

## Lemongrass Ganache



Ganache is a chocolate sauce that can be made firm or soft depending on the ratio of chocolate to heavy cream – if you boil your heavy cream too long you’ll reduce the water content and the ganache will become firmer so use a lid on your pot to prevent too much water from escaping when steeping. Steeping is the best way to adjust the flavor – use whole spices to help prevent any gritty texture (though any grittiness may not be noticeable). You can also stir in liquids to help flavor the ganache – sweet dessert wine is an excellent choice. Just be sure to adjust the liquid content or reduce the wine first by boiling it. You may also need to adjust the recipe if you use white chocolate.

Firmer ganaches will be more solid at room temperature while softer ganaches will be more fluid (it can be thick like for coating fruit or very runny like chocolate syrup). Add a tablespoon or two of butter for a rich taste and a shiny finish.

	1# 2 ounces	2# 4 ounces
Milk Chocolate	12 ounces	24 ounces
Heavy Cream	6 ounces	12 ounces
Lemongrass (cut into pieces)	TT (2 – 3 ounces)	TT (4 – 5 ounces)

1. Heat heavy cream with lemongrass and allow to steep for at least 30 minutes
  2. Reheat to boiling
  3. Add to milk chocolate
  4. Mix constantly until cool