For Semi-Sweet Chocolate Ganache: 20 oz semi sweet choc to 10 oz cream

For Dark Chocolate Ganache: 20 oz semi sweet choc to 10 oz cream

Instructions:

1. Weigh your chocolate and add to a large mixing bowl. If you use a baking bar, be sure to cut it up into smaller chunks. (Don't forget to zero out your scale)
2. Weigh your cream and then add to a saucepan. Heat on medium low until almost boiling. Remove from heat.
3. Pour over chocolate and let it sit for a couple minutes.
4. Stir. If some of the chocolate is still firm, put your mixing bowl into the microwave for only about 20 seconds.
5. Take it out and let it sit for a minute or two and stir again. Repeat if there are unmelted chocolate chunks.
6. Let the ganache cool for about 10 minutes, then cover with cling wrap. Set aside to firm up over night.
7. The next day you can either whip the ganache and frost your cake, or use it as is for a firmer coating.
8. If the ganache is too firm to spread (it most likely will be), you can microwave it at about 20 second intervals at 50% power, stirring after each until you get a peanut butter consistency.

Notes:

The ratios are only approximations. The final product will depend on how thick you want your ganache and what brand of chocolate you're using. For pourable ganache, use a 1-2:1 ratio.