

CHOCOLATE CRAFT

MAKING A GANACHE

Ganache is a French term for a mixture of chocolate and cream which is commonly used as a chocolate centre.

To make enough ganache to fill one mould you will need:

- A mould already coated in chocolate (the shell)
- 70g of pasteurised whipping cream (double cream can also be used but makes a heavier ganache)
- 15g of liquid glucose (can be obtained from any good chemist)
- 115g of correctly tempered couverture
- A clean bowl
- A spatula
- A blue piping bag
- A pair of clean scissors
- A set of scales

Instructions

1. Boil the cream and mix in the glucose. Cool until the mix is at room temperature (not cold)
2. If you are going to flavour your ganache, mix in your flavours in the following quantities:

Essential Oils $\frac{1}{4}$ teaspoon
Fruits or nuts approx 1 dessert spoon.

3. Then add 115g of melted couverture.
4. Mix thoroughly and pipe into your chocolate mould. Ensure there are no peaks by using the back of a teaspoon to smooth. Make sure there is enough space to 'top off' with melted chocolate.