

CHOCOLATE GANACHE

A Recipe by **FoodNouveau**

INGREDIENTS

Makes about 1 cup [250 ml]

4 oz [115 g]	70 % dark chocolate, best-quality milk chocolate, or best-quality white chocolate, chopped
1/3 cup [80 ml]	unsalted butter
2 tbsp [30 ml]	regular heavy cream (35% fat content)
1/4 tsp [1.25 ml]	kosher salt

METHOD

In a heatproof bowl set over a pot of barely simmering water, making sure the bottom of the bowl doesn't touch the water, add the chopped chocolate, unsalted butter, and cream, and whisk just until melted and smooth. You can also make the ganache using the microwave, but make sure to use the lowest heat setting so the chocolate doesn't burn.

Transfer the ganache to an airtight container and refrigerate until ready to use.