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Easy melting and mixing: Heating cream before pouring over chocolate



Chop the chocolate

- Finely chop chocolate with a knife for easy melting. A serrated knife works best if you have a lot of chocolate.
- Avoid using chocolate chips, they often contain ingredients to keep the chip shape and this may result in your ganache not coming together.

Heat the cream

- Make sure you bring the cream to a simmer before pouring over the chopped chocolate.

- After you have poured the warm cream over the chocolate it's essential to let it stand undisturbed for 1-2 minutes to give the chocolate a chance to melt before gently stirring. This way, you don't end up with bits of solid chocolate pieces in your ganache.



#### If it splits

- If your ganache looks grainy, the emulsion has broken. This means that the fat molecules have separated.
- To fix a split ganache, warm the mixture over a double boiler while whisking vigorously.
- If that doesn't work, vigorously whisk in a small amount of room-temperature milk or even a liqueur. Don't use cream as the mixture already contains too much fat and it won't come together.







#### Chocolate ganache ratios

- For a medium ganache: 1:1, equal parts chocolate and cream.
- For spreading, piping and making truffles: 2:1, two parts chocolate to one part cream. (ganache cools to a firm and smooth texture)
- For a pourable ganache best used for a glaze and sauces: 1:2, one part chocolate to two parts cream.( can be whipped into a mousse-like consistency.)
- For the greatest precision, measure the chocolate and cream by weight rather than volume.



#### Storage

- Place a piece of clingfilm directly on the surface of the ganache before storing. This prevents a film or crust from forming.
- Ganache may be stored at room temperature for up to two days. Refrigerate if you want to store it for longer periods