

Olive oil ganache

As seen on [CakeSpy](#)

- 6 ounces chocolate, coarsely chopped
 - 3 ounces extra virgin olive oil (I used the Bertolli 150th anniversary stuff)
1. Melt the chocolate in a heatproof bowl set atop a bowl of simmering water (DIY double boiler).
 2. Once melted, remove from heat and let it chill out for maybe 5 minutes, so it's not piping hot.
 3. Pour in the olive oil and mix with a whisk.
 4. Once mixed, let the mixture sit at room temperature until it has firmed to the amount needed for your project. Give it a stir with the whisk every 5 minutes or so to discourage separation.
 5. Enjoy!