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RASPBERRY GANACHE

YIELD: Enough to fill an 8-inch (20-cm) cake

Ingredients

- $\frac{3}{4}$ cup (177 ml) heavy cream
- 2 tablespoons raspberry fruit powder
- 16 ounces (454 g) white chocolate, chips or chopped (real chocolate, not coating chocolate)
- Red food coloring (optional)

Method

1. Place chocolate in a clean, dry, heatproof bowl and set aside.
2. Place the heavy cream and fruit powder in a small saucepan and whisk to incorporate. Warm over medium heat until just boiling, stirring constantly. Keep an eye on the cream; it will start to bubble a little when it is ready. If the cream is heated too long, it will rise up and spill over the sides of the pan.
3. Pour the hot cream mixture over the chocolate and let stand for 1 minute.
4. Using a whisk or hand blender, mix the cream and chocolate until smooth.

TIPS

1. If you complete step 4 and there are still small lumps, place the mixture in the microwave for 30 seconds and repeat step 4.
2. For a richer red color, add a few drops of red food coloring before step 4.