

30 minutes

Makes enough to cover 1x 20cm chocolate cake or 12-24 cupcakes

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Ingredients:

- 2 cups (500ml) cream
- 4 slabs (100g each) 70% dark chocolate, finely chopped
- 1 Tbsp (15g) butter, optional

Method:

1. Heat cream in a saucepan over medium heat until it starts to simmer (take care not to boil).
2. Place chocolate in a bowl and pour the hot cream over.
3. Allow to stand for about 2 minutes until chocolate melts.
4. Stir until mixture is smooth and well combined.
5. Add butter, if using, and stir in for a glossier ganache.

Visit our [article](#) with tips and tricks to Become a Pro and make the perfect ganache.