



How To Guide

Pouring Chocolate Ganache

What you need

Makes sufficient to cover a 20-30cm (8-10in) round cake

- 300ml carton whipping cream
- 60g caster sugar
- 60g liquid glucose
- 300g plain chocolate drops

Instructions

1. Pour the cream into a saucepan and add the sugar and glucose. Place the pan over a low heat and stir until the sugar dissolves. Increase the heat and bring the cream to the boil.

2. Tip the chocolate drops into a bowl then pour over the boiling cream mixture. Leave for a couple of minutes until the chocolate starts melting, then stir. Either stir well, or if you have a stick blender, use it to emulsify the ganache.

3. Leave the ganache to cool, stirring it occasionally so that it cools evenly, until it's thick enough to coat the back of a spoon, then use it to pour over a cake. If it sets too much then it maybe re-warmed very gently.