

# Chocolate ganache

From [www.langbein.com/recipes/chocolate-ganache](http://www.langbein.com/recipes/chocolate-ganache)

## Ingredients

100ml cream

100g dark chocolate, chopped

## Method

1. Pour the cream into a medium pot and heat it until it is almost but not quite boiling. You'll know it's ready when bubbles start to form around the edge of the pot.
2. Remove from the heat and add the chocolate.
3. Stand for 2 minutes, then stir until the chocolate is fully melted into the cream.
4. Whisk until smooth and glossy. When you start to stir it, you think it won't come together, but it will.

## TIP

Ganache will thicken as it cools, so if yours seems a bit runny just pop it in the fridge until it hardens up a bit. In Garden to Table we're using it as a chocolate sauce so leave it at room temperature.