

Chocolate Ganache

1 C Heavy Cream

10 oz. Semisweet chocolate

To Prepare enough for the class double this recipe.

1. Weigh chocolate on the scale for accuracy.
2. Gently warm cream in a small saucepan over low heat until small bubbles begin to appear at the edges. BE CAREFUL NOT TO BOIL CREAM.
3. Remove from heat. Stir in chocolate until mixture is smooth and the chocolate has melted.
4. Ganache will keep covered in the refrigerator for up to 1 month. , or frozen for up to 6 months.

TO REHEAT- place ganache in the top of a double boiler and heat until smooth.