

Ganache

Ganache is a very easy to make filling, topping, drizzle, and dessert sauce. It is also very easy to customize. A standard ganache is a 1:1 ratio of chocolate to heavy cream. The standard ganache is good for fondue, decorating, coating, glazing, and as a thick dessert sauce. If you use more heavy cream it will be a soft ganache, which is great for drizzles and as a chocolate sauce. If you use less heavy cream it will be a firm ganache, which is great as a cake filling, piping decorations, or when very firm it is used as a candy filling (for mini tartlettes and truffles). You can also flavor ganache using various liqueurs such as Kahlua or by steeping in a flavor when the heavy cream is boiling on the stove.

Ganache also sets up very firm in the refrigerator, even as a soft ganache. Be sure to store firm ganache in a microwave safe container so it's easy to use later.

Sometimes ganache can get a separated look. Normally this can be fixed by mixing it very well or even blending it in a food processor or blender. Other times you will have to add a little more heavy cream to bring it back together – though that will change the ratio you planned to use.

	Standard Ganache 1:1 ratio	Soft Ganache 2:1 ratio	Firm Ganache 1:2 ratio
Chocolate finely chopped or chocolate chips	1#	8 ounces	1#
Heavy Cream	1#	1#	8 ounces
Unsalted Butter (optional)	1 ounce	1 ounce	1 ounce
Flavoring (optional)	As needed (Liqueur about 1 oz)	As needed (Liqueur about 1 oz)	As needed (Liqueur about 1 oz)

1. Place the chocolate in a large bowl.
2. Boil the heavy cream on the stove.
3. Pour the hot heavy cream on top of the chocolate and stir until completely melted.
4. Stir in the butter and liquor (if using) until completely incorporated.