

Chocolate Ganache

Ingredients:

- 200g / 7 oz Dark chocolate
- 100ml/g / 3.5 oz whipping cream

Directions:

Step 1: Bring your cream to a rolling boil (this just means a boil with bubble all over the surface, to just around the outside edges).

Step 2: Turn off the heat and add the chocolate to the saucepan.

Step 3: Stir until there are no lumps.

Cover your ganache with plastic wrap and make sure the wrap touches the surface of the chocolate.