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CHOCOLATE GANACHE: DARK, WHITE & MILK

INGREDIENTS

- 1½ cups heavy cream
- 18 ounces dark chocolate, chips or chopped (real chocolate, not coating chocolate)

PREPARATION

1. If chocolate is in bar form, chop into smaller pieces with a serrated knife.
2. Place chocolate into a clean and dry bowl. Set aside.
3. Place cream in a pot and warm on medium heat until just boiling. Keep an eye on the cream, it will start to bubble a little when it is ready. If heated too long, it will rise up and spill over the sides.
4. Pour hot cream over the chocolate and let stand for 2 minutes.
5. Using a whisk or hand blender, mix the cream and chocolate until smooth.
6. Ganache is ready to be poured at this point. If you would like a spreadable ganache, cover and let stand until completely cool (usually overnight).

White Chocolate Variation

For white chocolate ganache, decrease cream to $\frac{3}{4}$ cup and use white chocolate, chips or chopped (real chocolate, not coating chocolate). Prepare as above.

Milk Chocolate Variation

Combine equal parts dark chocolate ganache with white chocolate ganache for a milk chocolate variety.