

Chocolate Ganache

Simple and easy Chocolate ganache recipe which is great for icing and layering the cake. It is also good for sandwiching biscuits and macarons. Delicious chocolate ganache made in minutes.

Ingredients

150ml double cream

125g dark chocolate, roughly chopped

1 tbsp unsalted butter

Method

- Pour the cream into a small pan and bring it to a boil.
- Pour the cream over the dark chocolate and let it sit for 30 seconds before you stir to combine.
- Add the butter and stir to combine.

Use it to decorate your favourite cake recipe or store in the fridge for 4-5 days until you need it.