

# Chocolate Ganache



We use chocolate ganache to fill cakes or to cover cakes - particularly in summer or when the cake has to sit for a long period (eg, wedding cakes). It gives a firmer finish than buttercream, and is an easier way to achieve really sharp edges on cakes. It is great to use under fondant on cakes too.

There are many different recipes around, but what we use is:

## Chocolate Ganache:

3 parts compound chocolate to one part cream.

## White Chocolate Ganache:

4 parts compound chocolate to 1 part cream.

Simply put everything in a bowl, and microwave - stirring every 10 seconds until you have a smooth mixture. Then, depending on the consistency you may put it in the fridge to firm up a bit before using.

To cover a cake with ganache, dollop ganache onto cake and spread with palette knife. Apply 2 layers.



And it tastes so good.....!