TATUA
Specialised Dairy

Chocolate Ganache - 4 Ways

Ingredients

Rule of thumb: Use equal amounts of chocolate to cream 1:1

250g dark chocolate (50% is best)
250ml (1 cup) Tatua Cooking Cream

Method

1. Chop chocolate into small pieces. Place the chopped chocolate in a medium heatproof bowl.
2. Heat Tatua Cooking Cream in a pot or microwave until almost simmering (bubbles will start to form around the edge of the pot or bowl)
3. Pour hot cream over the chopped chocolate and leave to stand for two minutes.
4. Stir until the chocolate is fully melted into the cream - it may not look like it will come together, but it will.

GANACHE 4 WAYS -

DIPPED & DRIZZLED

When the ganache is still warm, it can be used to drizzle over muffins, cakes, or dip fresh fruit or marshmallows into like a fondue.

SLATHERED

Place ganache into the fridge for 1 hour and it will thicken or leave at room temperature to thicken slowly.

Slather the thickened ganache over chocolate cake with a spatula or the back of a spoon.

WHIPPED

When the ganache is cool it can be whipped with an electric beater or by hand with a wooden spoon, to be used as a luscious, whipped topping.

Using a piping bag with a star nozzle, pipe whipped ganache onto cupcakes.