



White & Dark Ganache Recipe

Getting Started

1. To make your ganache, place the chocolate in a heat proof plastic bowl (use plastic because glass or Pyrex retains heat which can cause the ganache to split).
2. Heat the cream either on the hob or in the microwave, and pour onto the chocolate. Swirl the bowl around to ensure all of the chocolate is covered and leave to stand for a minute or two.
3. After a minute or two, stir the chocolate and cream until combined. The ganache should be smooth and glossy! If there are still a few lumps of chocolate, pop the bowl into the microwave for 5 second blasts to melt it all. Do not over heat.
4. Leave to cool, it should be the consistency of peanut butter.

You need approximately 500g of ganache to cover an 8" round cake, however this is only a guide as it depends on the depth of the cake.

What you need

- Cream
- White / dark chocolate
- Heat proof bowl

White Chocolate

White chocolate is 1 part cream to 3 parts chocolate, so for example 100ml of cream to 300g of chocolate.

Dark Chocolate

Dark chocolate (70% cocoa solids) is 1 part cream to 1.5 parts chocolate, so for example 300ml of cream to 450g of chocolate.